

Food for Thought...



A Newsletter for our foodservice establishments

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Changes in Certificate of Excellence Awards

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2010 Certificate of Excellence Awardees

Branch-Hillsdale-St. Joseph Community Health Agency

Three Rivers (269) 273-2161
Coldwater (517) 279-9561
Hillsdale (517) 437-7395

For a number of years, our agency has annually awarded licensed foodservice establishments which meet a prescribed list of requirements with a Certificate of Excellence and recognized them by means of a press release to the local press. In an effort to continue to make the award meaningful and in consideration of recent changes to the Michigan Food Law, a new criteria was submitted to the Branch-Hillsdale-St. Joseph Community Health Agency's Board of Health for consideration at the October 28, 2010 meeting. The following criteria were approved and a press release explaining the change was sent out to the local media at that time.

We look forward to issuing the Certificate of Excellence to all establishments who meet the criteria.

Branch-Hillsdale-St. Joseph Community Health Agency Certificate of Excellence Award for Foodservice Establishments

Definitions:

Evaluation means an inspection.

Critical Item means a provision of the FDA Food Code, that, if in noncompliance, is more likely than other violations to contribute to food contamination, illness, or environmental health hazard.

Criteria:

The period of consideration for the award is a one year period from February 1st to January 31st each year. The facilities nominated for the award are recognized at the March Board of Health Meeting.

The facility must have no critical items cited for the evaluation conducted (all types).

The facility must have no more than 3 noncritical items cited per evaluation.

The facility must currently employ a certified food safety manager (required by law since June 30, 2009).

The facility must have been in compliance with the smoke-free law (required by law since May 1, 2010).

The facility must be at a fixed location, which operates a minimum of 12 days per month performing food preparation at the facility.

The facility must not have been implicated in a foodborne illness outbreak.

The facility must not have had any investigated complaints confirmed.

The facility has had no enforcement action taken against them by the agency.

Rebecca A. Burns, R.S.

Director of Environmental Health

ANNOUNCEMENT-The next two Certified Food Safety Manager classes offered by The Branch-Hillsdale-St. Joseph Community Health Agency are as follows:

National Registry of Food Safety Professionals: St.. Joseph County

April 13th , 8 am—6:30 pm

ServSafe: Branch & Hillsdale Counties May 3rd, 8am-5pm & May 10th, 8am-4pm

For more information visit www.bhsj.org.

Do You Have a Certified Manager?

Do you have a certified food safety manager in your facility? Michigan's Food Law of 2000 requires that a food service establishment have at least one person in charge of operations that can demonstrate knowledge of 1) food borne disease prevention, 2) application of HACCP principles, and 3) the requirements of the Food Code. Failure to obtain a certified food safety manager certification could result in fines and/or possible suspension of your food service license. Violation of this requirement will be noted on the food inspection report and your facility will have 90 days from the date of inspection to pass a food safety manager certification course.

Nationally there are 3 accredited food safety manager certification courses which are: **ServSafe**, **Certified Professional Food Manager**, and **National Registry of Food Safety Professionals**.

The Branch-Hillsdale-St. Joseph Community Health Agency offers two of the three, **ServSafe** and the **Certified Professional Food Manager** courses. Check out our website at www.bhsj.org to download an application for our next available class.

Robert Stauffer, R.E.H.S.
Environmental Health Sanitarian

Smoke-free Michigan

It has been almost one year since all indoor workplaces in Michigan have been smoke-free. You may be interested in the fact that the Community Health Agency has received only 19 complaints regarding bars and restaurants and 2 complaints on other types of workplaces. These numbers were distributed between May 1, 2010 and March 1, 2011.

Our sanitarians have received many

questions regarding outside smoking areas. In regards to restaurants and taverns, persons may smoke in an outdoor area provided that no service of patrons by staff takes place, and no consumption of food or beverages by patrons takes place in that outdoor area.

If it is an area where there will be no service of patrons, and there will be no consumption of food or beverages by patrons, the area is not considered part of the food service establishment and smoking is permitted.

Smoking tents or huts may be constructed provided they are not built in a way that makes them a sealed, fully enclosed space. They may have a roof; and be three-sided.

There is no minimum distance from a building entrance that smokers must be. However, establishment operators are permitted to establish minimum distances if they so choose.

By now all of our establishments should have received "no smoking" signs from the inspectors to be conspicuously posted at each entrance. If you need additional signs, please contact your inspector or the health department.

Karen Griffith, R.E.H.S.
Environmental Health Coordinator

Water Quality: Do you know what's in your water?

Some restaurants may not have municipal water available and are on their own water supply system. These facilities are considered type II noncommunity water supplies and must collect samples on an established frequency to ensure the integrity of the water supply is being maintained. Some facility owner/operators may not be familiar with the contaminants that they are sampling for. Below is a brief description of those contaminants and their sources.

Coliform Bacteria-General Information:

Coliform bacteria are used as an indicator organism to assess the sanitary quality of drinking water. They are commonly found in high numbers in the intestinal tract of humans and other warm-blooded animals and in sewage. They can also be found in surface waters, soils, and surfaces exposed to the elements. The presence of this bacteria can mean the integrity of the water system has been compromised. If a positive sample result occurs, repeat testing will be required.

Nitrates and Nitrites-General Information:

Nitrate (NO₃) is a form of nitrogen combined with oxygen, which can be converted in the body to nitrite (NO₂). It can get into a water supply that is improperly constructed or located where it is subject to contamination sources. Typical sources of nitrate include: sewage system disposal systems, run-off from barnyards or fertilized fields, or may be found naturally occurring in soils. Nitrates in large amounts may bond with hemoglobin in the red blood cells of infants and prevent it from carrying oxygen. This may cause a condition known as methemoglobinemia or "bluebaby syndrome". The U.S. EPA has established the Maximum Contaminant Level (MCL) for nitrate at 10 milligrams per liter (mg/l) and 1.0 mg/l for nitrite.

Mark Kraenzlein
Environmental Health Sanitarian
Type II Program

No Power!

With the coming of the spring season there can be problems with power outages due to tornados, severe thunderstorms, high winds, etc. The southern counties in Michigan had recent power outages due to the ice storm in February.

Power outages can take you by surprise and leave you in the dark. What do you do, if you are a licensed food service establishment and have an interruption of electrical service? First

thing, is to reach for the Emergency Action Plans for Retail Food Establishment booklet. The health dept. handed these out a couple of years ago. If you don't have a booklet, get one from the health department.

When a food service establishment has electrical service interrupted for two hours or more, the establishment must close and notify the health department. The impact of an electrical service interruption on a food service establishment will effect several critical operations and services, including: Refrigeration, Ventilation, Lighting, Cooking Equipment, Hot Food Holding, Dishwashing Equipment, Water, Sewage Disposal, and Water Heater.

Refrigerated Food Safety Guide:

When power is restored, the following table should be used as a guide for handling potentially hazardous foods (PHF) stored in refrigeration units that may have lost power. The best guide is "When in doubt, throw it out!"

COLD FOOD TEMPERATURE GUIDANCE			
Time	42 - 45°F	46°F to 50°F	50°F or Above
0-2 (Hours)	PHF can be sold	Immediately cool PHF to 41° F or below within 2 hour	PHF cannot be sold Destroy the food
2-3 (Hours)	PHF can be sold, but must be cooled to 41° F or below within 2 hours	Immediately cool PHF to 41° F or below within 1 hour	
4 (Hours)	Immediately cool PHF to 41° F or below within 1 hour	PHF cannot be sold. Destroy the food	
5+ (Hours)	PHF cannot be sold. Destroy the food.		

Frozen food remaining solid or semi-solid can be re-frozen if food packages show no evidence of thawing, such as weeping, stains, physical depreciation, evaporation, container damage.

Key areas to consider prior to returning to normal operation when power is restored, include:

- Electricity, water and/or gas services have been fully restored.
- All circuit breakers have been properly re-set as needed.
- All equipment and facilities are operating properly including: lighting, refrigeration (back to operating temperature of 41F or below), hot holding, ventilation, water supply, sewage pumps, hot water heaters, toilet facilities, dishwashing machines, and hand

washing facilities.

- Food contact surfaces, equipment, and utensils are cleaned and sanitized prior to resuming food-handling operations. This includes ice bins, ice machines, etc.
- All water lines have been flushed, filters changed, etc.

Disposal of food:

Small volumes of food can be denatured (such as with bleach, detergent, or other cleaning products to render it unusable) and place in an outside dumpster for removal. To discard large volumes of food, the facility should contact their waste disposal company for immediate transportation to a licensed landfill.

Carrie Southern, RS
Environmental Health Sanitarian

Standard Operating Procedures (SOP's)

Standard Operating Procedures (SOPs) are written practices and procedures that outline activities that are critical to producing safe food. It is essential to have these SOPs in place and to train foodservice employees to use them. Food service establishments are required to submit copies of their Standard Operating Procedures prior to opening, for review and approval by the local health department. The Standard Operating Procedures required for each facility are based on the menu of the facility. The Branch-Hillsdale-St. Joseph Community Health Agency has an **SOP Builder** program on our agency website. It can be found at www.bhsj.org then click on the Environmental Health tab, on the next page, click on the Food Service Sanitation & Licensing link, and go down to the **SOP Builder** link. If you have any further questions, contact your food inspector at:

Branch County 269-279-9561 x-106
Hillsdale County 517-437-7395 x-111
St. Joseph County 269-273-2161 x-233

David Wagoner
Environmental Health Sanitarian

Food Service Establishments receiving Certificate of Excellence for 2010

Anderson Elementary School - Bronson
Chicago Street School - Bronson
Ryan Elementary - Bronson

- Allen's Root Beer Drive Inn - Coldwater
- Arby's - Coldwater
- Biggy Coffee - Coldwater
- Community Health Center - Coldwater
- Lincoln Elementary School - Coldwater
- Mancino's - Coldwater
- Northwood's Coffee - Coldwater
- Pansophia Academy - Coldwater
- Roger the Chef - Coldwater
- Subway 19719 - Coldwater
- Taco Bell - Coldwater
- The Boathouse Restaurant - Coldwater
- Wal-Mart Subway - Coldwater
- Jennings Elementary - Quincy
- New York's Café - Quincy
- Quincy Jr. Sr. High School - Quincy
- Quincy Pizza - Quincy
- Stables - Quincy
- The Country Road Steak Barn - Quincy
- River Lake Inn - Sherwood
- The Bucket - Union City
- Union City Elementary - Union City
- Union City Middle School - Union City
- The Outpost Grill - Allen
- Camden Schools-Camden
- The Clubhouse - Camden
- Coffee Cup Diner - Hillsdale
- Coney & Swirls - Hillsdale
- Domino's - Hillsdale
- Finish Line - Hillsdale
- Gier Elementary-Hillsdale
- Hillsdale Community Health Center - Hillsdale
- Hillsdale Filling Station - Hillsdale
- Jilly Beans Coffee Shoppe - Hillsdale
- Subway- Hillsdale
- Wendy's - Hillsdale
- Cedar's - Jonesville
- Coney Hut Drive Inn - Jonesville
- Johnson's Pizza - Jonesville
- Jonesville High School-Jonesville
- Jonesville Middle School-Jonesville
- Subway- Jonesville
- The Udder Side - Jonesville
- Williams Elementary-Jonesville
- Kasy's -Litchfield
- Luigis Pizza - North Adams
- D&S Lounge - Pittsford
- DJ's Family Rest - Pittsford
- Pittsford High School-Pittsford
- Reading High School-Reading
- Reynolds Elementary-Reading
- Freddie's Freeze - Somerset
- Lil Peppi's Pizza - Somerset Center
- Burr Oak School - Burr Oak
- Centreville Elementary - Centreville
- Kirby & Lehman's Courtyard, LLC - Centreville
- Constantine Middle School - Constantine
- Piper's Grinders Galore - Constantine
- Rachel's - Constantine
- Leonidas School - Leonidas
- Mendon Grade School - Mendon
- Mendon Jr. & Sr. High School - Mendon
- The Blue Bird Café Restaurant Co - Mendon
- Nottawa Community Schools - Nottawa
- AMF Sturgis Lanes - Sturgis
- Burger King #2728 - Sturgis
- Creative Dining Services/Abbott Labs - Sturgis
- Eastwood Elementary School - Sturgis
- Green Valley (Campground) Snack Bar - Sturgis
- Jimmi Jo's Ice Cream - Sturgis
- Mancino's Pizza & Grinders - Sturgis
- Mike's Pizza - Sturgis
- Piper's Grinders Galore - Sturgis
- Sturgis High School - Sturgis
- Sturgis Hospital - Sturgis
- Sturgis Middle School - Sturgis
- Sturgis VFW - Sturgis
- Subway in Wal-Mart - Sturgis
- Taco Bell - Sturgis
- Trinity Lutheran Church/School - Sturgis
- Wendy's - Sturgis
- Three Rivers High School - Three Rivers
- Three Rivers Middle School - Three Rivers
- Twin Co. Comm. Probation Center - Three Rivers
- Carl's Catering Commissary - White Pigeon
- Silverspoons Catering - White Pigeon