

THE CENTRAL KITCHEN



A publication of the Central Michigan District Health Department

Hepatitis A

There is a large hepatitis A outbreak taking place right now in many areas of Michigan. Hepatitis A is a serious liver disease caused by a virus that is found in the feces (poop) of infected people. Hepatitis A can easily spread from person-to-person and causes liver disease that lasts from a few weeks to several months. Many people infected with hepatitis A need to be hospitalized and in some cases, people die because of hepatitis A. Food workers are not at an increased risk for getting Hepatitis A but the virus can be spread in food handled by an infected worker. A person can spread Hepatitis A for 1-2 weeks before symptoms appear. This means an infected food worker could potentially expose hundreds or thousands of people before they realize they have the disease. A food worker that has Hepatitis A or has been exposed to a person diagnosed with Hepatitis A is reportable to the health department. Local health departments around the state are working hard to prevent new infections by vaccinating target populations, conducting case investigations, and providing prevention education. For more information visit our web site at www.cmdhd.org and click on the Hepatitis A link.



Specialized Processing



As food establishment operators, you may be looking to maximize the full potential of your kitchen and to take advantage of the “made local” trend. There are a

variety of food processing techniques out there that are becoming more and more popular, however they are what the Food Code considers a Specialized Process.

Specialized Processing continued

If your facility is currently doing any of the following, or is interested in doing them in the future, you must contact our office.

- Preserving meat through smoking (jerky, smoked fish, etc.)
- Curing Meats (salami, prosciutto, etc.)
- Pickling, fermenting, acidification to preserve food
- Packaging (i.e. bottling, canning, etc.)
- Sprouting Seeds

These processes have different types of hazards than normal restaurant cooking/serving and we need to ensure that those hazards have been addressed before offering these foods to the public.

Temporary Food Service Establishment

A temporary food license is required when food is served to the public at a fixed location for a temporary period. It is an agreement to operate in accordance with all applicable federal, state and local laws. To be consistent with national standards for food establishments, Michigan models their food safety rules according to the *FDA Food Code*. A licensed food establishment may operate at a temporary serving location without additional permitting as long as all preparation takes place in the licensed facility and facility employees serve the food. If you do preparation at the temporary location an additional permit is required. A temporary food service license



application is available on the internet and at your local health department office. The local health department can provide resources and explain the requirements to operate a safe temporary food event.

Emergency Action Plans

All food service facilities should have a copy of the [Emergency Action Plan](#) (EAP) on hand. Managers should be aware of policies and procedures related to emergencies. 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.



Post It! Employee Reminders



An easy way to encourage food safety awareness in the food establishment is to display educational information in strategic work areas. CMDHD has a limited supply of free covering Employee Illness

posters & stickers Guidelines, Allergy Awareness, Cooling Methods, Hand Washing, Cooking Temperatures, plus other topics. Most can also be downloaded free at

www.michiganfoodsafety.com

Food Safety Training

CMDHD offers ServSafe® instruction to help you comply with the Michigan Food Law. Remember, Food Establishments are required to employ *at least one* manager who has food protection certification. These certifications expire after 5

years and need to be renewed by passing a written test. View class schedules and applications on our website at <https://www.cmdhd.org/manager-trainingcertification>. Additional classes can be scheduled if needed.

In addition, we offer food worker training to groups for a nominal fee. This training provides food workers with basic food safety knowledge.



Food Safety Culture

Customers expect the food they eat at restaurants to be consistent in quality and safe. To accomplish this, the entire organization must have a culture that includes food safety from the time food is received through service. Management and staff must have a food safety culture with shared beliefs and behaviors that are routinely practiced and demonstrated over time. Everyone in the organization must be aware of their role in food safety and be accountable.

- Written policies and procedures create a framework for management and staff to follow.
- Procedures must have clear expectations for everyone from the back of the house to the front.
- Keep the customer in focus; many are very young, elderly, or have medical conditions making them vulnerable to unsafe food.
- Use checklists and logs to monitor compliance with procedures and record food safety control points.
- Incorporate routine training to reinforce expectations and continue to improve performance.

Serving food that is consistent in quality and is safe to eat becomes a proactive process by incorporating food safety into the culture of the organization.

Additional CMDHD Services Are Available!

Don't forget to contact the Central Michigan District Health Department for any additional services you may need, including:

- ✓ Water testing at our State of Michigan certified lab located in Gladwin
- ✓ Septic and well evaluations
- ✓ Radon testing information
- ✓ Immunizations
- ✓ Flu vaccines during flu season

Visit us at www.cmdhd.org for more information!



**Promoting Healthy Families,
Healthy Communities**