

THE CENTRAL KITCHEN



A publication of the Central Michigan District Health Department

NEW FOOD CODE

Michigan has recently adopted the [2005 FDA Food Code](#) effective April 1, 2008. This replaces the 1999 Food Code which has been in use since 2000. Download a copy at: www.cmdhd.org click on Services, Environmental Health, and then on Food Law and Food Code.



Key changes to Food Code include:

- **Holding temperature for hot food:** 135°F instead of 140°F. (FC section 3-501.16)
- **Exclusion:** Employees experiencing vomiting or diarrhea from an infectious disease must be excluded from the establishment until symptom-free for at least 24 hours. (FC section 2-201.11)
- **Norovirus:** An employee diagnosed with Norovirus must be excluded from the establishment and the Health Department must be notified. The Health Department will provide guidance on when and how that employee may return to work. (FC section 2-201.11)
- **Date Marking:** Managers are now given more options for keeping track of the discard date for ready-to-eat potentially hazardous foods. (FC section 3-501.17)
- **Allergen awareness:** The Person in Charge must be knowledgeable (see below)
- **Time as a Control:** Cold foods only may now be held out of temperature control for six hours. Restrictions apply. (FC section 3-501.19)
- **Manager Certification:** Required by June 30, 2009 (FL section 289.2129)
- **Consumer Advisory:** More options are allowed for wording and placement on the menu (FL section 289.6149; FC section 3-603.11)
- **Bare Hand Contact:** A written policy and approval by the Health Department is required (FC section 3-301.11)

ALLERGENS

The Michigan Food Law now requires the person-in-charge (PIC) to be able to describe foods identified as major food allergens. PICs must also know the symptoms these allergens could cause in sensitive individuals. The major food allergens are: Milk, Eggs, Peanuts, Tree nuts (eg. Almonds, Pecans, Walnuts), Fish, Shellfish, Soy and Wheat. Symptoms of a food allergic reaction may include: Tingling in the mouth; Hives; Swelling of the lips, face, tongue and throat; Wheezing or trouble breathing; Abdominal pain, diarrhea, nausea, or vomiting; Dizziness, lightheadedness, or fainting. Symptoms vary depending on the type of food allergy.

EMERGENCY ACTION PLANS

By now most 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.michigan.gov and type in emergency action plan in the search bar.



NEW AND IMPROVED!

If you haven't been to our web site, www.cmdhd.org in a while please stop by. We have added a great deal of information and organized it so the site is easier to navigate. There is even a page dedicated to [food facilities](#) that have not had a critical violation in their last two inspections. Congratulations to you!

EMPLOYEE TRAINING



The Central Michigan District Health Department now offers two separate Food Safety training opportunities for Food Service Establishment managers and employees. In addition to the certification course we have been offering, which is geared toward the training of restaurant

managers, we now offer a less intensive course designed to assist managers in the training of their staff. The new **Safe Food Worker** program is being developed through an educational grant from the Michigan Department of Agriculture. In late April or May, each of our offices will begin holding monthly training sessions to introduce food workers to the basics of food safety. Each class will be approximately two hours and will conclude with an exam.

Those seeking food safety CERTIFICATION should enroll in the Food Safety Management Course. Those desiring food safety training without needing to become certified should take the Safe Food Worker course. Details of each course are listed below:

Food Safety Management Course

- Designed for training managers of food service establishments
- 8 hours of instruction resulting in nationally-accredited Food Safety CERTIFICATION
- Meets the State of Michigan Food Law requirement for manager certification by June 2009
- Certification is good for 5 years and is renewable by retaking the exam
- Similar to previously offered ServSafe® course but uses the National Environmental Health Association (NEHA) training material.
- Offered 6 times per year at various CMDHD branch offices (10 student minimum)
- Training at your location may be available (10 student minimum)
- Cost varies based on full class, test only, and desired program.

Safe Food Worker Course

- Covers only the major issues relating to food safety

- Designed to assist managers in the training of facility staff.
- 2 hours of instruction, including a short test designed to measure the student's comprehension of the major food safety concepts covered during class
- Offered monthly at each CMDHD branch office.
- Cost: \$20.00 per student

To register for either of these Food Safety training opportunities, call your local CMDHD Environmental Health branch office or visit our web site for more information.

ARE YOU SMOKE-FREE?

Is your restaurant completely smoke-free? Are you listed on the [Smoke-Free Michigan](#) website? Visit our homepage and click on the smoke-free restaurant link to find out. If your establishment is not listed and you would like to be, notify us and we will forward your information.



SOFTWARE UPDATE

As reported in the last edition, CMDHD is pursuing a program to allow for computerized food inspections and [online posting](#). Although we hoped to have this software in place by now, we have delayed the purchase of the product due to technical issues. The software developer is working to enhance their program to meet our needs and to work on our computer network. Until we are satisfied that the program works well and will be a cost effective benefit to you, we will continue using pen and paper.

HELP WANTED

Are you looking for a young worker eager to learn? Contact your local RESD. Programs such as culinary arts and hospitality management may have interested students needing internships.

Did you know?

According to the National Restaurant Association every \$1 spent in restaurants in Michigan generates an additional \$1.12 in sales for other industries.