

**Food Service Quarterly Newsletter**

**July - September 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 during this year's summer season.



## How to Calibrate Your Thermometer

Temperature is a critical measurement for ensuring the safety and quality of many food products. Whether you are monitoring temperatures during receiving, throughout the cooking process, for distribution, or during storage it is essential that the thermometer be properly calibrated. In order to be considered an accurate device, a thermometer must be within plus or minus 2°F (0.5°C) of the actual temperature. All food monitoring thermometers should be calibrated on a daily basis, and all new thermometers should be calibrated before they are put into use. Use the following procedure to calibrate your thermometers:

### Materials Needed:

- Sturdy 1 pint container
- Crushed ice
- Water

Fill the 1-pint container with crushed ice. Add just enough water to make the ice slush. Insert the thermometer at least 2 ½ inches into the slush; be sure not to let the thermometer touch the sides or the bottom of the container. The thermometer should read 32°F (0°C). If necessary, a wrench may be used to hold the nut at the base of the thermometer in place while turning the dial of the thermometer while it is still immersed in the slush to read the correct temperature. If the thermometer is unable to read within plus or minus 2°F (0.5°C) of 32°F (0°C) while it is immersed in the slush, it should be discarded and replaced with a new thermometer.



National Food Safety Education Month\*  
National Restaurant Association Educational Foundation

## National Food Safety Education Month

This September marks the twelfth annual National Food Safety Education Month sponsored by the National Restaurant Association Educational Foundation. This year's theme is "Don't Compromise-Clean and Sanitize." The month long event will be broken down into five weeks, concentrating on a different aspect of cleaning and sanitizing in a food service facility each week. Week one will concentrate on Cleaning and Sanitizing Food Contact Surfaces, week two on Dishwashing Machine Operation, and week three will concentrate on Storing Utensils, Tableware, and Equipment. While week four will cover Thoroughly Cleaning Your Establishment, week five will bring the month long event to an end with Proper Garbage Disposal. Promotional materials including press releases and letters to your customers that can be customized are available on the National Restaurant Association Educational Foundation's website at [www.nraef.org/nfsem](http://www.nraef.org/nfsem). Also available on the website are short, easy activities to reinforce proper preparation practices and procedures. Use these activities as handouts for employees to do on their own time, or as a quick activity before or after a shift, or create a contest among all shifts and offer a prize for the shift that gets the most right throughout the month. Be creative and make it fun for all who get involved!

*All activities are based off of the NRAEF's ServSafe® food safety training program.*

## **Fall 2006 ServSafe Certification Course Announcement**

The LMAS District Health Department and Labor Services are co-sponsoring a ServSafe course for foodservice owners, operators, managers, and supervisors. The class will be held on October 24, 2006 in the Newberry offices of the LMAS District Health Department. This is an excellent opportunity offered locally to become certified or to renew certification. (ServSafe certificates expire 5 years from the date of issuance). The program's focus is on food safety using materials developed by the National Restaurant Association's Educational Foundation. Requirements of Michigan's Food Law, Act 92 of the Public Acts of 2000, are also discussed. Course registration including the textbook cost \$105 per registrant. This fee includes the current edition of ServSafe Essentials, the test and course materials. Course registration without the textbook cost \$80 per registrant. This fee includes the test and course materials. Textbook (if requested), confirmation letter, map, and handouts are mailed upon receipt of the completed registration form and registration fee. Early registration is encouraged. **Please Note: Each participant must have his/her own textbook.** Please see the next page of this newsletter for the registration form. Registration form and fee are due by **October 6, 2006.**

**Fall 2006 LMAS District Health Department ServSafe Class**

**Detach and Send This Portion by October 6<sup>th</sup>**

(Do not send registration form to the LMAS District Health Department)

Attendee Name: \_\_\_\_\_

Phone: \_\_\_\_\_

Mailing Address: \_\_\_\_\_

Is this your company/organization's address?

Y: \_\_\_ N: \_\_\_

City: \_\_\_\_\_

Zip Code: \_\_\_\_\_

Company/Organization: \_\_\_\_\_

Registration Including Textbook [  ]

Registration Without Textbook [  ]

Enclosed is my check for \$ \_\_\_\_\_

(Please submit a separate registration for each attendee, copy this form as needed)

**Send the Registration form and fee (payable to Labor Services) by October 6<sup>th</sup> to:**

Labor Services  
P.O. Box 329  
Metamora, MI 48455