



**HEALTH
DEPARTMENT**
of Northwest Michigan

Food for Thought

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Health Space Updates

Greetings! The newsletter is back! We are looking into quarterly issues that will address all aspects of food safety and current trends. This will be the definitive source for information from your local health department. As we aim to address current trends and maintain current food safety best practices, your input is needed. What would you like to see discussed? What information would help with training your employees? Please e-mail any questions or suggestions to b.morrill@nwhealth.org

As some of you may know, we have released all inspections on our website. The public will be able to search by facility and bring up the previous inspection reports. For more information, check out www.nwhealth.org



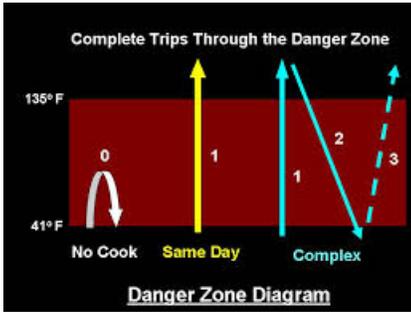
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Morel Mushrooms and other Foraged Goods

It is that time of year again with the time honored tradition of harvesting wild-foraged mushrooms. Here is what you need to know if you should decide to source these mushrooms in your restaurant. According to 3-201.16, Wild Mushrooms need to be verified by an approved mushroom expert(broker). Michigan Department of Agriculture and Rural Development (MDARD) has organized a program to determine and license a mushroom expert. These wild mushroom brokers will have an identification card. It is important that if you purchase from a mushroom broker, these mushrooms need to be labeled by species and the harvester and segregated and not co-mingled with other mushrooms or food sources. For more information, check out <http://www.michigan.gov/mdard/0,4610,7-125-1660-350844-,00.html>





Best way to prevent Foodborne Illness is to wash your hands.

Risk Based Inspection

Over the last few years, inspections conducted by local health departments have begun to shift focus. We are assessing active managerial control through 5 major risk factors that directly contribute to foodborne illness. These are: Food from Unsafe Sources, Inadequate cooking/cooling, Improper holding temperatures, contaminated equipment, and poor personal hygiene. Active managerial control is obtained by first being knowledgeable of the risk factors for food safety. Next step is minimizing the risks by maintaining a great food safety culture through a pro-active approach to identify, evaluate and control food safety hazards. As an owner, you might notice different questions being asked during inspections. Over the next few newsletters, we will go into depth for each risk factor and what you, as a person in charge, can do to minimize risk.

Commonly Cited Violations

4-602.13 Nonfood-Contact Surfaces.

“Nonfood-contact surfaces of equipment shall be cleaned at a frequency necessary to preclude accumulation of soil residues.”

This was the most cited violation over the past 6 months. This has the potential to become a cross contamination issue. The presence of food debris or dirt on nonfood contact surfaces may provide a suitable environment for the growth of microorganisms which employees may inadvertently transfer to food. If these areas are not kept clean, they may also provide harborage for insects, rodents, and other pests. Areas can be ledges, doors and handles to cooler units, and any equipment that is not being cleaned on a regular basis.

Certified Food Manager Courses

The accredited Food Manager’s Training Course is designed to help food service managers with the ever-changing and complex area of food sanitation.

This course helps managers understand the Modified Michigan food code (2009) and gives them a better understanding of the regulations.

Successful participants will receive a 5 year Food Safety Manager’s

Certificate which is a requirement under Michigan Food Law §289.2129



Illness Feature– NOROVIRUS

Norovirus is a very contagious virus that can infect anyone. You can get it from an infected person, contaminated food or water, or by touching contaminated surfaces. The virus causes your stomach or intestines or both to get inflamed. This leads you to have stomach pain, nausea, and diarrhea and to throw up. These symptoms can be serious for some people, especially young children and older adults...

Food workers can follow some simple tips to prevent norovirus from spreading:

- Avoid preparing food for others while you are sick and for at least 48 hours after symptoms stop
- Wash your hands carefully and often with soap and water
- Rinse fruits and vegetables and cook shellfish thoroughly
- Clean and sanitize kitchen utensils, counters, and surfaces routinely
- Wash table linens, napkins, and other laundry thoroughly



Sous-vide, Canning, specialized processing



Specialized training: Are you interested in sous-vide, canning, and other specialized practices? We will be conducting a training that will guide you through the regulatory process so the food is prepared in a safe manner that complies with the FDA Food Code. If you are interested, please email b.morrill@nwhealth.org or call 231-547-7668

Number one cause of Foodborne Illness is poor personal hygiene

Meet the Sanitarians

Michele Delves is a Certified Food Safety Professional and has been with the department over 15 years. She oversees the Emmet County area.

Jeremy Fruk is a Registered Environmental Health Specialist who recently joined us. He previously worked for Oakland County Health Department and will be working out of the Bellaire Office covering Antrim County.

Scott Johnston is a Registered Environmental Health Specialist through the National Environmental Health Association. He has worked in the Otsego county office for the past 16 years. Prior to moving to Michigan he worked in the state of Wyoming for 8 years and in Ohio for 4 in the same capacity.

Brandon Morrill is the standardized trainer for the department. He is currently a research fellow for the International Food Protection Training Institute. He had worked in Calhoun county before joining HDNW. He currently oversees Charlevoix County.

Ways to prevent norovirus outbreaks from food contamination

Kitchen managers should be trained and certified in food safety and ensure that **all food service workers follow food safety practices** outlined in the **FDA model Food Code and CDC guidelines**.

