



Opportunity to meet with YOUR Sanitarian

Health department sanitarians are well on their way to introduce all food service operators in Genesee County to the Michigan Food Law of 2000 and the new requirements found in the 1999 Food Code.



Ward Lindsay

As announced in the Fall 2000 Back Burner News, sanitarians are making appointments whenever possible with each of the operators in their assigned area to discuss the new requirements. Making appointments and spending an extra hour or two going over the changes with each operator is a huge investment of health department resources and of your time, as well. We believe the investment to be a good one.

For operators who have not yet met with their sanitarian to discuss the new requirements, please make the most of the meeting. It is an **excellent opportunity** to share what you know about your own operation with the sanitarian and to have all of your questions about food safety and the new law answered.

After the meeting, the sanitarian will outline what you must do to conform to the new requirements. He or she will also note that you shall be in full compliance with the new requirements before your next routine inspection. This does not mean that you may wait another six months before complying with the law. Instead, immediately after the meeting you should work to implement the new requirements one-by-one. Six months come and go very quickly. If you are not careful, you could find yourself in violation of the new requirements, many of which are critical violations and could put your license to operate at risk.

If you still have questions about how to comply with the new requirements after your meeting, call your area sanitarian. Do not delay!

Ward Lindsay, Food Program Supervisor

HACCP Update

In August of 2000, the Genesee County Health Department mailed letters to 400 full service restaurants, institutions, and caterers, introducing the county's new HACCP program. HACCP stands for **Hazard Analysis and Critical Control Points**.

The goal of the HACCP Program is to help operators design and implement customized food safety plans for their establishments. Doing this means thinking through all the steps that food undergoes as it is received, stored, prepared, held, and served. In every establishment there are only a few steps that really count to make the food safe or to keep it that way. HACCP helps you identify and monitor those critical steps and to take corrective action if something goes wrong.

So far, the following establishments are participating in the HACCP program:

- Atlas Valley Country Club
- Cracker Barrel
- Creative Catering
- Crossroads Village
- Genesys Health Park
- Great Fenton Inn
- Hudson's Restaurant
- IMA Brookwood
- Italia Gardens of Davison
- LaVilla Restaurant & Pizzeria
- Mr. Brown's
- Pesto's
- Redwood Lodge
- Rosehaven Manor
- Sports Creek Raceway

Establishments that put a successful HACCP plan in place are eligible for a reduction in their license fee. For more information on how you can participate in this program, please contact me at 257-3192.

*Kelli Pleasant
HACCP Trainer*

What's inside

- Opportunity to meet with YOUR Sanitarian 1
- HACCP News 1
- Michigan Food Law 2000 Reminders 2
- Changes in the Plan Review Process 2
- What's New...the STFU! 3
- A Message from the Advisory Board 3
- Getting to know...Kevin Hoxsey 3
- GCHD Training Opportunities 3
- Hats Off 4
- Sanitarian Areas 4
- 2001 License Fees 4

At a glimpse...

The MFL of 2000

Unless you've been hibernating in your walk-in freezer for the past six months, you are aware there is a new food law in Michigan. The Michigan Food Law 2000 (MFL 2000) that became effective November 8, 2000 very likely affects the daily operations at your food service establishment. At a glimpse, the changes include:

Person-in-Charge (PIC)

Remember, a PIC must be present during all hours of operation. The PIC must be able to demonstrate knowledge of foodborne disease prevention and the requirements of FDA's Food Code as it relates to the scope of your operation. The PIC can demonstrate this knowledge by either complying with the Code, completing a management certification course, or answering the sanitarian's questions correctly during an inspection.

Potentially hazardous foods (PHF)

In addition to the old definition that referred generally to foods of animal origin, the new definition includes cooked plant products, garlic-in-oil mixtures, raw seed sprouts, cut melons, and any other food that may carry organisms that cause foodborne illness.

Consumer Advisory

Do you serve any raw, rare, or undercooked foods of animal origin consuming these menu items (meat, eggs, etc.)? If so you are required to advise your patrons of increased foodborne illness risk from consuming these menu items. There are two parts to the consumer advisory – a **disclosure** (describing the food item in the menu so that customers are aware they are ordering food that is raw or undercooked) and a **reminder** (to identify the increased risk associated with consuming the raw or undercooked menu items). If you serve breakfast, you will be most likely effected by this new regulation (remember, sunny-side up eggs are considered undercooked).

Ready-to-eat (RTE) foods

RTE foods are edible without further washing, cooking or additional preparation. RTE usually refers to PHF that the customer will consume in that form. Examples are potato salad, cut lunch meat, bread, and cooked entrees.

Bare-hand contact

Under MFL 2000, food employees, except when washing fruits and vegetables or when otherwise approved, may not touch RTE foods with their bare hands. When handling RTE foods, employees need to use suitable utensils (tongs, deli tissue, or single-use disposable gloves).

New Storage, Holding, and Cooking Temperatures

Remember the following new temperatures:

- 41°F – cold food holding
- 140°F – hot food holding (for plant and animal foods)
- 145°F for 15 seconds – cook eggs, fish, meat, pork, commercially raised game animals
- 155°F for 15 seconds – cook ground meats, injected meats, ratites (emu and ostrich)
- 165°F for 15 seconds – reheating potentially hazardous foods, cook temperature for poultry, stuffing, stuffed meats, stuffed pastas, and wild game animals
- 165°F (with a 2 minute post cooking hold) - microwave cooking of raw animal foods

Date marking

Date marking is now required if you are preparing RTE PHF a day or more in advance from serving time. The label needs to include the time of preparation and an expiration date. Expiration dates are determined by the refrigeration temperature. For example, if food is held at or below 45°F, the expiration date is 4 days; for foods held at or below 41°F, the expiration date is 7 days. Foods shall be discarded upon expiration.

Employee health policy

Under the new food law, if an employee is diagnosed with specific illnesses such as "Salmonella typhi", "Shigella" spp., "E. coli" 0157:H7 or Hepatitis A virus, they must be excluded from working with food. If an employee exhibits symptoms of foodborne illness (ex. diarrhea, vomiting, fever, jaundice, sore throat with fever, discharges from the eyes, nose and mouth, and/or infected wounds or boils), they may be either restricted or excluded from the operation. Employees are required to report their illness or symptoms to the PIC.

Janet Phelps, Environmental Health Coordinator

Changes in the Plan Review Process

The new food code has brought changes to our plan review process. We will still review the equipment layout, the floors, walls and ceilings, water heaters, ventilation, etc., but the plan review worksheet has been expanded to address more food safety issues. The major food issues addressed in the worksheet will be manager knowledge, consumer advisories, food sources, food processes (thawing, preparation, cooking, holding, cooling, reheating, and catering), dry storage and refrigeration space calculations. These food safety issues are very important in the prevention of foodborne illness.

Barbra Nickels, Sanitarian

What's New...The S.T.F.U.!

With the adoption of the new food code, a new licensing option, the Special Transitory Food Unit (STFU) has become available. This option allows a person to obtain a license for a mobile unit or a temporary food set-up without a commissary, based on approved, written standard operating procedures. The license holder will be able to travel throughout the State of Michigan as long as the standard operating procedures are followed and the same menu is being prepared. Those operators that currently hold a Transitory Food Unit license (TFU), will be receiving an STFU license. A new plan review worksheet has been developed for the STFU, where the owner describes the operation, the menu, the standard operating procedures, water supply, food and utensil storage and handling, food source and temperature, and cleaning procedures for approval by the health department. An STFU license can be obtained from any local health department or the Michigan Department of Agriculture.

Barbra Nickels, Sanitarian

Beginning with this issue, the following is part of a new series of articles to introduce you to our Food Program staff. So let's begin by...

Getting to know...

Kevin Hoxsey

Kevin has been with the GCHD for 11 years. The area he inspects includes Flint Township (establishments beginning with the letters L-Z), Mundy Township (excluding Swartz Creek) and establishments in the City of Flint (East of Dupont Street).



Kevin assisted in the development of what is now known as the Food Worker's Classes which run monthly at the GCHD. In addition to his involvement in the Food Program, Kevin has also worked in the Lead Prevention Program. Prior to his employment with the GCHD, he was a middle school science teacher for the Birch Run School District. He has a BS in Biology from MSU. Kevin, who is currently single, has two daughters.

A Message from the Board



Penny Kapellas

The Genesee County Food Service Advisory Board (FSAB) is available to offer its assistance to food service operators facing an enforcement hearing with the Health Department. This is a scheduled conference by the health department, when a food service operator has not corrected critical violations.

We are also working with the Genesee Area Skill Center (GASC) to help alleviate the labor problems our industry faces, and to prepare our youth for their future by setting up a career day with the students.

Upcoming meetings are May 8, 2001 and September 11, 2000. The meetings are held at the GASC from 9:00 a.m.–10:30 a.m. If you are interested in attending, or if you have any concerns you would like to share with us, please feel free to attend. You may contact John at (810) 235-6550 or Penny at (810) 235-6911.

*Penny Kapellas (Venus Family Restaurant)
Chairperson, FSAB
John Chinonis (YaYa's)
Vice-chairperson, FSAB*

Training Opportunities

Food Worker Classes - Monthly Schedule

April 25	9:00 – 11:00 a.m.
May 23	2:00 – 4:00 p.m.
June 27	9:00 – 11:00 a.m.
July 25	2:00 – 4:00 p.m.
August 22	9:00 – 11:00 a.m.
September 26	2:00 – 4:00 p.m.
October 17	9:00 – 11:00 a.m.
November 14	9:00 – 11:00 a.m.
December 12	9:00 – 11:00 a.m.

Registration cost: \$10.00

Registration required prior to class

Certified Food Service Manager's Course

Next class: (Tuesdays) July 10 - August 21, 2001

7-week course (meets once a week)

\$52.00 license credit for successful completion of course

Contact this office at (810) 257-3603 to register

Registration Cost \$129.00

HATS OFF!!!



Congratulations to the following individuals who recently became Certified Food Service Managers by completing coursework and successfully earning certificates from both the Educational Foundation of the National Restaurant Association, and the Michigan Department of Agriculture:

Janet Campbell	Grandma's Recipes
Thomas Campbell	Grandma's Recipes
Jody Carter	GCCMH
Shiu Chiu Chang	Oriental Express
John Csutoras	Salvation Army
John Cvetkovski	US Coney Island
James Dexter	Olympic Coney Island
Gale Drong	Louhelen Bahai School
Michael Endicott	Olympic Coney Island
Melissa Galloway	Player's Inn
Eric Judkins	Olympic Coney Island
Jean Miller	CJ's Cafe'
Ruth Oldaker	Cracker Barrel
Mitra Pagonis	Olympic Coney Island
Cynthia Redmond	Abbey Park
Mark Rummel	Mancino's of Fenton
Gary Schmicker	Louhelen Bahai School
Theodore Sery	Louhelen Bahai School
Stacy Walsh	The French Laundry

2001 Food License Fees

A year and a half ago, the Genesee County Board of Commissioners approved a major overhaul of the environmental health fee schedule. For many food service operators, this meant a big increase in their food service license renewal fee in the Spring of 2000. To make such large increases unnecessary in the future, the Board of Commissioners also approved a provision to adjust the fees every year according to the Consumer Price Index (CPI). This will result in small fee increases every year instead of a large increase every four or five years, as had been the practice.

This past year the CPI for the Flint area was 3.6%. All environmental health fees and credits were increased by the same amount. The three basic license fees (determined by type of operation) had been \$300, \$400, and \$500. These are now \$310, \$414, and \$518, respectively. *All of this money stays in the county to operate the food service sanitation program.*

The state surcharge that the health department must collect on each license for the Michigan Department of Agriculture (MDA) has also gone up. Last year there was only one MDA surcharge. It was \$18.39. The money pays for MDA staff people who develop and oversee the food service sanitation program at the state level. This state surcharge was increased to \$19.00 this year. In addition, the Michigan Food Law of 2000 created two new surcharges: a \$2.00 industry food safety education fund and a \$3.00 consumer education fund. The total for all three state surcharges is \$24.00.

Both the Genesee County license fee and the MDA surcharge are due when renewing the food service license.

Your Genesee County Health Department Food Staff

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& Backburner News Editor
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Plan Review & New Licenses
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Plan Review & New Licenses
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If your operation is in the City of Flint, contact our office for your Area Sanitarian