

Grand Traverse County Health Department's Food Service Annual Updates

WE ARE HERE TO HELP!

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LICENSE RENEWALS & UPDATES

It's time to verify and update incorrect information on the pre-printed license forms enclosed with this newsletter or mailed to your corporate offices.

STFU license holders must submit inspections with renewal. Any inspection requests made with less than four business days' notice will be denied. Please plan accordingly to maintain your license.

All renewals are due by April 30, 2024. Late renewal submissions will incur a \$50 per month late fee starting from the first day of the month.

ADDITIONAL MATERIALS INCLUDED

Also enclosed are two updated informational signage that is **recommended** to be posted where employees can see.

- The Big 9 Allergens
- Clean Up of Vomit and Diarrhea Events

SERVSAFE TRAINING

For ServSafe classes, please check the following links:

- Michigan Restaurant and Lodging Association: www.mrla.org/servsafe-food-manager.html
- MSU Extension: www.canr.msu.edu/servsafe/index
- ServSafe online testing options:
www.servsafe.com/access/ss/catalog/productdetail/ssmct7tce



If you have any questions on certification, please reach out to your inspector, or you can contact Ashley Curtis at 231-995-6025 or acurtis@gtcountymi.gov.

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 foodborne 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 proficiency in 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
2. Cooking temperatures
3. Holding temperatures
4. Preventing cross-contamination
5. Employee health and hygiene

EMERGENCY ACTION PLAN

The Emergency Action Plan (EAP) for Retail Food Establishments outlines operating or closing procedures for emergencies such as interruption of electrical service.

Scan the QR code to view the EAP.



FOR LICENSE INFORMATION, BILLING, OR OTHER QUESTIONS:

Phone: 231-995-6051

Email: eh@gtcountymi.gov

Website: gtcountymi.gov/781/Environmental-Health