

*A Newsletter for and about the Foodservice Industry in Genesee County by the Division of Environmental Health Services*

## Food Law is Changing

### A Message from the Food Sanitation Program Manager

*Dorothy Gonzales, RS*



As you may already know, the Food Law of 2000 is being updated in Michigan and the latest Federal Food Code is being adopted. House Bill 4956 was signed into law on October 16, 2007 by Governor Granholm. The tentative date for the new food law to take affect is April 1, 2008.

There are a few changes that directly effect retail food service operators. Highlights are:

- A new option for Consumer Advisory can be printed on menus.
- The Person in Charge will need to be aware of Norovirus illnesses in employees. The 'Big 4' is becoming the 'Big 5: Salmonella typhi, E. coli 0157:H7, Hepatitis A, Shigella and Norovirus.
- Hot holding temperature will be reduced from 140°F to 135°F. Good research allows this.
- **Manager Certification required.** All fixed food service establishments will be required to have a certified manager on staff who works in the facility. To become certified, a manager must pass a test from a Food Safety class such as Serve Safe or the NEHA program.
- Operators will be allowed to choose their own method of date marking for RTE foods, as long as it is documented and easily understandable.
- Managers will be required to have knowledge about the 8 major food allergens.

We hope to have information on several ways to get Management Certified and fact sheets for you on Norovirus and Food Allergens after the first of the year.

We hope to distribute with copies of new Food Code during routine inspections. See articles in this issue of the *Back Burner* regarding food allergens and Norovirus.

Robert M. Pestronk, MPH, Health Officer  
Gary K. Johnson, MD, MPH, Medical Director  
James R. Helmstetter, MPA, RS, Director,  
Division of Environmental Health Services

Dorothy Gonzales, RS,  
Food Program Supervisor

Janet A. Phelps, RS,  
EH Coordinator  
& *Backburner News* Editor

Dennis Goodman, Food Program Secretary

## INSIDE THIS ISSUE

1 A Message from Dorothy Gonzales,  
GCHD Food Program Manager

2 Hats Off

A Message From Kirk Heath,  
GCRA Chairperson

HACCP Corner

3 2008 Food Awards

Say No to Latex Gloves

Common Food Allergens

Healthy Lifestyles Awards

4 GCHD Food Staff

Inserts In This Issue:

2008 Food Workers' Class Schedule

Certified Food Manager's Course Registration

Smoke-Free is Good for Your Business

Norovirus & Hepatitis A Fact Sheets

**HATS  
OFF!**



## A Message From the Genesee County Restaurant Association

It's hard to believe summer is gone. The Genesee County Restaurant Association (formerly the Food Service Advisory Board) has two upcoming meetings scheduled. The next dates are:

**Tuesday, November 13, 2007**  
**Tuesday, January 8, 2008**

Both meetings start at 2:30 PM in the Weekdays Conference Center at the Genesee Areas Skill Center, G-5081 Torrey Rd., Mundy Twp. Our meetings typically last an hour and a half.

This group meets to help the overall position of restaurant owners in Genesee County.

We have guest speakers relating to food service. In November, our Health Department liaison will bring copies of new Food Code that Michigan is adopting. There will also be a nutritionist giving us insight into good food choices and the new food pyramid.

We also have updates and an opportunity to discuss our positions on health department related issues and regulations with our Health Department.

Please consider joining us November 13<sup>th</sup> – we need and value your input.

If you have any questions, you can reach me at 810-691-2555.

Also - don't forget you can help ensure food safety and save money (1/2 your license fee will be waived) on licensing fees by having a health department certified HACCP program.

Thank you,



*Kirk*

Kirk Heath, Chairperson  
Genesee County Restaurant Association

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

Rachel Barker	Little Caesar's
Maurice Bonner	Latina's Restaurant & Pizzeria
Deanna Brown	Halo Burger
*John Cvetkovski	US Coney Island
Salena Barnhart	Little Caesar's
John Daddazio	no affiliation listed
Harold Davis	Latina's Restaurant & Pizzeria
Robert Elizalde	Little Caesar's
Trina Frazier	Carriage Town Ministries
Sarah Gillespie	Jet's Pizza
Teresa Hillier	Little Caesar's
Shane Johnson	no affiliation listed
Courtney King	no affiliation listed
Chris Kasmanopolus	Ya Ya's Flame Broiled Chicken
Mardell Landis	The Fireplace
Ryan Lapeer	Waterstone Village
Samone Rauls	Little Caesar's
Joshua Richard	Pesto's
Jamie Rumsey	Taboon
Kim Sanders	Halo Burger
Daniel Sheroski	Little Caesar's
Sheila Sheroski	Little Caesar's
Bobby Smith	Salvatore Scallopini
Justin Stadler	Ya Ya's Flame Broiled Chicken
Nicole Tolene	Halo Burger
Barb Tereau	Halo Burger
Angealina Vasquez	Little Caesar's
Agnew Vinson	Panda Express

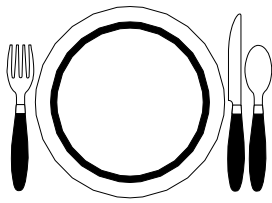
\* Renewal/Recertification (expires every 5 years)

## HACCP Corner

### Only Pay 1/2 of Your License Fee !!!

If you have a Health Department approved risk-based food safety plan, or HACCP as it is called, (Hazard Analysis Critical Control Point) in place for your Genesee County food service establishment, you can save 1/2 of your annual license fee.

**For more information about HACCP plans and help with approval, contact : Kelli Pleasant at (810) 257-3192.**



## Announcing the 13th Annual Food Awards Program

The GCHD Food Service Awards Reception will be held the first week of April 2008 in conjunction with National Public Health Week. Awards will be presented in the following categories:

*Excellence in Sanitation  
Healthy Lifestyle (Nutrition)  
Smoke-free Dining Recognition*

The location of the reception has not been finalized as of this issue of the Backburner News.

## Say No to Latex Gloves

Did you know that an estimated 7 million Americans have some form of an allergy to latex? This has developed over time in the medical community and has now expanded to increased cases in the food industry.

It is highly recommended that you **DO NOT USE** latex gloves in food service operations. Customers as well as employees can be affected with various degrees of sensitivity up to and including severe reactions that may cause death.



## Common Food Allergens

Did you know that nearly 7 million Americans have food allergies? Eight food groups cause 90% of allergic reactions in individuals, according to the National Allergy Foundation. Food allergens include:

- **Milk and other dairy products**
- **Eggs and Egg Products**
- **Fish (e.g. bass, flounder, cod)**
- **Shellfish (e.g. crab, lobster, shrimp)**
- **Wheat**
- **Soybean products & Peanuts**
- **Tree Nuts (almonds, walnuts, pecans)**

These groups of allergens can cause respiratory distress, wheezing, swelling, and bronchial restriction in allergic individuals. When new Food Law is implemented, food service managers will be required to have knowledge of these allergens.

## Need to be Recertified?

*If your certification is about to expire (every 5 years) as a Certified Food Manager with the ServSafe Program, contact Janet Phelps, EH Coordinator at (810) 257-3199.*

*Refresher classes and exams are being scheduled monthly to assist the food industry in Genesee County to meet the new food law requirement of at least one certified manager per establishment.*

## 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, GCHD at (810) 257-2617** for more information or to receive an application today!

# **GCHD Food Staff**

## **Working Together With You for Food Safety**

Food Program Supervisor  
**Dorothy Gonzales, R.S.**  
810-257-3190

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  
**Anthony Pavone** 810-257-3825

Plan Review & New Licenses  
East side of Flint/Genesee County  
**Rod McNeill, R.E.H.S.** 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** 810-257-3130

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  
**Rob Losee, R.E.H.S.,** 810-237-6164

Burton  
**Kevin Hoxsey, R.S.** 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.

**Division of Environmental Health Services**  
**Genesee County Health Department**  
**630 South Saginaw Street**  
**Flint, Michigan 48502-1540**

6310