

Inspection Reports Available On-line November 15, 2005

Inspection reports for food service establishments in Genesee County will be available for the public to view on the health department's web site beginning in mid-November. Genesee County is the 7th jurisdiction in Michigan to make the reports available on-line. The other six are Ingham, Jackson, Kalamazoo, Kent, Livingston, and Muskegon Counties.

The decision to post inspection reports on-line was difficult to make. We know our decision will cause unease among food service operators. We have concerns as well. As this project moved forward, we sought comment from all sides and carefully considered arguments for and against posting. We made our decision for the following reasons:

It benefits the public. The inspection reports are public information, and the public has a right to see them. The public will be assured about the safety of the food they eat at the establishments they patronize. Publishing the reports on the web will spark a greater interest among the public on the topic of food safety, leading them to be more savvy consumers and to improve their own food handling practices at home.

It benefits the food service industry. The good food handling practices at the majority of establishments will be evident. Posting the inspection reports of ALL establishments is fair to the industry, which is otherwise prone to negative news stories that feature only selected establishments. Members of the public will be able to form their own opinions about an establishment rather than depend upon hear-say.

It benefits the health department. It enhances the quality of service we provide. It makes us more accountable to the public we serve. Our mission to improve the health of Genesee County residents depends on a well informed public. Posting inspections helps us achieve this.

As with anything new, there will be a period of adjustment. Please help us improve our web site by sharing your suggestions with us. To view the inspection reports, log on to www.gchd.us after November 15, 2005.

Ward

Ward Lindsay,
Food Program Supervisor



Robert M. Pestronk, MPH, Health Officer
Gary K. Johnson, MD, MPH, Medical Director
James R. Helmstetter, MPA, Director,
Environmental Health Services
Ward C. Lindsay, MA, RS,
Food Program Supervisor
Janet A. Phelps, RS, EH Coordinator
& *Backburner News* Editor
Dennis Goodman, Food Program Secretary

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Training Opportunities

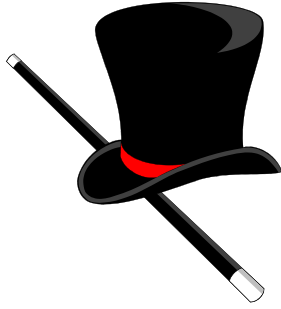
Certified Food Service Management Training Course

The next course is scheduled for:
January 10-February 21, 2006
See registration form inside this issue.
Don't delay – seating is limited!

2006 Food Worker's Classes

Join us in our 15th year of offering the monthly Food Worker's Classes. Look for the insert in this issue for the schedule. Let US help YOU in training your employees!

HATS OFF



Congratulations to the following individuals who recently became Certified Food Service Managers by completing coursework and successfully earning a certificate from the Education Foundation of the National Restaurant Association:

- | | |
|---------------------|-----------------------------|
| Kandice Allen | YMCA Camp Copneconic |
| Fred Bell | YMCA Café |
| Ruth Blankertz | Leroy's Burgers |
| Page Burdette | no affiliation |
| Valerie Caruso | Tea & Company |
| * Sue Chang | Oriental Express |
| * Gail Drong | Lou Helen Bahai |
| Sandy Elston | Montrose Orchards |
| Nichole Forward | Holiday Inn |
| * Mary M. Gidcumb | GASC |
| Heather Havard | GCHD |
| Christine Hendricks | YMCA Camp Copneconic |
| Edward Herfurth | Wild Horse Yacht Club |
| Pam Howe | Hens & Chicks |
| Brenda Huvck | no affiliation |
| Amy Kowall | Halo Burger |
| Daniel Knoff | MI Commission for the Blind |
| Rachel Lewis | Oliver T's |
| Judy Lucas | YMCA Camp Copneconic |
| * Rod McNeill | GCHD |
| Tina Moore | GCHD |
| Rose Morris | Goodwill Industries |
| Deloris Muhammed | no affiliation |
| Donald Neises | Thompson Creek Turkey Farms |
| Belinda Palmer | Burger King |
| Laura Palmer-Neese | Hens & Chicks |
| Betty Parsell | Twist N More |
| * Janet Phelps | GCHD |
| Layne Pitts | Leroy's Burgers |
| Kim Scherman | Tea & Company |
| Carrie Trent | GVRC |
| * Andrea Wendland | Ponderosa |
| Doug Westbrook | Saginaw City Rescue Mission |

* Renewal/Recertification (expires every 5 years)

Say Good-bye to 45⁰F

Did you know that after May 2006, all refrigeration equipment in Michigan food service establishments must be able to maintain food at 41⁰F or below?

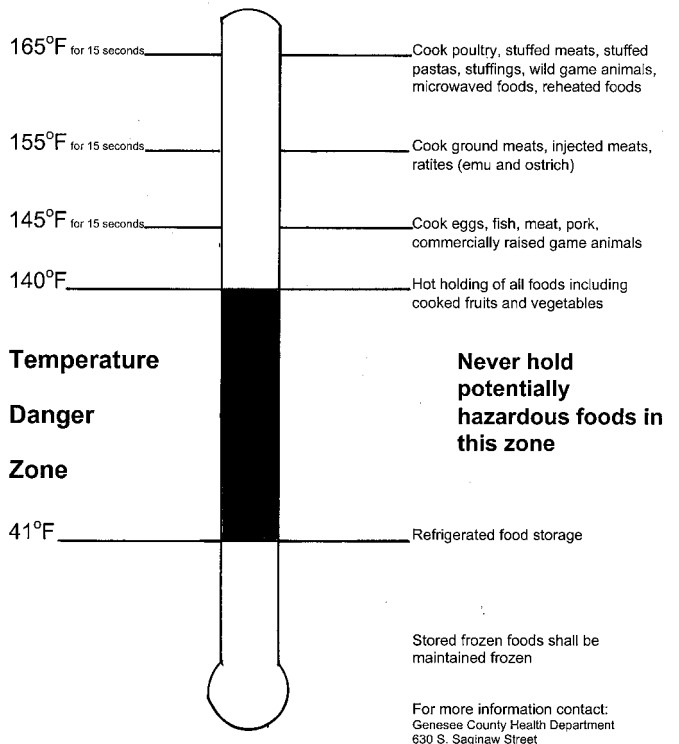
Section 3-501.16 (2) of the 1999 FDA Food Code states:

"Within 5 years of the regulatory authority's adoption of this Code, (refrigeration) equipment (shall be) upgraded or replaced to maintain food at a temperature of 5⁰C (41⁰F) or less."

The regulatory authority refers to Michigan Food Law of 2000 which became effective in November 2000. The Michigan Department of Agriculture granted an additional six (6) months, thus the May 2006 date for replacing or modifying refrigeration equipment was established.

If you have any questions regarding this regulation, please contact your Area Sanitarian.

Temperature Danger Zone



Spotlight
on the
Sanitarian



Introducing Cheryl Green

Cheryl Green has been with the Genesee County Health Department for over six years. She is responsible for inspecting food service establishments and following up on food related complaints in Grand Blanc and a portion of the City of Flint.

Over the past six years, Cheryl has been the Area Sanitarian for Flint Township, Montrose, Mundy Township and also the Mt. Morris area.

Before coming to the Genesee County Health Department, Cheryl worked as a health care professional in the Flint area.

"I enjoy the interaction with the operators" states Cheryl. "While I will miss the people I worked with in Flint Township, I am looking forward to my new assignment in the Grand Blanc area".

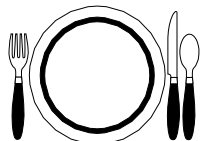
Cheryl has a Bachelor of Science in Biology. She graduated from University of Arkansas at Pine Bluff which is located in southwest Arkansas.

HACCP Corner

The Genesee County Health Department is the ONLY local health department in the entire state of Michigan that offers a license credit for a food service establishment having a valid HACCP plan (risk-based food safety plan) in place.

In Genesee County, there are 36 food service establishments that have taken advantage of this license credit, which is currently half of the license fee. **Half of your license fee is waived!**

Contact Kelli Pleasant at (810) 257-3192 for more information on HACCP.



Food Awards Program Reception Moved to Spring 2006

The GCHD sponsored Food Awards Reception has been moved to coincide with National Public Health Week which is April 3-7, 2006. Plans are currently underway for the 11th annual GCHD sponsored event. The reception will be held at 1:30 p.m. on April 6, 2006 at the Genesee County Health Department, Conference Rooms 1 -4.

Awards are presented in the following categories:

Excellence in Sanitation

HACCP Recognition

Healthy Lifestyle (Nutrition)

Smoke-free Dining Recognition

The award recipients will be announced in the next issue of the GCHD's *Backburner News*.

Recognition of Smoke-Free Restaurants

Has your restaurant recently gone smoke-free? If your restaurant has recently become smoke-free and has never received a certificate of recognition from the Health Department, please let us know!

The Genesee County Health Department (GCHD) and the Smoke-free, Multi-Agency, Resource Team (SMART) would like to recognize you for your commitment to provide Genesee County citizens with a healthy environment that is a smoke-free dining establishment in Genesee County. Your food service establishment will also be added to the Michigan Smoke-free Dining Guide for individuals seeking a smoke-free dining experience.

SMART members want to support your restaurant, so please call today! Contact Ann Goldon, Coordinator, Tobacco Reduction Program at (810) 341-5898.

Do You Have Healthy Menu Choices?

The Healthy Lifestyle Award was created to recognize and promote healthy menu choices in food service establishments.

A food service establishment must meet all of the standards in order to receive an award for providing a variety of healthy, low-fat food choices to its customers. The nutrition standards are adapted from The Dietary Guidelines for Americans and the Food Guide Pyramid published by the USDA and the U.S. Department of Health and Human Services.

Entry forms and nutritional guidelines will be mailed to area restaurants upon request. If you believe your establishment should be recognized in this category, please contact Terria Fagan, Health Educator at (810) 257-2617 for more information or to receive an application today!

Working Together
With You for Food Safety

GCHD Food Staff

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Environmental Health Coordinator
& Backburner News Editor
Janet Phelps, R.S. 810-257-3199

Food Program Secretary
Dennis Goodman 810-341-7659

Plan Review & New Licenses
West side of Flint/Genesee County
Rob Losee, R.S. 810-237-6164

Plan Review & New Licenses
East side of Flint/Genesee County
Rod McNeill 810-257-3827

HACCP Trainer and Swartz Creek,
Clayton, Gaines and Argentine Townships
Kelli Pleasant 810-257-3192

Flint Township (L-Z)
Mundy Township
Tina Moore 257-3130

Flushing & Vienna Townships
Bill Hough 810-257-3597

Flint Township (A-K)
Richfield Township
Jeff Kost 810-257-3847

Mt. Morris & Montrose
Dawn Pickard, R.S. 810-257-3601

Atlas & Davison Townships
Pete McKenna 810-257-3823

Burton
Kevin Hoxsey 810-257-3152

Grand Blanc
Cheryl Green 810-257-3848

Fenton Township
Cathy Roeper 810-257-3587

Forest, Genesee, Thetford Townships
Heather Havard 810-257-3129

If your operation is in the city of Flint,
contact our office for your Area Sanitarian.

New Environmental Health Staff

Heather Havard

Heather has been employed at the Genesee County Health Department (GCHD) for approximately 3 years. Before joining the Food Program Staff in the Environmental Health Division, Heather worked in the WIC Clinic (Women, Infants and Children) Supplemental Food Program at the GCHD. Heather has a Bachelor of Science Degree in Biology from the University of Michigan-Flint. She grew up in the Kearsley area where she continues to make her home with her husband and their 16 month-old daughter.

Tina Moore

Tina has been employed with the GCHD for nearly 10 years. She worked in the WIC Clinic and also in Hearing & Vision before coming to the Environmental Health Division. Tina has a B.S. Degree in Public Health from the University of Michigan-Flint and also has an Associates Degree in Business Administration from Ferris State University. Originally from De Tour Village in Michigan's beautiful Upper Peninsula, she moved to the Flint area upon graduation from Ferris. Tina and her husband reside in the City of Flint.

**What Temperature Is It?
Test Your Knowledge with a Quiz**

Match the definition in the column on the left with the correct temperature in the right column (*hint: not all answers will be used, some answers will be used more than once*):

- | | |
|---|--------------------------|
| 1. reheating (minimum temperature) | a. 70-125 ⁰ F |
| 2. cooking poultry (minimum temperature) | b. 41 ⁰ F |
| 3. cooking ground meats (min. temp.) | c. 165 ⁰ F |
| 4. hot holding temperature (minimum) | d. 155 ⁰ F |
| 5. cold holding temperature (maximum) | e. 0-220 ⁰ F |
| 6. temperature danger zone | f. 140 ⁰ F |
| 7. eggs (single order, min. temp.) | g. 40-120 ⁰ F |
| 8. eggs cooked for buffet service (min. temp.) | h. 45-165 ⁰ F |
| 9. common range of a stem thermometer | i. 41-140 ⁰ F |
| 10. cooking stuffing or stuffed meats (min.) | j. 50 ⁰ F |
| 11. microwaved foods (min, temp.) | k. 145 ⁰ F |
| 12. range that most bacteria grow rapidly | l. 70 ⁰ F |
| 13. hot holding for cooked vegetables (min.) | m. 120 ⁰ F |
| 14. the maximum water temperature when using continuously running water to thaw foods | |
| 15. cooking fish (minimum temperature) | |

Don't peek until you have done the quiz!

Correct Answers:

1c, 2c, 3d, 4f, 5b, 6i, 7k, 8d, 9e, 10c, 11c, 12a, 13f, 14l, 15k.

15 correct – Excellent, You did great!

10-14 – Good, You did pretty well!

Less than 10 – Review the temperature danger zone on page 2!