



Steaming Kettle

An Annual Newsletter Publication by the Livingston County Health Department

Health Inspection Insights

How to Prepare for an Inspection

1. Review your last inspection.

Make sure previous violations have been corrected. If you cannot locate your last inspection, contact our office for a copy.

2. Familiarize yourself with common Food Code violations.

Check out the **Food Safety Tools for Managers** section of our website for printable resources: www.livgov.com/health/eh/Pages/food-service.aspx.

3. Conduct unannounced self-inspections with staff.

Health inspections can occur at any time, so all your employees must be equally prepared. After a self-inspection, review the results with your employees and discuss corrective actions.

4. Monitor food preparation and storage.

Keep your managers updated on the latest food safety developments so that they can ensure compliance when you're not around. Focus on the major risk factors that contribute to foodborne outbreaks:

- Improper holding temperatures
- Inadequate cooking
- Poor personal hygiene
- Contaminated equipment



What to Do During a Health Inspection

If you and your staff are prepared, the inspection should go smoothly. Inspectors will always show our identification credentials at the beginning of the evaluation. If possible, the person in charge should:

- Follow the inspector so that you can see any restaurant violations first-hand. We encourage you to correct violations immediately if you are able (such as replacing soap or discarding food that has been time/temperature abused).
- Ask for an explanation if you don't understand a violation. You can't correct the problem if you don't know what it is. Use the inspector as a resource.
- Provide one or more email address(es) for the report. Make sure to share the email with all management/ownership.

Health Inspection Insights (Continued)

Understanding the Inspection Report

The language of the Food Code is unclear at times, so please refer to the section labeled *Inspector Comments* to see our observations specific to that violation. Violations are categorized as Priority (P), Priority Foundation (Pf) or Core.

- **Priority** violations are those items that could most directly lead to contamination of food or increase the risk of transmitting a foodborne illness. Examples include improper food temperatures and not washing hands when required.
- **Priority Foundation** violations are those items that help keep Priority violations in compliance and support (i.e. provide the foundation for) Priority items. Examples include not having a metal stem thermometer, not having sanitizer test strips and not having soap or paper towel at a hand sink.
- **Core** violations are those items that are related to general sanitation and facility maintenance. Examples include dirty floors and improper facility lighting.

Priority and Priority Foundation violations must be corrected at the time of inspection or within 10 days. If the violation cannot be permanently corrected at the time of inspection, our department will perform a follow-up inspection. These are also violations that, if repeated, can lead to enforcement actions. Core violations must be corrected within 90 days of the inspection, unless a different time has been specified in the report.

Cooling Methods:

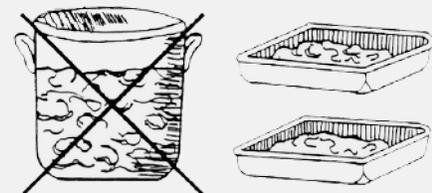
Improper cooling is a common violation that poses a high risk for causing foodborne illness.

- Use a thermometer to check that foods are cooled from 135° F to 70° F within 2 hours; then, from 70° F to 41° F within 4 more hours.
- Pre-chill salad ingredients (such as tuna, mayonnaise, etc.) OR cool from room temperature to 41° F within 4 hours.

Method 1: Reduce the size of poultry, fish, and meat roasts.

Method 2: Use shallow pans for soups, sauces, and gravies.

1. Put a 2-inch layer of food in a shallow pan.
2. Do not cover.
3. Put the pan in the cooler where cold air can blow across it.
4. Stir to help release heat.
5. Cover the food after it has cooled to 41° F.



Method 3: Add ice, instead of water, to soups, stews, etc.

1. Add only half of the water before cooking.
2. After cooking, add the other half as ice.

Making changes or replacing equipment?

Thinking about making changes to your facility? Food service establishments must undergo a site review evaluation when adding any major food service equipment item (Site Review Form: <https://bit.ly/3HFG0fI>). This includes, but is not limited to refrigeration units, dish machines, hot water heaters, and food/beverage self-service stations. Site review evaluations may also be required for other equipment replacement if it is not replaced by similar equipment. The local building department may have more requirements (Livingston County Building Department: 517-546-3240).

Complete plan review applications and worksheets are required if there will be multiple equipment changes or a change to the layout or flow of the facility (Plan Review Process: <https://bit.ly/34VKCQA>). A plan review processing fee is also required. Contact Livingston County Health Department at any time with questions or concerns.

COVID-19 Update



Find a COVID-19 testing location near you!

If You Test Positive for COVID-19

Step 1: Start isolating right away, including while waiting for your COVID-19 test results.

- Stay home except to get medical care.
- Stay away from others in your household (i.e. stay in a separate room, use a separate bathroom, have meals brought to your room, etc.). If you cannot separate completely from other household members, wear a well-fitting mask while around others and while in common areas. Higher quality masks including surgical or KN95 masks are recommended.
- Tell your employer you have COVID-19.



Step 2: Notify close contacts of exposure.

- Tell the people you were around while you were contagious that they were exposed.
- You are contagious two days before symptoms appear (or two days before positive test, if no symptoms), through the end of your recommended isolation period.

Step 3: Follow isolation recommendations found here: <https://bit.ly/3lfdLF9>.

COVID-19 Vaccinations

Slowing the spread of COVID-19 and helping our community recover from the pandemic will take all our tools, including vaccinations. COVID-19 vaccines are safe, effective, and free.

COVID-19 vaccinations and boosters continue to be available from multiple providers in our community. Visit www.vaccines.gov to find a COVID-19 vaccination near you.



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Mission

Livingston County Health Department will protect, preserve, and promote the health and safety of the people of Livingston County.

Vision

Livingston County will be a safe and healthy community where all people realize their fullest health potential and live enriched and productive lives.

Environmental Health Services

Responsible for improving and protecting the public health, welfare, and environment through inspection programs, educational outreach, and as a last resort, enforcement powers conveyed through the State of Michigan Public Health Code and the Livingston County Sanitary Code.



Recent changes to the Health Department's permitting and cash receipting software has resulted in the need to collect a convenience fee associated with any credit card transaction. The convenience fee is 3% of your fee total. Please keep this in mind when renewing your food service license!

Thank-you—food service owners, managers and staff—for collaborating with us to ensure safe food in Livingston County.

IMPORTANT:

RENEW FOOD LICENSES BY APRIL 30TH

New licenses are mailed in March and due by April 30, 2022.

EMAIL

Please write legibly and fill out the email section on your license application. We use this email address to send important notices.

CERTIFICATION

Each year, we offer ServSafe manager's certification at the Health Department. Please visit our website for updates and to find the registration forms: <https://bit.ly/3sNYPWW>.

You can find more food certification resources by visiting: <https://bit.ly/3avEduN>.

Penalty fees (% of food service license fee) for license renewals after April 30th:

May 1-7	10% Penalty
May 8-14	20% Penalty
May 15-21	30% Penalty
May 22-28	40% Penalty
May 29-June 4	50% Penalty
After June 5	75% Penalty + Administrative Action Referral