



# Food (Safety) for Thought

## Where Does the Grease Go?

Grease use & generation is an important part of many restaurant operations, from the deep fryers to the bacon cooked on the line. Grease must be disposed of properly to ensure it does not clog sanitary sewer lines, or worse, get dumped into storm drains where it can contaminate our lakes, rivers and streams.

Most restaurants that produce quantities of grease have a grease barrel or grease dumpster serviced by a company that removes the used grease waste on a regular basis. It is important to have a receptacle large enough to accommodate the grease volume your restaurant produces to prevent spillover.

However, there are many other types of fats, oils and grease (known as FOG) produced by a restaurant. For example, floor mats on the cook line are often coated with grease and oils. These mats are large, and often difficult to clean. It's tempting to take them to the rear of your restaurant and hose them down, but the soaps and grease from the floor mats will go directly down the storm drain in your parking lot. There is no treatment for water going into storm drains. Instead, contact a professional company to clean the mats at their facility, or clean them in a sink

attached to a grease trap, such as your three compartment sink. A grease trap collects accumulated grease and prevents it from clogging your drains.

Dirty mop water can be another source of fats, oils and grease. Once you are done cleaning the floors, the mop water must be disposed of down a sanitary sewer, such as a mop sink, floor drain or toilet. Dirty mop water that is dumped out a back door or down a storm drain can impact fish and wildlife by contaminating freshwater with grease, oils, and chemicals.

Hood filters collect grease to prevent it from getting into your ventilation system. These filters need to be thoroughly cleaned of accumulated grease on a regular basis, with the frequency depending on how much grease your facility produces. Cleaning frequencies may vary from weekly to quarterly. If there is an accumulation of grease each time you clean them, decrease the time between cleanings. When cleaning the hood filters, be sure that the oily water is disposed of down a sanitary sewer, preferably attached to a grease trap. If you hire a company to clean these filters, ensure they are also disposing of the waste water appropriately.

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If you have questions on how to properly dispose of grease in your restaurant, please contact our offices at 734-222-3800 or contact the Environmental Planner at the Office of the Drain Commissioner at 734-222-6833.



## New Food Safety Resources Available

If you are looking for more information related to food safety, allergy poster information or employee health reporting requirements, look no further! Washtenaw County is distributing information related to these topics in hard copy at the time of your next inspection. If you can't wait, or would like the information electronically, please visit the following links.

- [Food Allergy Poster](#)
- [Employee Illness Reporting Poster](#)
- [Safe Food Pamphlet—English](#)
- [Safe Food Pamphlet—Spanish](#)
- [Safe Food Pamphlet—Mandarin](#)
- [Safe Food Pamphlet—Arabic](#)

If you can't access these links, please email [schweigk@ewashtenaw.org](mailto:schweigk@ewashtenaw.org) for a PDF attachment of the information. At this time, we are distributing the Food Allergy Poster, the Employee Illness Reporting Poster and Food Safety Stickers. We do not have hard copies of the Safe Food Pamphlet for distribution.

## Name Change

Washtenaw County Department of Planning & Environment has been reorganized. Environmental Services will be called Environmental Health and will report directly to the Public Health Department. Our services, mailing address, phone numbers and location will remain

the same. Environmental Services has always worked closely with our Public Health Department and we look forward to continuing our work together in the future. As a customer, you should not notice any differences in this reorganization.

**Washtenaw County  
Environmental Health**  
705 N. Zeeb Road  
PO Box 8645  
Ann Arbor, MI 48107-8645  
Phone: 734-222-3800  
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## Congratulations to the Following ServSafe Certified Managers!

The following people have completed the 16 hour ServSafe Manager Certification program through the Michigan State University Extension program and have passed the accompanying exam.

Congratulations!!

### **American Legion—Saline**

- Dorothy Vogel

### **Angel Food Catering**

- Judith Maynard
- Michael Maynard

### **Bruce Finkbeiner**

### **Cady's Grill**

- Kari Whitman

### **Captain's Lounge**

- Dianna Wilson

### **China**

- Danyun Zheng

### **Chinese Food**

- Hao Zheng

### **Common Cup/University Lutheran Chapel**

- Scott Giger

### **Cottage Inn Pizza**

- Esmaeil Beyramran
- Linda Swidan

### **Dexter Schools**

- Mary Hafner

### **First United Methodist Church**

- Pilar Garaz
- Elias Chapa

### **Food Art**

- Jeff Hannah

### **Fortis Academy**

- Joyce Pondell

### **France Cuisine**

- Brigitte Romero

### **Golden Wall**

- Annie Yang

### **Guy Hollerin's**

- Heidi Keller

### **Holiday Inn Ann Arbor**

- Jane Cuthbert

### **Iceni Tea LLC**

- Terence Ensign

### **Liberty Athletic Club**

- Maria Gizella-Eisner

### **Lifetime Fitness**

- Christopher Mann

### **Manchester Schools**

- Peggy Sepetys

### **Marco's Pizza**

- Guy Ciavattone
- Sarah Page

### **Mark's Midtown Coney Island**

- John Eaton

### **Michigan Ability Partners**

- Ann Corney

### **MoMo Tea**

- Hsing-Chen Tsai

### **My Favorite Cafe**

- Bryant Sun

### **Pinnacle Race Course**

- Paul Chartrand

### **Polo Fields Country Club**

- Jerry Cutsinger

### **Popeye's**

- Matthew Grace

### **Private Chef**

- Stephen Martin
- Michael Weisbrodt

### **Red Sea**

- Roza Tesfaye

### **Rockstarz Bar**

- Gary Kozlowski
- Raymond Langley
- Jennifer Wei

### **Roy's Squeeze Inn**

- Joanna Chang

### **Rustic Glen Golf Club**

- Brett Degner

### **St. Thomas School**

- Deicy Barroso

### **Sheraton Four Points Ann Arbor**

- Todd Osann

### **Smoothie King**

- Susan Temple

### **Stanton Associates**

- Rahila Gamzo
- Sonya Worthy

### **Steven Piche**

### **Stoney Creek Coney Island**

- Robert Phillips

### **Subway (Stephlynn Inc)**

- Sandra Perez

### **Subway (Sanjay Patel)**

- Brandy Clelland

### **Travis Pointe Country Club**

- John Miller

### **Tree of Life Studio**

- Robert DiDomenico

### **University Living**

- Giselle Stitt

### **Wendy's**

- Brian Offerman
- Missy Morin

### **Whitmore Lake Schools**

- Joanne Sad

# Don't Get in Hot Water—Proper Hot Water Heater Replacement

Hot water heaters often fail at the most inconvenient times. Don't be tempted to run out and buy the first hot water heater that is available. Your hot water heater is an integral part of the food safety at your establishment. Hot water is critical for proper hand washing, dishwashing and operation of your automatic dish machine. Occasionally, our department see replacement hot water heaters installed at restaurants that do not meet the sizing requirements for the facility. Please keep in mind the water heater capacity and burner output were specifically sized for your facility based upon the number and type hot water using fixtures in your restaurant. Prior to replacing a hot water heater, please contact our department at 734-222-3800 to determine the appropriate water heater sizing. This will prevent additional expenditure to replace your new water heater with a larger unit or to add an additional heater to achieve required capacities.

The Michigan Department of Agriculture has a formula for health departments to use in calculating the appropriate size water heater. The efficiency of the hot water heater also has an impact on the burner size and/or storage capacity of the water heater. Some facilities consider the usage of small, point of use, hot water heaters in remote locations of a building such as a bar or restroom to augment a main water heater serving the kitchen. Additionally, hot water using equipment in your operation may have changed since the original or a replacement water heater was installed.

Commercial hot water heaters, with larger burners and storage capacity, are required due to the nature of a restaurant's hot water demand. Additionally, their components are designed to provide more years of service under restaurant conditions than a household hot water heater.

Water heater installations should be performed by a professional plumber and their work inspected

## **Other Considerations:**

Over the last couple of years, there have been a handful of restaurants that have had small fires in their utility closets due to combustible materials (chemicals, mop heads, gasoline, and plastic and paper products such as plastic containers, bags, cardboard boxes) being stored on top of or too close to a hot water heater. Please take an opportunity to discuss these water heater safety concerns with your staff to prevent needless fires that will disrupt your operation and may cause personal injury.

## When do you need a plan review?

Restaurants are constantly looking for ways to improve their business, through menu changes, updates to the dining room replacing equipment. It seems the "to-do" list never ends! There are some circumstances where you will need to involve our department.

If you are remodeling or changing your kitchen, bar or other part of your establishment related to the preparation of food, you may need to submit plans for review and approval prior to beginning work.

The exception to this is in the case of replacing a piece of equipment with something equivalent. For example, if your upright reach in cooler breaks, you can replace it with another upright reach in cooler without plan review. If you would like to replace it with a different

type of refrigeration unit, please contact our department prior to purchasing the new equipment.

Additionally, if your facility is changing your menu, you may need to submit your proposed changes prior to implementing them. This is for major changes or additions to your menu. It is not for minor changes, such as offering pastrami along with the other sandwiches your restaurant serves.

The reason for plan review is to review the equipment, layout and standard operating procedures for your facility to ensure safe food handling in a sanitary environment. When your kitchen was originally approved by our department, whether it was last year or 30 years ago, the menu, equipment and facilities were all reviewed. Major

changes to any of those areas require another review to ensure compliance with the food code and food law. There is no cost to call us to determine if you need plan review. In many cases, we can also come to your establishment to see what proposed changes you will be making. If you do not go through plan review, there could be additional costs of time and money to correct items that were not installed according to the food code and food law. Our plan review team consists of two staff members who, between them, have over 50 years of experience inspecting restaurants and reviewing food service plans, so don't be shy about asking questions!

Alan Hauck 734-222-3819

David LaDuke 734-222-3894

## Washtenaw County Environmental Health

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Visit us on the web at:  
<http://foodsafety.ewashtenaw.org>



**World Class Service**

*Washtenaw County Environmental Health's 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 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 Health. The course is taught each month as a 16-hour program. The fee for the course is \$200, which includes a course book and test. Upcoming course dates include:

- January 26 & 28
- February 17 & 24
- March 23 & 25
- April 21 & 28
- May 19 & 21
- June 23 & 30

Due to a change in the registration process, a \$25 late fee will be applied to all registrations not received 14 business days prior to class start date. A ServSafe Manager Certification is valid for 5 years, and meets the new Michigan Food Law Requirement of having a certified manager by June 30, 2009.

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