

Food Service Quarterly Newsletter
April-June 2005



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 our first of many quarterly newsletters. 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 we approach the busy summer season.





Food Licenses

All food establishment license renewal applications are Due by **April 30, 2005**. Applications received after the deadline of **April 30, 2005** will be charged a late fee of \$150. Don't forget to send in your application **NOW** to avoid penalties!



Consumer Advisory

What is a consumer advisory?

A consumer advisory is a notice informing consumers that a ready-to-eat animal food is served raw, undercooked, or not fully processed to rid it of disease causing organisms and poses a health risk. Failure to notify consumers of these risks on the food establishment's menu is a critical violation of the Michigan Food Law 2000. A consumer advisory must contain 2 parts, a disclosure and a reminder.

- The disclosure is satisfied when items are asterisked to a footnote that states that the items are cooked to order.
- The reminder is satisfied when the items are asterisked (separate asterisk than the one used for the disclosure) to a footnote that states consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Make sure that your consumer advisory is centrally located (i.e. on the bottom of the middle page) if you have a fold out menu, or on the bottom of each page containing an asterisked item for a multi-flip menu.

*It is highly recommended that you send a draft copy to your local health department to ensure that the placement and wording of your advisory is correct **BEFORE** you send it off to the printers for the final printing.



Person In Charge

Under the Michigan Food Law of 2000, retail food establishments are required to have a **person in charge** during all hours of operation.

The person in charge is required to demonstrate knowledge of:

1. The establishment's health policy [i.e. which health conditions managers need to report to the health department (Big 4), that employees are **EXCLUDED** from working in a food establishment if they have been diagnosed with any of the Big 4 until medical clearance is attained, and which symptoms restrict employees from working with exposed food, cleaning of equipment, utensils, and linens (diarrhea, fever, vomiting, jaundice, sore throat with fever, or exposed lesions or boils containing pus or draining)].
2. The Critical 'Big' 4 (Salmonella typhi, Shigella, E. Coli 0157:H7, and Hepatitis A.)
3. The primary means of preventing foodborne illness (keeping the hands clean or washing your hands).
4. Proper internal cooking temperatures (165°F: poultry, wild game, stuffing, and any foods that are stuffed; 155°F: hamburger, fish, or rabbits; 135°F: whole roasts of beef, corned beef, pork, or cured pork).
5. Hot and cold holding temperatures (140°F and 41°F respectively).

Failure to demonstrate the above knowledge during an inspection will result in a critical violation.



Date Marking

Date marking has proven to be a recurrent problem area. Improper date marking or lack thereof is a critical violation of the Michigan Food Law 2000. In order to avoid being cited with a critical violation for date marking, all potentially hazardous foods (PHF's) that are ready-to-eat (not normally cooked, fully cooked, or pre-made foods) and that will be held under refrigeration for more than 24 hours must be date marked. These items require a 7-day use-by or discard date. This date must include the day when the food item was prepared or opened. **Example:** You open a package of sour cream on May 1st; the date that must be displayed on the package is May 7th.

*Additional food safety information regarding date marking and other fact sheets may be obtained from the Michigan Department of Agriculture's web page www.michigan.gov/mda.

