



**BAY COUNTY
Health Department**

Environmental Health Division
1212 Washington Avenue - Bay City, MI 48708
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Food For Thought **Spring 2008**

DON'T BE LATE!

FOOD SERVICE APPLICATIONS AND FEES ARE DUE APRIL 30!

Food service applications and their corresponding fees are due back to the Environmental Health Division by 5:00 pm, Wednesday, April 30, 2008. To avoid being charged a late fee, mail your license application and fee at least one week prior to the deadline or personally deliver the materials to our office, located at 1200 Washington Avenue in Bay City. Food Service license applications and fees delivered after May 1 through May 31, will be subject to a late fee equal to 50% of the original fee. Applications and fees delivered after May 31 are subject to a late fee of 100% of the original fee.

Don't delay, get your licenses in before April 30!



Thomas L. Hickner
County Executive

Barbara M. MacGregor
Health Director

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Public Health Clinical Services

Environmental Health Staff

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The Big Five

No matter how you slice it you and your employees need to know about the "Big Five" contagious illness or diseases. The "Big Five" are four particularly dangerous organisms that are highly infectious. It may take only a few organisms to infect a person and is highly virulent (a person can become severely ill once infected). The Food Code has identified these organisms as the "Big Five":

1. Salmonella Typhi (Typhoid fever) - Common symptoms are diarrhea, abdominal cramps, vomiting and fever.
2. Shigella spp (Shigellosis) - Common symptoms are bloody diarrhea, abdominal pain and cramps and fever (occasionally).
3. EHEC or STEC (Enterohemorrhagic or Shiga Toxin-Producing E. Coli / commonly known as E.Coli) - Common symptoms are diarrhea (eventually becomes bloody), abdominal cramps, may result in hemolytic uremic syndrome (HUS).
4. Hepatitis A virus (Hep A) - Common symptoms are mild fever, general weakness, nausea, abdominal pain, and later, jaundice (yellowing of the eyes and skin).
5. Norovirus - Common symptoms: nausea, vomiting, diarrhea and rarely fever.

All employees need to know about the five so they can notify the Person in Charge (PIC) if they become ill. Employees must immediately notify their supervisor if they have any of the following symptoms:

- Fever
- Persistent sneezing or coughing
- Diarrhea or vomiting
- Jaundice
- Sore throat with fever

They are **REQUIRED** by the Food Code to do so.

The PIC (Manager or designated employee) needs to be knowledgeable about these contagious diseases in order to **EXCLUDE** the employee from working in the facility until cleared by their doctor to return to work.

The PIC needs to Notify the Health Department whenever one of their employees are diagnosed with one of the Big Five. Keeping ill employees at home until they are cleared to work by their physician is the best way to keep your facility from being implicated in a food borne illness outbreak.

Visit our Web site
www.baycounty-mi.gov for more information

PLAN ON REMODELING OR RENOVATING?

If you are planning on remodeling or renovating your licensed food service facility, remember to contact this department first. **You are required by the Michigan Food Law of 2000 to submit plans to the Health Department for review and approval before any renovations are done.** This process is called a food service plan review. There is a \$153.75 fee associated with a remodel or renovation. This fee is charged only when you plan on major renovations or remodels. *If you are replacing an existing piece of equipment with the same but newer piece of equipment or remodeling the bathrooms or dining area, a plan review fee will not be required, but notification of your plans to the health department may save you some headaches in the future.* When you do plan on remodeling the facility there are a few things you will need to submit to the Health Department for approval before the township or city building divisions will issue a construction permit.

A set of plans, drawn to scale, showing kitchen equipment layout, lighting, plumbing and any mechanical drawings you have for ventilation are required. Mechanical plans are submitted to this department but are approved by the residing township or city building department. Other items required for plan review include a copy of the revised menu (remember the advisory!), cut sheets for each new piece of equipment, a Plan Review Application and if necessary, a completed Plan Review Worksheet. The MDA website has all the forms necessary for a remodel.

Regularly scheduled office hours for Environmental Health Division:

Monday - Friday 8:00 a.m. to 12:00 p.m.

(Closed For Lunch 12:00—1:00 p.m.)

1:00 p.m. to 5:00 p.m.

Closed on major Holidays

FOOD SAFETY TRAINING SERVSAFE IS YOUR ANSWER.

Send you and your employees today!

This course is being offered to all persons in the Food Service Industry. The course is a 16-hour ServSafe Essentials course. The ServSafe Course meets the Michigan Department of Agriculture and Local Public Health Departments rules as described in the Michigan Food Law of 2000 for demonstration of knowledge within a food service establishment. The ServSafe course provides training in basic sanitation principles: Food Microbiology, Prevention of Food-borne Illness, Safe Food Handling, Personal Hygiene, Construction and Maintenance of Food Service Facilities, Pest Control, and HACCP Principles.

Not-for-profit organizations are \$120.00 per person. All other organizations are \$150.00 per person. If you have questions about our next food safety class, please contact us at (989) 895-4006. A brochure can be mailed to your establishment.

WHO SHOULD ATTEND

- Owners, Operators, and Food Service Personnel, as well as Food Service Employees including:
 - Caterers and Vendors
 - Salesmen in Food service
 - Dieticians and Dietary Personnel
 - Temporary Food Vendors
 - Special Transitory Food Unit Vendors (STFU)
 - Hospital, School, Daycare and Foster Home Care workers
 - New and Prospective Food Service Owners
 - Others interested in Food Safety & Sanitation