

Food Service Quarterly Newsletter

January – March 2010



The LMAS District Health Department is proud to present this quarter's newsletter. Inside you will find information on late license renewal submittals, rebate and incentive programs for energy efficient equipment, good personal hygiene, and self-inspections. We hope that you find the following information beneficial. We would like to wish all of our establishments a prosperous and Happy New Year!





Late License Submittals Cost You More Money

Annual food service establishment licenses expire on April 30, 2010. Your license renewal applications will be mailed to you during the month of March. It is very important that you keep this date in mind. Every year a small percentage of food service establishments put themselves in the position of having to pay late fees on their licenses. Any license renewal application that is postmarked past April 30, 2010 will be assessed a **\$160 late fee**. Establishments that continue to operate without submitting their license renewal application by April 30, 2010 are considered to be “operating without a license” and subject to closure and additional fines. All license renewal applications are mailed to the mailing address that you provided on the 2009-2010-license application. If your mailing address has changed since last April it is your responsibility to contact the Mackinac County office (phone: 906-643-1100; fax: 906-643-0239; 749 Hombach St., St. Ignace, MI 49781) to report your new mailing address. If you do not receive your license renewal application in the mail by April 1, 2010 you will also want to contact the Mackinac County office.



A Penny Saved is a Penny Earned

According to the Food Service Technology Center, as much as 80% of the \$10 billion annual energy bill for the commercial food service sector does no useful work. Inefficient lighting, cooking and refrigeration equipment, and heating, ventilation, and air conditioning (HVAC) systems not only waste money, but also contribute to a less comfortable working environment by generating excess heat and noise. While new commercial food service equipment often comes with a high price tag that owners struggle to afford in these hard economic times, there are assistance programs available to them to help lower energy costs in the food service industry. Energy Star has created a Commercial Food Service Rebate Locator that provides information on rebates offered for purchasing Energy Star Commercial Equipment. Commercial energy efficient products include but are not limited to Energy Star refrigerators, ice machines, spray valves, and combination ovens. Did you know that there are also rebates and incentives available depending on your electrical provider to promote the purchase of energy efficient kitchen equipment? Contact your electrical service provider to find out if they participate in these rebates and incentives. Your old and outdated kitchen equipment is costing you more money than you think it is saving you by

not purchasing new energy efficient commercial equipment. To learn more about how to conserve energy and money on new kitchen equipment try investigating the following web sites:

www.energystar.gov/cfs

Energy Star

www.ceel.org

The Consortium for energy efficiency

www.fishnick.com

PG&E's Food Service Technology Center



Striving for Excellence

Well-managed operations have frequent self-inspections to keep food safe. These are done in addition to the regulatory inspections. In fact, regulatory inspections should be a supplement to self-inspections. Self-inspections can be conducted in house or by a third party organization. Strive to exceed the standards of the local regulatory authority. This will help you perform well on regulatory inspections. Also, your customers will see your commitment to safe dining experiences. When conducting a self-inspection start the inspection outside the establishment and then proceed inside identifying risks to food safety in your establishment. Meet with your staff after the inspection to review any problems.

Article provided by ServSafe® Coursebook, Fifth Edition



The Safe Food Handler

Good personal hygiene is key to the prevention of foodborne illness. Personal hygiene can be a sensitive subject for some people, but because it is vital to food safety, managers must address the subject with every food handler. Management plays a critical role in the effectiveness of a personal hygiene program. Good personal hygiene includes:

- Proper handwashing.
- Avoid bare hand contact with ready-to-eat foods.
- Keep fingernails short and clean.
- Do not wear false fingernails or nail polish.
- Wear a bandage over wounds on hands and arms and make sure it keeps the wound from leaking.
- Wear a hat or other hair restraint
- Wear clean clothing daily.
- Remove aprons when leaving food-preparation areas.
- Remove jewelry from hands and arms prior to preparing food and when working around food-preparation areas.
- Ensure that employees eat, drink, chew gum, or use tobacco products only in designated areas, such as an employee break room.
- Ensure that employee beverages have a cover and a straw.
- Reporting health problems to management