

# Steaming Kettle

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## UPDATE!

### Enforcement Policy for Food Service Establishments

The Livingston County Department of Public Health (LCDPH) Food Protection Program is in the process of updating enforcement procedures.

Once the policy is updated it will be posted on the website ([www.lchd.org](http://www.lchd.org)).

## Imminent Health Hazard

An imminent health hazard is a condition at a food establishment that required immediate action to protect public health. Imminent health hazards may result from an isolated event that affects a single food establishment. Imminent health hazards may also

result from widespread disasters that affect multiple food establishments.

The 2009 FDA Food Code states that a permit holder shall immediately discontinue operations and notify the regulatory authority when an imminent health haz-

ard may exist due to an emergency.

Emergencies are defined as fire, extended interruption of electrical or water service, sewage backup, misuse of poisonous or toxic materials, onset of an apparent foodborne illness outbreak, a gross unsanitary condition, or other circumstances that may endanger public health.

## Labeling Requirements for Wrapped Food Sold as Retail

If food is prepared in your restaurant then wrapped or put into an enclosed container for sale and sold as retail, the Michigan Food Law requires proper labeling. The reason for labeling is that the food will leave your restaurant and be eaten off site. The label must include the following information:

- The common name of the food.

- The information on the label must be in English.

- The weight of the food item in pounds and ounces.

- The listing of the ingredients in order from the most in weight to the least.

- Contact information for the consumer to contact either the manufacturer or the distributor. Include either mailing address or phone number.

Information concerning common allergens also needs to be listed on the label if they are in the ingredients.

No labeling is required for items put into a to-go container.

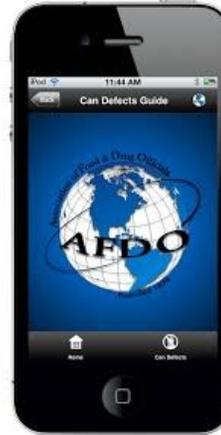
If your facility is considering this type of retailing please contact our office at (517) 546-9858.



## Canned Food Defects

The Association of Food and Drug Officials (AFDO) Canned Food Defects Guideline is a useful document for determining whether damaged canned or packaged food may be used. This guide is intended in part to help resolve the question which frequently arises concerning

the evaluation and safety of canned food products: When does the can defect or damage become severe enough to represent a public health concern or hazard? The pictorial guide is available for



iPhone and Android uses as an app at no charge. If searching the App Store or Google Play, use "Can Defects Guide" in the search box.

## Michigan Food Emergency Response Capacity Development Pilot Project Update

The Michigan Food Emergency Response Capacity Development Pilot Project is in the third and final year. This year our department has been busy working on updating our foodborne illness investigation protocol. The food emergency

response workshop Just In Time training was held in January for local health department staff involved with foodborne illness investigations. The project concluded with a large scale food emergency response tabletop which tested

current plans, procedures, and identified areas for further improvement. The final project to be completed is training videos and other resources for those involved with investigating a food borne emergency.

## ServSafe®

LCDPH offered three full certification and three refresher ServSafe classes in 2014. Sixty-two people successfully passed the ServSafe Food Manager Certification Exami-

nation. LCDPH will continue to offer classes in 2015. Class schedules and registration forms are posted on our website and included in the newsletter. Be sure to check

your current certification expiration date. Certifications are valid for five (5) years. Michigan Food Law requires at least one person certified at each licensed establishment.

## Special Transitory Food Unit

As a reminder all Special Transitory Food Units (STFU) must obtain (2) two paid operational inspections prior to April 30, 2015 to be eligible for licensure for the next year May 1,

2015-April 30, 2016. If a license holder fails to comply with any of the requirements of the Michigan Food Law, the food establishment is ineligible for licensure as an STFU for the



following licensing year and must apply for temporary food establishment licenses.



## Congratulations, Lisa!

Eliana Sanchez was born to Lisa Sanchez, an LCDPH Sanitarian and member of the Food Team, and her husband Mauricio on January 8, 2015 at 6:34 p.m.

She is 9 lbs., 20.5 inches and both mom and baby are healthy and happy.

Congratulations to the new parents!



# Livingston County Department of Public Health State Accreditation 2014

Every three years Livingston County's Food Safety program is reviewed by the Michigan Department of Agriculture and Rural Development. Our program must meet program requirements developed by the State of Michigan.

In June of 2014 our food safety program was reviewed by the state to determine compliance in meeting the requirements. The

review has both an office and a field component review.

The result of this accreditation was 100% compliance with all the indicators. Our health department is one of only two health departments in the state to achieve this status.

LCDPH would like to give a special thanks to management



"The result of this program accreditation was 100% compliance with all the indicators."

and staff of Lil Chef Restaurant and Mr. B's for allowing us to use their restaurants for the field component of the accreditation.

## Penalty Fee Schedule

Penalty fee (% of food service license fee) for license renewal after April 30 <sup>th</sup> .	
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 + admin. action referral

**Livingston County Department  
of Public Health**

**Environmental Health Division**

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**Mission**

Livingston County Department of Public Health 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 Division**

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.

**Reminder: Proper Food Storage Order & Cooking Temperatures**

**PROPER FOOD  
STORAGE ORDER**



Ready-to-eat  
foods



Raw seafood



Raw whole  
meats



Raw ground  
meats



Raw poultry

**COOKING TEMPERATURES**

**145° F** for 15 seconds – raw shell eggs broken and prepared in response to a consumers order and for immediate service, whole fish, whole meat, and pork.

**155° F** for 15 seconds – comminuted (ground) fish, ground beef, pooled raw eggs.

**165° F** for 15 seconds – poultry (whole or ground); stuffing containing fish, meat, or poultry; stuffed fish, meat, pasta, or poultry.