

Food Service Inspections

FACTS:

- The standards for all food establishments in Michigan are set by the Michigan Food Law, Act 92 of 2000, as amended (MCL 289.1101 – 289.8111). Food establishments shall comply with this law.
- The Michigan Food Law adopted the 1999 Food Code of the U.S. Food and Drug Administration as the sanitation standard for all Michigan food establishments.
- Food service inspections focus on how the following illness-causing risk factors are/are not controlled during operation of a licensed food service establishment:
 - Poor personal hygiene
 - Food from unsafe sources
 - Inadequate cooking
 - Improper (hot and/or cold) holding temperatures
 - Contaminated equipment
- Several types of food service establishments are inspected such as restaurants, bars, night clubs, school and worksite cafeterias, coffee shops, donut/bagel shops, ice cream shops, concessions, rental Halls, catering Kitchens, and private organizations serving the public.

Food Safety Month

SERVICES AVAILABLE:

LMAS DISTRICT HEALTH DEPARTMENT

Luce County: (906) 293-5107
Alger County: (906) 387-2297
www.lmasdhd.org

Mackinac County: (906) 643-1100
Schoolcraft County: (906) 341-6951



WHAT YOU SHOULD KNOW: *(Information from Macomb County Health Department)*

Food Service Inspections

Your local health department is required to conduct routine, unannounced inspections of licensed food service facilities as follows:

- At least once every six (6) months OR
- At least once every twelve (12) months at facilities open nine months or less.

The inspections described above are "ROUTINE" inspections. During inspections, public health sanitarians complete an inspection report. Items on the report that have the highest risk for causing a food borne illness are labeled 'critical violations'. The inspection reports indicate the dates of inspections and number of 'critical violations' found at the date of inspection, as well as the details of the violation (what the violation was, and where it was found).

Follow-up inspections are done as needed to verify correction of any 'critical violation' found during the routine inspection.

What kinds of violations are there?

There are two main categories of violations: critical violations and non-critical violations. Examples of critical violations include:

- Failure to restrict ill employees from handling food
- Failure of food employees to wash their hands when required
- Food employees touching foods that are ready-to-eat with their bare hands
- Failure to cook raw meats to a safe temperature
- Failure to cool foods cooked ahead of time rapidly
- Failure to reheat foods made ahead of time rapidly
- Failure to store refrigerated foods at or below 41°F and hot foods at or above 140°F
- Cross contamination between raw (uncooked) and ready-to-eat foods
- Failure to clean and sanitize equipment and utensils that come into direct contact with food
- Presence of pests in the establishment
- Failure to use, store, or label cleaners, poisons, and other toxic chemicals properly

Examples of non-critical violations include:

- Failure to keep the floors, walls, and ceilings of the establishment clean
- Failure of food employees to wear hair restraints
- Facility or equipment in disrepair

How do I judge the sanitation safety level of a food service establishment?

The best way to judge the results of an inspection is to read the entire inspection report. A perfect routine inspection report would have:

- No critical violations, no repeat violations or no violations overall

A typical routine inspection report may have:

- A small number of critical violations that are corrected during the inspection, no repeat critical violations, a small number of repeat non-critical violations, or a few to several violations overall

A poor routine inspection report generally has:

- Several critical violations that are not corrected during the inspection, repeat critical violations, repeat non-critical violations, or several violations overall