

# BEHIND THE COUNTER

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

“An ounce of prevention is worth an pound of cure” - Benjamin Franklin

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## In This Issue

Page 1: [Food Allergy](#)  
[Special Processing](#)

Page 2: [Chronic Violations](#)  
[Bio-Hazard Kit](#)  
[Food Safety Class](#)

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Barry-Eaton  
District  
Health  
Department

Be Active • Be Safe • Be Healthy

[www.barryeatonhealth.org](http://www.barryeatonhealth.org)

## New Food Allergen Requirements

Under the new food allergen requirements in the Michigan Food Law, all food service establishments must post within a visible location a food allergens poster for their employees' awareness. In addition, the certified food safety manager of the food service establishment must be trained in food allergens. A food allergen poster and listing of MDARD (Michigan Department of Agriculture and Rural Development) approved training courses can be found at <http://bit.ly/2mDIK7G>.

### **Who is exempt from the allergen requirement?**

- Any food establishment that is inspected directly by MDARD.
- Food service establishments that are not required to have a certified manager, such as temporary and low-risk establishments.
- A certified food safety manager at a food service establishment with more than 20 locations in Michigan. A listing of exempt food service establishments can be found at <http://bit.ly/2n8qccA>.

In addition, the following video link is a good introduction to understanding the issues and concerns associated with food allergens today: <https://www.youtube.com/watch?v=iQ0dvzA1ynY>

## EMERGENCY ACTION PLAN

In the event of an imminent health hazard involving interruption of electrical service, water service, contaminated water supply, fire, flood or sewage back-up, your facility should have plans in place to effectively respond to such hazards. The “Emergency Action Plans for Retail Food Establishments” is a practical guide for food service establishments to utilize in the case of an emergency or imminent health hazard. Download the document using this link:

<http://bit.ly/2nj1NjU>.

## SPECIALIZED FOOD PROCESSING

Are you interested in vacuum sealing foods or using any other specialized process (aging, smoking of food, sous vide, etc.) in your facility? Did you know that any specialized processing requires a plan approval by the health department to determine if a variance is needed? If this is something you want to look into, please contact the health department for more information.



## Chronic Food Law Violations

The Barry-Eaton District Health Department (BEDHD), when conducting a routine food safety and sanitation inspection, also analyzes the last three routine inspection reports for any chronic violation(s). This is an assessment tool used to monitor long-term compliance with the Michigan Food Law. A chronic violation is defined as a Food Code or Food Law violation that is observed at least three out of the last four routine inspections. If a Food Service Establishment is found to have chronic violation(s), then corrective action(s) will need to be taken by the food service establishment to help break the cycle of repetition. Further, depending upon the nature and severity of a chronic violation, BEDHD may institute other appropriate actions that are necessary for the food service establishment to target chronic violations, self-monitor, and hopefully maintain long-term compliance.

## Biohazard Kit

Spill kits designed to clean up biohazards can help reduce the threat of NOROVIRUS outbreaks occurring within Retail Food Service facilities. Public health has long recommended that Food Service Establishments have a biohazard spill kit that would allow employees to safely clean up a biohazard incident that may occur at any time. Keeping a well-stocked kit and using it when a vomiting incident occurs in the back of the house or dining room will help prevent the spread of contamination that might otherwise grow into a major illness outbreak. A kit can contain many different components and can be purchased pre-assembled from various suppliers. These components can also be purchased quickly and cheaply. Some of the items that are highly recommended for a biohazard spill kit are as follows:



### Personal Protective Equipment (PPE):

Disposable medical grade gloves  
Goggle or facemask w/ shield  
Shoe covers  
Disposable gown/apron

### Cleaning Supplies:

5-gallon bucket  
Plastic garbage bags  
Disposable mop head  
Dustpan or scoop  
Cat litter or absorbent powder

### Disinfectant:

Household non-scented bleach  
(5.25% chlorine concentration)  
1 2/3 cups bleach to 1 gallon water  
Mix in ventilated area. USE PPE!

## Food Safety Certification Class



**Location:** Barry-Eaton District Health Department offices

**Cost:** \$159 for the class and exam; \$67 for the exam only (applicable to individuals who have taken a prior class with our Department)

### **Dates:**

#### Charlotte Office

1033 Health Care Dr., Charlotte MI  
(269) 945-9516, Ext. 3, 5

- **June 27th & 29th (8am to Noon)**
- **October 24th & 26th (8am to Noon)**

#### Hastings Office

330 Woodlawn Ave, Hastings MI  
(269) 945-9516, Ext. 3, 5

- **June 6th & 8th (8am to Noon)**
- **October 3rd & 5th (8am to Noon)**

For a registration form, visit [barryeatonhealth.org](http://barryeatonhealth.org) or call today and sign up for a class!