



Food (Safety) for Thought

Michigan Adopts 2005 Food Code

Michigan adopted the 2005 Federal Food Code as part of the amended Food Law. The changes will take effect April 1, 2008. Some of the major changes include:

- Lowering the hot holding temperature of foods from 140°F to 135°F.
- Requiring manager certification for all food service establishments by June 30, 2009.
- Adding Norovirus to the required employee illness reporting, making the “Big 4” the “Big 5”. The “Big 5” now include enterohemorrhagic E. Coli, Salmonella Typhi, Shigella, Hepatitis A and Norovirus.
- Awareness of Major Food Allergens, including milk, eggs, fish, shellfish, tree nuts, wheat, peanuts, and soybeans.

- Simplification of the Consumer Advisory on menus.
- Simplification of datemarking requirement for ready-to-eat foods.

Please note that all consumer advisories and datemarking systems that are currently in compliance will remain in compliance when the new Food Code takes effect.

Your sanitarian will begin going over the new information with you on your next routine inspection after April 1, 2008.

You can get a jump start on the new Food Code requirements by clicking on the following links:

[Michigan Food Law](#)
[2005 Food Code](#)

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Certified Manager Requirement Starting June 30, 2009

With the adoption of the amended Food Law, **all restaurants will be required to have a manager certified in food safety by June 30, 2009**. There are several courses and tests that will fulfill the requirement. Exams from the [National Restaurant Association Educational Foundation](#) (including ServSafe), the [National Registry of Food Safety Professionals](#) (including NSF's HealthGuard), and [Thomson Prometric Certified Professional Food Manager Program](#) are all approved manager certification programs and fulfill this requirement.

Locally, there are several classes that offer these exams. The first is the National Restaurant Association's ServSafe Manager Certification class, taught at Washtenaw County's Western Service Center in partnership with Washtenaw County Environmental Services. More information on this course is listed on Page 4 of this newsletter.



[Current ServSafe Schedule & Information](#)

The second course available locally is the NSF HealthGuard Course, which utilizes the National Registry of Food Safety Professionals Exam after a one-day course at a cost of \$125. Upcoming dates include:

- March 31
- April 21
- May 5
- June 2



Call (734) 827-5600 and ask for the Center for Public Health Education for more information.

Class sizes for both courses are limited, so register early!

Norovirus “Season” Is Here

Norovirus activity increased 800% in Michigan in 2006, and it seemed that nearly *everyone* had a 24-hour bout of violent vomiting and diarrhea. Although 2007 was not nearly as “active”, Michigan still saw quite a few cases of Norovirus.

Norovirus has been known by other names, including winter vomiting illness and often “stomach flu”. However, don’t be fooled – this isn’t the same virus that causes respiratory influenza. Norovirus causes vomiting, diarrhea, and stomach cramps, but little to no fever. It has an average incubation period of 24 hours, but it can range from 12-48 hours. Once ill, most people recover in 1-3 days, but they

can remain infectious for *up to two weeks* after symptoms cease! For this reason, it is especially important to talk about Norovirus with your employees and to discuss the importance of staying home when ill.

If an employee or customer vomits in your establishment, disinfect the area with bleach to minimize transmission of Norovirus particles. Use a strong solution of 200 ppm for cleaning stainless steel and food contact surfaces, and 1000 ppm for non-porous, non-food contact surfaces such as floors, sinks, toilets, door handles, and fixtures. Norovirus can last for long periods of time on surfaces, so keep

“Once ill, people can remain infectious for up to two weeks after symptoms cease!”

commonly touched areas clean, including restrooms and door handles.

Remember that the #1 way to prevent Norovirus is through proper hand washing! Wash hands before preparing food and before eating to minimize your risk, and wash hands after eating, drinking, smoking, using the restroom and when changing tasks to prevent spreading the illness to others.

20 Second Procedure Saves Lives (And you already know how to do it!)

Hand washing is the #1 way to prevent the spread of not only foodborne illness, but many ailments, including the common cold and influenza. Wash hands with warm water and soap for 20 seconds and dry with a paper towel. Remember to wash after using the restroom, before and after eating, after handling raw meats, after drinking or smoking, when you

switch tasks in a food service establishment, or any time your hands are unclean.

“Hand washing is still one of the best ways to prevent the spread of common illnesses!”

Hand sanitizers work well on clean hands, but they don’t remove any dirt or debris. Sanitizing hands that are dirty just coats the hands in alcohol, which may reduce some microorganisms, but doesn’t provide “clean” hands. Remind staff, customers, family and friends that hand washing is still one of the best ways to prevent the spread of common illnesses!

Washtenaw County Begins Restaurant Awards Program

Beginning in 2008, Washtenaw County Sanitarians will be on the lookout for outstanding food safety practices in your restaurant! Our staff will generate nominations



throughout the year for excellent sanitation practices and dedication to food safety.

If you or your employees have an excellent practice, or some great food safety tips that you would like to share with others, please [email us](#) and let us know what they are. We would be happy to share them with others on this email list, giving you credit of course! Also, if you

have overcome a particular challenge in your restaurant, please let us know so that we can gather some best practices to share.

We will publish a list of the “Food Safety Honor Roll”, as well as winners in individual food safety categories later this year. *Let us catch you being outstanding!*

Fats, Oils and Grease

The Washtenaw County Drain Commissioner's Office offers a program for the food service industry on "The Proper Disposal of Fats, Oils and Grease" (FOG). This special program is part of the Drain Commissioner's *Community Partners for Clean Streams* program.



When food service providers improperly dispose of FOG, byproducts may end up in wastewater treatment plants and stormwater systems. The Community Partners FOG Program promotes responsible FOG handling, the prevention of FOG spills and the reduction of improper FOG disposal through recycling.

The Community Partners for Clean Streams FOG Program is a voluntary, free water quality program.



For more information, please visit <http://drain.ewashtenaw.org> or call Michelle Bononi at the Washtenaw County Drain Commissioner's Office at (734) 222-6833.

Waste Knot Partnership

The Waste Knot Program aims to encourage waste reduction and recycling activities at businesses, schools, governmental agencies and non-profit organizations in Washtenaw County.

Organizations have discovered that integrating waste reduction, recycling, sustainability, and community leadership into their business practices leads to

profitability. In fact, some of our partners have saved over \$120,000 a year by implementing waste reduction strategies!

The Waste Knot Program is free to join, and provides organizations with community-wide recognition, education, and technical assistance including waste audits. Over 200 local organizations are Waste Knot partners.

For more information or to complete an application, visit the [Waste Knot Website](#) or contact Dan Moody at (734) 222-3827.



Food Service Advisory Board

Washtenaw County Environmental Services is seeking individuals who would like to come together to



solicit input from the food service industry and consumers to improve communication, discuss issues of common interest, and foster collaboration.

Meetings will be held twice a year at Washtenaw County Environmental Services. We plan to discuss topics such as making revisions to the Washtenaw County Food Service Establishment Enforcement

Procedures and developing educational materials for use at local establishments.

If you are interested in participating on this advisory board or would like to suggest topics to discuss, please contact Kristen Schweighoefer, Food Program Supervisor, at (734) 222-3968. You can also send an email to schweigk@ewashtenaw.org.

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<http://foodsafety.ewashtenaw.org>



World Class Service

Washtenaw County Environmental Services' mission is to enhance the safety of food, water, air and surroundings through education, regulation and advocacy in partnership with a knowledgeable industry and informed public. We provide regulatory oversight of food service establishments in accordance with state and federal mandates, investigate consumer complaints related to food service establishments, including complaints of foodborne illness, and continually strive to increase availability of food safety information to both the industry and public.

If you have a suggestion for a topic in a future edition of this newsletter, please [email us](#) and let us know!

This email list was generated from the email address listed on your food service license. You can subscribe or unsubscribe to these messages by visiting our [Food Safety Updates website](#).

ServSafe Certification

Food safety training is a commitment, a mindset and a smart business practice for every restaurant and food service operation. ServSafe is a training program that can provide resources to help keep food safety an essential ingredient in every meal.



This 16-hour certification program provides food managers with thorough training in all areas of food safety relevant to a food service establishment. Upon successful completion of an exam, managers will receive a certificate verifying that they are a certified ServSafe Food Protection Manager.

ServSafe was developed by the National Restaurant Association. It is taught by Michigan State University Extension staff at Washtenaw County's

Western Service Center in partnership with Washtenaw County Environmental Services. The course is taught each month as a 16-hour program. The fee for the course is \$200, which includes a course book, test, and lunch. Upcoming course dates include:

- February 21 & 28
- March 24 & 27
- April 22 & 29
- May 21 & 28

Class size is limited, so please register early. A ServSafe Manager Certification is valid for 5 years, and meets the new Michigan Food Law Requirement of having a certified manager.

Call Joan Miller at (734) 222-3956 to register for ServSafe today!