



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

A Message from the Food Safety Program Manager

Fewer Foodborne Illness Outbreaks in Genesee County

I offer a big thank you to the restaurant community in Genesee County! Over the past three years our reported foodborne illness has reduced from 16 outbreaks in 2005-06 to only 4 outbreaks in the 2007-08 reporting cycle.

This is a direct result, I believe, of our environmental health sanitarians working with food service establishment owners and managers about the importance of reducing the risk of food mishandling.

Thank-you for directing your employees to

- wash their hands often
- wear gloves, use deli tissue or tongs, etc. when handling ready to serve foods
- keep potentially hazardous foods (time/temperature controlled for safety) out of the temperature danger zone

With your efforts as a pro-active food service establishment, the Health Department will continue to see a reduction in foodborne illness outbreaks with in our community.

Happy Holidays to you!

Dorothy Gonzales, R.S.

Environmental Health Supervisor



John McKellar, Acting 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

Training Opportunities

Certified Food Service Management Training Courses Offered

As you should be aware by now, the Michigan Food Law, amended April of 2008 has set in motion a requirement for Food Service Management Certification for at minimum of one person in charge in each food service by (projected date of) June 30, 2011.

The Genesee County Health Department offers these classes locally. Refer to the list of dates below for the upcoming courses. If you prefer on-line classes, log onto our website www.gchd.us to a link for other educational resources. Please note that for any on-line courses, the certification exam will need to be completed with a proctor.

Upcoming certified food service management courses:

January 13 – February 17, 2009 ---FULL---

March 3 – April 7, 2009

April 14 – May 19, 2009

June 2 – July 7, 2009

ServSafe Express Course

This refresher class is for individuals who have previously taken the ServSafe course. See insert in this issue of the *Backburner News* for more details.

Food Worker's Classes

Join us in our 18th 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!

For more information, contact:

Janet Phelps at 257-3199 or Tina Moore at 257-3130
for answers regarding GCHD training offerings.

2009 Healthy Lifestyle Award Information

The Genesee County Health Department would like to reward food establishments that have initiated their own "Healthy" menu change by eliminating the use of Trans fat.

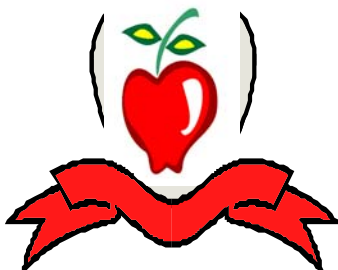
Trans fat is made when hydrogen is added to vegetable oil. Hydrogenation increases the shelf life and flavor stability of foods. Trans fat has been proven to increase the risk of Coronary Heart Disease (CHD), one of the leading causes of death in the United States because it raises LDL cholesterol. According to the National Heart, Lung, and Blood Institute of the National Institutes of Health, more than 12.5 million Americans have CHD, and more than 500,000 die each year.

To eliminate trans fat in your restaurant, start by looking at your menu and analyzing all of the foods that enter your restaurant. Trans fat can be found in vegetable shortenings (solid), some margarines, crackers, cookies and other pre-package baked goods, snack foods and foods that are made with partially-hydrogenated oils.

Read nutrition labels and food ingredients. Processed foods that contain partially-hydrogenated oils also contain trans fats. Replace saturated and trans fats with monounsaturated and polyunsaturated fats. Sources of monounsaturated fat include olive and canola oils. Sources of polyunsaturated fats are sunflower oil, corn oil and soybean oil. Soft margarines (liquid, tub, or spray) should be used more often because the combined amount of saturated fat and trans fat is lower than the amount in solid shortenings, hard margarines, animal fat and butter.

If your restaurant is interested in applying for a Healthy Lifestyle Award, please note the deadline for applying is March 1, 2009.

Complete and return the insert included in this issue of the *Backburner News*.



Keep Your Customers Safe... **WASH THAT PRODUCE!**

In the past, we grew foods in our own gardens, knew that our own soil and foods were safe, and maybe ate tomatoes or peppers right from the vine.

Today, our produce supplies come from all over the world, being grown under conditions we may not know of. This becomes clearer every time we hear of illness associated with a fruit or vegetable – and an Advisory or Recall is announced.

Just because chefs choose fresh, whole, uncut fruits and vegetables from local markets to serve to their customers, does not mean they are safe to eat without cleaning. This was evident this past summer when we were advised not to eat certain types of tomatoes as they were thought to be contaminated with Salmonella, and then later we were advised against eating jalapenos from Mexico.

Food service operators should always train staff to remove all visible dirt and thoroughly rinse all produce before preparation. Fruits and vegetables have porous skins that can absorb soap or detergent – clear running water is recommended.

For example, if a melon has a textured skin, scrubbing first with a clean produce brush is advised. If bagged greens are labeled as pre-washed, it would not be necessary to rinse them again.

If you have any questions regarding fresh produce food safety, contact your Area Sanitarian.

Dawn Pickard, R.S.
Environmental Health Sanitarian



HATS OFF TO OUR CERTIFIED MANAGERS

Congratulations to the following individuals who recently became certified foodservice managers or recertified through successfully completing the ServSafe Solutions course and exam offered through the Genesee County Health Department:

Jennifer Ackley	Burton Sr. Citizen's Center
Donald Andrews	no affiliation listed
Eric Andrews	Tim Horton's
Jami Andrews	Tim Horton's
James Balley	Sports Creek Raceway
Thomas Baker	Dairy Queen – Swartz Creek
Paula Banycky	Cobblestone
Dimitrios Batsios	Ya Ya's Flamebroiled Chicken
Marla Bell	Halo Burger
Rob Betts	Capitol Coney
Beverly Bloss	Forest Sr. Citizen's Center
Phyllis Bouchard	Forest Sr. Citizen's Center
Mark Bowen	Remington's
Connie Bowren	Shap's
Barb Burdine	Eastside Soup Kitchen
Jakeeah Carter	Hao Burger
Clare Campbell	Grandma's Recipes
Denny Chinonis	Ya Ya's Flamebroiled Chicken
Theresa Christensen	KFC
Tammi Couture	no affiliation listed
Bonnie Cowan	Goodwill Industries
Joshua Cross	bD's Mongolian BBQ
James Dean	Bon Appetit
Karen Ellsworth	Legend's Tavern
Joanie Fagan	Roaring 20's
Jin Ang Feng	China City
Sue Freeman	Ind. Mgt. Services
Jammie Fyolek	Arby's – Swartz Creek
Venessa Gonser	Halo Burger
Shmar Hearn	Little Caesar's
Ann Henderson	St. John Vianney
Debbie Hill	Montrose Orchards
Mike Hoffman	Genesee Valley Country Club
Ivan Hopson	New Hope Behavioral

Tiffany Huff	Halo Burger
Lois Hughes	Clio Sr. Citizen's Center
Janice Jones	New Beginnings
Jonny Kattola	Landmark Foods
Marsha Kilbourn	Bon Appetit
Joe Knowles	Bishop Airport/Sullivan's
Shirley Lam	Empire Wok
Geroge Maccartney	Sports Creek Raceway
Marchello Manning	Wood's BBQ
John Manse	Catholic Charities
Reggie Mays	Holiday Inn
Starla McClure	Halo Burger
Salena McKinzie	no affiliation listed
Janet McPherson	Grandma's Recipes
Peggy Mertz	Capitol Coney
Christine Michael	Halo Burger
Rebecca Moe	Goodrich United Methodist
Debra Palma	Powers Catholic High School
Tony Paxton	Latina's
Dian Pettengill	Genesee Area Skill Center
Anastasia Pirkovic	Shap's
Gayle Reed	Heart of Sr. Citizen's Services
Tracy Reid	KFC
Thomas Stanko	Shap's
Carrie Strait	no affiliation listed
Patricia Thompson	Sunday Dinners
Michael Tobias	St. Michael's Catholic Church
Duy Tran	China Lee
Joanie Tvardos	Shap's
Genia Vanarsdal	Senor Lucky's
Marvin Walden	Walden's
Joyce Wills	New Beginnings
Marcia Wilson	Mt. Morris Schools
Douglas Wolf	Woodhaven
Waid Yue	Golden Moon
John Zelko	Genesys Conference Center

Announcing the 15th Annual Food Awards Program

The GCHD Food Service Awards Reception will be held Tuesday afternoon, *March 31, 2009* in conjunction with National Public Health Week. Awards will be presented in the following categories:

- * *Excellence in Sanitation*
- * *Healthy Lifestyle (Nutrition)*
including new Trans Fat criteria this year
- * *Smoke-free Dining Recognition*

The location of the reception has not been finalized as of this issue of the *Backburner News*.

HACCP Corner

Reminder: If you have a valid food safety plan (HACCP Plan) in place for your food service establishment in Genesee County, you can save up to ½ of your annual license fee.

Genesee County is the only local health department in Michigan that offers this discount.

Don't delay – inquire today!

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

GCHD Food Staff

Working Together With You for Food Safety

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Dennis Goodman 810-341-7659

Plan Review & New Licenses
West side of Flint/Genesee County
Anthony Pavone 810-257-3825

Plan Review & New Licenses
East side of Flint/Genesee County
Carrie Dickhans 810-257-3823

HACCP Trainer and Swartz Creek,
Clayton, Gaines and Argentine Townships
Kelli Pleasant 810-257-3192

Flint Township (L-Z)
Mundy Township
Tina Moore 810-257-3130

Flushing & Vienna Townships
Bill Hough 810-257-3597

Flint Township (A-K), Richfield Township
Jeff Kost 810-257-3847

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Atlas & Davison Townships
Heather Havard 810-257-3129

Burton
Kevin Hoxsey, R.S. 810-257-3152

Grand Blanc
Cheryl Green 810-257-3848

Fenton Township
Cathy Roeper 810-257-3587

Forest, Genesee, Thetford Townships
Jeff Fuller 810-257-3821

If your operation is in the city of Flint,
contact our office for your Area Sanitarian.

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