



# Steaming Kettle

*An Annual Newsletter Publication by the Livingston County Health Department*

## Dear Food Service Owners and Managers,

As an introduction to our annual newsletter, I wanted to take a moment and reflect on the last year. First off, all of us at the Health Department take pride in the relationships we have built over the years with all of you. We have always taken the approach of education first and helping you be compliant with the Food Code. We want you all to succeed!

Throughout the COVID-19 pandemic, we understand how difficult it has been for many of you with the changing dining restrictions. We appreciate you cooperating with the State requirements and value your professionalism throughout this time. We also understand the financial hardships many of you have faced during the COVID restrictions and want to support you in any way we can.

For this year, the Livingston County Board of Commissioners approved our proposal to eliminate food service license fees for all existing establishments that renew in 2021. This was possible due to additional State and Federal COVID funding we have received in our continued response to provide vaccine, education, and support to our community.

Let's all hope for a brighter future going forward and as always, I encourage you to contact myself or any of our food team members should you have any questions or concerns.

Sincerely,

Matt Bolang, Director of Environmental Health

## Top 10 Most Cited Violations in 2020

Have you ever wondered what the most cited violations are in Livingston County? Below is a list of the top ten violations cited at restaurants during 2020. Stay on track! Print the daily checklist found on our website at <https://bit.ly/3izdFfe>.

### 1. Equipment in poor repair (4-501.11):

This includes coolers not maintaining temperature. Other examples include dull can opener blades and cracked/damaged gaskets. Maintain an equipment maintenance schedule to avoid costly repairs.

### 2. Plumbing not maintained/repaired according to the Law (5-205.15):

Improper repair or lack of maintenance of any part of the plumbing system may result in health hazards. These conditions can cause the contamination of food, equipment, utensils, linens, or single-service or single-use articles. Maintain equipment and contact a licensed plumber for repairs.

### 3. Time/Temperature control for safety (TCS) food not held at proper temperature (3-501.16):

Be sure to use a stem thermometer to check temperatures (41°F or below for cold holding and 135°F and above for hot holding). Keep the thermometer calibrated.

### 4. Food safety manager certification (MFL289.2129):

At least one person at each licensed location must be certified in food safety. More information is available online at <https://bit.ly/39VhkQQ>.

**5. Food and nonfood contact surfaces unclean to sight and touch (4-601.11):**

Maintain daily, weekly, and monthly cleaning schedules that include food and non-food contact surfaces.

**6. Hand sink blocked or used for any other purpose (5-205.11):**

Always keep the hand sink accessible for hand washing and only use it for washing hands.

**7. No paper towels at the hand sink (6-301.12):**

Maintain an adequate supply of paper towels at all hand sinks. Replenish the supply when empty. Hand washing is very important to reduce foodborne illness.

**8. In-use utensils stored improperly (3-304.12):**

Store utensils in a dipper well or in water/food at 135°F or above. Do not store handles in food or ice. Do not store utensils in cold water or unclean locations (like between equipment).

**9. Foods shall be dated properly (3-501.17):**

Time/temperature control for safety (TCS) foods require date marking. This includes opened processed food containers. Food items that have been prepared by a food establishment will need to be date marked if the food will be held for more than 24 hours.

**10. No test strips to determine concentration of sanitizing solution (4-302.14):**

Ensure that you have the proper sanitizer test strips for dish washing and wiping cloth storage buckets. Chlorine bleach and Quat sanitizer require different test strips.



*Pictured above: This tool can help you thoroughly clean hard-to-reach areas of your slicer.*

## Mask up, Mask right

Recommended		Not Recommended	
<p><b>Masks that fit properly</b> (snugly around the nose and chin with no large gaps around the sides of the face)</p>	<p><b>Masks with two or three layers</b> You can also double mask (wear a cloth mask over medical)</p>	<p><b>Masks that do not fit properly</b> (large gaps, too loose or too tight)</p>	<p><b>Masks with one layer</b></p>
<p><b>Masks made with tightly woven fabric</b> (i.e., fabrics that do not let light pass through when held up to a light source)</p>	<p><b>Masks with inner filter pockets</b></p>	<p><b>Masks made from loosely woven fabric or that are knitted</b> (i.e., fabrics that let light pass through)</p>	<p><b>Masks with exhalation valves or vents</b></p>
<p><b>Non-medical disposable masks</b> knotted and tucked properly for a tight fit</p>	<p><b>Masks made with breathable fabric</b> (such as cotton)</p>	<p><b>Masks made from materials that are hard to breathe through</b> (such as plastic or leather)</p>	<p><b>Wearing a scarf/ski mask as a mask</b></p>

Are you wearing your mask properly? Masks should *still* be worn in addition to staying at least 6 feet apart. They offer some protection to you and are also meant to protect those around you, in case you are unknowingly infected with the virus that causes COVID-19. Did you know? You should wash your hands before and after putting on, removing, or adjusting your mask. Learn the proper way to handle your mask by watching this video: <https://youtu.be/dSvff0QljHQ>.



## If You Test Positive for COVID-19:

Due to the large numbers of COVID-19 cases in our area, health department staff may not immediately contact you after testing positive. We ask everyone to follow these steps to help stop the spread.

### Start isolating yourself right away.

Separate yourself from other household members and stay home (except for medical care). Let your employer know you have COVID-19. (Employers, see below.)

### Notify your close contacts so they can quarantine themselves.

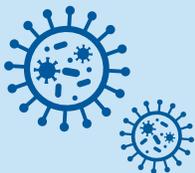
- **Close contacts** = someone within 6 feet for more than 15 minutes total in a 24 hour period, while you were contagious.
- **Contagious** = 2 days before symptoms appear (or 2 days before positive test, if no symptoms), through the end of your isolation period.

### Your isolation period ends when:

- 10 days have passed since your symptoms started (or test date if no symptoms), and
- You are fever-free for 24 hours, and
- Your symptoms have improved.

## Employers: What to Do If an Employee Tests Positive for COVID-19

To report a COVID-19 positive worker for a business located within Livingston County, please fill out the COVID-19 Business Reporting Form here: <https://bit.ly/39dv1vr>.



Watch our COVID-19 Business Guidance video on YouTube:

<https://youtu.be/oIz7MHvIXzg>

## When and How Can I Get the COVID-19 Vaccine?

If you are interested in getting the COVID-19 vaccine, please complete the COVID-19 Vaccination Interest Form found on our website: <https://bit.ly/3nvJZk6>.

This form will help us determine the phase and priority group for individuals to receive the vaccine and collect contact information. When we are able to offer a you COVID-19 vaccination, you will be contacted to schedule an appointment.



If you cannot complete the form online, call 211 for assistance.  
Please reserve phone lines for those who cannot access online resources.



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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.

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



*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 following the epidemic orders to slow the spread of COVID-19. We recognize that this has been a particularly challenging time for the restaurant industry.*

## IMPORTANT:

### RENEW FOOD LICENSES BY APRIL 30TH

New licenses are mailed in March and due by April 30, 2021. Even though your re-licensing fees have been waived this year, it is still important to return your completed license application in order to obtain your 2021-2022 food service license.

### 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 manger'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>.

Are you doing everything you can to protect your employees and customers from COVID-19 risks in the workplace? NSF is teaming up with the State of Michigan to provide free education and one-on-one guidance to Michigan businesses that want to minimize COVID-19 risks in the workplace. Learn more about the MIOSHA Ambassador Program here: <https://bit.ly/30iEITM>

There is also a program called "MI COVID-19 Safer Dining" where restaurants can work with a licensed HVAC inspector who will recommend changes to air ventilation to improve circulation: <https://bit.ly/3rk1MO7>