

FOOD SAFETY SENTINEL

A Food Service Newsletter from the Barry-Eaton District Health Department

Keeping watch & informing our food safety partners on issues of food safety importance.

NEW INSPECTION REPORTING SYSTEM

We are excited to announce a new environmental health database software coming soon to our environmental health division! Food inspection reports may look a little different. This software has many updates and new features that will help expedite our services to the public and assure we are working as efficiently as possible. We will strive to keep our service delivery as timely as possible through this transition, but please be patient as we do expect some delays in the initial stages of implementation. Please contact our department with any questions and check out our website for updated information!



FOOD SAFETY MANAGER CERTIFICATION



Food Safety classes and testing are once again being offered at BEDHD! The food safety classes are for management level food service personnel who are looking to become certified in food safety. The classes have changed to one day instead of two that includes the class and test. This testing meets the Michigan Food Law requirement section 289.2129 "all food establishments shall employ a minimum of one managerial employee who is currently certified under a personal certification program accredited by the American National Standards Institute (ANSI)."

The 202 Certified Food Safety Manager class/test dates with the class registration form is enclosed and also is available on our website: www.barryeatonhealth.org

The Michigan Department of Agriculture & Rural Development also offers resources for finding a course, trainer, textbook or exam at: www.michigan.gov/mdard/food-dairy/training/food-manager-certification

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DO YOU KNOW WHERE EMPLOYEE BELONGINGS SHOULD BE STORED?

In general, most restaurant employees carry personal items such as personal care products, medications, first aid supplies, hats, purses, or keys ect. All food service establishments facilities should have a designated area where employees can store their personal belongings to prevent contamination of food, equipment, utensils, linens, singles-service and single-use articles.

Listed are a few places personal items **CAN** be stored:

- Storage lockers / hooks.
- Dressing room areas.
- Break rooms.
- Designated storage shelves.

Listed are a few places **NOT** to store personal items:

- Food pre-tables.
- Cook line.
- Food dry storage shelves.
- Dish area racks.



Personal items should be stored in approved designated areas with labels on any medication, personal food items, first aid supplies and located to prevent contamination of food, equipment, utensils, and lines, and single service and single use articles.

SAFE FOOD SOURCES

Purchasing food from unsafe sources is one of the 5 risk factors for foodborne illness. This could put your business at risk due to practices followed by a food producer before it even enters your restaurant! Food served in a licensed establishment must be obtained from an approved source, indicating that it is monitored by a regulatory agency for compliance with food safety standards during processing.



Recommendations of what to look for on a package label to determine if the food is coming from a safe source:

- Meat products bearing a USDA inspected seal
- Eggs specified as grades AA, A or B that are received clean
- Shell stock tags indicating the producer name, address, certification numbers, and sell by dates
- Milk products labeled as pasteurized

Facilities should then go one step further and inspect received orders right away: inspect package labels, check temperatures of refrigerated/frozen items, and assess for any damages. Items that show signs of temp. abuse, packages that are damaged or expired should be rejected. Items that are approved for use should then be moved to their final storage place ASAP, and rotate inventory to ensure older products are used first (FIFO-First In, First Out).

HAIR-RESTRAINTS

A common violation observed during inspections is a lack of hair restraints on employees preparing food. Many employees will wear their hair tied back, but will not wear a hat or a hair net. Section 2-402.11 of the 2009 MI Food Code specifies that employees that prepare food shall wear hair restraints such as hats, hair nets, and beard restraints. The importance of hair restraints is to avoid direct or indirect contamination of food. Hair restraints keep dislodged hairs from falling off of the head and into food, while also discouraging employees from touching or fixing their hair. Many companies do not require managers to wear hair restraints, but all employees that intend to handle or prepare food should wear some form of one.

AVOIDING BARE HAND CONTACT

A violation we see while doing health and safety inspections is 3-301.11 bare hand contact with ready-to-eat (RTE) food items. RTE foods can be considered as food that is ready for consumption without any further washing, heating, thawing, or other preparation. Cooked meat, rice, and noodles, baked goods like bread and pastries, and washed fruits and vegetables are all considered RTE food items.

According to the MI Food Code, except when washing fruits and vegetables, “food employees may not contact exposed, ready-to-eat food with their bare hands and shall use suitable utensils such as deli tissue, spatulas, tongs, single-use gloves, or dispensing equipment.” Care must be taken to never touch ready-to-eat food directly with bare hands. This is simply to ensure that yet another barrier is in place to keep harmful bacteria on our hands from being consumed by any customers, to prevent them from becoming ill and thus prevent potentially great losses.

Remember, while bare hand contact must be avoided, simply wearing gloves is not enough to ensure that bacteria is not transferred to food. Ensure that employees are also frequently washing their hands when needed, such as between glove changes, when switching from working with raw foods to RTE foods, and after any other activity that may contaminate the hands.



HOW ARE WE DOING?



Please take the time to share some feedback with us through the QR code and link below. It is a short survey that we would appreciate feedback on. This will help us to continuously improve our program.

Thank you!

Click [HERE](#) to take the survey or scan the QR code

FOOD SAFETY LINKS:

BARRY-EATON DISTRICT HEALTH DEPARTMENT
www.barryeatonhealth.org

MICHIGAN DEPARTMENT OF AGRICULTURE & RURAL DEVELOPMENT (MDARD):
www.michigan.gov/mdard

FOOD RECALLS & SAFETY ALERTS:
www.fda.gov

FOODBORNE ILLNESSES:
www.cdc.gov/foodsafety

MEAT & POULTRY FOOD SAFETY:
www.usda.gov