

Food Service Quarterly Newsletter
April-June 2006



As part of LMAS District Health Department's continuing stride to provide news and information to the public that we serve, we are proud to present this quarter's newsletter. Inside you will find information on new and emerging issues in the food service world. We hope that you find the following information beneficial as we approach this year's summer season.





Food Licenses

All food establishment license renewal applications are Due by **April 30, 2006**. Applications received after the deadline of **April 30, 2006** will be charged a late fee of \$150. Don't forget to send in your application **NOW** to avoid penalties! Applications may be sent to LMAS District Health Department
14150 Hamilton Lake Road
Newberry, MI 49868.



ServSafe Certification Courses

There will be two ServSafe certification course opportunities coming up in the beginning of May. ServSafe is a food safety certification course prepared for restaurant staff and management. Although it is not a requirement to be ServSafe certified, it is highly recommended to obtain the certification. The classes will be held at the LMAS District Health Department in Newberry on May 8, 2006 and at the Chippewa County Health Department on May 9, 2006. The classes run from 8:30-5 with the last 2-3 hours of the class being the certification examination. To register for a class please contact Nancy Laber at
(810) 664-0418; Laber Services, LTD
P.O. Box 329, Metamora, MI 48455.



Self-Assessments

In any business that has to go through an audit process of any kind, it is always a good idea to perform self-assessments to make sure that the business is maintaining at least the minimum standards. A health inspection is not much different from an audit. The health inspectors are there to make sure that the restaurants are complying with the 1999 Food Code and the Michigan Food Law of 2000. The 1999 Food Codes have been mailed out with the 2007 Food License Applications. The LMAS District Health Department now has Food Service Self-Inspection Forms available. If you wish to perform self-assessments on your restaurant and would like to use the Food Service Self-Inspection Form please contact your local health department to receive a copy of the document.



Carbonator Backflow Prevention

What is the reason for having backflow prevention devices on carbonators? Why are they so important? The carbonation in soda/pop comes from carbon dioxide (CO₂ gas). The CO₂ mixes with water to form carbonic acid [(H₂CO₃) the fizz in the soda/pop]. Carbonic acid is highly corrosive to copper and copper alloys that are found in many water supply lines and pipes. When carbonic acid reacts with the copper metal it creates an excess of copper in the water. A person consuming a beverage with an excess copper content may become seriously ill with copper poisoning. The backflow prevention device on the water inlet line of the carbonator prevents water from flowing back into the water supply line creating a barrier between the carbonic acid and the copper pipes/lines. Therefore an ASSE 1022 backflow prevention device is required by the 2003 Michigan Plumbing Code to protect against copper poisoning. Failure to have the device installed is a critical violation and will result in a follow-up fee of \$55. If you are unsure if your carbonated beverage dispenser unit has an ASSE 1022 backflow prevention device contact your distributing company. Below is a picture of the ASSE 1022 backflow prevention device.

ASSE-1022



Used for carbonated beverages.



Foodborne Illness Prevention

One of the most effective ways to help prevent foodborne illness is to keep employees that are ill away from handling food, and preferably out of the restaurant. The Big 4 diseases that are a major contributor to foodborne illness are Shigella, Salmonella, E. coli 0157:H7, and Hepatitis A. A restaurant employee is required by state law to report to the person-in-charge of the restaurant if they or a household member has become ill with one of the above diseases. It is also the restaurant owner's responsibility to inform all of their employees that they have the responsibility to report these diseases. The LMAS District Health Department has 3 forms to help the restaurant owner meet their requirement of informing their employees. The first 2 forms are for employees to sign at their time of hire. Form 1 asks the employee if they currently have or have had in the past any of the Big 4 diseases or symptoms associated with these diseases. Form 2 is a reporting contract that holds the employee responsible for reporting if they do become ill or experience symptoms of the Big 4 diseases. And form 3 is a medical referral form for the restaurant owner to use if they suspect that one of their employees may be ill with one of the Big 4 diseases. If you would like to utilize any or all of these forms for your business please contact your local Health Department.