

Entrepreneur

FOR THE FOOD SERVICE PROFESSIONALS OF SAGINAW COUNTY

What's Cooking?

2010 CLASS SCHEDULE

THINGS YOU NEED TO KNOW

TOMATO SAFETY

An inside look at
public health in action
for
Saginaw County



MISSION: Our commitment is to protect and promote the public's health and well-being

VISION: To be a recognized leader providing health resources and quality services to our diverse community through innovation and dedication

THINGS YOU NEED TO KNOW.....

SMOKING LAW

If you have any questions concerning the Smoke Free Law please contact the Smoke Free Law Information line. The number is: (866) 59 SMOKE or (866) 597-6653. Michigan Department of Community Health has also started a website for information about the law. The site is: www.michigan.gov/smokefreelaw.

MANAGER CERTIFICATION

As of April 2, 2010, food service operations that are not exempt (refer to MDA website for exemption http://www.michigan.gov/mda/0,1607,7-125-50772_45851_45855-182605--,00.html) will be required to have a certified manager for newly licensed establishments and for change of ownerships. Establishments undergoing mandatory plan review will be notified of the need to have a certified manager by the opening day of the operation. If a facility does not have a certified manager, the violation will be written and enforced. It is not required that you obtain your certification from Saginaw County. Surrounding counties, cooperative extension services and universities are offering classes. There are currently 3 ANSI/CFP nationally accredited exams used by course providers: National Restaurant Association Educational Foundation (ServSafe) 800-765-2122, National Registry of Food Safety Professionals 800-446-0257, Thomson Prometric 800-624-2736.

LICENSING

Please be advised that Food Law of 2000 indicates that a person shall not operate a food establishment unless licensed by the department as a food establishment. Your food service license expires at midnight on April 30 of each year. If you do not receive a food service license application contact this office at 989-758-3786. You may also download an application from http://www.michigan.gov/documents/MDA_FS_license_application_master_81396_7.pdf. Remember that it is YOUR responsibility to make sure you have a current license. If you have questions regarding fees, feel free to contact the Environmental Health Division at (989) 758-3686.

SERVSAFE® MANAGEMENT CERTIFICATION 2010 COURSES

THE DATES LISTED BELOW ARE ALL WEDNESDAYS

MARCH 10	8:00 A.M.—4:00 P.M.	AUGUST 11	8:00 A.M.—4:00 P.M.
APRIL 14	8:00 A.M.—4:00 P.M.	SEPTEMBER 8	8:00 A.M.—4:00 P.M.
MAY 12	8:00 A.M.—4:00 P.M.	OCTOBER 13	8:00 A.M.—4:00 P.M.
JUNE 9	8:00 A.M.—4:00 P.M.	NOVEMBER 10	8:00 A.M.—4:00 P.M.
JULY 14	8:30 A.M.—12:30 P.M.	DECEMBER 8	8:30 A.M.—12:30 P.M.
(Short review & test, \$100)		(Short review & test, \$100)	

CLASS LOCATION: SAGINAW COUNTY DEPARTMENT OF PUBLIC HEALTH,
1600 N. MICHIGAN, SAGINAW, MI 48602, ROOM 409

\$150.00 PER PERSON unless otherwise indicated (Payable to “Saginaw County Health Department”)

Registration fee must be paid at the Health Department prior to class in order to pick up the course book and folder:

**Saginaw County Department of Public Health
Environmental Health Services
1600 N. Michigan, Room 101
Saginaw, MI 48602**

Pre-registration fee is NOT refundable.

Refunds are not given—rescheduling for a different class if unable to attend is allowed. There is a \$25 fee for switching classes less than 2 business days before the first day of class.

BE PREPARED: YOU MUST READ CHAPTERS 1-14 BEFORE THE FIRST CLASS!!!

REGISTRATION FORM FOR MANAGEMENT CERTIFICATION COURSE
Please submit the bottom half of this form along with your payment for registration

Name: _____

Telephone Numbers (Work): _____ (Home): _____

Mailing Address, City, ZIP Code: _____

Facility Name, Address, City, ZIP Code: _____

E-mail address: _____

Receipt Number _____ Date Received _____

Yes No Book Given Folder Given By Whom _____
Initials

Check the box of the session you are going to attend:

- | | |
|---------------------------------------------------------------------------------------------------|------------------------------------------------------------------------------------------------------|
| <input type="checkbox"/> March 10, 2010: 8:00 A.M. - 4:00 P.M. | <input type="checkbox"/> August 11, 2010: 8:00 A.M.—4:00 P.M. |
| <input type="checkbox"/> April 14, 2010: 8:00 A.M. - 4:00 P.M. | <input type="checkbox"/> September 8, 2010: 8:00 A.M.—4:00 P.M. |
| <input type="checkbox"/> May 12, 2010: 8:00 A.M. - 4:00 P.M. | <input type="checkbox"/> October 13, 2010: 8:00 A.M.—4:00 P.M. |
| <input type="checkbox"/> June 9, 2010: 8:00 A.M. - 4:00 P.M. | <input type="checkbox"/> November 10, 2010: 8:00 A.M.—4:00 P.M. |
| <input type="checkbox"/> July 14, 2010: 8:30 A.M.—12:30 P.M.
(short review, book & test \$100) | <input type="checkbox"/> December 8, 2010: 8:30 A.M.—12:30 P.M.
(short review, book & test \$100) |

HANDLING TOMATOES SAFELY



Although tomatoes are not listed as a potentially hazardous food in the 2005 Food Code, during our inspections and at classes we recommend food establishments maintain them below 41°F. Tomatoes have been involved in several recent food borne illness outbreaks. In 2004, there were three separate outbreaks involving 561 Salmonella infections that were linked to Roma tomatoes. The CDC says that more research is needed to determine if Salmonella can travel from the roots to the fruit or if contaminated seeds can affect additional generations of tomato plants. They are trying to understand how the contamination occurs in order to prevent the large scale outbreaks. It is very difficult to kill Salmonella once inside a tomato without cooking it.

In the 2009 Food Code, cut tomatoes or mixtures of cut tomatoes that are not modified in a way so that they are unable to support pathogenic microorganism growth or toxin formation are listed in the definition of a potentially hazardous food. If this Food Code is adopted by the State of Michigan, it would be a requirement that cut tomatoes are held below 41°F.

FISH ON THE MENU?

REMINDER – 2005 FOOD CODE VIOLATION 3-201.11 – Food shall be obtained from sources that comply with the LAW. If you have fish on your menu, please remember it must be obtained from an approved source (purchased from a licensed and inspected facility). A food establishment is not allowed to sell or offer for consumption your own caught fish or fish from a local fisherman. Currently the Tri-City area has fish advisories for the Saginaw Bay, Saginaw River and Tittabawassee River. Consuming certain fish from these sources can cause cancer, liver damage, decrease immunity and harm brain development. The most at risk are pregnant women, breast-fed babies, children under 15 years old and people with ongoing health issues. For more information please visit www.michigan.gov/fishandgameadvisory or call 1-800-MI-TOXIC.

Saginaw
County
Environmental
Health
Division

1600 N. Michigan Ave.

Saginaw, MI 48602

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