

# Entrepreneur

FOR THE FOOD SERVICE PROFESSIONALS OF SAGINAW COUNTY

# What's Cooking?

2012 SERVSAFE® REVIEW SESSIONS

LISTERIOSIS OUTBREAK

FOOD LAW CHANGES

MANAGEMENT CERTIFICATION  
REQUIREMENTS

An inside look at  
public health in action  
for  
Saginaw County



## SERVSAFE® MANAGEMENT CERTIFICATION 2012 REVIEW SESSIONS

**THE DATES LISTED BELOW ARE ALL WEDNESDAYS:**

<b>FEBRUARY 15</b>	<b>8:00 A.M.—3:00 P.M.</b>
<b>APRIL 18</b>	<b>8:00 A.M.—3:00 P.M.</b>
<b>JUNE 20</b>	<b>8:00 A.M.—3:00 P.M.</b>
<b>AUGUST 15</b>	<b>8:00 A.M.—3:00 P.M.</b>
<b>OCTOBER 17</b>	<b>8:00 A.M.—3:00 P.M.</b>
<b>DECEMBER 12</b>	<b>8:30 A.M.—12:30 P.M. (Short review &amp; test, \$100)</b>

### Review Session Location:

Saginaw County Department of Public Health  
1600 N. Michigan  
Saginaw, MI 48602  
Room 409

\$150.00 Per Person

This review will cover quizzes and practice tests (provided in folder) and the following principles: causes and prevention of foodborne illness, microorganisms, safe food handling techniques, safe food storage, cleaning and sanitizing procedures, pest control, employees' personal hygiene, employee education and motivation, Michigan's Food Service Law, management's responsibilities and the inspection process.

*\*Please be advised that a minimum of 10 individuals will be required to conduct the ServSafe® review session. If the minimum number is not met, you will be contacted and allowed to sign up for the next review session.*

The certification is good for 5 years from the date it is issued.

**Please contact our office at (989) 758-3686 for further details or to register, fill out and submit the registration form.**

***Review session size is limited, so sign up as soon as possible to reserve your spot!***



## Management Certification Requirements and Enforcement Action

Michigan Food Law §2129 requires that food establishments shall employ a minimum of one managerial employee who is currently certified under a personnel certification program accredited by the American National Standards Institute.

Rule 2(4) states: “a certified manager is defined as one who has direct authority, or exercises control or supervision over the food employees. The certified manager shall be involved in the daily operations of the establishment and carry out the person-in-charge duties.”

It will be required for food service operations to have a certified manager within 90 days from the date that the health department discovers that the establishment is not in compliance.

An expired certificate will be treated the same as a loss of a certified manager. Upon discovery of the expired certificate, compliance will be required within 90 days.

A Corrective Action Agreement will be issued for any non-compliance, with a 90 day completion deadline required. If compliance is not achieved within that time frame, enforcement action will be taken beginning with an Office Conference and progressing to an Informal hearing and then a Formal Hearing until compliance is achieved.

## Changes to Michigan Food Law may be coming soon...

Proposed amendments to the Michigan Food Law of 2000 are currently being considered by the Michigan legislature. Changes would include adoption of the 2009 FDA Food Code to replace the current 2005 edition. This would likely take effect in June or July of 2012.

A few of the highlights from the 2009 Food Code include:

- Cut leafy greens and cut tomatoes will need to be time/temperature controlled (kept at or below 41°F after they have been cut).
- Person-in-charge will be expected to train employees on food allergy awareness.
- Children’s menus cannot contain any cooked to order (undercooked) meat.
- Violations will be identified as a “Priority Item”, a “Priority Foundation Item” or a “Core Item” rather than the current “Critical” and “Non-critical” designations.

As we’ve done in the past, we will provide more detailed information as it becomes available and discuss with you how the new requirements may affect your daily operations.

## LISTERIOSIS OUTBREAK

As of November 1, 2011, the Centers for Disease Control and Prevention reports that a total of twenty-nine people have died and 139 persons have been infected with *Listeria monocytogenes* linked to whole cantaloupe grown on Jensen Farms in Colorado. In addition, one woman pregnant at the time of illness had a miscarriage.

Listeriosis is an infection usually caused by eating food contaminated with the bacterium *Listeria monocytogenes*. Although the disease primarily affects older adults, pregnant women, newborns and adults with weakened immune systems, persons without those risk factors can also be affected.

### Symptoms of Listeriosis:

- Fever
- Muscle aches (including headache, stiff neck, confusion, loss of balance and convulsions)
- Diarrhea
- Nausea

### Preventing Listeriosis

- Rinse raw produce, such as fruits and vegetables, thoroughly under running tap water before eating, cutting, or cooking.
- Scrub produce, such as melons and cucumbers, with a clean produce brush.
- Separate uncooked meats and poultry from vegetables, cooked foods, and ready-to-eat foods.
- Keep your kitchen and environment clean and safe.
- Wash hands, knives, countertops, and cutting boards after handling and preparing uncooked foods.
- Since *Listeria* can grow in foods in the refrigerator, make sure the temperature inside your refrigerator is 40°F or lower.
- Clean up all spills in your refrigerator right away—especially juices from hot dog and lunch meat packages, raw meat, and raw poultry.
- Cook meat and poultry thoroughly.
- Thoroughly cook beef, pork, or poultry to a safe internal temperature.

Source: <http://www.cdc.gov/listeria/outbreaks/cantaloupes-jensen-farms/index.html>

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