Michigan Department of Agriculture

Food & Dairy Annual Report 2003

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Michigan Department of Agriculture
Food & Dairy Division
2003 Annual Report

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Introduction

At 4:15 pm on August 14-a hot muggy Thursday-the biggest blackout ever to occur in the state's history began. Nearly half the state's 10 million people were instantly without power. Very soon after, the Food & Dairy Division, Michigan Department of Agriculture, went into action.

Although the outage affected the Lansing area, power in mid-Michigan was restored fairly rapidly. However, the outage also hit the counties of Macomb, Monroe, Oakland, Washtenaw and Wayne, which includes the city of Detroit, in Michigan's southeast corner. This area encompasses nearly 4.5 million people, or just under half of the state's total population. In this area, 6,000 retail food establishments and 14,000 restaurants serve the public. Most were without power ranging from 24 to 48 hours. Some of these businesses have generators and alternative power sources; most do not. It is the responsibility of the Michigan Department of Agriculture to ensure that these businesses are not selling unsafe food or dairy products to the public.

This was a crisis, but the capabilities, knowledge and skills needed to address the crisis were the same tools used by MDA in the course of a regular day. And although many of the usual technology tools were not working or were inadequate, the ability of all MDA staff to work together and share their expertise proved decisive in averting a food safety crisis. The core message of this 2003 annual report is:

In crisis and in calm, the mission of Food & Dairy is to protect public health and ensure a wholesome food supply, while working to maintain a viable food and dairy industry.

The Food & Dairy Division administers food, beverage and dairy laws in Michigan. To ensure these laws are enforced, Food & Dairy conducts regular inspections of food and dairy establishments and sample products.

The Food & Dairy Division also gives support and assistance to food producers and businesses in order to maintain a viable food industry. The division is committed to keeping consumers and stakeholders informed of recalls, outbreaks and other food and dairy-related issues.

Inspecting, enforcing, supporting and communicating…
these are the vital accomplishments of the Food & Dairy Division.

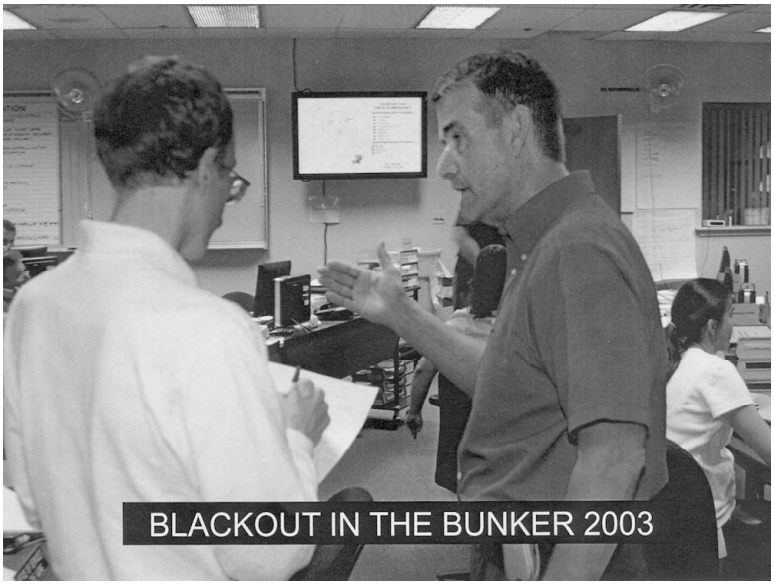
in•spect
1. To examine carefully and critically, especially for flaws
2. To review or examine officially

Section I

Blackout

When the biggest blackout ever to hit Michigan began on August 14, employees at the Michigan Department of Agriculture pulled together almost instantly. The Emergency Management Coordinator for the Department of Agriculture reported to the State Emergency operations center to coordinate efforts for any issues connected with food and agriculture. Food inspectors were dispatched to the affected areas to monitor retail food establishment efforts and conduct inspections. They had a checklist of the most important areas/items to check after power outages to help ensure rapid, thorough risk-based assessments and facilitate inspections of as many stores as possible. MDA field staff/inspectors were deployed from other areas of the state to assist in this massive review, which centered on grocery stores and convenience stores as well as temporary food concession stands at the Michigan State Fair. The entire effort to keep food safe and to inform businesses and the public about food safety was hampered by lack of communication. There was little or no landline phone service, limited cell phone use, no electricity, limited faxes, and no e-mail.

On Friday, August 15, Governor Jennifer Granholm declared a state of emergency for Macomb, Monroe, Oakland, Washtenaw and Wayne counties, including the city of Detroit. A "boil water advisory" was issued because two of the five stations pumping water went down. In some affected areas, residents didn't have access to tap water. In other areas, water was available but was unsuitable for drinking or for food preparation. Due to this action, the Michigan Department of Agriculture and local health departments advised both retail food and food service establishments to either close, or use alternative or approved sources, such as bottled or boiled water, in any foods or drinks that required water in their preparation.


BLACKOUT IN THE BUNKER 2003

Food inspectors driving to inspection sites needed fuel for their cars, but the outage had shut down the gasoline pumps. Agriculture officials requested help from the State Police who arranged to have food inspectors fill their cars at State Police posts for the duration of the outage. By the end of Sunday, a team of MDA staff had completed a five-county survey of stores to ensure that food was safe and water was being handled properly.

MDA officials made contact with businesses to discover where large quantities of bottled water could be obtained, and made that water available to citizens in affected areas. Food & Dairy personnel aided stores, which were having problems disposing of spoiled food. Dumpsters were filling up quickly. Food & Dairy worked with the Governor's office to extend the hours that haulers were allowed to work and to open landfills at times when they were normally closed. Businesses were extremely grateful for this help.

black•out

Lack of illumination caused by an electrical power failure

ex•am•ine
To observe carefully or critically; inspect:

On Monday, inspectors went to 187 stores and made 19 seizures —13 for temperature abuse and 6 for making product with unapproved water. On Tuesday, Wednesday and Thursday, inspectors visited many more stores, working with store personnel and making seizures when necessary. Most of the seizures were for temperature abuse-frozen or refrigerated food that had been out of the acceptable temperature range and thus potentially unsafe or lacking in quality. Over a six-day period, staff assessed the safety of food and water on store shelves, at processing plants, in consumer kitchens and at the Michigan State Fair. Partners from local health departments performed similar assessments at restaurants.

During this six-day period, 40 MDA staff visited 25% of more than 6,000 food facilities in southeast Michigan, issuing 117 seizures for 394,000 pounds of food valued at approximately $734,600, and investigating 100 consumer complaints.

Food wasn't the only concern. Keeping milk safe and moving out to stores is another vital mission of the Michigan Department of Agriculture. The affected area has 15 dairy plants, including three large ones, and all had back-up power. However, dairy products valued at $23,000 did have to be disposed of due to the outage.

The 155th annual Michigan State Fair was also originally slated to open Friday, August 15. Due to the power loss, the fair opening was pushed back to Saturday, August 16. The days following the outage brought adverse conditions but food and dairy inspectors and veterinarians continued to work on behalf of the public. They wanted to be sure that the fairgoers and others had a safe food and water supply, and that animal exhibits were safe for the animals and for the people visiting them. MDA food and dairy inspectors were on hand to conduct inspections and ensure the safety of food being prepared and sold to fairgoers.

Throughout the crisis, the Michigan Department of Agriculture was committed to arming consumers with proper food safety information and letting retailers know clearly what was expected of them. The MDA issued information for newspapers, radios, TV, and also posted information to the Department's web site and the Governor's michigan.gov site. MDA officials spoke on radio stations throughout the affected region to educate consumers and retailers on ways to keep food safe. Department employees also staffed emergency phone lines, responding to many calls from anxious citizens during the weekend and after, mostly concerned about the safety of food in their refrigerators and freezers.

People often remember the inconvenience or discomfort of a blackout—no air conditioning, no lights, no gasoline for the car. Sometimes they remember the unexpected experiences—the sight of a large expanse of skyscrapers without lights, family and friends under one roof playing Scrabble by candlelight, or the kindness of a stranger who stops to help. When a blackout comes, Food & Dairy staff think immediately of food safety. Without power, the safety of food and milk is threatened every step of the way from farm to fork. Power or no power, crisis or no crisis, food safety is always the top mission of the Michigan Department of Agriculture and its Food & Dairy Division.

Section 2

Inspecting, Enforcing & Supporting

The Food & Dairy staff in 2003 administered food, beverage and dairy laws in Michigan. Hard work, technological innovations and expertise enabled the Food & Dairy staff to ensure a strong, consistent food safety program throughout Michigan. The Food & Dairy staff conducted 31,005 inspections at food and dairy facilities. The staff licensed 29,369 food service establishments and 12,745 retail food establishments and conducted over 1,100 enforcement actions to address food safety violations. For the second year, they used the state of the art eInspector system, a web-based inspection system, consisting of a central database accessible by food supervisors and program management, and a laptop application that is accessed by field inspectors. The technology helps maximize the effectiveness of inspections.

In addition, Food & Dairy staff provided Foodborne Illness Response STrategy (F.I.R.ST.) training throughout the state. Developed through the collaboration of state and local agencies, the strategy seeks to improve coordination during outbreak responses; to identify outbreaks early; to implement control measures promptly; and to prevent human illness.

They led a multi-agency initiative to evaluate the safety of water supplies at five fairs in Michigan, and to identify effective risk and reduction practices. This is part of an ongoing, long-term initiative to improve water quality at fairs in Michigan. To date, 22 percent of Michigan fairs have been evaluated. Evaluations will continue, as resources allow.

Staff created and distributed materials to producers and consumers, including updated regulations on *Processing Guidelines for Venison*. They created on-going materials and education for food safety including numerous articles for newspapers, radio and television. Food safety was a prevalent topic in *Ag Every Day*, an online magazine featured on the Michigan Department of Agriculture's web site.

Section 3

Spearheading New Initiatives

In June and October 2003, leaders from Michigan's food, agriculture, public health, and emergency response communities came together through the Food Security Summit to discuss how to best protect our food and agricultural infrastructure. MDA, the Michigan Department of Community Health, the National Food Safety and Toxicology Center at Michigan State, along with food and agricultural industry partners agreed that Michigan needs a food and agriculture security strategy. Five workgroups (inputs, production, processing, distribution/transportation, and retail) were commissioned to identify food strategies that could be incorporated into Michigan's overall Homeland Security Strategy. MDA staff summarized the suggested strategies that will be reviewed by the State Homeland Protection Board.

In August 2003, MDA investigators obtained warrants charging 12 misdemeanor and five felony counts against the operators of a Tuscola County bean elevator. With the assistance of the Food and Drug Administration and U.S. Customs, MDA tracked shipments of black beans from China and Brazil to the elevator where the beans were allegedly removed from their packaging and redistributed in bulk or rebagged. At the same time, the operators were accepting beans from local farmers, but failed to provide surety (security) to be able to pay the farmers, and did not pay assessments on the beans to the Michigan Bean Commission.

Food Program Statistics

Frequency of Routine Food Inspection Activities

Inspections	23,046
Complaint investigations	1,144
Product Samples	637

Number of Licenses/
Manufacturing Plants, Retail, Warehouses

Food (manufacturing plants, retail stores, warehouses)	
Retail Food Establishment	12,745
Extended Retail Food Establishment	823
Wholesale Food Processor	506
Limited Wholesale Food Processor	687
Food Warehouse	994
Mobile Food Establishment	49
Mobile Food Establishment Commissary	40
State/County Fair Temporary	1,285
Special Transitory Food Unit	36

Food Enforcement Activity

Enforcement letters	211
Consent Agreement/Fines	18 Fines/cost=$2,900
Prosecutions	3 Fines/cost=$1,000

Number of Licenses/
Food Service Establishments

Food Service (restaurants)	
Food Service Establishment	29,369
Mobile Food Service Establishment	342
Mobile Food Establishment Commissary	28
Temporary Food Service Establishment	11,193
Special Transitory Food Unit	521
Food Service Vending	4,483

Miscellaneous

Certificates of free sale	1,116
Freedom of information act requests	192

Section 4

A Comprehensive Food Safety Program

Michigan's food safety program, covering farm to table food regulations (animal health, feed, pesticides, food processing, dairy, meat, eggs, retail food and food service) are all part of the Michigan Department of Agriculture. This is an integrated and comprehensive approach to ensure food safety.

Food Program

The goals of the food inspection program are to:

- prevent adulterated, putrid or otherwise unwholesome foods from entering commerce;
- prevent foodborne illness and death;
- prevent food establishments from operating under unsanitary conditions whereby the public health and well being may be endangered;
- prevent fraud and deception with respect to food products;
- assure that all food products meet Michigan quality and purity standards;
- assure all food products are properly labeled; and
- provide industry guidance and support with respect to food safety and sanitation.

To meet the objectives of the program, the division licensed, monitored and inspected approximately 23,046 food establishments and county and state fair concession stands using risk potential and history to determine inspection frequency. Program staff also investigated foodborne illness complaints and outbreaks as well as monitored product recalls. Staff responded to natural and manmade disasters involving food commodities-most notably the Blackout of 2003. They took samplings of food commodities for microbiological contaminants and toxic substances, certifying the quality and safety of Michigan commodities for export to other states and countries. They worked with industry to advise on food product standards and emerging food safety issues. As new advancements and techniques took place in the food industry, Food & Dairy offered training to those working on food issues.

The establishments licensed, inspected, and regulated by this program involve over 14 billion pounds of food commodities. The food safety program benefits every consumer in the state, assuring them safe, wholesome food products. Persons outside the state and country also benefit from this program when they buy and consume Michigan products. Industry benefits from this program by competing on a level playing field using the same sanitation standards. Michigan producers who export food commodities benefit by having their products (over $70 million) certified by Michigan for food sanitation and safety. The program functioned with 48 field staff working out of their homes; five regional supervisors working out of MDA's regional offices, with additional support staff in the regions and in the Lansing office.

Foodborne Illness Outbreaks
The Food and Dairy Division provides training and consultation to local health departments and industry, investigating foodborne illness outbreaks to promptly implement control measures and identify steps to prevent similar outbreaks in the future.

In January, approximately 100 illnesses resulted from ingestion of meat intentionally contaminated with a pesticide containing nicotine. Staff from MDA, state and local public health, affected food industries, and federal law enforcement agencies collaborated in the investigation. The incident led to the recall of approximately 1,700 pounds of ground beef. In May, a former store employee pled guilty to deliberate contamination of the ground beef, and in September, was sentenced to prison.

During 2003, 35 laboratory-confirmed foodborne illness outbreaks were reported. Twenty-five of these outbreaks were due to Norovirus. Norovirus outbreaks are typically transmitted via food after an infected foodhandler handles food in an unsanitary manner. The largest reported incident involved a church supper resulting in 150 illnesses. The Michigan Food Law of 2000 contains important safeguards that should help reduce the risk of Norovirus outbreaks, including requirements related to employee health, hand washing, and preventing food contamination through contact with the hands of food workers.

In July, a picnic held at a family farm resulted in an outbreak caused by a unique strain of *Salmonella enteritidis*. The investigation team consisted of MDA staff, state and local health department staff, and Michigan State University staff. Investigators found that the family housed a traveling petting zoo, and had been caring for a sick wallaby prior to the outbreak. The local health department determined that the wallaby's symptoms were similar to those affected by the outbreak. After the wallaby died, its tissues were tested and found to contain the outbreak strain of *Salmonella enteritidis*. Investigation findings indicated that the wallaby transmitted the organism strain via food and the environment. This investigation highlighted the importance of considering all possible routes of transmission when conducting a thorough outbreak investigation.

en•force
To compel observance of or obedience to

Recalls
When a food product fails to meet food safety standards, Food & Dairy staff work with federal, local and food industry officials to remove it from the marketplace. In 2003, information on 77 recalls affecting Michigan was shared with food inspectors, local health officials and the general public. The Food & Dairy Division provided consultation to industry, regulators and law enforcement officials during foodborne illness outbreaks, unintentionally caused or due to deliberate contamination, food recalls and other food-related events. Staff also maintained a foodborne illness outbreak surveillance database.

In June 2003, five illnesses in Minnesota, Kansas and Michigan, due to *E. coli* O157:H7, were epidemiologically linked to frozen raw beef products that were primarily sold via door-to-door sales. Approximately 739,000 pounds of various frozen beef products were recalled. This recall raised the concern that needle-tenderized whole muscle steaks pose a risk, since bacteria is driven to the center of the steak, and the steak is not always thoroughly cooked by consumers.

In July 2003, MDA staff became involved in the investigation of a Detroit sandwich manufacturer, after receiving information alleging that ready-to-eat sandwiches were being "reworked" and distributed in unrefrigerated vehicles. Meat on sandwiches returned from retail stores was re-used on new bread and repacked with fresh dates. Investigation findings led to a recall of ready-to-eat sandwiches and subsequent enforcement action by MDA. Criminal prosecution resulted in fines assessed by the court. Concurrent with the investigation, MDA conducted a regional survey of 10 other Detroit-area sandwich manufacturers. Survey conclusions indicate guidance for sandwich manufacturers is needed, evaluating reasonable shelf-life and proper refrigeration.

Food Service Sanitation Program
Partnership and Reorganization

Food safety in Michigan's restaurants is a partnership between MDA and Michigan's 45 independent local health departments. MDA establishes statewide program policy and direction. Providing consultation and training services to local health department sanitarians, the Department evaluates local health department performance in conjunction with the Michigan Local Public Health Accreditation Program. Each local health department is evaluated every three years. The Accreditation Program helps to assure accountability for the nearly $8.28 million appropriated by the state to local health to conduct the food service sanitation program.

In 2003 local government, through the collection of fees and taxes, contributed $15,681,037 for a total statewide budget of $23,960,674. In return, 303 local health department sanitarians conducted 96,095 inspections of 45,936 licensed food service establishments, investigated 5,274 complaints, and approved 2,076 plans for new construction. In addition, local health departments provided training and consultation services to the food service industry. Local health departments served as food safety leaders on a community level.

Reorganized in 2003 to improve service, the Food Service Sanitation Program worked with the Departments of Community Health, Environmental Quality, and local health to overhaul the Michigan Local Public Health Accreditation Program. Staff conducted follow-up evaluations for eight local health departments and issued an order under the Public Health Code against one local health department.

The Food Service Sanitation Program improved the forms and procedures used for issuing food service licenses and temporary food service licenses. To create faster and more effective communication, staff organized a group of local health department sanitarians appointed by the Michigan Association of Local Environmental Health Administrators to comment on draft policy documents. Using the power of electronic communication, program staff arranged to have over 175 local health department sanitarians receive food safety bulletins daily on the MiFood listserve and created a database for local health departments to use when working with Special Transitory Food Units. In addition, increased information was made available to local health and the industry via the MDA website.

Training

The Food Service Sanitation Program provided 18 classroom-training sessions across the state to over 480 local health department sanitarians in Retail Food HACCP, Risk-Based Inspection Techniques, Violation Identification, Accreditation Program Self-Assessment, and Plan Review. In addition, the staff conducted 12 local health department "Round Table" staff meetings and re-standardized 28 local health department field trainers. An Emergency Risk -Based Inspection Schedule (ERBIS) was developed for local health departments to use in the event local program resources or local emergencies develop that force a reduction in the number of inspections. Two local health departments are using ERBIS to date. . To help industry, a database of all of the available training resources available within the state was created and posted online at www.michigan.gov/mda

Dairy Program Statistics

Total number of dairy farms in state	2,798
No. of Grade A farms in state	2,524
No. of Manufacturing farms in state	274
No. Dairy Farms out of business	219
No. of New farm permits issued	45
Net Farm Loss	174

Farm Inspections

Total number of farm inspections	7,959
Grade A farm inspections	7,159
Manufacturing farm inspections	800
Initial inspection (1)	106
Routine inspection (2)	5,801
Reinspection (3)	1,331
Permit suspensions inspection (4)	201
Reinstatement inspection (5)	192
High Count inspection (6)	32
Milking Time inspection (7)	631
Positive Antibiotic (8)	56
Warning notice inspection (9)	267
Water sample inspection (10)	40
Advisory inspection (11)	23
Fieldman Certification inspection (12)	160

Elapsed Time for Inspections

<30	603
30 to <60	5,315
60 to <90	1,709
90 to <120	310
>120	22

Other Inspections

Bulk Hauler Sampler Inspections	333
Bulk Hauler Sampler Reinspections	4
Tanker Inspections	321
Tanker Reinspections	4
Receiver Sampler Inspections	61
Receiver Sampler Reinspections	0
Grade A plant inspections	131
Manufacturing plant inspections	69
Transfer Station inspections	9
Single Service Plant inspections	8
Grade A Surveys Performed	67
Grade A Surveys failed	2
USDA Surveys	18
USDA Butter Grading certificates	199
USDA NFDM Powder certificates	12
Right to Farm investigations	33
Pasteurization evaluations	362

Enforcement Actions

No. of Grade A farms excluded from the market	202
No. of Manufacturing farms excluded from the market	109
No. of drug residue violations resulting in exclusion	82
Pounds of Drug Residue contaminated milk disposed	3,117,101
Exclusions due to Failure to Comply and Health Hazard	20
Pounds of contaminated milk disposed	42,873
Exclusions due to Bacteria count and Cooling Temp	61
Pounds of contaminated milk disposed	19,525

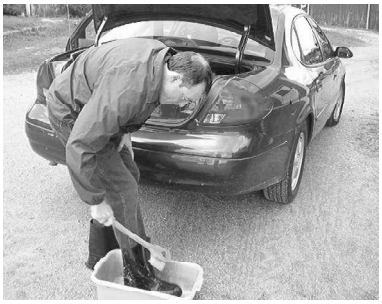
Dairy Program

Enforcement

Michigan Department of Agriculture dairy inspectors work closely with the dairy processors to provide safe, wholesome dairy products to consumers. There are 2,798 dairy farms in Michigan with 2,524 being Grade A dairy farms. (The other 274 are manufacturing farms.) In 2003, dairy inspectors conducted 7,959 farm inspections. Enforcement continued to be a strong component with 202 Grade A farms and 109 manufacturing farms excluded from the market because of violations. In 2003, MDA conducted a total of 229 dairy farm permit summary suspensions because of failure to comply with the law and health hazards violations. Based on these suspensions, a total of 175,131 pounds of milk was removed from the public food supply.

In addition to these permit suspensions, 598 Warning Notices to Grade A and manufacturing dairy farms because illegal milk quality tests were issued.

To improve on-farm milk sanitation, Dairy Section staff held 16 compliance meetings with milk producers in FY 03. Staff also monitored the drug residue screening of each bulk milk tanker. In the 2003 fiscal year, 92,657 loads of milk were sampled for drug residues. Eighty-two of these loads were found to be in violation resulting in 3,117,101 pounds of milk being removed from the public food supply.



Recalls

While conducting a routine review of inspection pasteurization charts, inspectors found that eggnog at one processor was underpasteurized. This review precipitated a recall on December 19, 2003, for underpasteurized eggnog. The eggnog was returned to the plant and destroyed. This recall affected 799 half gallons, 872 quarts and 607 12 oz. containers, with a total value of $4,297. Because of a cooperative effort between the processor and the Michigan Department of Agriculture, the recall was accomplished with no illnesses or injuries being reported.

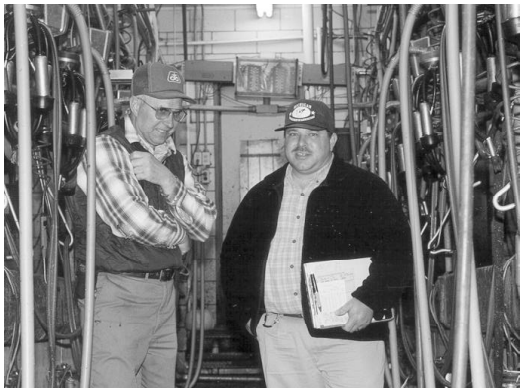
Dairy inspectors determined on June 10, 2003 that a cow from a farm tested positive for listeriosis. Based on these results, the raw milk used from this farm to make cheese at a processor was tested. On June 18, 2003 eight 12-pound wheels of Edam Cheese were seized at the processor for positive *Listeria monocytogenes.* A total of $576 worth of cheese was destroyed at the plant and a Class 1 recall again averted, since all the affected cheese remained at the plant.

During a sampling at one dairy, inspectors found Ackawi Cheese to be positive for *Listeria monocytogenes*. On June 12, 2003, 210 pounds of Ackawi Cheese was seized at the plant. The cheese, worth approximately $788.00, was destroyed at the plant and a Class 1 recall was again averted, since all the affected cheese remained at the plant.

During routine sampling on May 22, 2003, a batch of half and half from a dairy was found to be positive for phosphatase by the Michigan Department of Agriculture's laboratory. On May 24, 2003, a voluntary Class 1 recall was initiated based on the fact that the underpasteurized half and half had been distributed to three locations in Wayne County. There were no illnesses or injuries reported.

New Dairy Plants

In 2003, two new dairy plants were licensed. One located in the Upper Peninsula began processing milk in May 2003. The owners of the plant milk approximately 60 cows on a Grade A dairy farm and were looking for a way to add value to their milk. The plant makes cheese and bottles milk. Its products are distributed to stores across the Upper Peninsula, including Wal-Mart. Business is booming and they are now purchasing milk from additional suppliers.



The other new dairy plant, near Midland, also began processing milk in May 2003. Its mission is to promote goat products and develop the market for goat's milk as a healthy alternative to current products on the market. The plant rolled out its first product, Chevre, a soft traditional goat's milk cheese. The plant contains three vat pasteurizers and product vats as well as packaging equipment making it highly flexible in terms of various cheese types for future production.

Special Projects

In cooperation with the Michigan Agricultural Electric Council, dairy inspectors made electrical safety checks on over 30 percent of Michigan's dairy farms during their routine farm visits from August 1, 2003 through September 30, 2003. The electrical safety check is a free service to farmers in addition to the normal milk safety inspections performed by MDA staff, continuing a program that began in 1996. In addition to their regular inspections, the dairy inspectors take a simple voltage measurement from the milk bulk tank to the floor that may reveal electrical safety problems, such as ground faults for elevated neutral-to-earth voltage that may be harmful to livestock or humans. If a steady reading of two or more volts AC is found, the inspector notifies the milk producer, encouraging him to contact the dairy's electrical power supplier for a follow-up evaluation. In every case, the inspector leaves the producer an informational brochure containing a record of the voltage check, along with contact information for the dairy's power supplier. Out of a total of 913 safety checks, 13 or 1.4 percent were greater than 2 volts. After being notified by the inspector, most producers were very interested in working with the power supplier to quickly solve any potential problems.

e•val•u•ate

1. To ascertain or fix the value or worth of.

2. To examine and judge carefully; appraise.

MDA Consumer Food Safety Education Fund

The goals of the three-year $450, 000 MDA Consumer Food Safety Education Fund are clear:

- Decrease foodborne illness
- Help Michigan consumers obtain and understand food safety information

Every time a food license is sold in Michigan, $3 is placed in the Consumer Food Safety Education Fund in accordance with the Michigan Food Law of 2000. Part of this fund goes to a Mini Grant Program to encourage food safety when consumers are handling, preparing and cooking food. MDA, the Michigan State University Department of Food Science and Human Nutrition, MSU Extension, and the MSU National Food Safety and Toxicology Center administer this fund. These partners awarded the following mini grants in 2003.

Early Success, Right from the Start - Family Fun Night (FFN) - Big Rapids
Early Success included a free dinner, music, games and costumed characters in its FFN series to teach food safety practices. Twenty food safety FFNs took place in May, June, September and October.

Community Action Agency - Family Health Luncheon - Jackson, Lenawee and Hillsdale Counties
Luncheons from September through December gave underserved families food safety education, a hot meal, activities for children and food safety items, like food thermometers and cutting boards.

Hunger Action Coalition - Empower Yourself with Food Safety! - Detroit
Partnering with Michigan State University Extension, the Coalition promoted safe food practices during workshops at nine emergency food provider sites. Participants received a take-home food safety tool kit, certificate of participation and details on other Coalition and Extension services.

Mid Michigan Child Care Centers, Inc. - Educational food safety fun book for children - Freeland
Serving 2,500 home child care providers and 25,000 children, an educational booklet for providers instructed children about safety topics, such as hand washing, food handling and kitchen safety.

Midland County Health Department - Food safety fun for elementary school kids - Midland
To educate underserved children on concepts such as proper food cleanliness, chilling, heating and basic hand washing skills, the health department used the USDA's FightBAC! curriculum and provided food safety kits. The program reached 350 children, ages 3 - 8.

MSU Extension Family Nutrition Program (FNP) - Food safety tool kits - Traverse City
The FNP gave instruction and food safety tool kits to low income elders in the Grand Traverse Band of Ottawa and Chippewa Indians and to residents at Dakoske Hall, a substance abuse treatment center. Kits included a shallow food storage container, refrigerator thermometer and basic food safety information.

Western Upper Peninsula District Health Department - Educating seniors - Hancock
Approximately 400 seniors in the western U.P. who visit health screening events every year received information on safe food handling practices and were provided a meat thermometer with instructions on proper use.

Every time a food license is sold in Michigan, $3 is placed in the Consumer Food Safety Education Fund.

www.michigan.gov/mda

Number of copies printed: 200; Total cost: $282.81; Cost per copy: $1.41