

Food Service Quarterly Newsletter

January-March 2007



The LMAS District Health Department is proud to present this quarter's newsletter. Inside you will find information on Emergency Action Plans, Employee Illness, common questions asked by an inspector during a routine inspection, and a quiz on potentially hazardous foods. We hope that you find the following information beneficial.



Emergency Action Plans for Retail Food Establishments



As a person-in-charge of a licensed food service facility, what would you do if there were an interruption of electrical service? During the Northeast Blackout of 2003, the food industry and regulators of Southeast Michigan found that they did not know exactly how to respond to this emergency situation. As a result, the Emergency Action Plans for Retail Food Establishments (EAP) was developed to assist in the coordination of emergency management efforts to better protect public health and to minimize the economic impact of widespread emergency events. The EAP is a practical guidance for food service establishments to plan and respond to emergencies that create the potential for an imminent health hazard. The guide contains Emergency Action Plans for:

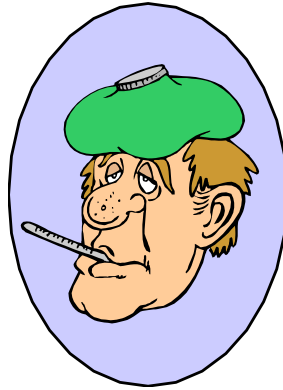
- ✓ Interruption of Electrical Service
- ✓ Interruption of Water Service
- ✓ Contaminated Water Supply (Biological)
- ✓ Sewage Back-up
- ✓ Fire
- ✓ Flood

The Emergency Action Plan booklets will be distributed to each licensed food service facility by their respective sanitarian this coming spring. As part of the demonstration of knowledge requirement, the persons-in-charge at each facility must know where this booklet is located at all times. Food establishment operators are legally responsible for meeting Food Code and Food Law requirements during all times of operation. If they are not able to control conditions to meet these standards the establishment must discontinue operating.

Could You Be Making People Sick?

In the fiscal year of 2005, there was a 5% increase of reported foodborne illness cases from that of 2004. Although the results have not yet been calculated for the 2006 fiscal year for the State of Michigan, we are able to report that there has been an increase in reported foodborne illness cases in the Luce, Mackinac, Alger, and Schoolcraft county area. As a food service operator it is in your interest to understand the main cause for these reported illnesses. The Centers for Disease Control (CDC), supported by Michigan data, have identified the most frequently cited cause of reported foodborne illness outbreaks was handling of food by an infected person or carrier of pathogen. Employees with one or more of these symptoms shall be excluded from the restaurant: nausea, vomiting, diarrhea, fever, sore throat with fever, or jaundice. Last January a restaurant in Lower Michigan was involved in a foodborne illness outbreak where 500 patrons became sick from food they ordered. During this investigation it was found that 4

employees suffering from vomiting and diarrhea were working and handling food in the 2 days leading up to the outbreak. While proper handwashing is essential in controlling foodborne illness, it is even more important to prevent sick employees from working in the first place. Don't let your patrons, staff, and business become victims of a foodborne illness.



Keep sick
employees
at home!

Person-in-Charge Interview Questions

- ✓ What temperature do you cook your meat products to?
- ✓ What temperature do you reheat leftovers to?
- ✓ What temperature do you hold your hot food at?
- ✓ Where do you keep your stem thermometer?
- ✓ How do you calibrate your thermometer and how often?
- ✓ How do you sanitize your thermometer after each use?
- ✓ How do you thaw your meats or other frozen products?
- ✓ How do you handle ready-to-eat foods?
- ✓ How do you cool your products and what are the requirements for cooling in regards to temperature and time?
- ✓ What are the Big 4 illnesses?
- ✓ What is your health policy? (What symptoms do you look for in an employee to know whether or not they are able to work that day?)
- ✓ If you serve in-shell molluscan shellfish, where and how long do you retain shellstock tags?
- ✓ Where do you purchase your food?
- ✓ When and where do you receive your deliveries, and what is your procedure when a delivery comes in?
- ✓ Do you have any staff that have been ServSafe certified?

Failure to answer any of the above questions during a routine inspection will result in the citation of the critical violation “Demonstration of knowledge”.

Test Your Knowledge

Potentially Hazardous or Not?

Place an **X** next to each item that is potentially hazardous.



- | | |
|---|---|
| <input type="checkbox"/> 1. Raw carrots | <input type="checkbox"/> 11. Limes |
| <input type="checkbox"/> 2. Sliced melons | <input type="checkbox"/> 12. Shell eggs |
| <input type="checkbox"/> 3. Bean sprouts | <input type="checkbox"/> 13. Soy burger |
| <input type="checkbox"/> 4. Baked potato | <input type="checkbox"/> 14. Cheese |
| <input type="checkbox"/> 5. Soda crackers | <input type="checkbox"/> 15. Bread |
| <input type="checkbox"/> 6. Lettuce | |
| <input type="checkbox"/> 7. Bananas | |
| <input type="checkbox"/> 8. Flour | |
| <input type="checkbox"/> 9. Dry rice | |
| <input type="checkbox"/> 10. Tofu | |

Answers:
1.No 2.Yes 3.Yes 4.Yes 5.No 6.No 7.No 8.No
9.No 10.Yes 11.No 12.No 13.Yes 14.Yes
15.No