



Michigan Department of Agriculture & Rural Development

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Food Digest

Food and Dairy Division

2018 edition

Food Establishments Play Key Role in Preventing the Spread of Hepatitis A

Local public health officials and the Michigan Department of Health and Human Services continue to see an elevated number of hepatitis A (HAV) cases in our state, and we need your help to stop the spread and prevent additional illnesses or possible outbreaks. From the start of the outbreak in August 2016 through February 2, 2018, there have been 727 cases, including 590 hospitalizations and 24 deaths. Food workers have accounted for 28 of the outbreak cases, or just over four percent of the total. This outbreak has had a high hospitalization rate of around 85 percent of confirmed cases.

HAV is highly contagious and can be transmitted when infected persons do not wash their hands properly after going to the bathroom and then touch other objects or food items. People infected with HAV are most contagious from two weeks before onset of symptoms to one week afterward. Symptoms usually start within 28 days of exposure to the virus with a range of 15-50 days. These symptoms can include jaundice (yellowing skin and whites of eyes), fever, diarrhea, tiredness, loss of appetite, nausea and vomiting, stomach pain, dark-colored urine and pale or clay colored stool. Not everyone who is infected will have all the symptoms.

Food establishment managers and employees can play a big role in preventing HAV transmission in their facilities. The primary concerns with HAV infections in food workers are not only the risk of contaminating food and transmitting the virus to customers/consumers, but also spreading the virus to other food workers in the establishment. Food workers who are exposed to ill co-workers during the infectious stage of HAV are at significantly increased risk of contracting the virus. Here are a few steps every food establishment should take:

Encourage vaccination. HAV is a vaccine preventable disease. If your employees have private health insurance coverage, encourage them to see their doctor or pharmacist and get vaccinated. If your food establishment is located within the outbreak area, free or low-cost vaccination options may be available through your local health department.

A little prevention goes a long way! Follow safe food handling guidelines, including thorough, frequent handwashing. Wear gloves when handling food, and clean and sanitize often with an approved sanitizing solution. Focus on areas that are frequently handled or touched,

including kitchen surfaces, ice machines, door knobs and light switch plates. For guidance on cleaning and sanitizing following an HAV outbreak or to use to prevent an outbreak in your food establishment (including Spanish, Chinese, Korean and Arabic translations for many of the documents), visit www.michigan.gov/foodsafety.

Educate your employees. Talk with your employees about the current HAV outbreak and make sure they know the symptoms. Emphasize the importance of good hygiene, especially hand washing. Hang the poster provided by MDARD in a place where your employees can easily read it. Remind your employees to stay home if they are sick and to immediately report to you if they (or a household member or a close personal contact) have symptoms or have been diagnosed with HAV.

Report HAV in your establishment. If you find out about an infected food worker or have a worker with HAV symptoms, immediately notify your local health department and ask what to do next. Send the worker home immediately and ask your regulatory authority (MDARD or your local health department) for guidance on when the employee can return to work. Implement an immediate cleaning and sanitation regimen for your entire facility.

With your assistance, we can stop the spread of hepatitis A and help keep your employees and customers healthy. For more information on hepatitis A, the current outbreak area and copies of guidance documents, visit www.michigan.gov/hepatitisAoutbreak.

Sign up to receive email updates!

During the recent Hepatitis A outbreak in Michigan, MDARD sent information to food and dairy licensees via email and direct mailings. The 'snail mail' notification process took approximately two weeks, compared to an almost immediate distribution to our limited email list.

To streamline this process, MDARD would like to expand its email list of food licensees. To receive emails about program updates and emergency response efforts, or provide occasional feedback via customer service surveys, please type the link that pertains to your license type below into your web browser and provide your email address when prompted.

Retail Food Licensees (includes the following license types: FRF, FRE): <http://bit.ly/2FWvXTb>

Manufacturing Food Licensees (includes the following license types: FFP, FLP, FFW, FMC, FMF, FST, FTM, FSF): <http://bit.ly/2EbG9en>

Reminder: New Fees for 2018 License Cycle

New license fees are effective 1/1/2018 to 12/31/2018 for all license renewals and new license applications:

\$73 Fee:

- Temporary Food Establishment (operates 14 consecutive days or less excluding fairs)
- State or county fair only

\$186 Fee:

- Retail Food Establishment
- Limited Wholesale Food
- Processor with \$25,000 or less in annual gross sales.
- Food Warehouse

\$192 Fee:

- Mobile Food Commissary (serving mobile grocery)
- Mobile Food License

\$159 Fee:

- Special Transitory Food Unit

\$471 Fee

- Extended Retail Food Establishment (grocery with both food service and seating)
- Wholesale Food Processor

\$186 Fee:

- Food Vending Base plus number of banks:
 - \$ 500 - Level 1: 1 to 20 banks of vending machines
 - \$ 750 - Level 2: 21 to 50 banks of vending machines
 - \$2,000 - Level 3: 51 to 75 banks of vending machines
 - \$3,000 - Level 4: More than 75 banks of vending machines

Avoid Late Fees: Submit License On Time

All food establishment licenses expire on April 30 each year. MDARD sends license renewals for current licensed establishments early in the year.

Any licenses postmarked or computer date-stamped after April 30 will be assessed a \$150 late fee. Additional fees and regulatory actions include:

- \$400 fine (1st year delinquent)
- \$800 fine plus \$80 administrative costs (2nd year)
- Closure order and legal action

If you are notified because your renewal was late, promptly submit your late fee in order to avoid additional fines and penalties. And, remember, your food establishment license must be conspicuously posted. For additional information or questions, contact MDARD's Customer Service Center at 800-292-3939.

Reduced oxygen packaging? What's That?

Most operators recognize the term VAC PACK, but not reduced oxygen packaging. Food inspectors tend to call this packaging method ROP, Reduced Oxygen or Modified Atmosphere packaging, because that's how it's referred to in the Food Code.

When certain foods are packed in a bag, jar or other package that excludes oxygen, the conditions that allow botulism toxin to develop may be present. Clostridium botulinum, the organism that produces botulinum toxin, one of the most potent neurotoxins known, is present in our environment all the time, but fortunately it can't grow unless certain conditions are met. C. botulinum must have the right temperature, food, moisture, little acid, and no oxygen.

Unfortunately, these conditions sometimes exist in foods packaged in vacuum bags or pouches, in bottles or jars and even when oil excludes the air. Because botulinum toxin is so potent, and the effects of botulism poisoning are so severe, often causing death or permanent impairment for those that survive, food safety regulations strictly define what foods may be produced in these packages that are designed to exclude air. Products contaminated with botulinum toxin look and smell fine -- they are just deadly. Usually, there is no indication the food can cause you to become uncoordinated, experience double vision, lose all sensation and control over your body, and quite possibly, cause you to stop breathing.

In retail stores and restaurants, foods packaged in reduced oxygen packaging will likely require a variance to the Food Code and a food safety or HACCP plan to ensure risk factors for C. botulinum growth are controlled. Foods that are cured, are naturally dry (low water activity), salted, or acidic may be safe to pack this way but a variance and HACCP plan is still required.

Foods that are cooked and packed in ROP packages are especially susceptible to C. botulinum growth and for this reason are not permitted to be produced in retail food establishments. There is an exception for foods that are packed in ROP packaging after being frozen if they are properly labeled, but even in this case a HACCP plan is required. Uncured meats, uncured meat and vegetable combinations, cooked or smoked fish, cooked vegetables are never allowed to be produced under ROP methods in a retail food establishment without prior approval.

If your firm is producing ROP products that are not cured or produced without an approved food safety HACCP plan and variance, you must immediately stop this process.

If you have questions, please contact your inspector.

Contact Us:

Phone: 1-800-292-3939

After Hours Emergencies: 517-373-0440

Email: mda-fooddairyinfo@michigan.gov

Fax: 517-335-0591 (NEW)

Web:

www.michigan.gov/mdard or www.michigan.gov/foodsafety

Licensing/Business Start-up Info:

www.michigan.gov/miagbusiness

Marketing Information:

www.michigan.gov/mdardmarketingguide

Electronic Complaints Submission:

www.michigan.gov/complaints

FSMA Update:

The Food Safety Modernization Act (FSMA) was signed into law in 2011. The U.S. Food and Drug Administration (FDA) created several new rules to carry out the requirements of the law. For food facilities that manufacture, pack or hold human food, the new rule is called the Preventive Controls for Human Food Rule and requires firms to have a written food safety plan.

Firms with over \$1 million in annual sales are currently required to be in compliance with this new rule. This rule does not apply to retail operations. More specific details on the content of the requirements can be found at the website to the right.

Firms with less than \$1 million in annual sales need to be in compliance by September 19, 2018. Firms of this size are considered "very small facilities" and can qualify for an exemption to the requirement to have a food safety plan.

However, in order to qualify for this exemption, firms must submit information to the FDA near the compliance date and every two years thereafter. The required information includes an attestations statement and evidence that the firm meets local or state food safety requirements. More information on the criteria to qualify for this exemption can be found at the website below:

Details on the Preventive Controls for Human Food Rule:

<https://www.fda.gov/Food/GuidanceRegulation/FSMA/ucm334115.htm>

Details on the requirements for very small facilities to qualify for an exemption to part of the rule:

<https://www.fda.gov/Food/GuidanceRegulation/FoodFacility-Registration/QualifiedFacilityAttestation/default.htm>

Who Regulates Vending Machines and Other Self-service Food Operations in Michigan?

A vending machine is defined as a self-service device that, upon insertion of a coin, paper currency, token, card, or key, or by manual operation, dispenses unit servings of food in bulk or in packages without the necessity of replenishing the device between each vending operation. Regulated vending machines include those that serve food that is temperature controlled for safety (e.g., sandwiches and ice cream) and those that dispense a food or beverage into a container (e.g., coffee or hot chocolate).

Machines that dispense pre-packaged foods such as pop, gum, candy, etc., are not currently required to be licensed. With the passage of Senate Bill 774 of 2016, the responsibility for licensing and inspecting most food vending companies was transferred from local health departments to MDARD, effective September 18, 2016. MDARD now evaluates vending company base locations (e.g., food warehouses) and a portion of each company's regulated machine locations during normally scheduled routine evaluations.

A bank of vending machines is defined as one or more regulated machines in the same physical proximity, such as a factory break room. A single building may have more than one bank of vending machines (e.g., separate floors of an office building or opposite ends of a building). In April 2018, when MDARD licenses are renewed, vending companies can calculate the license fee based on the number of banks* of regulated vending machines the company operates.

Vending fees are:

Level 1: 1 to 20 banks of vending machines, \$500

Level 2: 21 to 50 banks of vending machines, \$750

Level 3: 51 to 75 banks of vending machines, \$2,000

Level 4: More than 75 banks of vending machines, \$3,000

The following examples demonstrate how fees for vending companies are calculated:

Example 1:

Company A operates one vending base location (FVB) with 37 banks of vending machines located in various buildings:
Total application fee owed =
\$186 (FVB) + \$750 (Level 2 Fee) = \$936.

Example 2:

Company B operates 3 vending base locations in Michigan. Base Location 1 services 22 banks of vending machines in various buildings; Base Location 2 services 15; Base Location 3 services 17. Company B licenses all 3 base locations separately @ \$186 each x 3 = \$558 but pays one additional Level 3 vending location bank fee based on the total number of banks of vending machines (22 + 15 + 17 = 54) = \$2,000.
Total licensing fee due for the three applications = \$2,558.

Example 3:

Company C operates an out-of-state food warehouse that services 19 Michigan vending locations. Company C must license one Michigan vending location as a Food Vending Base (FVB) @ \$186 and pay an additional fee based on the total number of banks of vending machines in Michigan = \$500 (Level 1) for 19 locations.
Total licensing fee due: \$186 (FVB) + \$500 = \$686.

If you were licensed in 2017, you will be receiving a renewal application for the new license year and need to renew prior to the expiration of the old license, April 30, 2018. Please contact MDARD at 800-292-3939 if you have questions.

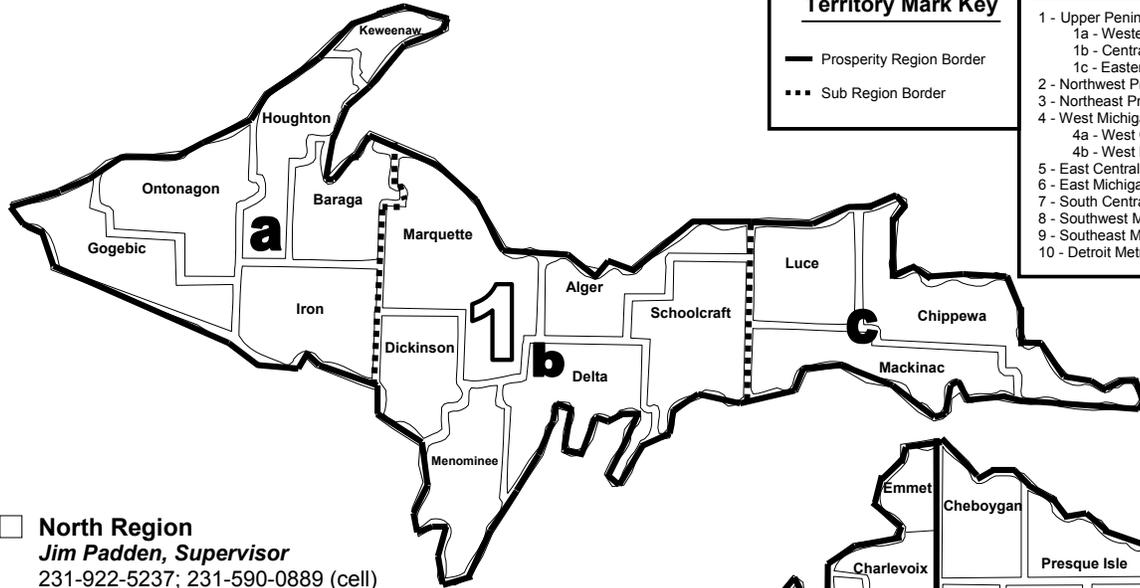
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FOOD SECTION

Food and Dairy Division

Effective Date: 1/28/2018



Territory Mark Key	
	Prosperity Region Border
	Sub Region Border

Michigan Prosperity Regions Key	
1	Upper Peninsula Prosperity Alliance
1a	Western UP Prosperity Region
1b	Central UP Prosperity Region
1c	Eastern UP Prosperity Region
2	Northwest Prosperity Region
3	Northeast Prosperity Region
4	West Michigan Prosperity Alliance
4a	West Central Prosperity Region
4b	West Michigan Prosperity Region
5	East Central Prosperity Region
6	East Michigan Prosperity Region
7	South Central Prosperity Region
8	Southwest Michigan Prosperity Region
9	Southeast Michigan Prosperity Region
10	Detroit Metro Prosperity Region

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 231-922-5237; 231-590-0889 (cell)

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Horne, K. 231-357-0727	Schiavo, J. 906-284-1799
Juhola, A. 906-869-6392	Spenski, A. 231-301-1027
Krystyniak, J. 231-357-3167	Treadway, T. 989-390-0124

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Cummings, D. 248-270-6070	McDade, T. 989-239-1329
Dickinson, D. 989-239-1323	Porterfield, K. 989-430-9012
Lovett, C. 989-330-9114	Russell, K. 989-615-6471
Keltner, T. 248-867-0050	Slater, S. 989-239-2174

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Kirvan, M. 616-813-9199	Schascheck, A. 231-245-6636
Lally, M. 616-813-9203	Sokol, K. 517-749-5194
Lombard, V. 231-384-1874	Wagner, C. 616-558-4614
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Hurks, D. 517-243-2684	Trombley, S. 248-388-3902
Huss, J. 248-867-0210	VanSant J. 248-388-3904
Morgan, M. 248-867-0250	Williams, D. 989-439-2755
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Hull, B. 517-898-6688	Norman, B. 517-749-5630
	Stiening, R. 269-303-6787

