

THE CENTRAL KITCHEN



A publication of the Central Michigan District Health Department

SMOKE-FREE LAW APPLIES TO RESTAURANTS AND BARS

A major issue facing Food Service Establishments this spring involves compliance with Michigan's new Smoke-Free Law. The law was passed in order to limit exposure to secondhand smoke. Beginning May 1, 2010, smoking will be prohibited in most public places in Michigan, including restaurants and bars. The manager's responsibility will be to:

- **Clearly and conspicuously post "no smoking" signs at each entrance and other locations where smoking is prohibited.**
- **Remove ashtrays and other smoking paraphernalia from the prohibited areas.**
- **Inform individuals that smoking in the establishment is a violation of state law.**
- **Refuse service to an individual smoking in violation of this act.**
- **Ask an individual smoking in violation of this act to refrain from smoking and, if the individual continues to smoke in violation of this act, ask him or her to leave.**



It is important for business owners and managers to understand this law and their responsibilities so they can prepare ahead of time for proper implementation. Go to www.cmdhd.org and look under "Hot

Topics" for a link to the Michigan Department of Community Health smoking law webpage. There you can read the Smoke-Free law itself and find answers to some Frequently Asked Questions. Be sure to look at the Guide for Business Owners and the Compliance checklist for additional helpful information.

MANAGER CERTIFICATION

The Central Michigan District Health Department has made a commitment to help restaurants comply with Michigan's manager certification requirement. We do this by offering the ServSafe® Food Protection Manager Certification course at least once in each of our district's six counties during the year. Schedules and registration forms are posted on our web site at www.cmdhd.org/safefood. Additional classes can be scheduled if needed. The Michigan Department of Agriculture's web site has more information on certification requirements, including a helpful "Myths and Facts" document at www.michigan.gov/foodsafety. Or, call us with your questions.



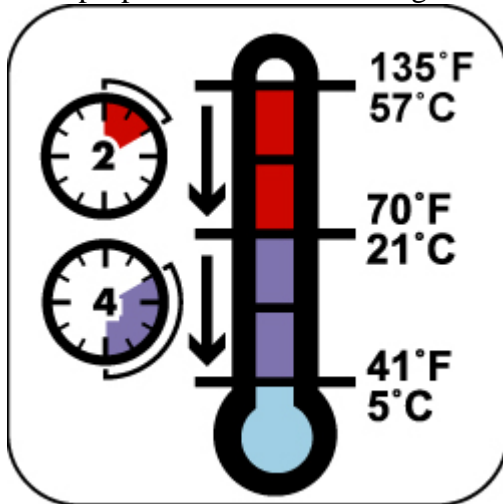
CMDHD SAFE FOOD WORKER CLASS

For the third consecutive year Central Michigan District Health Department will be offering the Safe Food Worker Class. In 2009, over 2000 people in our six county area participated in this informative food safety instruction. Classes are held monthly in each CMDHD Branch Office. Each class is approximately two hours long running from 9:00 a.m. to 11:00 a.m. The information provided can assist your staff in compliance with a knowledgeable "Person-In-Charge" during all hours of operation. Anyone desiring basic food safety training, without needing to be a Certified Manager, should take the SAFE FOOD WORKER course. The total cost for the training has been reduced to \$10 per person. Upon successful completion of this course the student will receive a Certificate of Completion and a wallet card. A similar class, without testing and completion certificate, is also available to non-profit organizations free of charge. These classes are beneficial to food service owners, managers, and employees. The instruction gives your food staff an opportunity to sit down with the health department staff and ask questions regarding food safety.

APRIL 2010

FOCUS ON THE LAW: PROPER COOLING

Section 3-501.14 of the 2005 FDA Food Code specifies two ways in which foods can be properly cooled. The first method is to rapidly cool foods from 135° F to 41° F in four hours or less. The second method has two stages; cool the food from 135° F to 70° F in two hours, then from 70° F to 41° F in four additional hours for a maximum of six hours. The size, volume, and density of the food will effect how easily a food can be cooled to keep it out of the danger zone and prevent bacterial growth. Section 3-501.15 of the Food Code explains the proper methods for cooling foods. Keeping foods out of the danger zone not only will restrict the growth of bacteria but can also positively affect the quality and shelf life of the food. Methods that are effective in cooling foods are:



- Placing food in shallow pans.
- Separating into smaller portions.
- Using special rapid cooling equipment.
- Placing food in ice water bath.
- Using metal containers instead of plastic.
- Adding ice as an ingredient.

The rapid cooling process must begin when the foods have reached 135° F. Stir foods frequently when using the ice bath method. Do not stack shallow pans that are being used for cooling as the pan on top insulates the one below preventing it from cooling as necessary for food safety.

RECALLS

Have you been affected by any food recalls recently? Not sure? Go to www.cmdhd.org and click on the [recall link](#) to get access to the latest recall information. Food recalls are an example of the importance of obtaining foods from reliable sources.

THE POWER WENT OUT! (OR OTHER DISASTER)

When the power goes out for more than an hour or two what should you do? **Notify the health department at the earliest opportunity ([Food Code, sec. 8-404.11](#)).**



We will discuss with you the food safety actions that you have or will be implementing.

All food service facilities in Michigan have received a copy of the [Emergency Action Plan](#) (EAP). This guidebook covers what to do if there is: loss of electrical service, loss of water, bacteria contamination of water, sewage back-up, fire, flooding, or vomit and stool clean-up. Keep the EAP handy for quick reference. To find this guide online, go to www.cmdhd.org and look for the Emergency Action Plans link on our home page.

WE CAN REDUCE FOODBORNE ILLNESS

In 2004, the Michigan Department of Agriculture (MDA) adopted a goal to reduce the incidence of the five prevalent risk factors found to contribute to foodborne illness 25% by late 2011. As identified by the Center for Disease Control (CDC) the five factors include: unsafe food sources, poor personal hygiene, inadequate cooking, improper holding, and contaminated equipment. [A baseline study was completed in 2005](#) and similar statistics were gathered during our last state review in 2008.

Reducing these risk factors is an achievable and measurable goal for us and for you. By working together and through your vigilance, we can provide a safe eating experience for your customers and reduce loss from spoiled food.

GIVE US YOUR OPINION



We have posted an online survey for food service operators or managers to give us your opinion of our inspections and food staff. Please take a few minutes to complete the survey. No contact information will be collected unless you provide it in the survey form. This information will be kept confidential. The survey will be available online until May 15, 2010. Type the following address in your browser to access the survey web page. There will be a link on this page which will take you to the survey. www.cmdhd.org/foodsurvey