

# Steaming Kettle News

Information Newsletter on Issues Concerning the Food Service Industry

## State Mandated Certified Manager Requirements for Restaurants

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**Insert**  
ServSafe Registration Form

Beginning June 30, 2009, food service establishments are required to have at least one certified manager who is a full time staff employee and present a majority of the operating hours.

The certified manager shall have direct authority over or exercise control or supervision over the food employees. The certified manager shall be involved in the daily operation of the establishment to carry out the duties in the Food Code.

The establishment is

responsible to assure that recertification requirements are met before certification expires.

Upon loss of a certified manager or change of ownership, a new certified manager must be employed within 90 days of the date of the loss of the previous certified manager.

Newly licensed establishments required to have a certified manager shall employ a certified manager by the initial day of operation.

Certificates of certified managers shall be maintained at the establishment and be made available for inspection upon request.

The inspector may request additional records to verify compliance such as payroll records, work schedules, or valid identification. An establishment shall provide copies within 3 business days.

Failure to comply with the requirements shall result in administrative enforcement where fines and fees will assessed.

### Leading Contributors to Food borne Illness:

- Inadequate cooking temperatures
- Poor personal hygiene
- Inadequate holding temperatures
- Contaminated equipment
- Unsafe sources
- Ill food handler

## ServSafe Certification Classes

For over sixteen years, the Livingston County Department of Public Health (LCDPH) has required food safety certified managers.

Our local ordinance was written for the same reasons the state law changes were made; to protect public health by increasing knowledge of food safety, and ultimately prevent cases of foodborne illness.

LCDPH is now offering additional ServSafe courses this year to assist establishments in compliance with state mandated certification requirements.

The ServSafe Food Protection Manager Certification is nationally recognized by the Conference for Food Protection.

The knowledge gained

from the course will help food service managers and employees understand and control the risks of foodborne illness.

Sign up your management now to avoid administrative enforcement. Registration forms are available in our newsletter and online on our website [www.lchd.org](http://www.lchd.org)

## Top Five Most Cited Critical Violations in 2008



### 1. 3-305.17 Date Marking

Ready-to-eat, potentially hazardous foods prepared and held refrigerated for more than 24 hours in a food establishment shall be clearly marked at the time of preparation to indicate the date or day by which the food shall be consumed. A date marking system that does not exceed 7 days, including date of preparation, or opening is to be used.

### 2. 7-201.11 Chemical Storage, Separation

Poisonous or toxic materials shall be stored so they can not contaminate food, equipment, utensils, linens, and single-service and single-use articles.

### 3. 7-102.11 Working Containers, Common Name

Working containers used for storing poisonous or toxic materials such as cleaners and sanitizers taken from bulk supplies shall be clearly and individually identified with the common name of the material.

### 4. 3-302.11 Protection from Contamination after Receiving

Food shall be protected from cross contamination by: Separating raw animal foods from: Raw ready-to-eat food and cooked ready-to-eat food; and separating types of raw animal foods from each other such as beef, fish, lamb, pork, and poultry during storage, preparation, holding, and display or as

otherwise required. Food equipment, utensils, damaged/spoiled goods, containers shall not contribute to cross contamination.

### 5. 2-401.11 Hygiene Practices; Eating, Drinking, or Using Tobacco

An employee shall eat, drink, or use any form of tobacco only in designated areas where the contamination of exposed food; clean equipment, utensils, and linens; unwrapped single-service and single-use articles; or other items needing protection can not result.

### *Did you know?*

**Hazard Analysis and Critical Control Points (HACCP)** was conceived in the 1960s when NASA asked Pillsbury to design and manufacture the first foods for space flights. HACCP is used in the food industry internationally to identify potential food safety hazards, so that key actions, known as critical control points can be taken to reduce or eliminate the risk of the hazards being realized.

## Top Five Most Cited Non-Critical Violations in 2008

### 1. 6-501.12 Cleaning/Frequency Restrictions

The physical facilities shall be cleaned as often as necessary to keep them clean. Keep floors, walls, ceiling, counters, cabinets clean.

### 2. 4-302.14 Sanitizing Solution Testing Devices

A test kit or other device that accurately measures the concentration in mg/L of sanitizing solutions shall be provided.

### 3. 6-202.11 Light Bulbs, Protective Shielding

Light bulbs shall be shielded, coated, or otherwise shatter-resistant in areas where there is exposed food; clean equipment, utensils, and linens; or unwrapped single-service and single-use articles.

### 4. 3-305.11 Food Storage

Food shall be protected from contamination by storing the food: (1) In a clean, dry location; (2) Where it is not exposed to splash, dust, or

other contamination; and (3) At least 15 cm (6 inches) above the floor, unless otherwise approved.

### 5. 6-301.12 Hand Drying Provision

Each handwashing lavatory or group of adjacent lavatories shall be provided with: (A) Individual, disposable towels; (B) A continuous towel system that supplies the user with a clean towel; or (C) A heated-air hand drying device.

## Food Safety Risk Factors and Active Managerial Control

Risk factors are practices or procedures that pose the greatest potential for foodborne illness. The Centers for Disease Control and Prevention (CDC) has determined that the five risk factors below pose the greatest risk.

### FOOD SOURCE

- Food from unapproved source
- Unsound condition of food, adulterated food

### INADEQUATE COOKING

- Improper cooking temperatures

### IMPROPER HOLDING TEMPERATURES

- Unsafe cooling, reheating
- Improper hot/cold holding

### PERSONAL HYGIENE

- Bare hand contact with ready-to-eat food
- Ill food workers
- Inadequate hand washing and facilities
- Lack of soap or paper towels

### CROSS CONTAMINATION

- Raw meats not separated from ready-to-eat foods
- Food contact surfaces of equipment not properly cleaned and sanitized

**Active Managerial Control** is a pro-active approach to incorporate specific actions or procedures into the food service operations to attain control of the above foodborne illness risk factors."

To incorporate active managerial control in your food service operations the steps below must be followed.

- Consider the risk factors throughout the flow of food in your establishment and identify issues that could impact food safety.
- Develop policies and procedures that address the issues you have identified.
- Regularly monitor the policies and procedures that you have developed.
- Verify that you are actually controlling the risks.

## Foodborne Illness Causing Organisms: The "Big 5"

Most foodborne illnesses are caused by microorganisms that cause infection or produce toxins. The "Big 5" of these microorganisms, often considered to be the most dangerous, include:

- *Salmonella* Typhi,
- *E.coli* O157:H7
- *Shigella*
- Hepatitis A
- Norovirus

For further information on the "Big 5" and other foodborne illness-causing organisms and their sources, health effects, and methods of control, see the Centers for Disease Control or Food and Drug Administration web sites at:

<http://www.cdc.gov/ncidod/diseases/food/>

<http://www.cfsan.fda.gov/~mow/foodborn.html>

***An estimated 76 million cases of foodborne disease occur each year in the United States. The Centers for Disease Control and Prevention (CDC) estimates that there are 325,000 hospitalizations and 5,000 deaths related to foodborne diseases each year.***

## Food Handling Employee Food Safety Classes

The Livingston County Department of Public Health will be providing food safety classes designed for the food handling employees of your operation. This is not a ServSafe class. The class will be approximately 2-3 hours and include the basics of how food becomes unsafe:

- What is Foodborne Illness
- Time and Temperature Abuse
- Hot and Cold Holding Temperatures
- Employee Health and Personal Hygiene
- Cooking Temperatures
- Cross Contamination, Cleaning and Sanitizing

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We're on the Web!

See us at:

[www.lchd.org](http://www.lchd.org)

To access local food  
service inspection  
reports, click on the  
link under "Food  
Protection" on our  
home page.



## 2009–2010 Food Service Establishment License Applications

The 2009-2010 food service license application for your establishment is enclosed. It must be filled out and submitted with the appropriate fee payable to the Livingston County Department of Public Health (LCDPH) by April 30, 2009. License applications received after April 30, 2009 will be subject to the following penalties:

### Penalty Schedule

May 1 - 7, 2009  
May 8 - 14, 2009  
May 15-21, 2009  
May 22-28, 2009  
May 29-June 4, 2009  
**After June 5, 2009**

### Penalty Fee

10% of license fee  
20% of license fee  
30% of license fee  
40% of license fee  
50% of license fee  
**75% of license fee + admin.  
Action referral**

## Food Service Evaluation Team

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