

# THE CENTRAL KITCHEN



A publication of the Central Michigan District Health Department

## Common Violations and Active Managerial Control

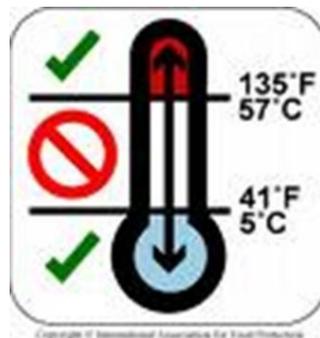
Active Managerial Control is a proactive rather than reactive approach to food safety. In other words, it focuses on identifying common risks that undermine the safety of food, and minimizes those risks before food safety is compromised.



Below are the eight most common Priority and Priority Foundation violations cited in our area during 2014, along with some suggested proactive approaches on how to control them:



- **Date Marking and Disposal of Outdated Food**  
Have a system (“dots” or labels) for dating cold foods. Make sure everyone understands and uses it. Discard any food past its 7-day use-by date.
- **Missing Sanitizer Test Kit**  
Keep the test kit in one area near where it is used (top of ware wash machine, shelf above 3-Comp sink). Have staff practice using it. Make sure it matches the sanitizer you use.
- **Improper Raw Meat Storage**  
Organize and label coolers so raw meats are always stored on the bottom shelf.
- **Infrequent Hand Washing**  
Instruct staff on proper hand washing. Monitor using a timer or chart. Require hand washing before putting on or changing gloves.
- **Improper Cold Holding Temperatures.**  
Check food temps in coolers and cold-holding units every 4 hours. Record temps in monitoring charts. Keep ice around food containers at the self-serve bar up to the level of the food.



- **Improper Cooling**  
Make sure your procedures are effective, cooling hot foods from 135<sup>0</sup>F to 70<sup>0</sup>F in 2 hours and then from 70<sup>0</sup>F to 41<sup>0</sup>F in an additional 4 hours. Check the temperature of cooling foods often and take action if foods are not cooling fast enough to prevent the growth of bacteria.
- **Dirty Food Contact Surfaces**  
Instruct staff to wash, rinse & sanitize all food contact surfaces. In-use utensils are required to be washed and sanitized every 4 hours.
- **Missing Backflow Prevention**  
Air gap drain lines from prep sinks, ice machines, and softener discharge lines. Install backflow preventers on water supply lines.

### Post It! Employee Reminders

An easy way to encourage food safety awareness in the food establishment is to display educational information in strategic work areas. CMDHD has a limited supply of free posters & stickers covering Employee Illness Guidelines, Allergy Awareness, Cooling Methods, Hand Washing, Cooking Temperatures, plus other topics. Most can also be downloaded free at [www.michiganfoodsafety.com](http://www.michiganfoodsafety.com)



### Inspections on the Web!

All Food Service Inspection Reports in our six-county district are now available to the public via the Web. Go to [www.cmdhd.org](http://www.cmdhd.org) and click on “Restaurant Inspections” on the right hand side. Practice *active managerial control* and let your business shine! ☀️☀️☀️

## Certified Managers

CMDHD offers ServSafe® instruction to help you comply with the Michigan Food Law. Remember, food establishments are required to employ at least one manager who has food protection certification. These certifications



expire after 5 years and need to be renewed by passing a written test. We now have four instructors to teach classes and proctor exams throughout our six-county district. View class

schedules and applications on our website by scanning the code above using your smart phone. Additional classes can be scheduled as needed.

## How to Handle Emergencies?

Weather conditions in central Michigan can sometimes result in electrical power loss, water supply interruption, or floods. Other situations restaurants occasionally have to contend with involve sewage back-up, or cleaning up after ill patrons. How these emergencies are managed is extremely important in protecting the health of your food customers and employees. Do you need to close the restaurant?

Is it possible to stay open, but in a limited capacity? What should you do to keep food safe while the problem is being addressed? The booklet,



**Emergency Action Plans for Retail Food Establishments**, is a very helpful resource with specific instructions on how to handle each of these emergencies, plus others. It is available free from CMDHD and should be your “go-to guide” for dealing with emergencies. **Ask your inspector for a copy!**

## Healthy Options

According to National Restaurant Association research, **71 percent of adults are trying to eat healthier** at restaurants than they did two years ago. “Popular menu trends include local sourcing, whole-grains, fruit/vegetable side dishes for kids, lower-sodium food, lower-

calorie items, and smaller (or half) portions for a lower price.” “Trending Healthy.” NRA. Web. 9 March 2015.



## Employee Illness

How to deal with employees who are ill is always an issue in Food Service Establishments. Sometimes employees are reluctant to take time off for personal illness due to the financial loss they would incur from not working. Employers themselves can be put in a bind if they suddenly find themselves short-handed due to a worker who has called in sick.

These burdens are certainly understandable.

However, preserving the health of your customers by ensuring the food you serve is safe must always trump both of these concerns. It is important for Food Managers to have effective policies in place for dealing with employee illnesses. Make sure your Employee Illness policy . . .

- ✓ Is clearly explained to prospective employees **before** you hire them and is periodically reviewed with staff
- ✓ Includes the specific symptoms and illnesses that **require** an employee to stay home (vomiting, diarrhea, jaundice, sore throat with fever)
- ✓ Specifies the “Big 5” diagnoses and exposures which **must** be reported to the Manager (Salmonella Typhi, Shigella, E. coli, Hepatitis A, Norovirus)
- ✓ Informs the employee when he/she may **return** to work following an illness
- ✓ Is **always** followed (send an employee home if they show up at the workplace sick)

It’s a good idea to have a *written record* of your Employee Health policy. CMDHD has a supply of ***Food Employee Foodborne Illness Guideline*** posters which you could place in the break area of your establishment to remind workers to stay home if sick. **Just ask your inspector for one!**



## Comments



Do you have a comment, suggestion, or idea about this publication or the food program in general? We would love to hear from you. Contact:

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