



Spring 2011

Special Interest Articles:

- Smoking Ban in Michigan Update
- Chronic Violation Policy Change
- Norovirus

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ServSafe Registration Forms



Steaming Kettle

Information Newsletter on Issues Concerning the Food Service Industry

Michigan's Smoke-Free Air Law Update

Researchers with the Michigan Department of Community Health Tobacco Section recently completed analysis of results from an observational compliance check survey related to Michigan's statewide smoke-free air law.

The survey, which was completed by volunteers 21 or older in 59 of Michigan's 83 counties, was conducted at 964 randomly selected restaurants, bars and bowling alleys.

Statewide, 85 percent of surveyed establishments had visibly posted "no smoking" signs and

nearly 96 percent of those establishments had removed ashtrays and smoking paraphernalia. Smoking was observed in 11 percent of outdoor seating areas and in 5 percent of waiting areas. There was no smoking observed at all in over 95 percent of the surveyed establishments.

Overall, the survey indicates that compliance with the law is high.

In Livingston County, nine tobacco complaints were received in 2010. The complaints included: six licensed food service

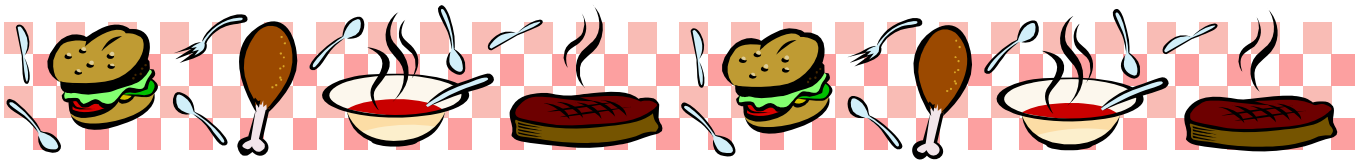
establishments/bars and four manufacturing facilities.

The investigations and enforcement activities resulted in 100% voluntary compliance. Business owners and patrons are following the requirements of the law, and as a result Michigan workers are protected from the harmful effects of secondhand smoke exposure.

Do you have no smoking signs posted at all entry doors at your establishment?

Meet the Newest Member of Livingston County's Food Sanitation Team

We would like to introduce the newest member of the Livingston County's Food Sanitation Team, Beau Forgette. Beau is a Registered Sanitarian and has been with the Livingston County Department of Public Health for over fifteen years. He graduated from Michigan Technological University with a BS in Environmental Engineering. Currently, his primary responsibilities include on-site water supply and wastewater disposal. Beau is knowledgeable, fair and well versed regarding public health. He will continue to maintain his current responsibilities in addition to working in the food sanitation program.



*Do you know
the eight major
food allergens?*

- **Milk**
- **Eggs**
- **Peanuts**
- **Tree Nuts**
- **Fish**
- **Shellfish**
- **Soy**
- **Wheat**



Certified managers

As a reminder 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 establishment is responsible to assure that recertification requirements are met before certification expires.

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

The sanitarian 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.

Visit our website at www.lchd.org to find a list of upcoming certification and refresher classes.

Top Five Critical Violations Cited in 2010

1) 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.

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) 2-401.11 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. *A food employee may drink from a closed beverage container with a straw if the container is handled to prevent contamination of: the employee's hands, the container, and exposed food; clean equipment, utensils, and linens; and unwrapped single-service and single-use articles.*

4) 3-501.16 Hot and Cold Holding

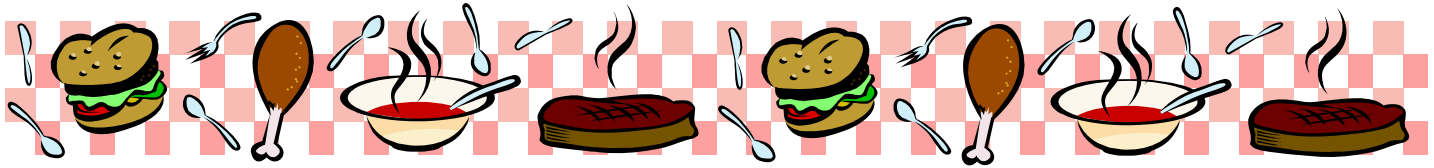
Except during preparation, cooking, or cooling, or when time is used as the public health control potentially hazardous food shall be maintained:

- (A) 135°F or above, except that roasts properly cooked and cooled may be held at a temperature of 130°F; or
- (B) At 41°F or less.

5) 3-501.17 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.





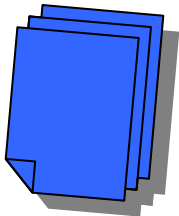
Norovirus in Michigan

Tiffany Henderson, MPH Epidemiologist - Region 1

Need Training Materials?

Just ask your Sanitarian. We now have fact sheets in different languages:

- English
- Chinese
- Japanese
- Korean
- Spanish



Norovirus activity typically peaks during the winter months and 2010-2011 is no exception. Confirmed and suspect norovirus activity has increased in Livingston County and around the state. Norovirus is highly contagious and can be transmitted via contaminated surfaces or food. This may occur after an ill person practices inadequate hand washing or after a vomiting incident releases virus into the air. By following certain guidelines, you can reduce the risk of an outbreak in your food establishment.

Ensure your employees know the signs and symptoms of norovirus, which often include diarrhea and/or vomiting and occasionally low grade fever, headache and chills. Review your health policy with staff and encourage good hand washing. Employees with vomiting or diarrhea should know to report to management and strictly follow recommendations of not returning to work until 72 hours after symptoms resolve. It may be advantageous to form a plan ahead of time to manage coverage for employees that must be excluded from work.

Norovirus can remain on a variety of surfaces for extended periods of time. Although especially important during an outbreak, it may also be beneficial to increase cleaning of high touch surfaces when norovirus-activity has been detected in the community. Not all cleaners are effective against norovirus so it is critical to clean with proper agents, such as those containing an appropriate concentration of bleach. Other EPA-approved cleaners and additional instructions can be found at: http://www.michigan.gov/documents/mdch/NorovirusEnvironCleaning_281018_7.pdf

For any additional assistance, please contact the Livingston County Department of Public Health.

Chronic Violation Policy Change

Livingston County Department of Public Health (LCDPH) is requesting restaurant operators to take reasonable effort to correct chronic food code violations. Restaurants that are in compliance with the food code will provide safer food and be significantly less likely to cause food-borne illness.

LCDPH has updated policies to identify restaurants that have been chronically cited for the same violations. The policy defines "chronic violation" as the same violation, cited three or more times, within three years. Restaurants that meet the level of non-compliance will be required to conduct corrective action and the following procedures will be conducted.

- LCDPH food sanitarians will notify the non-compliant restaurant operator of the "chronic violations".
- A file review will be conducted by the LCDPH food sanitarian and food sanitation program supervisor.
- A written notification will be provided to the operator explaining violations and corrective action required.

Please be take effort to correct chronic violations that may be occurring at your restaurant.

**Livingston
County
Department of
Public Health**

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We're on the Web!

See us at:

www.lchd.org

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

2011-2012 Food Service Establishment License Applications

The 2011-2012 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, 2011.

Annual Food Service Sanitation License

Seating Capacity 0 – 25	570 + 27 or 5 (non profit) State Fee
Seating Capacity 26 – 50	618 + 27 or 5 (non profit) State Fee
Seating Capacity 51 – 75	746 + 27 or 5 (non profit) State Fee
Seating Capacity 76 – 100	816 + 27 or 5 (non profit) State Fee
Seating Capacity 101 – over	918 + 27 or 5 (non profit) State Fee

Schools

Full Service Kitchen	918 + 27 State Fee
Satellite/Serving Kitchen	570 + 27 State Fee

Fraternal, Civic, Non-profit and Religious organizations

570 + 5 (non profit) State Fee

Mobile Food Establishment Mobile Food Establishment Commissary

205 + 27 or 5 (non profit) State Fee
205 + 27 or 5 (non profit) State Fee

Special Transitory Food unit STFU – Inspection Fee (State Fee)

101 + 41 or 5 (non profit) State Fee
90

License applications received after April 30, 2011 will be subject to the following penalties:

Penalty Schedule

May 1 - 7, 2011
May 8 - 14, 2011
May 15 - 21, 2011
May 22 - 28, 2011
May 29 - June 4, 2011
After June 5, 2011

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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