

Fall, 2003



A Newsletter For and About the Food Service Industry

The Back Burner News

Some Things You Can't Do Without!

At a family reunion a few years ago, several people, mostly women, were relaxing around the table after having cleaned up the kitchen. One of them asked the others which modern kitchen convenience they valued the most. One answered the microwave oven. Another said the dishwasher. Several were sure it was the refrigerator, and everyone laughed when another pointed to the coffee maker. After listening to all the responses, great-grandma finally spoke up and said that nothing was more important than running water.

Great-grandma was right. Running water at every sink is a huge convenience. From a public health standpoint, running water is more than a mere convenience. It is the

most fundamental component of food safety. This is why Michigan law requires operations to cease when a food service establishment loses its water supply. Sadly, some food service operators don't understand this, or worse, some do know it but put short-term profits ahead of their customer's safety and well being by operating without running water.

Without running water, proper hygiene is impossible. Foods are easily contaminated. Hands cannot be washed. Toilets cannot be flushed. Dishes, utensils, and equipment cannot be cleaned. Would anyone choose to eat foods prepared under these conditions?

An article in this issue of the Back Burner News provides answers for food service operators who must respond to power outages and water supply interruptions.



Responding inappropriately can result in bad press, or worse, a foodborne illness outbreak. Please read this article and take it to heart. Your establishment may be among those affected by the next water or power outage.

Ward Lindsay

License Application Gets a Facelift









The Michigan Department of Agriculture (MDA) formed a committee this year to review and update the food service application that you see in your mailbox every March (as we at the GCHD refer to it—"licensing time").

Our own **Debbie Wilkes**, Food Program Secretary, served on this select committee of MDA and local health department Environmental Health Directors, Supervisors, Sanitarians, and Secretaries from all over Michigan to make the revisions for the coming license year.

Due to slow, outdated, impact-style printing equipment, the large, tractor-fed NCR copies were no longer feasible. The new application will have a different appearance with some minor changes in information requested.

The 2004 license application/renewal will be an 8 1/2" x 11" single page form on colored paper. Watch for these new and improved renewal applications to arrive in your facility around March 2004.

Inside This Issue:

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-  HACCP Corner
-  New GCHD Sanitarian
-  Food Service Advisory Board
-  Newly Certified Food Managers
-  Refrigeration Reminder
-  Spotlight on the Sanitarian
-  Sanitarian Areas

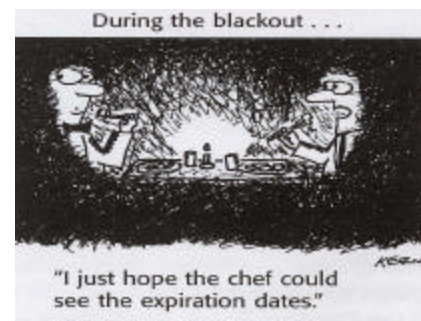
2003 HACCP & Excellence in Sanitation Award Winners

Inserts: Certified Foodservice Manager Registration

2004 Food Worker's Class Schedule

On August 14, 2003, the US and Canada experienced the largest electrical power outage in history. As a result, every Genesee County community that receives its municipal water from the Detroit or Port Huron treatment plants was affected by a drinking water advisory. Many food service operators locally were unsure how to respond. Could they use their beverage machines? Could they use the water to wash hands and dishes? Could they stay open for business at all?

Remember the Blackout



These questions arise frequently. Every time there is a local power outage, a water main break, a bad well water sample, or a broken water heater, food service operators have to face them. Sometimes operators respond inappropriately with disastrous results.

This past summer, the general manager of a Chili's Restaurant in Vernon Hills, Illinois decided to stay open for nearly two days without hot water. Unfortunately, during those two days, an employee who was sick with Salmonella was not able to wash his hands properly after using the toilet at work. By contaminating foods with his hands, he spread his infection to 200 patrons and 19 employees. The health department ordered the restaurant closed for ten days, and it billed Chili's \$32,537 for the cost of investigating the outbreak!

Don't let this happen to you! Learn what to do when you have a power or water emergency. Here is a basic primer:

EXTENDED POWER OUTAGE (more than 15 minutes):

- Notify the health department immediately and close the establishment.
- In some rare cases, operation may continue on a limited basis *with health department approval*.
- Discard all potentially hazardous foods (meat, poultry, fish, eggs, dairy, and cooked or cut fruits and vegetables) when their internal temperature rises above 41° F for more than 4 hours.
- Notify the health department and re-open after power has been restored.

TOTAL LOSS OF WATER:

- Notify the health department immediately and close the establishment.
- In some rare cases, operation may continue on a limited basis *with health department approval*.
- Once water pressure is restored and your water is deemed safe to drink either by your municipal supplier or by the health department, open all faucets and flush your plumbing system for 15 minutes.
- Resume operation.

WATER PRESENT BUT DEEMED UNSAFE (DRINKING WATER ADVISORY):

- Notify the health department immediately.
- Stop using all equipment connected to the water supply (beverage machines, ice machines, etc.). Discard all beverages, food, and ice made with questionable water.
- Serve only bottled water and commercially bagged ice.
- Use only bottled water when preparing recipes that call for water.
- Do not serve raw foods that require washing (salads, fresh cut fruits and vegetables, etc.).
- Tap water may be used for washing hands, dishes, and utensils; cleaning the establishment; and flushing toilets.
- After washing hands in tap water contaminated with coliform bacteria, follow the wash with a hand sanitizer and observe the "no bare hand contact with ready-to-eat foods" rule without exception.
- Once your water is deemed safe to drink either by your municipal supplier or by the health department, open all faucets and flush your plumbing system for 15 minutes.
- Resume operation using tap water.

LOSS OF HOT WATER

- Notify the health department immediately.
- In some rare cases, operation may continue on a limited basis *with health department approval* until hot water is restored.
- If the water heater must be replaced, the new unit's energy input and storage capacity must be reviewed and approved by the health department. This is especially critical in large establishments or in those with dish machines.
- Notify the health department and resume normal operation when hot water is restored.

Hat's Off!!

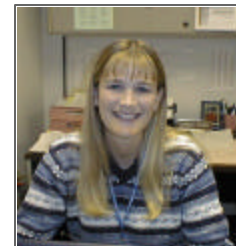
Congratulations to the following individuals who recently became Certified Food Service Managers by completing coursework and successfully earning a certificate from the Educational Foundation of the National Restaurant Association:



Sha'ree Andres	Gracie's
Michele Bourdo	Lilly's Table
Jill Burrow	Bill Thomas Halo Burger
Latoya Corbin	Bill Thomas Halo Burger
Robert Fisher	El Especial
Gregory Froelich	Holiday Inn
Janet Grant	Beecher High School
Aaron Hawley	Latina's Restaurant
Loretta Kralik	Big Apple Bagels
Annette Knodel	Edgewood Assisted Living
Linda Krupp	Gracie's
Inell Lewis	Beecher Schools
Eric Locke	Gracie's
Greg Mason	Flint Auto Auction
Christine Miller	Bill Thomas Halo Burger
Margie Newby	Academy of Flint
Lucas Photiou	Big Apple Bagels
Carl (Christian) Sal	Lilly's Table
Rosetta Simpson	Beecher Schools
Deni Smiljanovski	Holiday Inn
Ray Strasser	Lapeer Co. Health Dept.

Spotlight on the Saultian

Barbra Nickels



Barbra has been with the GCHD for nine years. She is responsible for reviewing and approving the plans of new and remodeled food service establishments for the west side of Genesee County and the City of Flint

Barb is one of the instructors of the Certified Food Service Management course (also known as ServSafe) which the GCHD offers 3-4 times a year. She also is one of the instructors of the monthly Food Worker's Classes.

Before her employment in Genesee County, Barbra worked at the Oakland County Health Department as an Environmental Health Technician.

She has been active in her professional organization, the Michigan Environmental Health Association (MEHA), and she has helped to plan its annual food safety conference and currently serves MEHA as the Chairperson of the Continuing Education Committee.

Barbra holds a Bachelor of Science Degree from University of Michigan—Flint in Biology. She is married and has two daughters.

A Message from the Board:

The Genesee County Food Service Advisory Board would like to express deepest sympathy to the family and friends of Ted Mansour, who passed away in October. Ted was the owner of the Jolly O' Deli and Bar. Ted was a founding member of our board and served as its first chairman. He was insightful and instrumental to us throughout the years. We had a tremendous amount of respect for Ted. His accomplishments in life speak volumes. Any human being should be proud to accomplish half of what Ted accomplished in his lifetime. He will be missed.

At our spring golf outing we raised a phenomenal \$10,000 for the Salvation Army's Coats for Kid's Program. We want to thank all of our sponsors and participants for making this possible.

We continue to advise the health department and act as a liaison between the health department and the restaurant industry. We also advise the Genesee Area Skill Center. We recently reviewed the curriculum the Skill Center uses in its food service/hospitality program and suggested improvements that will help kids pursuing food service as a vocation.



We welcome anyone affiliated with the restaurant business to join our board or attend a meeting. Membership dues are only \$15. If you would like more information about the Food Service Advisory Board and how to become a member, contact Penny Kapellas at Venus Family Restaurant (810) 235-6911. Her email address is pennykap@iavbbs.com, or John Chinonis at Ya Ya's (810) 235-6550. Our next meeting is at 2:30 p.m. on January 13, 2004 at the Genesee Area Skill Center.

Introducing...

Rob Losee

Rob joined the Food Staff as an Environmental Sanitarian at the Genesee County Health Department in July 2003.



He has previously worked at the Huron and Lapeer County Health Departments.

Rob has a Bachelor of Science Degree in Environmental Health from Ferris State University. He successfully completed the Certified Foodservice Management course (ServSafe) sponsored by the GCHD in March 2003.

Rob is responsible for food service inspections in Grand Blanc (city and township) and a portion of the City of Flint. He resides in the Grand Blanc area with his wife and their three children, ages 11, 7 and 2 1/2.

Welcome aboard, Rob!

HACCP Corner

Congratulations to the facilities recognized for maintaining an effective HACCP program. The following restaurants were presented with Certificates of Excellence on October 30, 2003.

LaVilla Restaurant	McLaren Regional Medical Center
Burger King (Karr Mgmt.)	McDonald's (Pfau Mgmt.)
Burger King (Tower Mgmt.)	McDonald's (Reichle Mgmt.)
Wendy's Restaurants (Wildwood, Mahalo & Cherry Creek Mgmt.)	



The previous food code had required refrigerator storage at or below 45°F. This temperature requirement was dropped to 41°F in the current law.

If you have one or more refrigerators that won't hold foods below 41°F, start planning and saving now for new ones.

Refrigerators that can't meet the new requirement must be replaced before May of 2006!

Your Genesee County Health Department Food Staff

Food Program Supervisor	Ward Lindsay, RS	810-257-3603
Environmental Health Coordinator	Janet Phelps, RS	810-257-3603
Food Program Secretary.....	Deborah Wilkes	810-257-3603
Plan Review & New Licenses	Barbra Nickels, RS 810-257-3159, and Rod McNeill	810-257-3827
HACCP Trainer.....	Kelli Pleasant	810-257-3192

Area Sanitarians by Township & City

Fenton & Linden.....	Cathy Roeper	810-257-3587
Atlas, Davison & Goodrich	Pete McKenna	810-257-3823
Burton.....	Kevin Hoxsey	810-257-3152
Flint Township (A-K) & Richfield	Sheryl Morey	810-257-3820
Flint Township (L-Z) & Mundy.....	Cheryl Johnson	810-257-3848
Flushing, Vienna & Clio.....	Bill Hough	810-257-3597
Forest, Genesee, Thetford & Otisville.....	Jeff Kost	810-257-3847
Grand Blanc.....	Robert Losee	810-237-6164
Mt. Morris & Montrose.....	Dawn Pickard, RS	810-257-3601
Argentine, Clayton, Gaines & Swartz Creek	Kelli Pleasant	810-257-3192

If your operation is in the city of Flint, contact our office for your area sanitarian.