

Food Service Quarterly Newsletter

July - September 2007



The LMAS District Health Department is proud to present this quarter's newsletter. Inside you will find information on follow-up inspection fees, outdoor cooking area requirements, change of ownership licensing requirements, and a quiz on unsafe food practices and foodborne illness. We hope that you find the following information beneficial.



Follow-up Inspection Fees



On February 5, 2007 the LMAS District Health Department Board of Health adopted a new fee schedule. The current fees for a follow-up inspection are \$80 for the first follow-up inspection and \$160 for the second follow-up inspection. Enforcement action will begin after the second follow-up inspection if the violation is not corrected.

Requirements for Outdoor Cooking



The warm summer months are a wonderful time to be outdoors. Over the past few years we have noticed that there has been an increase in the number of requests for outdoor food service. In a licensed fixed food establishment it is possible to be able to have an outdoor cooking area as long as the following requirements are met in accordance with the Michigan Food Law of 2000 and the 1999 Food Code:

- The outdoor cooking area must be located on the same property as the licensed fixed food establishment.
- All cooking equipment, food contact surfaces, and refrigeration units must be approved. Equipment spec. sheets need to be sent to your inspector for approval.
- All cooking equipment, food contact surfaces, and refrigeration units must have overhead protection.
- All food preparation (i.e. washing, cutting, slicing, mixing, ect.) must take place within the licensed fix food establishment.
- A permanent hand washing facility with running water must be present within the outdoor cooking area.

The outdoor cooking area must be located on a surface that is concrete, asphalt, sealed wood, or other non-absorbent material in good repair.

Change of Ownership Requirements for a Fixed Food Establishment

Over the past year we have noticed a number of establishments undergoing a change of ownership. It is important to remember that no matter what time of year the change of ownership is taking place (whether it be during license renewal time or not), a food service license is non-transferable between people and/or places. This means that once the bank transactions are complete and the new owner has taken possession of the food establishment they cannot continue to serve the public under the same food license as the previous owner. The owner of the establishment is responsible for obtaining a new food service license. This may be accomplished by requesting a Change of Ownership inspection from your local Health Department. The cost of the Change of Ownership inspection is \$210. Depending on the schedule and workload of the local inspector it may take some time to schedule this inspection. Please make sure that you plan for this inspection in advance. The Change of Ownership inspection is the basis for issuing the new license. All critical violations found during this inspection must be corrected before the license can be issued. All new establishment owners, as of October of 2004, are also required to submit and obtain approval on Standard Operating Procedures for the establishment. Standard Operating Procedure packets are available at your local Health Department. The Standard Operating Procedures packet contains a list of Standard Operating Procedures that must be submitted, a Standard Operating Procedures Writing Help document, and examples of approved Standard Operating Procedures. The Standard Operating Procedures will take some effort on the part of the owner to complete, and must be submitted and approved before the license for the new establishment owner can be issued. Again, please give yourself a sufficient amount of time to complete this task.

Test Your Knowledge

Which is Worst?



Five of these unsafe practices are responsible for the majority of foodborne illnesses. Place an **X** next to each one.

- 1. Cooling food improperly
- 2. Failing to follow FIFO when storing food
- 3. Purchasing food from an unsafe source
- 4. Failing to cook food adequately

- 5. Date-marking food improperly
- 6. Failing to implement an integrated pest management program
- 7. Using contaminated equipment
- 8. Poor personal hygiene
- 9. Thawing food at improper temperatures
- 10. Holding food at improper temperatures

ANSWERS:
3, 4, 7, 8, and 10 should be
marked