

Genesee County Health Department Back Burner News

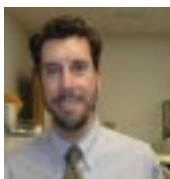
The Food Service Sanitation Program Newsletter



Robert M Pestronk
Health Officer
Gary K Johnson, MD, MPH
Medical Director

WINTER 2001

The fall edition of the *Back Burner News* comes to you a little late this year, but as they say, "better late than never!" That sentiment could sum up our food service sanitation program this past year. The Genesee County Health Department was late in rolling out the new food law. The Michigan Department of Agriculture was late in returning the newly renewed licenses to us to mail to you. Dozens of documents and procedures that had to be overhauled to reflect the requirements of the new food law were late. Dozens more still need to be changed. Everyone is learning the new sanitation code. All of this takes time, especially if we want to get it right. To me, working to "get it right" is the sentiment that better sums up our program over the last year.



Ward Lindsay

We are working to get it right. We want our program to help you identify the real risks to public health in your establishments. We want our work to focus on eliminating or minimizing those risks. We want to be firm when faced with chronic or serious code violations. We want to be flexible in finding solutions. We want to be fair. We want to be well informed. We want our inspection reports to be meaningful and helpful. We want to offer you and your staff educational opportunities. We want to listen to you. We want to have the safest and cleanest food service establishments in the state. And, we want to do all of this in partnership with you.

I believe that the new food law and code gives us the framework to do all that we want to do. We are fortunate to have strong support for our mission from the Genesee County Commissioners. We have strong support from the State of Michigan. And most gratifying, we have strong support from you. In June, we surveyed 600 of you about your satisfaction with our program. More than 90% of you rated our overall program excellent or good. You said the same about our technical assistance. Regarding the consultation on the new food law between you and your sanitarian, 90% of you found it useful, and 95% of you found it necessary.

We are hopeful that the 2,000 staff hours we spent sitting down with you to discuss the changes and requirements of the new food law were a good investment. This issue of the *Back Burner News* contains some more tips on the particular requirements that many of you are still struggling to meet. Please read this issue of the *Back Burner News* carefully, and, as always, call your sanitarian if you need more information.

Best wishes! - Ward Lindsay, Program Supervisor

A Message from the Board



The Genesee County Food Advisory Board is pleased to announce that we raised \$1,900 in our 4th Annual Golf Scamble in September. We had a beautiful day and lots of fun golfing. Through the "Coats for Kids" program sponsored by the Salvation Army, this money will provide coats to needy children this winter. Thank you to all of our sponsors for making this possible.

We also had an opportunity to speak to the Genesee Area Skill Center students at their Hospitality and Restaurant career day. This was a wonderful chance to give the students an inside perspective about our industry and to answer any questions that they had.

Our membership has been increasing, and we welcome anyone affiliated with the restaurant business to join our board or attend a meeting. Our purpose is to act as a liaison between the health department and the restaurant industry, and to address any issues or concerns within our industry. The next meeting is January 14, 2002. The meetings are held at the GASC from 9:00 a.m. - 10:00 a.m. You may contact Penny Kapellas (Venus Family Restaurant) at (810) 235-6911 or email at pennykap@iavbbs.com or contact John Chinonis (Ya Ya's) at (810) 235-6550.

- Penny Kapellas, Chair

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HACCP Recipients
Safety Factsheet

HACCP Success Stories

The following are excerpts from interviews conducted this fall at some of the establishments in Genesee County that have implemented a HACCP Food Safety Plan:



Dorothy Bergeron & Linda Mikolowski
Genesys Health System

"I heard about HACCP over 10 years ago at a seminar," says Linda Mikolowski, Director of Food Safety and Nutrition at Genesys Health System. "The first step is the hardest, developing the initial plan. It makes the employees much more aware of not only 'what' we need to do to

ensure food safety at our establishment, but 'why' implementing our plan is so important."

Acknowledging the public's awareness for the importance of food safety, Linda stated "I'm really amazed that all operators do not have a food safety plan. What are they waiting for?"



Zachary Ferguson
Genesys Health System



Brian Matthews & Jackie Wellsley
Cracker Barrel

Cracker Barrel's HACCP Food Safety Plan was given to them through their QA Department about 5 years ago, but it was shelved until Kelli Pleasant, Genesee County Health Department HACCP Trainer helped them get the program in a useable, practical form. "Our

overall food quality is better due to the steps we take to ensure food safety," says Ruth Oldaker, Manager, Cracker Barrel. Ruth admitted that it did take a fair amount of time to train the employees, but after that it becomes second nature to the employees. "It's good to have someone outside of your organization making sure the

program is on track. That's where Kelli comes in. We know that we are in line whenever HACCP becomes a



Kenney Braddock
Cracker Barrel

mandatory program. It's just better practice to have our program in place now than to wait until it is required."

Tino Iacoboni, owner of LaVilla Restaurant and Pizzeria said that he first heard about HACCP about 2 1/2 years ago from his meat delivery company. Tino admits that he gained a better understanding on the importance of



David Darcangelis
LaVilla Restaurant & Pizzeria

proper cooling methods. "It really gives us peace of mind knowing that our customers are being served the safest



Tino Iacoboni
LaVilla Restaurant & Pizzeria

food possible," he said. They also have less food waste. "All our staff want to be part of our HACCP plan, they are really taking ownership in the program. That's what it's all about."

Are you ready to get on board with HACCP? The Genesee County Health Department is ready to help you customize a plan for your establishment. Once your food safety plan is up and running, your establishment becomes eligible for a reduced frequency of inspection and a reduced annual license fee. To schedule an appointment to begin work on your plan and to receive additional information, call Sanitarian Kelli Pleasant at (810) 257-3192.

“Look Ma, No (bare) Hands”

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

Get Well Soon...

Under the new food law, if an employee is diagnosed with specific illnesses such as *Salmonella typhi*, *Shigella* spp., *E. coli* O157:H7 or Hepatitis A virus, he or she 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), he or she must be either restricted or excluded from the operation. Employees are required to report their illness or symptoms to the Person-in-Charge (PIC). All establishments shall have a health policy in place to address all these concerns.

HOT! HOT! HOT!

Remember the following new holding and cooking temperatures:

- 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

How Many Degrees to Kevin Bacon?

Did you ever hear of the game by the same name? Okay, so this might be a stretch, but you do need to remember that 41°F is the new cold food holding temperature. It was changed to reduce the risk of *Listeria monocytogenes* and for the U.S. to line up with the standard acceptable cold food holding temperature in other countries.

Address Change REMINDER

Pre-printed license applications will be mailed out by late March, 2002. Please make sure that we have a correct mailing address to your establishment or business offices. Return mail is costly to us and potential late fees could be incurred by your business if you do not receive your pre-printed application as a reminder that your license needs to be renewed. Please contact Debbie Wilkes at (810) 257-3603 to make any address changes.

PHF, PIC, RTE, huh???

Potentially hazardous foods (PHF)

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

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 the 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.

Ready-to-Eat (RTE)

Ready-to-eat foods are those foods that are edible without further washing, cooking or additional preparation. Examples are potato salad, cut lunch meat, bread, and cooked entrees. Remember, RTE foods shall not be touched with bare hands.

Who Has Egg on Their Face?

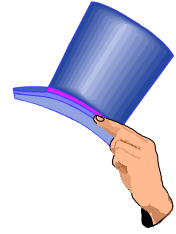
Do you serve any raw, rare, or undercooked foods of animal origin (eggs, meat, etc.)? If so, you are required to advise your patrons of increased foodborne illness risk from consuming these menu items. There are two parts to the consumer advisory – a **disclosure** (describing the food item in the menu 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 affected by this new regulation (remember, sunny-side up eggs are considered undercooked).

The Dating Game

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 date of preparation and the 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. The reason for date marking food is to minimize the growth of *Listeria monocytogenes*, a potentially harmful bacteria that can grow at refrigeration temperatures. Expired foods shall be discarded.

HATS OFF!!!

Congratulations to the following individuals who recently became Certified Food Service Managers by completing coursework and successfully earning a certificate through the Certified Food Service Management Course sponsored by the Genesee County Health Department. ** Indicates participant earned a perfect test score of 100.



Duane Acha**	Halo Burger	Kathleen Kwiatkowski	Country Boy
Karen Adams	New Path, Inc.	Donna Lyons	Hardee's
Linda Arndt	Powers High School	Alysia Madden	Madden's Lounge
Mary J. Banks	Tippy's	Caroline Manning	Halo Burger
Scott E. Beckwith	Halo Burger	Genola Montgomery	Grace Emmanuel Baptist Ch.
Kathleen Berard	Subway	Michelle Morrissey	Dortch & Dortch
Aaron Bolen	Dortch & Dortch	Rebecca Neitling	Hartley Outdoor Center
Phil M. Bravender	Halo Burger	Glenda Nelson	Halo Burger
Tom Brooks	Hank & Don's	Jim Netterfield	Netterfield Concessions
Tonya D. Brown	Halo Burger	Karen Netterfield	Netterfield Concessions
Rick A. Butler	Luigi's	Suzette Nord	Halo Burger
Mary Davis-Roberts	Grace Emmanuel Baptist C	Rebecca Ostby	Dortch & Dortch
Linda Dennis	Latina's	Jeff Rak	Halo Burger
Laura Drury**	Halo Burger	Candie Raney	Subway
Nancy Durham	Mo Doggie's	Amy Rhinebolt	Hardee's
Dawn Everts	Dortch & Dortch	Constance Schuette	Texan Restaurant, Bay City
Lin Fan	China City, Saginaw	Charlene M. Smith	Halo Burger
Tonya Foland	Latina's	Suzanne M. Smith	Madden's Lounge
Stacy Fortin	Latina's	Thomas Stavridis	Apollo Family Restaurant
Zonya Gilbertson	Hot N Now	Melanie Swartz	Subway
Joe Haddad	Ya Ya's	John Velasquez	State of MI Residential Center
Pamela Harwood	Fenton House	Pamela Wirgau	Hot N Now
Costantino Iacoboni	Lavilla Restaurant	April Woodworth	Hartley Outdoor Center
Alex Karatza	Superior Coney Island		

Beef Up on Bare Bone Meat Safety Facts

Many people are starting to think twice about eating a nice, juicy steak or that all-American favorite, the grilled hamburger. Every day you hear reports of foodborne illness outbreaks, Mad Cow Disease, and Foot-and-Mouth Disease. It's enough to make anyone squeamish, if they don't know the facts. A big threat to beef safety is the organism *E. coli* 0157:H7. In 1993, 600 people were sickened and three children died after eating at a Jack in the Box in Washington state because hamburgers contaminated with *E. coli* were not cooked enough. *E. coli* is killed when the internal temperature of hamburger reaches 165° F. Just last summer, 62 people contracted *E. coli* after eating at one of two Sizzler Restaurants in Milwaukee. Many customers were hospitalized including four children. Sadly, one 3 -year-old girl died. If the restaurant had followed basic food safety principles, this tragedy would never have happened.

Here's what went wrong at Sizzler:

- The producer delivered beef contaminated with *E. coli*
- The meat was ground on the meat-grinding stand.
- The meat then cross-contaminated hands, utensils, cutting and food prep surfaces
- The kitchen staff often just dipped their hands in a bucket of sanitizing solutions intended for wiping food prep surfaces, rather than wash their hands properly at the hand-wash sink.
- Watermelon was prepared on the meat-grinding stand. Contaminated watermelon was placed on the salad bars at both Sizzler Restaurants.
- After an employee replaced the fruit salad with a fresh new bowl, the employee would dump the remains of the old contaminated fruit with the new salad. This practice could have kept the outbreak going on indefinitely.

Now here's what to do to prevent further *E. coli* outbreaks:

- Wash hands and surfaces often with hot, soapy water
- Separate: Don't cross-contaminate
- Cook to proper temperatures
- Refrigerate promptly