

S P R I N G

2004



A Newsletter For and About the Food Service Industry

# The Back Burner News

## Genesee County Division of Environmental Health Services

Robert M. Pestronk, MPH, Health Officer Gary K. Johnson, MD, MPH, Medical Director  
James R. Helmstetter, RS, MPA, Director, Environmental Health

### On My Mind...

by Ward Lindsay, Environmental Health Supervisor

#### Consumer Advisory

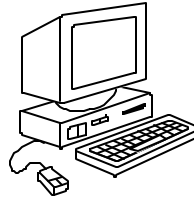
*Don't have Egg on Your Face!*

Do you cook eggs to order? What about hamburgers? Do you serve raw or undercooked meats or seafood?

If so, your menu shall have a consumer advisory. Failure to meet this requirement is a critical violation that puts both your customers and the standing of your license at risk.

A proper advisory discloses each menu item that may be cooked to order or has raw or undercooked ingredients. It also has a properly worded reminder about the health risks of eating raw or undercooked foods of animal origin. Your sanitarian can help you understand and meet the exact requirements of the consumer advisory.

Whatever you do, check with your sanitarian BEFORE you reprint your menus to see if the consumer advisory is acceptable. Not doing so can be a costly mistake!



#### Health Department On Line

*Look, We're on the Worldwide Web!*

Check out our website. Log on to our web page, click on Public Health Services, then Environmental Health Services, then on Food Service Sanitation. There you will find information about current food safety issues, training opportunities, our local advisory board, and fees.

Also available are application forms for licenses, plan review, new owner inspections, and variances, as well as guidance documents and current and past issues of this newsletter. We welcome all suggestions to change our website to serve you better.



Log on to:

<http://health.co.genesee.mi.us>

#### Date Marking

*No Science Projects in the Refrigerator, Please!*

Do you keep foods like these in your refrigerator for more than one day: Pasta salad? Tuna salad? Chicken salad? Sliced deli meats? Cottage cheese? Opened containers of dairy products? Coleslaw? Cut melons? Cooked pasta? Meats, soups, and stews that are cooked and cooled in bulk, but are reheated one portion at a time?

If you do, do you date mark them? Michigan law requires that all ready-to-eat, potentially hazardous foods that are held longer than 24 hours be marked with a date by which the food must be eaten or thrown out. Failure to do so is a critical violation.

What date should you write? The law requires at least the discard date to be marked. Simply add 6 days to the date the food is prepared or the container is opened, and you have your discard date. Many operators also write the date of preparation to eliminate any confusion.

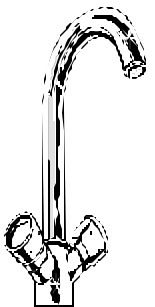
### Is it Time to Take a Water Sample?

Food service establishments that obtain drinking water from their own wells are public water suppliers and are subject to the requirements of the Michigan Safe Drinking Water Act, 1976 P.A. 399 as amended (called "Act 399").

What this boils down to (no pun intended) is that the owner of a food service establishment is responsible for testing the water on a regular basis. The most common tests are for coliform bacteria and nitrates. More extensive sampling may be required, depending on the number of people employed at that facility.

Your area Water Program Sanitarian at the Genesee County Health Department will be able to tell you exactly what samples you need and when they are due.

Often times, your area Food Program Sanitarian may collect some water samples as part of a routine inspection. However, it is important to remember that it's YOUR responsibility to ensure all sampling requirements are met and in a timely manner!



By Jerrilyn Leach-Pratt  
Water Program Sanitarian

## Hats Off!!

Congratulations to the following individuals who recently became Certified Food Service Managers by completing coursework and successfully passing an exam and earning a certificate from the Educational Foundation of the National Restaurant Association.



Pam Brilinski	Galaxy Lanes
Sue Burns	Crissy's Coffee—Davison
Cheryl Cousins	Something Special Event Planning
John Gillis	Gregory Manor
Alfreda Jefferson	Center Academy
Becky Kennedy	Holiday Inn—Courtyard
Stacy Lyles	International Academy
Ed McGinnis	MI Commission for the Blind
Julie Prince	Crissy's Coffee—Courtland Center
Jason Rusk	Archie's Restaurant
Carla Stowe	YMCA Camp Copneconic
Michael Wilson	Mike's Snack Shop

## Certified Management Course

**Location:** Holiday Inn Gateway Centre—Flint  
5353 Gateway Centre (US 23 to Hill Rd. Exit)

**Time:** 1:30 p.m.— 4:30 p.m. (breaks included)

**Cost:** \$146.00 (includes textbook, 7 meeting sessions instruction materials and testing fee)

Sessions meet on: Tuesday, April 20, 2004  
Tuesday, April 27, 2004  
Tuesday, May 4, 2004  
Tuesday, May 11, 2004  
Tuesday, May 18, 2004  
Tuesday, May 25, 2004  
Tuesday, June 1, 2004



Upon successful completion of the program, a certificate will be awarded from the Educational Foundation of the National Restaurant Association. Participants should plan on attending all of the sessions to be prepared to take the certification exam.

For a registration form, please call 810-257-3603 or visit our website at:

<http://health.co.geneseemichigan.us>

Annual Foodservice License Renewal Deadline is 5:00 p.m. Friday, April 30, 2004

## Food Worker's Class 2004

March 24	9-11 a.m.	August 18	2-4 p.m.
April 28	2-4 p.m.	September 15	9-11 a.m.
May 19	9-11 a.m.	October 20	2-4 p.m.
June 16	2-4 p.m.	November 10	9-11 a.m.
July 21	9-11 a.m.	December 8	9-11 a.m.

Registration is required at least two days before the scheduled class.

To Register call 810-257-3603

Registration Fee \$11.00

Classes held at Genesee County Health Department

630 S. Saginaw Street, Flint, MI

The health department will bring the Food Worker's Class to your facility for a minimum of 20 employees.

## HACCP Corner

### Join an Elite Club!

To date, 36 Genesee County food service establishments have a HACCP (food safety) plan in place.

These 36 food service operators rest easy knowing their procedures are safe. They are also rewarded with a sizeable license fee credit.

*What are you waiting for?*

The Genesee County Health Department is willing to help you get started!

Call Kelli Pleasant at  
(810) 257-3192  
for more information.