

Food Service Quarterly Newsletter
July-September 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 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 during the busy summer season.





Follow-up Fees

As you may have noticed with the license fees this year, the Board of Health has approved a new fee schedule. In the new fee schedule there have been changes to the follow-up fees. The first follow-up inspection will cost the food establishment \$55 and each consecutive follow-up inspection after that will cost \$110



Insecticides & Pesticides

Along with warm sunny days and hopefully lots of tourists the summer months also bring us some unwanted guests, insects and rodents. If you find that you are having insect and/or rodent problems in your food establishment or just want to take preventative measures, please keep in mind the following rules on insecticides and pesticides that are enforced by the 1999 Food Code (chapter 7) adopted by the Michigan Food Law of 2000.

- Rodent bait shall be contained in a covered, tamper resistant bait station.
- A tracking powder pesticide **may not** be used in a *food establishment*.
- Poisonous or toxic materials shall be used according to the manufacturer's use directions included in labeling, and (this is very important) must state on the label that its use is allowed in a *food establishment*.
- Poisonous and toxic materials shall be applied so that a hazard to employees or other persons is not constituted, and contamination from toxic residues is avoided.
- A restricted use pesticide shall be applied **only** by a certified applicator or under the direct supervision of a certified applicator.
- When applying approved pesticides all food, food contact equipment, linens, and single service and single use articles shall either be removed from the establishment or covered with impermeable covers.
- After application has been completed all equipment and utensils shall be cleaned and sanitized.

*Remember a good way to minimize the presence of insects and rodents is to routinely inspect all incoming shipments of food and supplies, and to routinely inspect the premises for evidence of pests and ways that pests may enter the facility (i.e. holes in screens, cracks in walls and doors, improperly sealed ventilation, ect.). Pests only need ¼ inch opening to enter into a facility.



Hair Restraints

It has come to the attention of the Environmental Health Sanitarians that there is some confusion in regards to the regulations for hair restraints in a food establishment. The 1999 Food Code adopted by the Michigan Food Law of 2000 states under rule 2-402.11:

- (A) Except as provided in ¶(B) of this section, *food employees* shall wear hair restraints, such as hats, hair coverings or nets, beard restraints, and clothing that covers body hair, that are designed and worn to effectively keep their hair from contacting exposed *food*; clean *equipment*, *utensils*, and *linens*; and unwrapped *single-service* and *single-use articles*.
- (B) This section does not apply to *food employees*, such as counter staff who only serve *beverages* and wrapped or *packaged foods*, hostesses, and wait staff if they present minimal risk of contaminating exposed *food*; clean *equipment*, *utensils*, and *linens*; and unwrapped *single-service* and *single-use articles*.



Outdoor Cooking

The warm summer months often bring with them the urge for outdoor cooking/grilling. If you are planning on cooking/grilling outdoors this summer season you must call your local health department and have the plans for the outdoor cooking/grilling area approved. If an outdoor cooking/grilling area at a food establishment is discovered to be in operation without approved plans the health department will close it immediately and it shall remain closed until approved plans and an inspection are obtained.



Hot Hot Hot

Working in extremely warm environments often leaves kitchen workers looking for relief from the heat and dehydration. It is common during this time of the year to find employee beverages in the kitchen prep and cooking areas. If your employees will be allowed to have a beverage in the kitchen area, it must be in a cup with a lid and a straw. Any employee beverages found in the kitchen that are not covered and/or do not have a straw will be discarded immediately and marked as a violation.