

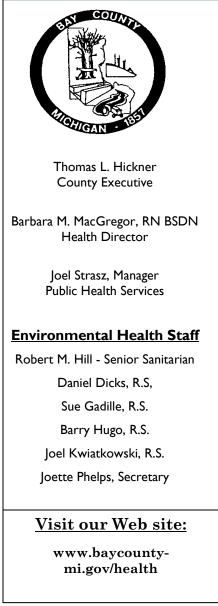
Environmental Health Division 1212 Washington Avenue - Bay City, MI 48708 Phone (989) 895-4006 Fax (989) 895-4014

Food For Thought Spring 2012

FOOD SERVICE APPLICATIONS AND FEES ARE DUE BY APRIL 30! DON'T BE LATE!

Along with this newsletter you will have received your 2012 Food Service License Application. Please review, fill in section 6, and return the application with the appropriate fees.

- Send in food application by April 30th (make sure postmarked by April 30)
- 50% late fee applied May 1st—May 31st
- 100% late fee applied June 1st



MICHIGAN FOOD SAFTEY

Visit <u>www.michigansafety.com</u> for great charts, posters and information. This website was established by the Michigan Restaurant Association & Michigan Department of Agriculture & Rural Development.

FOOD LAW UPDATE

The Michigan Department of Agriculture and Rural Development (MDARD) has worked with 45 food industry associations over the past year to update Michigan's food law to adopt the **2009 FDA Model Food Code**. MDARD hopes to have Michigan's food law updated by fall of 2012. To view the proposed bill and track its progress, visit: <u>http://www.legislature.mi.gov</u> and search for Bill # 5130.

SERVSAFE FOOD SAFETY TRAINING

- $\Rightarrow~$ Class will be held April 24th and 26th, 4:00pm—8:00 pm each day
- \Rightarrow Fee Not-for-Profit \$120, other organizations \$150
- \Rightarrow Call (989) 895-5-4006 options 3 on how to register
- \Rightarrow Establishments must have a Person-in-Charge (PIC) certified
- \Rightarrow PIC certifications are valid for 5 years
- \Rightarrow Future classes will be held in the fall of 2012

CONSUMER COMPLAINT HOTLINE

If you or your consumers see a food-related problem, please report it to MDA Food and Dairy Division at (800) 292-3939 or through the MDA web site: <u>www.michigan.gov/mda</u>

PROPER COOLING IS ESSENTIAL

Just as important as it is to attain the proper holding temperature of cooked food, it is essential to properly cool food as well. Remember the danger zone (41 F-135 F) when you are cooling food for later use. This range of temperature is the ideal environment for bacteria to grow. Remember the following rules:

- \Rightarrow Food MUST be cooled from 135 F to 70 F in two (2) hours
- \Rightarrow Food MUST be cooled from 70 F to 41 F in four (4) hours
- \Rightarrow Make big things smaller. Cut larger pieces into smaller pieces
- \Rightarrow Pour liquids into shallow pans
- \Rightarrow Use ice baths to cool large items
- \Rightarrow Be sure to check temperatures all during the cooling process
- \Rightarrow Cool foods uncovered and stir or turn the food over to assist in the cooling process
- \Rightarrow Food may be put back into large containers AFTER it has cooled to 41 F or less

Remember cooling is an ACTIVE process, it requies constant supervision. You would not walk away from what you are cooking and forget it, so treat cooling food the same way.

"DO I NEED A TEMPORARY FOOD LICENSE?"

A "Temporary Food Establishment (TFE)" is defined as an establishment which serves food to the public, and operates at a fixed location for a temporary period not to exceed 14 consecutive days. Examples include:

- Food booth at a fair, football game, etc...
- Restaurant preparing food offsite
- Catering kitchens not already affiliated with a licensed establishment

A TFE license is required for all such events. Food prepared in a licensed food facility, transported and served offsite is not required to obtain a temporary food permit. If you plan on providing a catering event and you are cooking the food onsite and the facility is not a licensed foodservice facility, <u>you will be required to get a temporary</u> <u>food license.</u>

Important considerations to ensure a safe event include planning your menu, estimating the number of meals you anticipate serving, as well as checking the projected

ENVIRONMENTAL HEALTH DIVISION (OFFICE HOURS)

Monday—Friday: 8:00—12:00 & 1:00—5:00 (closed for lunch)

CLOSED on Major Holidays

MICHIGAN SMOKE-FREE LAW

- □ Smoking is prohibited in all food establishments
- Owner/Manager/Person-in-Charge are to make sure they are incompliance with the law
- Bay County Health Department is responsible for the enforcement of the law in Bay County
- ☐ Fines of up to \$500 can be levied for any violations

NOROVIRUS

- ⇒ Transmitted by infected food handlers or touching contaminated objects and eating without proper hand washing
- \Rightarrow Known as "Stomach Flu"
- \Rightarrow Highly contagious
- \Rightarrow Can Be contagious two (2) weeks after recovery
- \Rightarrow Hand washing is best defense
- ⇒ Symptoms: nausea, vomiting, diarrhea and cramps