

Steaming Kettle

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REMINDER!

You are required to purchase and sell only meat products that have been processed at a USDA inspected slaughtering facility and bear the USDA mark of inspection, and/or are sold according to state and federal law. For example, meat products derived from beef, pork, lamb/sheep, goats, and ratites such as emus and ostriches must come from animals slaughtered under USDA inspection and receive a USDA mark of inspection.

Introducing Brandon Jongkind!

We would like to introduce the newest member of the Livingston County Food Sanitation Team, Brandon Jongkind.

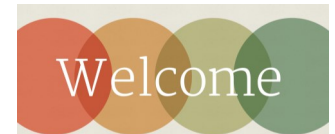
Brandon graduated from Grand Valley State University with a B.S. in Geography and Planning.

He has worked for the Ottawa County Department of Public

Health as well as the Mid-Michigan District Health Department.

Currently, Brandon's primary responsibilities include on-site water supply and wastewater treatment.

Brandon is very knowledgeable, fair, and well-versed in the Michigan Food Law and the FDA Food Code.



He will continue to maintain his current responsibilities in the field program in addition to working in the food sanitation program.

Please join us in welcoming Brandon to the team!

Free Online Training

Did you know? Retail food establishments can take advantage of a new, online learning opportunity. As part of an FDA partnership, the National Environmental Health Association (NEHA) recently recorded a live version of its popular Industry-Foodborne Illness Investigation Training & Recall Response (I-FIIT-RR) workshop designed specifically for chefs, quality assurance / quality

control personnel, managers, and owners of restaurants, grocery stores, and other retail food businesses.

It offers advice for retail food operators to minimize their risk by having a plan and knowing where to find help in the event of a foodborne illness outbreak or food-product recall.

The I-FIIT-RR video offers quality and comprehensive



training to retail food establishments across the United States. The online video is available on the NEHA e-Learning site: <http://nehacert.org/> and is titled Industry-Foodborne Illness Investigation Training & Recall Response (IFIIT).



Allergen Training: Frequently Asked Questions

What is the new allergen requirement?

Food safety certified managers at food service establishments (e.g., a restaurant, school or hospital inspected by a Michigan local health department) shall do both of the following:

- Complete allergen training—Beginning January 17, 2017 each food service establishment, shall have at least one certified manager that has also completed additional allergen training approved by the Michigan Department of Agriculture and Rural Development (MDARD).
 - Post an allergen poster in the establishment staff area—Beginning January 17, 2015 each food service establishment shall display in the staff area a poster developed and approved by MDARD relative to food allergy awareness that includes, but is not limited to, information regarding the risk of an allergic reaction, or post the information from the poster in a different, readable notice in the staff area.
- Who is exempt from the allergen requirement?*
- Any food establishment that is inspected directly by MDARD.
 - Local health department inspected food service

establishments that are not required to have a certified manager, such as temporary and low-risk establishments.

- A certified food safety manager at a food service establishment with more than 20 locations in Michigan.

How can I get the required training?

The following training program is approved and must be completed by at least one certified manager per food service establishment:

National Restaurant Association (NRA) On-Line Allergen Training Program. Course is available at a cost of \$10, or \$0 for Michigan Restaurant Association Members.

What documentation must be kept and maintained?

Certificate of course completion must be kept at the establishment and made available to a local health food safety inspector, upon request.

How long is my certification valid?

Michigan recognizes certificates from approved courses as being valid for 5 years.

How can I get the Allergen poster for posting in my food establishment?

The allergen posters are provided free by your local health department, or they can be printed using the on-line version at: <http://www.michiganfoodsafety.com>, or http://michigan.gov/documents/mda/MDA_AllrgnPoster_255328_7.pdf. The free hard copies are recommended as they are larger, more durable, and in color.

MDARD has been providing this poster free for several years, so your establishment may already have one posted.

Do food service employees need allergen training?

Maybe, but a specific course is not required for employees. Certified managers must assure that employees are properly trained in food safety, as it relates to their duties. This includes assuring that any employee responsible for handling an allergen request from a customer or responding to an allergen related issue must be trained in those duties.

No specific documentation is required, but compliance may be reviewed during a routine evaluation.

Information regarding this new requirement is on MDARD's Manager Certification webpage: www.michigan.gov/foodmanagercertification.



Norovirus

Have you or your family recently been ill with vomiting and diarrhea? There is a good chance it was caused by a norovirus, a very contagious virus that you can get from an infected person, contaminated food or water, or by touching contaminated surfaces.

The virus causes your stomach and/or intestines to get inflamed, leading to stomach pain, nausea, vomiting, and diarrhea. Other symptoms may include fever, headache, and body aches.

A person usually develops symptoms 12-48 hours after being exposed to norovirus and most people get better within one to three days.

You can reduce your risk of becoming infected by washing your hands often using soap and warm water for at least 20

seconds (alcohol-based hand sanitizers do not prevent the spread of norovirus). Spread of norovirus can also be prevented by disinfecting contaminated surfaces with diluted bleach and prompt washing of contaminated articles of clothing.

Since the virus is passed in vomit and stool, **people who are ill should not prepare food for others.**

Norovirus is known incorrectly as the “stomach flu.” Norovirus is not related to the flu, which is a respiratory illness caused by a different virus.

Additional information can be found by visiting LCDPH's Fact Sheet:

<https://www.livgov.com/health/ph/Pages/factsheets.aspx>,

or by visiting the Centers for Disease Control and Prevention's page:

Renew Food Service License by April 30th!

New licenses are mailed in March and due by April 30, 2016 in order to avoid late fees. See the penalty fee schedule below.

Penalty fee (% of food service license fee) for license renewal after April 30 th .	
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

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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.

Gloves: A False Sense of Security?

“Don’t touch ready-to-eat food with your bare hands.” You have undoubtedly heard it from your sanitarian during an inspection or food safety trainings. We know that this is because hands can easily transfer bacteria or viruses to food and cause illness. Disposable gloves are one option available to create a barrier between a food handler’s hands and the food, but improper glove use can just as easily contaminate the food. The warmth and moisture inside the glove provide the perfect environment for bacteria to multiply, especially

when hands aren’t properly washed before putting on the gloves.¹ Just one hole in a glove can release tens of thousands of bacteria!¹ If gloves are worn when touching other surfaces—like a cooler door, a dirty apron, or your face—they can also become contaminated. Beware of the false sense of security gloves may create, and be sure to remind employees about proper glove use.

Disposable gloves should **never** be used as an alternative to effective hand washing. When using disposable gloves, make sure you:

- Wash your hands thoroughly before putting them on and after taking them off.
- Always change them regularly.
- Throw them away after use or if damaged.

Sanitizer gels can be useful when used as an additional precaution, but should **never** be used as a replacement for hand washing.

¹Guzewich, J., & Ross, M.P. (1999). Evaluation of risks related to microbiological contamination of ready-to-eat food by food preparation workers and the effectiveness of interventions to minimize those risks. Retrieved from <http://bit.ly/21jgwYI>.