

Food Service Quarterly Newsletter
October - December 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 as we bring the busy summer season to a close.





ServSafe Certification

There will be two ServSafe certification course opportunities coming up in November. ServSafe is a food safety course prepared for restaurant staff and management. Although it is not a requirement to be ServSafe certified, it is highly recommended to obtain the certification. The classes will be held at the LMAS District Health Department in Newberry on November 7, 2005 and at the Chippewa County Health Department on November 8, 2005. The classes run from 8:30-5 with the last 2-3 hours of the class being the certification examination. To register for a class please contact Nancy Laber at (810) 664-0418; Laber Services, LTD
P.O. Box 329, Metamora, MI 48455.



Plan Review

In accordance with the 1999 Food Code (chapter 8) adopted by the Michigan Food Law of 2000, a food service license applicant or food service license holder is required to submit properly prepared plans and specifications for review and approval by the LMAS District Health Department BEFORE:

- (A) The construction of a food establishment
- (B) The conversion of an existing structure for use as a food establishment; or
- (C) The remodeling of a food establishment or a change of type of food establishment.

Plan Review Packets are available at your local health department. Completed Plan Review Packets should be submitted to the Mackinac County office for review and approval. Incomplete packets will not be accepted and will be returned to the sender for completion. Failure to pay the Plan Review fee will result in an incomplete packet and the whole Plan Review Packet will be returned to the sender as being incomplete. Failure to obtain approval from LMAS District Health Department before the start of construction will result in enforcement action.



Exterior Openings

It has come to the attention of the Environmental Health Sanitarians during this past summer season that there is some confusion in regards to the regulations for exterior doors and windows. The 1999 Food Code adopted by the Michigan Food Law of 2000 states under rule 6-202.15:

- ...Outer openings of a food service establishment shall be protected against the entry of insects and rodents by: filling or closing holes and other gaps along floors, walls, and ceilings; closed, tight-fitting windows; and solid, self-closing, tight-fitting doors.
- Exterior doors used as exits need not be self-closing if they are solid and tight-fitting; designated for use only when an emergency exists by the fire protection authority that has jurisdiction over the food establishment; and restricted so they are not used for entrance or exit from the building for purposes other than the designated emergency exit use.
- If the windows or doors of a food establishment are kept open for ventilation or other purposes, the openings shall be protected against the entry of insects and rodents by 16 mesh to 25.4mm (16 mesh to 1 inch) screens; properly designed and installed air curtains; or other effective means.

All food service license holders and applicants shall abide by this rule. There are no exceptions for bars that only serve beverages; under the State of Michigan Law ice is food.



Hand Washing

Hand washing is the most effective way to prevent food borne illness if done in the proper manner and frequency. Remember to always have your employees wash their hands immediately before engaging in food preparation including working with exposed food, clean equipment and utensils, and unwrapped single-service and single-use articles and:

- After touching bare human body parts other than clean hands and clean, exposed portions of arms;
- After using the toilet room;
- After caring for or handling service animals or aquatic animals;
- After coughing, sneezing, using a handkerchief or disposable tissue, using tobacco, eating, or drinking;
- After handling soiled equipment or utensils;

- During food preparation, as often as necessary to remove soil and contamination, and to prevent cross-contamination when changing tasks;
- When switching between working with raw food and working with ready to eat food; and
- After engaging in other activities that contaminate hands.

Remind your employees to wash their hands in the provided hand-washing sink. Hand washing may not take place in a sink that is used for food preparation.