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Food Newsletter

WWW.GTCHD.ORG

SPRING 2019

License Renewals & Updates

Your pre-printed license forms are enclosed with this newsletter. Please update any information that is incorrect on the applications. In addition, there is also a new contact information sheet

enclosed. Please complete and return with your renewal. A special reminder for those who have STFU licenses—please make sure to turn in your inspections with your renewal. Last minute inspection requests (less than 4

business days notice) to maintain licensure will be denied.

Don't forget — all renewals are due by April 30, 2019. Late renewals are subject to a late fee of \$50 per month charged the 1st day of the month.

Marihuana and CBD Oil

A food establishment license issued by Michigan Department of Agriculture and Rural Development (MDARD) or a local health department does NOT allow operators to produce or sell marihuana or marihuana-infused products. Any sales of marihuana or marihuana-infused products requires a license from LARA.

With the recent passing of Proposal 1, and creation of the Michigan Regulation and Taxation of Marihuana Act there has been some interest in providing Cannabidiol (CBD) products in food service establishments.

At this time, incorporating CBD oil or industrial hemp into food products is not allowed. While the Act separates industrial hemp from the definition of marihuana, it does not automatically make it acceptable to incorporate into food. Those substances are still illegal at the federal level and MDARD typically relies on the federal government to determine what is considered Generally Regarded as Safe (GRAS).

Due to both federal and state regulations and guidance, the Grand Traverse County Health Department cannot allow the use of CBD in food products at this time. The guidance provided to our department includes the following main points regarding the regulation of CBD in foods:

- ◆ Both CBD and THC are active ingredients in FDA-approved drugs, and under the FD&C Act, it is illegal to introduce drug ingredients into the food supply.
- ◆ According to the FDA, CBD is not allowable as a food or food additive in interstate commerce, regardless of whether the product is hemp-derived.
- ◆ According to MDARD, there is no producer within the state of Michigan currently approved to produce CBD as a food. MDARD relies on the federal government to determine what is GRAS.
- ◆ Approved food additives can be found on the FDA list of GRAS ingredients. Most recently added to this list (effective December 20, 2018) are hulled hemp seeds, hemp seed protein, and hemp seed oil. These items can now be included in human foods provided they comply with all other requirements and do not make disease treatment claims.



Top 10 Violation Citations

Priority

- * 3-302.11 Cross Contamination of foods (e.g. raw foods stored above RTE foods)
- * 3-501.16 Hot/Cold Holding (e.g. holding either hot or cold TCS food at improper temperatures)
- * 3-501.18 RTE PHF held longer than 7 days under refrigeration

Priority Foundation

- * 3-501.17 No date labeling of RTE PHF held longer than 24 hours
- * 4-301.11 Inadequate Hot/Cold holding equipment
- * 4-302.14 Test kit for measuring sanitizer concentration not provided
- * 4-601.11 Food contact surfaces and equipment not clean
- * 5-205.11 Handwashing sink not accessible or hand sinks used for purposes other handwashing

Core

- * 6-501.11 Physical facilities not maintained in good repair
- * 6-501.12 Physical facilities not cleaned as often as necessary to prevent accumulation of debris

RTE— Ready to Eat

TCS—Time/Temperature Control for Safety Food

PHF—Potentially Hazardous Food

Enforcement Review

The focus of our food safety inspections is to ensure management is training and monitoring food safety risk factors within the restaurant. At the conclusion of routine inspections, if a violation has been cited 3 times in a row or cited in 3 of the last 5 routine inspections, the sanitarians will complete an enforcement review sheet. In this review process the sanitarian defines the repeat violations, includes comments and then determines the appropriate enforcement action. These actions include:

- risk control plans
- warning letters
- compliance conferences

The goal of the enforcement review is to provide extra attention to those areas of the facility that need to come into compliance. Our office has many managerial tools available. Please contact our office at 231-995-6051 or visit the following websites for more information.

www.michigan.gov/mdard

www.michiganfoodsafety.com

Active Managerial Control

Applicable Food Code Section: 2-102.11

Developing and implementing food safety management systems to prevent, eliminate, or reduce the occurrence of food-borne illness risk factors is recommended to achieve active managerial control.

Active Managerial Control includes but is not limited to the following:

- Certified food protection managers who have shown a proficiency of required information by passing a test that is part of an accredited program
- Responding correctly to the inspector's questions as they relate to the specific food operation. The areas of knowledge focus on the five factors that directly relate to food safety concerns within retail and food service establishments:
 1. Purchasing food from approved suppliers
 - Only approved suppliers' ingredients and foods are in storage and in use within the facility
 2. Cooking temperatures
 - Food safety critical limits such as final cooking temperatures that need to be monitored and verified
 3. Holding temperatures
 - Stating hot and cold holding temperatures
 - Explaining the relationship between food safety and providing equipment that is sufficient in number and capacity. Also ensuring that equipment is properly designed, constructed, located, installed, operated, maintained and cleaned.
 - Standard operating procedures (SOPs) for performing critical operational steps in a food preparation process such as cooling, date marking and reheating
 4. Preventing cross-contamination
 - Be able to identify the 8 major food allergens and the symptoms of an allergic reaction
 - Explaining the correct procedures for cleaning and sanitizing utensils and food contact surfaces of equipment
 - Identifying chemicals in the food establishment and the procedures necessary to ensure they are safely stored, dispensed, used and disposed of according to manufacturer's directions
 5. Employee health and hygiene
 - Describing the relationship between the prevention of foodborne disease and the personal hygiene of a food employee
 - Explaining the employee health policy for restricting or excluding ill employees
 - How, when and why proper handwashing is critical



Food Service by the Numbers

	2017	2018		2017	2018
Routine Inspections	562	602	Fast Food	83	78
Follow-Up Inspections	162	127	Fixed Restaurants	190	198
Mobile Inspections	6	6	STFU Licenses	50	48
STFU Inspections	69	64	Schools	39	40
Temporary Food Insp.	116	157	Seasonal or Limited Food	25	21
			Other*	83	86
Total # of Inspections	915	956	Total Establishments	470	471

The Health Department also followed up on **45** public complaints involving Food Establishments.

*Other includes bars, churches, cafeterias, commissary's and additional kitchens at the same facility

ServSafe Training

The Grand Traverse County Health Department will be sponsoring several ServSafe® foodservice sanitation courses for foodservice owners, operators, managers and supervisors.

Class dates are as follows:

May 15, 2019

October 16, 2019

Classes are scheduled from 8am until 5pm and will be held at the Health Services Building Training Room located at:

2600 LaFranier Rd.
Traverse City, MI 49686



Classes are limited to 35 students and are filled on a first come first served basis. Payment in full is required to confirm a seat in each class. Registration forms can be picked up in the office or found online at www.grandtraverse.org/1627

We will periodically be holding exam only test dates. Please check with the office to see when the next exam is being held.

If you have any questions, please contact Leslie at 231-995-6018 or eh@grandtraverse.org.



**Grand Traverse County
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