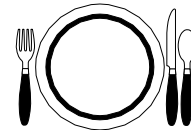

BACKBURNER NEWS



Genesee County Health Department

www.gchd.us

Spring 2007

A Newsletter for and about the Foodservice Industry in Genesee County by the Division of Environmental Health Services

A Message from Dorothy Gonzales, Food Program Manager



If you haven't heard, Norovirus outbreaks are on the rise in Michigan. Noroviruses, formerly called Norwalk viruses, are highly contagious and easily spread from person to person. The viruses are found in stool and vomit of infected people and can be transferred by touching contaminated surfaces and objects. Symptoms are nausea, stomach cramps, vomiting, and lots of diarrhea!

Several restaurants and nursing home-type facilities around the State experienced large outbreaks last fall and winter. The restaurants involved were forced to close for rigorous cleaning and sanitizing due to food handler's returning to work while still shedding virus.

Noroviruses are not killed with routine sanitizer levels – they require higher concentrations of chlorine – and quaternary ammonia is not effective.

Don't let a Norovirus outbreak happen at your facility! Communicate with your employees about illness, especially diarrhea. They should not be at work if they are experiencing any type of gastroenteritis. Noroviruses can be shed in stool for many days after an infected person feels well. Educate your employees about foodborne illness, proper hand washing, and glove use.

Feel free to call your area Sanitarian with questions or fact sheets about foodborne illness organisms.

Environmental Health Services (810) 257-3603

Robert M. Pestronk, MPH, Health Officer

Gary K. Johnson, MD, MPH, Medical Director

James R. Helmstetter, MPA, REHS, Director,
Environmental Health Services

Dorothy Gonzales, REHS, RS
Environmental Health Supervisor

Janet A. Phelps, RS, EH Coordinator
& *Backburner News* Editor

Dennis Goodman, Food Program Secretary

Fee Increases

The Genesee County Board of Commissioners approved a 20% license fee increase and a 10% service and plan review fee increase to help balance the budget by using license fees to support more of food program costs.

These increases will affect establishments for license renewal in April of 2007 and plan review or temporary license applications, effective immediately.

Training Opportunities

Certified Food Service Management Training Course

The next course will be held:

April 17 – May 22, 2007.

Please see the enclosed insert to register.
Contact Janet Phelps at (810) 257-3199 for
any questions regarding this course.

2007 Food Worker's Classes

Join us in our 16th year of offering the
monthly Food Worker's Classes. Look for
the insert in this issue for the schedule. Let
US help YOU in training your employees!

HACCP Corner

Remember - If you have a valid HACCP plan (Hazard Analysis Critical Control Point) in place for your Genesee County food service establishment, you can **save ½ of your annual license fee.**

For more information, contact HACCP Trainer,
Kelli Pleasant at (810) 257-3192.

Announcing the 12th Annual Food Awards Program

The GCHD Food Service Awards Reception was held on Tuesday, April 3rd at Macy's (formerly Marshall Field's) in the Genesee Valley Mall in Flint Township.

Awards were presented in the following categories:

Excellence in Sanitation
Healthy Lifestyle (Nutrition)
Smoke-free Dining Recognition

Please see the enclosed list of recipients with this issue of the GCHD's *Backburner News*.



HATS OFF

Congratulations to the following individuals who recently became Certified Managers from the Education Foundation of the National Restaurant Association:

Ray Armbruster	Little Caesar's
Amanda Barton	Halo Burger
Tonya Brown	Halo Burger
Daniel Copeland	Little Caesar's
Fran Denaj	Westside Diner
Fayann Durocher	Otisville Dairy Delight
Harold Durocher	Otisville Dairy Delight
Yi-Lan Eastman	Quicksave
Krista Fox	Little Caesar's
Jacob Furtaw	Little Caesar's
Bruce Henderson	Little Caesar's
Jessica Hodge	Latina Restaurant
Norman Hnatiuk	Little Caesar's
Constantino Iacoboni	Lavilla Restaurant
Sylvia Jadhisa	Panda Express
Robert Johnson	Atherton UMC
Linda Humphrey	Holiday Inn
Wendy Madaras	The Greenery
Charles McCormick	Choo Choo BBQ
Kim McDougall	Lockwood of Burton
Dionna Ortiz	Little Caesar's
Vic Peraino	Little Caesar's
Tammy Reimann	Little Caesar's
Quenton Riggs	Latina Restaurant
Randy Robinson	no affiliation
David Roche	Tropical Smoothie Café
Annette Schultz	The Greenery
Gordon Schultz	The Greenery
Mark Sharpe	Skip's Come Back Inn
David Sheroski	Little Caesar's
Lyle Sheroski	Little Caesar's
James Sibley	Little Caesar's
Melissa Suttle	Little Caesar's
Sarah Urch	Latina Restaurant
Angelina Vasquez	Little Caesar's
Vickie Vieu	4 Katz Café'
Ed Vieu	4 Kats Café'
Glenn Whitfield	Megan's Grill

A Message From the Genesee County Restaurant Association

Hi Everyone-

I just wanted to take a few minutes to give a testimonial to Hazard Analysis Critical Control Point (HACCP) Plans. We see great benefits to implementing and maintaining a certified program.

First of all, it helps insure safe food to our customers. It is a great way to monitor equipment and cooking procedures. We also believe, in the case of a food borne illness complaint, a HACCP Plan will certainly help you defend your position of using properly calibrated equipment and proper procedures for storage and cooking.

Secondly, this certified plan comes with a cash award of a 50% reduction in your annual license fee. If you are interested, see your local sanitarian for more details.

I also wanted everyone to know about the Genesee County Restaurant Association is having a meeting on **May 8th at the Genesee Area Skills Center**. Breakfast will be served after a brief tour of the kitchen and other facilities. **This meeting will start at 9:30 a.m.**

We are always looking for new members to join our organization to help us promote safe food, and to work hard with our local health department to resolve issues that affect our businesses.

For any additional information please feel free to contact me at 810 691 2555.

Sincerely,

Kirk



Kirk Heath, Chairperson
 Genesee County Restaurant Association

Upcoming GCRA Meetings

(all meetings are held at the Genesee Area Skill Center)

May 8, 2007	9:30 AM
September 11, 2007	2:30 PM
November 13, 2007	2:30 PM
January 8, 2008	2:30 PM
March 11, 2008	2:30 PM
May 13, 2008	2:30 PM

Future topics to include: Menu Planning, Risk-based Inspection Techniques, New Food Code (when State approved), New Equipment, and much more.