

CHAPTER VI FOOD SERVICE SANITATION**Section 600 Jurisdiction and Administration**

600.01 General

A regulation defining food, potentially hazardous food, food service establishment, mobile food unit, special transitory food unit (STFU), vending machines, temporary food service establishment, regulatory authority, utensils, equipment, etc., providing for the sale of only sound, properly labeled food; regulating the sources of food; establishing sanitation standards for food, food equipment and utensils, food service personnel, food service operations, food protection, sanitary facilities and controls, and other facilities; requiring licenses for the operation of food service establishments; regulating the inspection of such establishments, providing for the examination and condemnation of food; providing for incorporation by reference of the Michigan P.A. 92 of 2000, as amended, currently adopted edition, and providing for the enforcement of this regulation.

600.02 Jurisdiction

The provisions of this chapter shall apply to all food service establishments, mobile food units, special transitory food unit (STFU), vending machines, temporary food service establishments, and similar places where food is prepared and served or provided to the public within Livingston County.

600.03 State Laws and Regulations

Requirements with respect to definitions; the inspection of food service establishments; the issuance, suspension, and revocation of licenses to operate food service establishments; the prohibiting of the sale of unsold or mislabeled food or drink; investigation of foodborne outbreaks; and the enforcement of this regulation shall be those requirements as set forth in Part 129 of Act 368 of the Public Acts of 1978 and all rules and regulations adopted pursuant to said Act.

600.04 Management Training

All food service establishments licensed under this Code shall have, during the majority of operating hours, at least one person on the premise who has satisfactorily completed an applied food service sanitation training program approved by the department. This program shall be directed toward training supervising and management personnel. Proof of successful completion shall be presented when requested by representatives of the Livingston County Department of Public Health. In the event a licensed food service operation is not in compliance with this Section due to a certified and trained employee leaving employment, the operation shall be allowed a period of not more than three (3) months to regain

compliance with this Section. A food service establishment without a certified food service manager as an employee shall immediately notify the Livingston County Department of Public Health.

600.05 Employee Training

Each fixed food service establishment shall conduct an employee food service sanitation training program and require each employee to successfully complete the program. A certified food service manager shall be responsible for overseeing the training of all food handling personnel of the food service establishment. The training shall include the principles of food service sanitation as they apply to the individual employee's work assignment. Proof that all employees have successfully completed the approved food service sanitation training program shall be presented when requested by a representative of the Livingston County Department of Public Health.

At a minimum the employee training program should include the following; hand-washing, personal hygiene, preventing bare hand contact with ready to eat food, employee illness, purchasing food from approved sources, and cleaning and sanitizing. Depending on the operation and specific employee's responsibilities, training needs may include the following; ware-washing, cross-contamination, cooling potentially hazardous food, hot holding, cold holding, cooking temperatures, date-marking, thawing, and re-heating.

600.06 Septic Tank/Grease Trap Capacity

All food service establishments with onsite sewage disposal systems shall have septic tanks which are designed to provide a minimum of 72 hours retention. Either multiple tanks or a multiple compartment tank shall be used. Existing food service establishments need only comply with the requirement to provide 72 hours retention if failure of the existing sewage disposal system occurs or there is any anticipated increase in wastewater flows due to renovation, enlargement and/or change of operation. Alternatively, separate plumbing with a grease interception device for kitchen waste may be installed and septic tank capacity reduced to 24 hour retention time for a total waste water flow. Grease interception devices shall be designed in accordance with the Environmental Protection Agency Design Manual on Onsite Sewage Treatment and Disposal. All plumbing must comply with Local and State Plumbing Codes.

600.07 Septic Tanks/Grease Trap Maintenance

Food service establishments utilizing septic tanks or grease traps connected to onsite sewage disposal systems shall have the tanks or traps pumped and maintained on an annual basis. Upon request proof of proper maintenance shall be submitted to a representative of the Livingston County Department of Public Health. Hauling and disposal of these wastes shall be in accordance with Part 117 of 1994 PA 451 as amended. Pumping will not be required if either a registered engineer or registered sanitarian inspects the system and provides written documentation to the Livingston County Department of Public Health that the tanks and traps do not need to be pumped.

The above is designed as a minimum requirement. It is recommended that owners and operators of the food service establishments develop maintenance schedules, which will prevent premature failure of onsite sewage disposal systems. This maintenance schedule will in most instances be more frequent than on an annual basis.

600.08 Water Supply Requirements

Privately owned well water that is provided to food service establishments shall meet the minimum construction and sampling requirements as stated in Act 399 Public Acts of 1976, as amended and the rules and regulations pursuant to said Act. The department shall establish sampling parameters for the supply, and the owners shall maintain compliance.