

Michigan Department of Agriculture

2007 Food Safety Education Grants

The Michigan Food Law of 2000 created two funds to be used for food safety education. Three dollars per food license is collected for consumer education and two dollars per food license is collected for industry education. Grants awarded from these funds for 2007 are described below.

CONSUMER EDUCATION FUND

COORDINATED CONSUMER FOOD SAFETY EDUCATION PROGRAMS FOR MICHIGANIANS (MSU)

1. Provide support for "Food Safety Mini-Grants" for partner organizations to execute targeted and innovative food safety education programs for specific populations of consumers.
[Mini-Grants Awarded](#)
2. Continue building collaborative food safety education programs with Michigan stakeholder groups and target national partners.
3. Develop and evaluate targeted food safety educational materials for consumers based on issues identification process.
4. Disseminate food safety educational materials and programs developed through these efforts to food safety educators and consumers by using web-based information systems.

INDUSTRY EDUCATION FUND

ETHNIC FOOD SAFETY TRAINING (MSU)

1. Develop a prototype-training module on ethnic food safety designed for use by food safety professionals in Michigan.
2. Develop culturally appropriate prototype ethnic food safety educational materials for use by ethnic food establishments in Michigan.
3. Pilot-testing / review of the prototype training module and educational resources to provide feedback for improvement and serve as a model for targeting other ethnic foods.

SAFE FOOD SERVICE EDUCATIONAL PAMPHLET (WAYNE COUNTY HEALTH DEPARTMENT)

Using the current Wayne County food safety pamphlet, translate the information into Arabic and Mandarin pamphlets. Print 4,000 English, 500 Mandarin, and 2,000 Arabic pamphlets for distribution within Wayne County.

PERSON IN CHARGE FOOD SAFETY MANUAL (MICHIGAN RESTAURANT ASSOCIATION)

1. Assemble a task force to review and identify tools and strategies a person in charge would need daily to reduce the risk of foodborne illness.
2. Develop a Person In Charge Food Safety Standard Operating Procedures manual.
3. Identify a framework for implementation of the risk reduction initiative, including a plan for measuring risk reduction.

4. Disseminate these standard operating procedures to MDA, MRA, and LHDs in: Kalamazoo, Kent, Livingston, Macomb, Oakland, and Wayne counties.

5. Survey recipients to measure impact and obtain feedback.

FOOD LABELING COMPLIANCE WORKSHOP (MSU)

1. Develop a Food Labeling Compliance Workshop.

2. Conduct an intensive two-day workshop to present FDA and MDA requirements for food labeling.

3. Provide 10 scholarships for this workshop.

THE STARTING BLOCK

Provide scholarships for two employees of "The Starting Block" to attend Better Processing School at MSU. This is a Regional Kitchen Incubator Facility that assists new food processing businesses by providing a licensed facility and training.