

OAKLAND COUNTY HEALTH DIVISION FOOD NEWS & VIEWS

Fall 2022

BASIC FOOD SAFETY CLASSES

The Basic Food Safety Class is held twice a month, once at the South Oakland Health Center and once at the North Oakland Health Center, and is approximately two hours in length. The class allows the public an opportunity to learn from experienced Public Health Sanitarians about food safety, without the pressure of a standardized exam at the end.

On-site classes are also an option for facilities that have a large staff (ten or more employees in attendance). These on-site classes are available upon request.

Two additional Spanish classes will be held throughout the year. This is a great opportunity for individuals whose primary language is not English. **Pre-registration is required.**

WHEN TO CALL PLAN REVIEW

In Oakland County, plan review is required for all new or remodeled food service establishments, special transitory food units (STFU), and mobile food units. Existing food service facilities that have been closed for more than one year also require plan review. If an existing facility is adding new equipment, making significant menu changes, and/or adding seats, plan review may also be required.

If you think plan review may be required for your facility or if you have questions regarding plan review, please email OCHDPlanReview@oakgov.com

PEST HARBORAGE

As the summer winds down and we enter cooler months, rodents, insects, and other common pests will look to seek shelter indoors. To ensure a lower risk for a pest infestation, look to mitigate pest harborage conditions.

Proper disposal of waste is essential, as is a clean physical facility free of exposed food debris and standing water. Proper storage of potential nesting materials, such as cardboard, can also help to discourage infestations. Materials such as these should be stored in clean, dry locations above the floor level. The best way to prevent issues is to incorporate an Integrated Pest Management System and work with a Certified Pest Control Operator (CPO). If a possible infestation already exists, a CPO can help identify the most effective treatment solutions.

A list of licensed pest control operators in the state of Michigan can be found here: <https://tinyurl.com/mv4khksr>.

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This issue available on-line at OakGov.com/Health



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FOOD SAFETY MANAGER TRAINING

As part of an ongoing commitment to support food safety training and education in the region, we continue to offer in-person ServSafe® Food Protection Manager classes and print exams for certification and recertification. Classes are offered each month, rotating between office locations in Pontiac and Southfield. Instructors are dedicated Oakland County public health professionals with many years of experience, both in the classroom and in the field.

By obtaining the ServSafe Food Protection Manager credential you are not only complying with local and state requirements, but also tapping into the most up-to-date tools and resources to control risk factors for foodborne illness.

To register for our upcoming classes, please visit our website:

<https://www.oakgov.com/health/services/environmental-health/Pages/classes.aspx>

With additional questions, please contact our program staff at (248) 858-1312.

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WASHING FRUITS AND VEGETABLES

Fresh fruits and vegetables may contain harmful bacteria and residue. It is important to inspect and wash fruits and vegetables before serving or eating.

What can you do to reduce the risk of illness?

- Wash your hands before and after handling fresh produce.
- Remove outer layers and/or bruised and damaged areas.
- Rinse your produce with clean water. Always rinse produce, even if you do not intend to eat or serve the outer peel.
- Use a clean brush to scrub firm produce (melons or cucumbers) while rinsing.

Use of a fruit and vegetable detergent or wash is not required, but if used, the product and wash system must be maintained and operated to the manufacturer's directions.

SANITIZERS IN FOOD SERVICE

Using sanitizer reduces the levels of potentially harmful bacteria and viruses on food contact surfaces. Sanitizers used in food service operations may include chlorine, quaternary ammonium, and heat.

When purchasing chemical sanitizer for your food service establishment look for the following:

- EPA-registration label (EPA-Reg)
- Scent free
- Proper test strips are available

Prior to using any sanitizer, read the manufacturer's label. Recommended concentrations may vary based on the chemical, what it is being used for, and water hardness or temperature.

If your facility is considering using a new sanitizer, contact the Oakland County Health Division for guidance.

WHAT SHOULD I DO IF MY RESTAURANT LOSES POWER?

A Guide to Building an EAP

When a restaurant or commercial kitchen loses power, more than the lights go out. Coolers and freezers stop working and immediate action must be taken. DO YOU HAVE A PLAN? The time to plan is *before* an emergency happens.

Steps of an Emergency Action Plan (EAP):

Assessment

- How long will the power be out?
- What type of response is required?
- Can I prepare food safely without power? Think of cooking equipment, holding equipment, warewashing equipment, employee safety.
- Are there alternative procedures?

Response:

- Have a list of maintenance/repair professionals on hand.
- Define alternative procedures (generators, single service items, alternate menu).
- Determine when closure is necessary (alternatives are not available or the power will be out for more than two hours).

Recovery:

- Discard food that may have entered the temperature danger zone (41° F - 135° F) during the outage.
- Determine what went well and what could be improved.

The first step to addressing an emergency in your facility is to create an EAP before the problem. Download additional EAP Guidance from the Michigan Department of Agriculture and Rural Development (also available in English, Spanish, Chinese, and Arabic) at <https://bit.ly/2TQlswi>.

SHELLSTOCK

Common examples of fresh shellstock are raw, in-shell oysters, mussels, and clams. While these are popular menu items, there are additional precautions that must be taken when serving them to consumers.

- Provide an advisory on the increased risk of consuming raw animal products on menus and menu boards.
- Ensure the shellstock supplier is listed on the Interstate Certified Shellfish Shippers List. This list is published monthly by the FDA.
- Obtain only fresh shellstock with an identification tag that includes the harvester's identification number, date of harvest, harvest location, and type of shellfish.
- Keep shellstock in the original container with the tag prior to service.
- Do not mix different batches of containers of shellstock.
- Maintain tags with the container until it's empty and then file them at the facility for at least 90 days.
- Record the last date of service or sale on the tag.

Following these regulations help ensure that fresh shellstock is safe for consumers to enjoy.

FOOD ALLERGENS

Millions of Americans have food allergies. A food allergen is a naturally occurring protein in a food or ingredient that people are sensitive to.

There are more than 160 food items that can cause an allergic reaction, but just eight account for 90% of all reactions in the United States. The “**Big Eight**” include:

- milk
- peanuts
- shellfish
- fish
- eggs
- soy
- tree nuts
- wheat

*Under the FASTER Act of 2021, **sesame** is being added as the 9th major food allergen effective **January 1, 2023**.*

Symptoms of an allergic reaction can be immediate or delayed several hours. Symptoms may include:

- nausea
- shortness of breath
- hives or itchy rashes
- vomiting/diarrhea
- abdominal pain
- itchy throat

In extreme cases, anaphylaxis - a severe allergic reaction that can lead to death - may occur. If someone is having an allergic reaction, call 9-1-1 and ask the client if they have an epinephrine auto-injector.

Staff must be trained on allergy awareness. Kitchen staff should take appropriate measures, such as changing gloves and using clean utensils and cutting boards, to avoid allergen cross-contamination. Wait staff should be familiar with ingredients to assist customers with food allergies and appropriate menu choices.

SWIM UP SERVICE AT PUBLIC POOLS

As of June 14th, 2022, Michigan has new laws in effect surrounding the preparation and consumption of foods and beverages (in addition to the sale of alcoholic beverages) at public swimming pools. House Bills 5983 & 5984 allow for the preparation, sale, and consumption of foods and beverages within public swimming pool enclosures. However, there are several updated requirements for establishments wishing to take advantage of this new opportunity.

Facilities interested in conducting swim up service or preparing food items of any kind within a pool enclosure should contact Oakland County Health Division’s (OCHD) Environmental Health Plan Review at OCHDPlanReview@oakgov.com

To learn more about these new laws and their requirements, visit the links below:

House Bill No. 5983: <https://tinyurl.com/bdvzvksh>

House Bill No. 5984: <https://tinyurl.com/mu3wx5n3>