EMERGENCY FLOOD RESPONSE

The June 17th Flood impacted many food service establishments in Houghton County. During a public health emergency, health department staff are required to conduct surveillance to determine the extend of impact to licensed food service establishments and to determine if it is safe to remain open.

- 194 establishments in Houghton County were on a temporary Boil Water Advisory
- 37 establishments were inspected by health department staff.
- 14 establishments were closed due to the flood, most closed due to restricted road access.
- 4 establishments had minor flood damage
- 1 establishment’s onsite water well was contaminated

In addition to restaurant surveillance, health department staff inspected and approved to operate an emergency shelter and an emergency feeding operation that provided food to 12 off site serving locations, inspected the donation distribution centers, provided public information in regards to flood clean-up, distributed bottled drinking water, assisted property owners in chlorinating their well, provided free water well testing kits, responded to municipal sewer overflows, monitored water quality at recreational beaches, and investigated flood related reports of illness. Emergency response work lasted about six weeks, for a total of 542 hours of health department staff time.

Emergency Action Plan

This guide contains Emergency Action Plans for:

- Interruption of Electrical Service
- Interruption of Water Service
- Contaminated Water Supply
- Sewage Back-up
- Fire
- Flood

The Person In Charge is required to report the above situations to the health department.

Required to have on-site available during all hours of operation.

Available through WUPHD
TOP FIVE FOOD CODE VIOLATIONS IN 2018

NUMBER 1 CITED FOOD CODE VIOLATION IN 2018 –Allergens

Allergen Training Non-Compliance

MFL289.2129 Each food service establishment shall have at least one certified manager that has also completed additional allergen training approved by the Michigan Department of Agriculture and Rural Development (MDARD). Each food service establishment shall display in the staff area a poster developed and approved by MDARD relative to food allergy awareness.

Approved Online Allergen Courses

- National Restaurant Association On-line Allergen Training Course, $10 Fee
- AllerTrain and AllerTrain U, $22 Fee
- TAP Series Certified Food Allergen Awareness, $19.95 Fee
- Michigan Food Allergens Training StateFoodSafety.com, $9 Fee
- Always Food Safe, $10 Fee

NUMBER 2 CITED FOOD CODE VIOLATION IN 2018— IN-USE WIPING CLOTHS

Section 3-304.14—Wiping Cloths

Soiled wiping cloths can be a means of easily spreading bacteria to food contact surfaces and utensils. Cloths that are in-use for wiping counters and other equipment surfaces, shall be held between uses in a chemical sanitizer solution at a concentration specified by the manufacturer. The level is generally 100 ppm—200 ppm chlorine bleach solution, or 200 ppm—400 ppm for quaternary ammonium sanitizer.

Sanitizer test strips are the only way to ensure your concentration levels are correct. Make this solution up at the beginning of each prep period, and keep it fresh, to help prevent bacteria from being spread on soiled cloths throughout your prep areas. It is required that these cloths be laundered daily. Please remember to use one sanitizer bucket for meat surfaces, and a separate bucket for vegetable prep surfaces.

Dry cloths can be used only for wiping food spills from carry out containers and to clean the edges of plates prior to going out to the customer, and once soiled should be changed out at least every 4 hours. Remember that a wiping cloth is not a substitution for cleaning your in-use cutting boards or counter tops. They are to be washed, rinsed and sanitized every 4 hours. Do not store buckets on prep counters or floors, but on a lower shelf away from food prep, or close by on a table that is not in use for food prep.

NOTE: Cotton cloths should not be used with quaternary ammonium sanitizer, because the cotton binds with the chemical, making it ineffective for sanitation.
Section 3-501.16 Improper Temperature of Food

Potentially hazardous food shall be maintained at 41 degrees F or below or 135 degrees F or above at all times during storage. In between 41 degrees and 135 degrees is the temperature danger zone, where bacteria can multiply to dangerous levels quite rapidly. The person in charge is responsible to monitor food temperatures in each hot and cold holding unit on a daily basis. WUPHD recommends monitoring at two hour intervals throughout the work day to ensure food safety.

Section 3-501.17 Ready-to-Eat, Time/Temperature Control for Safety Food - Date Marking

Ready to eat, potentially hazardous food that is prepared and held under refrigeration for more than 24 hours, must be clearly marked to indicate the date or day by which the food shall be consumed on the premises, sold or discarded when it is being cool held at 41 degrees or less for a maximum of 7 days. All potentially hazardous ready to eat food items must be disposed of after 7 days, due to the possible growth of a bacteria called Listeria. Which can survive and thrive at temperatures that other food bacteria do not.

Freezing food stops the date mark clock but does not reset it. Opened packages of food stored in the freezer must be marked to indicate the number of days left on the product (7 minus the number of days under refrigeration).

The following food prepared and packaged in a food processing plant are EXEMPT from date marking. Data supports the exemption because they contain sufficient acidity and preservatives:

- Commercially prepared deli salads (ham, chicken, egg, seafood, pasta, potato, and macaroni).
- Cultured dairy products: yogurt, sour cream, buttermilk
- Hard cheeses: cheddar, swiss, parmesan, reggiano, romano
- Semi-soft cheeses: blue, edam, gorgonzola, gouda, monterey jack
- Preserved fish products: pickled herring, fried or salted cod
- Shelf stable USDA dry fermented sausages (pepperoni and genoa salami) not labeled “keep refrigerated” and retain original casing on product
- Shelf stable USDA salt-cured product such as prosciutto and Parma (ham) not labeled "keep refrigerated"

These items shall be discarded by the manufacturer's “Use by Date”, and the date shall be transferred to a secondary
NUMBER 5 CITED FOOD CODE VIOLATION IN 2018—FOOD STORAGE

3-305.11 Food Storage. All food shall be protected from contamination by storing the food:
- In a clean, dry location
- Where it is not exposed to splash, dust, or other contamination
- At least 6 inches above the floor at all times

Please be aware that food **may not** be stored in locker/dressing rooms, toilet rooms, garbage storage rooms, mechanical rooms, under any sewer line that is not shielded to prevent drips, under leaking water lines, under open stairwells, or under any other source of contamination. Food must be stored completely separate from cleaning chemicals and pesticides. Check storage areas for pest problems on a routine basis.

OTHER COMMONLY CITED FOOD CODE VIOLATIONS

**Dish Machines**
Dish washing machines shall be checked at the beginning of each shift to ensure that they are properly washing, rinsing and sanitizing. Use chemical test strips to ensure the units are sanitizing at the right concentration for the sanitizer your machine uses. Chemical sanitizing machines shall provide 50-100 ppm chlorine, and high temperature sanitizing machines shall reach 180 degrees at the machine gauge and 160 degrees at the tray level as measured by an irreversible testing strip.

**Hair Restraints**
All food handlers shall wear hair restraints such as hats, hair nets, beard restraints, and clothing that covers body hair. This is to keep hair from contacting exposed food, clean equipment, utensils and linens, as well as single service items. A hair restraint keeps dislodged hair from ending up in the food and may deter employees from touching their hair.

**Hand Washing**
Food handlers shall wash hands with soap under hot running water:
- Immediately before handling food
- Before handling cleaned utensils and equipment
- Before donning disposable gloves
- When changing gloves and after taking off dirty gloves
- After handling raw animal products
- After bussing tables or loading a dish machine
- After using the restroom
- After handling money
- After eating, drinking or smoking
- After handling chemicals
- Whenever hands are contaminated.

Note: Alcohol based hand sanitizers are **NOT** a replacement for hand washing in a food service establishment!

Only the designated hand washing sink shall be used for hand washing. A sign shall be posted reminding employees to wash hands.

**Cleaning Frequency of Facility**
A large number of violations seem to be written concerning general cleaning of facilities. The law states that physical facilities shall be cleaned as often as necessary to keep them clean. Floors, walls and ceilings, dry goods and storage rooms, basements, and general cooking and food prep areas need to be cleaned on a frequent enough basis to keep them clean. Please be mindful that cleaning should be done when the least amount of food is exposed such as after closing time.

**Cleaning of Equipment and utensils**
The food code states that equipment food contact surfaces and utensils shall be clean to the sight and touch at a frequency of every 4 hours. Cooking and baking equipment, including baking pans, shall be free of encrusted grease deposits and other soil accumulation and shall be cleaned every 24 hours. The exterior of equipment, such as the sides of mixers, ovens, griddles, table legs, and shelving, shall be kept free of the accumulation of dust, dirt, food residue and other debris.
Norovirus activity generally peaks in January to March. The Michigan Department of Health and Human Services (MDHHS) surveillance efforts indicate that activity has begun to increase. Twenty-one (21) outbreaks have already been reported in Michigan during December 2018. Norovirus is highly contagious. Chief symptoms include vomiting or diarrhea. Norovirus is contracted by being spread from person-to-person and by eating contaminated food. In the United States alone, noroviruses are responsible for an estimated 21 million cases of acute gastroenteritis annually, including >70,000 hospitalizations and nearly 800 deaths.

Important messages to your staff include hand hygiene, ill employee exclusion from work, and disinfection guidance. Please be reminded that hand sanitizers are ineffective at killing the virus and should not be used during an outbreak; rather, washing hands with soap and warm water for 20 seconds is the best method for disinfection of contaminated hands. Also, ill employees can continue to shed the virus and should not return to work until 72 hours after symptoms resolve. Cleaning with bleach is the most effective method of disinfecting contaminated surfaces. Some facilities may decide to use a bleach-based disinfectant during the peak of norovirus season, especially after a vomiting or fecal accident, to prevent or mitigate outbreaks.

**CAN YOU ANSWER THESE QUESTIONS??**

The Person In Charge at a food establishment must know:
- How to educate employees about not working when sick
- Basic symptoms of Foodborne Illness
- How long before an employee can return to work because they have symptoms
- The Big 5 Foodborne Illnesses
- What needs to happen if an employee has one of the Big 5
- Reporting to Local Health Department – do you know how to contact them?

The health inspector can cite a priority violation based on your inability to

**The Big Five**
1. Salmonella typhi
2. Shigella
3. Shiga toxin-producing E.coli
4. Hepatitis A
5. Norovirus

**Criteria for Exclusion from Work**
Any food employee diagnosed with an illness due to the **Big Five** must report the diagnosis to the manager. The food employee must be excluded from working in the retail food establishment and the law requires the manager to notify the local health department immediately. Before a food employee is allowed to return to work, approval from the local health department shall be given.

<table>
<thead>
<tr>
<th>Symptoms</th>
<th>Action</th>
<th>Return to Work Criteria for Food Employees</th>
</tr>
</thead>
<tbody>
<tr>
<td>Vomiting</td>
<td>Exclude from retail food establishment</td>
<td>Symptom free for at least 24 hours or provide medical documentation that states the symptom is from a noninfectious condition</td>
</tr>
<tr>
<td>Diarrhea</td>
<td>Exclude from retail food establishment</td>
<td>Symptom free for at least 24 hours or provide medical documentation that states the symptom is from a noninfectious condition</td>
</tr>
<tr>
<td>Jaundice</td>
<td>Exclude from retail food establishment; call manager; Notify Health Department</td>
<td>Medical documentation that food employee is free of hepatitis A virus or other fecal-oraly transmitted infection</td>
</tr>
<tr>
<td>Sore Throat with Fever</td>
<td>Restrict from food area of retail food establishment</td>
<td>Medical documentation stating received antibiotic therapy for &gt;24 hours; one negative throat culture; or is free from infection from <em>Streptococcus pyogenes</em></td>
</tr>
</tbody>
</table>
FISH AND SEAFOOD

Fish Source—Fresh fish shall only be obtained from a state licensed fish market. Licensed fisherman are required to bring fish to a licensed fish market for evisceration, cleaning, and packaging. Licensed fisherman are not authorized to sell fish directly to a food service establishment (restaurant) unless the fish was processed in a licensed fish market.

Source Documentation—The person in charge is required to maintain documentation of fish source. If you are obtaining fresh fish locally, you shall maintain records of product labels or documentation that the fish was processed at a licensed fish market. Failure to provide documentation will result in a seizure of the product. Local health department staff along with MDARD retail inspectors may conduct active surveillance of restaurants and retail outlets to ensure that fish being sold locally are safe and processed in compliance with law.

Safe Fish Storage—Any fish that is vacuum sealed (reduced oxygen packaged) shall remain frozen at all times. Fish held under refrigeration shall be removed from the vacuum seal prior to thawing. Fish found thawed while still in a vacuum sealed package in the refrigerator shall be discarded—the fish poses a high risk for botulism poisoning.

Shellfish—Obtained from Certified Shellfish Supplier or interstate certified shipper. Harvest tags must be saved and maintained in the restaurant for 90 days. If not received frozen, shellfish shall be alive at delivery and stored at 45°F or below.

Remote Site Service (Food Catering) Responsibilities

If food is prepared in a licensed food service establishment and the food is transported from the food service establishment to a fixed temporary serving location, the serving location is not required to be separately licensed and is considered an extension of the food service establishment if no food preparation is conducted at the serving location.

To qualify for the serving site license exemption, the base establishment must be licensed and the serving site must be fixed, temporary, have no on-site preparation, and have food transported by and served by the food establishment employees.

At minimum the following equipment shall be available at the remote serving site: hot and cold holding equipment unless time is being utilized for a limited service time and a permanent or temporary hand washing sink for food employees.

No additional licensing required: transporting food, thawing ready-to-eat food (i.e. frozen desserts, shrimp ring), hot holding, cold holding, pre-mix beverage machines, kegs of beer, etc., icing and/or pouring beverages into glasses (i.e. beer, bulk pre-mixed drinks, wine, juice, water, cider, milk, coffee, tea, pop), making coffee and tea, operating a post-mix carbonated beverage, simple cutting, slicing, or handling of product for service only.

If food is simply transported to an event and delivered to another individual or group to serve, a separate temporary food service license is required.

Please notify your customer in advance that they are required to apply for a temporary food service license at least five days prior to the event.
REMINDER: Michigan food establishments must employ at least one full-time certified food manager who actively manages the food service operations at least 30 hours per week.

In order to become a certified food safety manager, a person must attend an accredited program through the American National Standard Institute (ANSI) and successfully pass a proctored exam. A person with current or recently expired certification may choose to attend the full course or may just take the exam to renew their certification. Certifications are valid for 5 years from the date of issuance.

Pre-registration and advance payment is required as the Health Department is required to order textbooks and exam materials two weeks prior to each class.

Establishments that meet the definition of “Low Risk” are exempt from employing a certified food manager. Low risk food establishments include beverage service locations such as bars and coffee shops and establishments with limited food preparation and handling such as concession stands and ice cream shops.

See attached registration form for scheduled certified food manager courses and exams

Be Ahead of the Game

2017 FDA Food Code

Michigan is currently regulated under the 2009 Modified FDA Food Code, as was adopted by the Food Law in 2012. The State of Michigan is currently in the process of adopting the 2017 version of the FDA Food Code.

It is important to note that in accordance with the 2017 FDA Food Code, the Person-In-Charge shall be a Certified Food Protection Manager and shall be present during all hours of operation. This is in addition to the current language in the Food Law that only requires a certified food manager to be in the food establishment 30 hours per week.

Once the 2017 FDA Food Code is adopted, each food establishment will need a certified food manager present during all hours of operation.
COMPONENTS OF A HEALTH INSPECTION—WHAT TO EXPECT

Health Inspectors are required to determine Active Managerial Control and assess Code Compliance during routine inspections. We may ask the Person-in-Charge (PIC) to do the following to demonstrate how they monitor these Five Risk Factors:

- **Source** – Describe food receiving policy. Where do you get your food from – provide documentation. Describe how do you ensure the temperature of food during transport.
- **Cooking temperatures** – Demonstrate how you monitor or take temperatures – Provide logs for cooking temperatures or indicate what specific temperatures raw animal products are cooked to.
- **Holding temperatures** – Take temperatures of holding, cooling, and reheating – Provide logs for holding, cooling, and reheating.
- **Cross Contamination** – Describe ware-washing setups – Demonstrate cleaning of clean-in-place equipment – Check sanitizer in wiping cloth buckets – Show where raw animal products are stored and prepared.
- **Employee Health and Hygiene** – Provide training logs and health reporting forms – Indicate location of posters – Demonstrate how you monitor hand-washing and minimizing bare-hand contact with food.

Operators and staff commonly hesitate to openly talk to health inspectors. Violations are cited based on actual visual observations of non-compliance. Conversations are held to not only determine active managerial control but to provide education on safe food preparation. By discussing your procedures, you can correct problems and prevent future violations.

The only violations that can be cited based solely on verbal conversations with staff include the following:

If no other variables are taken into account; restaurants that had a Certified Food Manager (CFM) in charge and present at the time of the inspection performed better that those without a CFM employed or present.

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