

Food Service Quarterly Newsletter

April - June 2007



The LMAS District Health Department is proud to present this quarter's newsletter. Inside you will find information on food training courses, license renewal applications, required knowledge for the person-in-charge, and a quiz on cleaning and sanitizing. We hope that you find the following information beneficial.



Renewal License Applications Due

Enclosed with this quarter's newsletter are the 2007-2008 Food Service Renewal License Applications. All applications shall be returned to the LMAS District Health Department by May 1, 2007. License applications that are received after April 30, 2007 or received with a post mark date after April 30, 2007 will be charged a late fee of \$160. Don't forget about your license renewal applications!

Food Training Courses



The LMAS District Health Department and Labor Services are co-sponsoring 3 ServSafe Certification courses and 2 Food Safety Training courses this spring. The ServSafe Certification courses are an excellent opportunity offered locally to become certified in food safety or to renew your certification (ServSafe certificates expire 5 years from the date of issuance). The Food Safety Training course is a 3-hour class designed for restaurant employees (non-managerial staff) to educate on the basic principals of food safety, their role in foodborne illness prevention, and good personal hygiene practices in food service. For more information on the following certification and training course dates please contact your local health department office or visit the LMAS District Health Department web site at www.lmasdhd.org :

- May 7, 2007: ServSafe Certification course in Newberry, MI at the LMAS District Health Department office from 8am-5pm.
- May 9, 2007: ServSafe Certification course in St. Ignace, MI at Timmy Lee's Pub from 8am-5pm.
- May 16, 2007: ServSafe Certification course on Mackinac Island at the Community Building from 8am-5pm.
- May 17, 2007: Food Safety Training course on Mackinac Island at the Community Building Session I from 8am-11am and Session II from 1:30pm-4:30pm.

How Does Your Knowledge Measure Up?

It is the responsibility of the person-in-charge (PIC) to demonstrate knowledge in the operation of the food establishment based upon the risks of foodborne illness in that particular operation. Failure to demonstrate the required knowledge of the PIC results in a critical violation notation. Is the PIC of your establishment able to demonstrate the following knowledge? (The required knowledge is not limited to the following areas).

- Describe the relationship between the prevention of foodborne illness and the personal hygiene of a food employee;
- Explain the responsibility of the PIC for preventing the transmission of foodborne illness by a food employee who has a disease or medical condition that may cause foodborne illness;
- Describe the symptoms associated with the 'BIG 4' illnesses;
- Explain the significance of the relationship between maintaining the time and temperature of potentially hazardous food and the prevention of foodborne illness;
- Explain the hazards involved in the consumption of raw or undercooked meat, poultry, eggs and fish;
- State the required food temperatures and times for safe cooking of potentially hazardous food including meat, poultry, eggs, and fish;
- State the required temperatures and times for the safe refrigerated storage, hot holding, cooling, and reheating of potentially hazardous food;
- Describe the relationship between the prevention of foodborne illness and the management and control of cross contamination, bare hand contact with ready-to-eat foods, handwashing, and maintaining the food establishment in a clean condition and good repair;
- Explain correct procedures for cleaning and sanitizing utensils and food contact surfaces of equipment;
- Identify poisonous or toxic materials in the food establishment and the procedures necessary to ensure that they are safely stored, dispensed, used, and disposed of.

To Sanitize or Not to Sanitize?



Place an X next to each situation that requires the food handler to clean and sanitize the item he or she is using to prepare food.

1. Michael has used the same knife to shuck oysters for two hours.
2. Rob finishes deboning chicken and wants to use the same cutting board to fillet fish.
3. Catherine returns to the slicer to continue slicing ham after being called away to help with the lunch rush.
4. Nicole has just used the last of the pooled egg mixture from a bowl and wants to use the bowl to make a new batch.
5. Kim, a deli employee, has been slicing cheese on the same slicer from 8:00 A.M. to 12:00 P.M.

*Answers:
The following situations require the
food handler to clean and sanitize the
item they are using: 2,3,4,5*