

What's Cooking?

Handwashing & Glove Use

Reusing Plastic Containers

Hepatitis A

2018 Fees and More...

January
2018

An inside look at
public health in action
for
Saginaw County



Handwashing and Glove Use

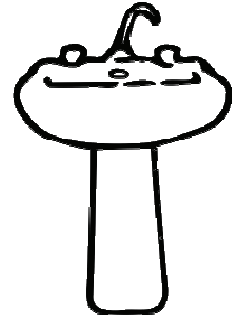
Gabe McGiveron

Proper handwashing requires that food handling employees wash their hands with soap under warm water for a minimum of 20 seconds. Restaurant workers should be trained on when to wash hands and when to wear gloves to prevent contamination of foods. But what about after an employee puts their gloves on?

Food employees need to wash their hands when:

- ◆ Touching a body part other than the already clean hands and forearms
- ◆ Using the restroom
- ◆ Handling or touching animals
- ◆ After sneezing, coughing, using tissues, or smoking
- ◆ After eating or drinking*
- ◆ Handling dirty equipment or utensils
- ◆ As needed when preparing food to prevent contamination and cross contamination of food
- ◆ When switching from raw to ready-to-eat foods
- ◆ And before putting gloves on

Note An employee can drink from a closed beverage without washing their hands as long as the container does not contaminate their hands or equipment.



After an employee has washed their hands and put on gloves, they would only need to change gloves when:

- ◆ They change tasks
- ◆ Their gloves get soiled
- ◆ They are interrupted

But that employee would only need to wash their hands and change gloves if their hands become soiled, or if they switch from handling raw foods to ready-to-eat foods. For example, if an employee is preparing nachos and one of their gloves becomes torn, they would not need to wash their hands when putting on a new pair of gloves. But if an employee is slicing raw chicken, they would need to wash their hands and change gloves before preparing dinner salads.

Employees are not required to wear gloves when:

- ◆ Handling raw foods that will be fully cooked
- ◆ Washing fruits and vegetables under running water
- ◆ Handling money
- ◆ Handling trash or garbage

Note The employee would need to wash their hands before changing to a new task.



Just a reminder...

In the event of an imminent health hazard involving interruption of electrical service, water service, contaminated water supply, fire, flood, or sewage back-up at an individual food service establishment, refer to "Emergency Action Plans for Retail Food Establishments" on the Michigan Department of Agriculture and Rural Development website at www.michigan.gov—type in keyword "Emergency Action Plans".

2018 License Fees

There is a 5% increase to Saginaw County food license fees this year. The Michigan Department of Agriculture and Rural Development (MDARD) surcharge on each license to cover the cost of producing the documents remains unchanged. The MDARD-established Special Transitory Food Unit (STFU) license fees have increased by \$1.00. There is no change to the STFU inspection fee.

Food Service License Fees for 2018 (including state surcharges) are:

- 0-50 seats = \$414 Non-profit* 0-50 seats = \$199 Mobile Units = \$411
- 51-75 = \$491 Non-profit* 51-75 seats = \$237 Special Transitory Food Units = \$141
- 76-100 = \$596 Non-profit* 76-100 seats = \$290 *requires proof of IRS 501(c)(3) status
- 101+ = \$768 Non-profit* 101+ = \$376 Schools = \$221 (includes \$27 surcharge)



LICENSE APPLICATIONS ARE DUE BY APRIL 30, 2018.

Reusing Plastic Containers

By: Cari Hillman

We have received many questions regarding the reuse of plastic containers used to hold commercially prepared products.

Reusing these containers is acceptable as long as the food contact surface retains the required characteristics of being smooth and easily cleanable.

Be aware that hot food products, microwave exposure, and dishwashing may cause the plastic to break down.

Monitor the food contact surface integrity of these containers routinely. If, during inspection, the plastic container is not smooth and easily cleanable, a violation will be written.

Please contact your inspector with any further questions.



To report a FIRE or other type of EMERGENCY requiring an inspector after 5:00 p.m. or on weekends, call our 24/7 answering service at (989) 776-5444.

EH Staff Updates

The Boss



Chris Klawuhn, R.S., M.S.A.
Environmental Health Director

EH Food Program Staff



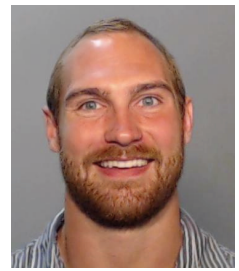
Steve Ellis, R.E.H.S.



Jamice Burns-Landrum, B.S.



Gabe McGiveron, B.S.



Andrew Mendyk, B.S.

EH Support Staff



Pat Ritter



Jennise Cannon

Farewell...



Congratulations to Cari Hillman, R.E.H.S., who has been promoted to the Saginaw County Department of Public Health's Emergency Preparedness Coordinator position. We wish her the best in her future endeavors!



Congratulations to Alix Flores-Honeman, who has been promoted to a position at the Saginaw County Juvenile Detention Center. Alix was with us just six months, but proved to be a valuable addition to the EH Support Staff.

What you need to know about Hepatitis A

Spencer Denman

Although no cases of hepatitis A have been detected in Saginaw County, the recent outbreaks around the state provide an opportunity to educate and spread awareness within the food service community.

What is Hepatitis A?

Hepatitis A is a vaccine-preventable, contagious liver disease that often spreads through the ingestion of contaminated food or water or by contact with contaminated objects. It can range from a mild illness lasting a few weeks, to a serious illness lasting several months. Illness generally occurs two to six weeks after exposure. While some individuals do not show any symptoms of infection, the most common include: nausea and vomiting, belly pain, feeling tired, fever, loss of appetite, yellowing of the skin and eyes, dark urine, pale-colored feces, and joint pain.

Who is at an increased risk of infection?

- Persons with a history of substance abuse
- Persons currently homeless or in transient living
- Men who have sex with men
- Persons incarcerated in correctional facilities
- Food handlers
- Healthcare workers
- Persons with underlying liver disease
- Person who are in close contact with any of the above risk groups

While the risk of getting hepatitis A has been identified higher amongst these groups, SCDPH recommends that all individuals be vaccinated against the disease.

What else can you do to prevent the spread of the virus?

- Get vaccinated against hepatitis A
- Wash hands after using the restroom and before eating or preparing meals for yourself or others
- Use your own towels, toothbrushes, and eating utensils
- Do not have sex with someone who has HAV infection
- Do not share food, drinks, drugs, or cigarettes with other people
- If you think you may have hepatitis A, see your medical provider
- If you have hepatitis A, please cooperate with your local public health department to help protect others

The Saginaw County Department of Public Health offers hepatitis A vaccine. For more information on the vaccines and clinic locations, call (989) 758-3840 or visit our website at www.saginawpublichealth.org.

Foodservice Establishment Complaints

Jamice Landrum

As a service to the community and to ensure public health and safety, it is the policy of Environmental Health Services to investigate all consumer complaints involving Foodservice Establishments within the County of Saginaw. The purpose of the investigation is to determine if an imminent health hazard exists at the facility. According to the Public Health Code, Act 92, Section 2101 (2) [MCL 289.2101], an imminent health hazard exists when a “product, practice, circumstance or event creates a significant threat or danger to health and requires an immediate corrective action or cessation of operations to prevent injury.” Depending on the nature of the complaint, the investigation will consist of either a telephone call or a site visit to the facility.

When a complaint is received, the Environmental Health Specialist (EHS) assigned to the facility will initiate the investigation. Since our focus is on public health protection, we will only investigate consumer complaints directly related to food safety such as unauthorized food sources, employee hygienic practices, food temperatures or pest problems. Cleanliness of the facility, including dumpster areas and restrooms are also looked into. If the complaint is found to be valid, but is not an immediate health hazard, the EHS will advise the operator/owner of an appropriate corrective action. If the complaint investigation results in finding an imminent health threat, the EHS will request immediate corrective action, including temporary closure of the facility, be taken in order to resolve the issue. After the investigation is complete, the results are recorded on the original complaint form and the document then becomes a part of the facility’s file. Complaints that are determined to be out of our scope of authority will be referred to an appropriate agency.

Sometimes several site visits may be needed to ensure food safety. Although the goal is for the operator and the inspector to work together, enforcement action may be needed to resolve the issue. In the interest of public trust, Environmental Health Services does not accept anonymous complaints and at no time will private or proprietary information be given to a complainant.

Pesticide Spotlight: Hot Shot No-Pest Strip₂ & Fruit Fly BarPro

By: Andrew Mendyk

Hot Shot No Pest Strip₂ and Fruit Fly BarPro are being used at an increasing rate within food facilities and restaurants throughout the state. The active ingredient in this pesticide is called dichlorvos or sometimes referred to as 2,2-dichlorovinyl dimethyl phosphate (DDVP). Pest strip products containing the ingredient dichlorvos are available for sale to consumers and pest control professionals for a wide variety of uses. The strips release an insecticide vapor and last for up to four months. Dichlorvos is an organophosphate pesticide. Most other organophosphate pesticides have been prohibited for indoor residential use to reduce health risks. The availability of these pest strips over the counter and at local big box retailers has led to an increase in misusing the products in food facilities. Below are the directions for use of the Hot Shot No-Pest Strip₂ based on the manufacturer's label:

It is a violation of Federal law to use this product in a manner inconsistent with its labeling.

Remove pre-assembled Hot Shot No-Pest Strip₂ from sealed bag when ready to use. Do not allow children to handle new or used strips. Place in desired location away from windows and out of reach of children and pets. Drafts, weather and other conditions may affect the performance, but treatment usually lasts for four (4) months. One 65 g strip will treat 900-1,200 cu ft. Record the date of installation and replace with a new, fresh, full-strength strip at the end of four (4) months or when effectiveness diminishes. **Do not use in the food/feed areas of food/feed processing or food/feed manufacturing or food/feed service establishments.** Non-food/feed areas of these establishments where the product can be used are areas such as garbage rooms, lavatories, floor drains (to sewers), entries and vestibules, areas of office buildings **occupied for less than 4 hours per day**, locker rooms, machine rooms, boiler rooms, utility equipment, garages, mop closets, and product storage (after canning or bottling). This product controls flies, gnats, mosquitoes, moths, silverfish, cockroaches, spiders, beetles, earwigs and other insects as listed.

These directions are extremely specific and stringent on where the product can be placed, resulting in almost no acceptable areas in a food service establishment that will meet these requirements. It is important to understand what pesticides you are applying/using in the facility and to ensure you are doing so in an approved way. Some pesticides are approved for use in restaurants and food establishments as long as the manufacturer's label is followed for application process. The recommended way to deal with any type of pest is to contact a Certified Pest Control Operator.



EH Staff Updates—Welcome!



Spencer Denman, B.S., is an Environmental Health Specialist who joined us in April of 2017. She is a graduate of the University of Michigan where she earned a Bachelor of Science in Environmental Science. Spencer is a Generalist, which means she will perform food service inspections as well as work in EH sewage and water programs.

Our profuse apologies to Spencer for inadvertently omitting her from our staff updates page.