

# Steaming Kettle

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## Introducing Brad Zulewski

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

Brad graduated from Central Michigan University with a degree in Geology and Environmental Science. He has nearly 15 years of experience with local government and formerly worked at the Shiawassee County

Health Department in Owosso and the Thurston County Health Department in Washington State.

Brad is very knowledgeable and well-versed in the Michigan Food Law and FDA Food Code. He is very approachable and interactive while conducting inspections, so he always welcomes questions from staff. Currently, Brad's primary

responsibilities reside with the Food Sanitation Team, but occasionally you may see him conducting other inspections for body art and other field programs.

Please join us in welcoming Brad to the team.

## REMINDER!

Food safety certified managers at food service establishments shall do both of the following by January 14, 2017:

- Complete allergen training - at least one certified manager shall have completed an allergen training course approved by the Michigan Department of Agriculture and Rural Development (MDARD).
- Post an allergen poster in the establishment staff area.

## Allergen Training's Potential Impact to Lower Allergic Reactions While Dining Out

Enforcement began January 17, 2017 for facilities that are required to have one Certified Food Service Manager complete an MDARD-approved, allergen training course. In addition to the certification, all facilities are required to post an allergen awareness poster (per Public Act 516 of 2014). Michigan joins three other states that have laws designed to make dining in restaurants safer for people

with food allergies, which represent up to 15 million Americans, including 1 in 13 children. The number of children with food allergies in the U.S. has increased 50% between 1997 and 2011, according to the Centers for Disease Control and Prevention ([CDC](#)). According to Food Allergy Research & Education ([FARE](#)), "research suggests that close to half of fatal food allergic reactions are trig-

gered by food consumed outside the home." Most restaurants view food allergies as extremely important, but according to a survey by the National Restaurant Association, 43% admitted that they did not train their staff on food allergens. Making food handlers and servers aware of avoiding cross-contact could save lives. For more information visit [MDARD's website](#).

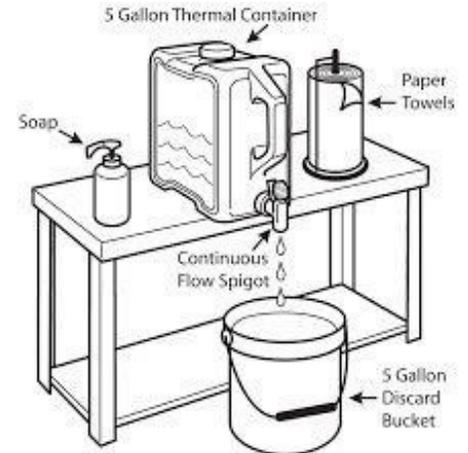


## Handwashing at Temporary Food Events

Proper hand washing at temporary food events is required to help prevent foodborne illness. Since many temporary events are located in outdoor areas with no available plumbing, it is the responsibility of the operator to create a proper handwashing station. Hands must be washed before starting work, after handling raw meat, when changing tasks, after using the restroom, and at any other time when hands become contaminated. It is important to place the handwashing station in a convenient location near the food prep area. Hands must always be washed for 20 seconds using soap and warm water. Hand sanitizer is NOT a substitute. Follow these simple

steps to create your handwashing station:

1. Use a large food-grade container to store clean water from an approved source. The water must be at least 100°F, and may be heated on site using your cooking equipment (coffee pot, grill, warmer, etc). Always bring enough water to last the entire event.
2. The container must have a continuous flow spigot (no push-button valve).
3. Provide an adequate supply of hand soap.
4. Hands must be dried using disposable paper towels. Never use a shared cloth towel or your clothing. Store the disposable towels



in a safe location, preferably in a dispenser. Provide a waste basket to dispose of paper towels.

5. Capture the wastewater in a bucket and dispose of it in the sanitary sewer (never on the ground or in a storm drain).

## STFU Licensing Update

Starting January 1, 2017 we will not accept payment for operational inspections in the field. For your convenience, we accept payment by mail (check or money order), in the office (cash, check, credit card), and by fax or email (using the proper credit card authorization form for credit card pay-

ments). Payments must be received prior to the inspection. A Notification of Intent to Operate must be completed to schedule an operational inspection. The Notice of Intent may be submitted at any time during the year, but not less than 4 business days before the event. Submittal of a late

notification for an operational inspection will not be accepted. In order to receive a refund for an inspection cancellation, a verbal or written cancellation notice must be received at least one business day prior to the event.



## Basics of Food Dating in Michigan

| Explanatory Term                        | Quality or Safety | Regulatory Action Taken |
|---|-------------------|-------------------------|
| Sell by                                 | Quality           | Yes; MFL 289.8107       |
| Date mark                               | Safety            | Yes; FC 3-501.17        |
| Use by; Best by; Enjoy by; or Freeze by | Quality           | No                      |

**Sell by** - Under the **Michigan Food Law section 289.8107**, an establishment shall **not** serve or offer for sale a *pre-packaged perishable* food after the manufacturer's date.

Under the **Grade A Milk Law**, the date on the container shall be the last day it may be served/consumed. Milk cannot be added as an ingredient after this date either. If the date on the container is more than 6 days from the time the milk is opened, then date mark the container (if it will not be consumed within 24 hours).

**Date Marking FFC 3-501.17**  
Any food meeting all of the following criteria must be date marked:

- Potentially Hazardous/Time Temperature Controlled for Safety (TCS) food
- Ready-to-eat (RTE) foods, including food that will be reheated before it is served
- Foods stored under refrigeration for more than 24 hours. Food requiring date marking must be consumed or discarded within a maximum of 7 days (prep date plus 6).

**Use by** - The last date recommended for the *use* of the product while at peak quality. The date has been determined by the manufacturer.

**Best if used by** - Typically recommended for best flavor or quality. It is not a purchase or safety date.

**Enjoy by** - Vague and kind of promotional, but similar to the use-by date. This term is not clearly defined in a way that is useful to consumers.

**Freeze by** - A reminder that freezing the product can extend the shelf life.

**Pack date** - provides the date on which the food product was manufactured **or** placed in its final packaging. These dates are typically encoded and for the reference of the manufacturer. This date allows the producer the ability to track when a food was packed. This is frequently seen on canned goods and cases of raw meat.

## Renew Food Service License by April 30th!

New licenses are mailed in March and due by April 30, 2017 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 <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 + administrative action referral |

## Livingston County Health Department

### Environmental Health Division

2300 East Grand River Avenue  
Suite 102  
Howell, Michigan 48843

Phone: (517) 546-9858  
Fax: (517) 546-9853

[www.lchd.org](http://www.lchd.org)



### 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 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.



## Preventing Norovirus

Noroviruses are a group of viruses that cause gastrointestinal illness. Symptoms usually include severe vomiting and diarrhea. The CDC estimates that over 20 million people are affected each year, resulting in nearly 60,000 hospitalizations and 600 deaths. Although sometimes called the stomach flu, norovirus is not related to seasonal influenza. Norovirus is a major concern for the food service industry, since it is easily spread through contaminated hands, surfaces, and food. In recent years, health departments have seen an increase in norovirus outbreaks in food establishments; therefore, it is important that all establishments implement and follow adequate prevention measures.

Food safety regulations generally focus on the storage, handling, and preparation of food, but equal

attention should be devoted to non-food areas as well. Since norovirus can be easily spread through contaminated surfaces, it is important to frequently sanitize all customer areas such as tables, chair backs, menus, door handles, and other areas likely to come into contact with hands. The most effective disinfecting agent for norovirus is sodium hypochlorite (bleach). This website includes detailed cleaning information: <https://www.cdc.gov/norovirus/>

Norovirus prevention should be part of the daily cleaning routine for all food service establishments. By following these guidelines, you can greatly reduce the potential for norovirus outbreaks in your facility:

- Stay home if you are sick. People are the most contagious when symptoms are present and for several days after. Employees must be free of vomiting and diarrhea for at least 24 hours before returning to

work. Employees must be cleared by a physician for confirmed norovirus infections.

- Managers should monitor staff for signs of illness (e.g., frequent restroom breaks, physical signs). Some employees may be reluctant to report feeling ill due to lost work hours, so managers must always remain vigilant.

- Practice good hygiene; frequent and thorough hand washing is a must. Wash hands for at least 20 seconds, including all parts of the hand, fingers, and nail beds. Use paper towel to turn off the water to prevent recontamination of the hands.

- Thoroughly clean and sanitize non-food contact surfaces and commonly touched surfaces.

- Ensure that dishwashing equipment is properly sanitizing. Chemical sanitizer pumps should be tested daily.

- Thoroughly rinse all ready-to-eat fruits and vegetables.