

Reference Material

Website Resources

Industry:

Center for Food Safety

centerforfoodsafety.org

Fight BAC!

fightbac.org

Food Allergy Information

foodallergy.org

Michigan Restaurant Association

michiganrestaurant.org

National Capital Poison Center

poison.org

Phone # 800.222.1222

NSF International

nsf.org

NSF – Certified Non Food Compounds

nsf.org/usda/psnclistings.asp

NSF – Certified Food Equipment

nsf.org/Certified/Food

NSF – CPHE

nsf.org/cphe

Government & Regulatory:

2005 Food Code

cfsan.fda.gov/~dms/foodcode.html

Centers for Disease Control

cdc.gov

Food Safety.Gov

foodsafety.gov

Michigan Department of Agriculture

mi.gov/mda

You will need a copy of the Michigan Emergency Action Plans for Retail Food Establishments. If you do not have this manual you can download a copy from the MDA website. The manual is available in 4 languages: English, Spanish, Chinese and Arabic.

English

http://www.mi.gov/documents/MDA_EmergencyActionPlan_109428_7.pdf

Spanish

http://www.mi.gov/documents/mda/MDA_EAP_Spanish_2006_177407_7.pdf

Chinese

http://www.mi.gov/documents/MDA_EAP_chinese_125829_7.pdf

Arabic

http://www.mi.gov/documents/MDA_EAP_arabic_w_markers_125828_7.pdf

US Department of Agriculture Food Safety and Inspection Service

fsis.usda.gov

US Food and Drug Administration

cfsan.fda.gov

County Health Departments:

Central Michigan District HD

cmdhd.org/

Genesee County

gchd.us

Jackson County

co.jackson.mi.us

Kalamazoo County

kalcounty.com

Kent County

accesskent.com

Livingston County

co.livingston.mi.us

Macomb County

macombcountymi.gov

Ottawa County

miottawa.org

St. Clair County

stclaircounty.org

Washtenaw County

ewashtenaw.org

Wayne County

waynecounty.com

Basic Food Safety Quiz Answers from pg 29

1. 41 degrees F

2. 135 degrees F

3. Any 3 of these:

Milk or milk products

Meats

Shell Eggs

Fish

Poultry and poultry products

Shellfish

Heated plant foods including cooked rice, vegetables, pasta, soy, baked or boiled potatoes

Garlic-in-oil mixtures

4. Ready-to-eat foods

5. Go home

6. Any of these:

Before you start work

After using the restrooms

Before and after handling raw meat, poultry and/or fish

After touching your hair, face or body

After sneezing, coughing or using a tissue

After taking out the garbage

After smoking, eating, drinking, or chewing gum or tobacco

After handling chemicals that might affect the safety of food

After clearing tables or busing dirty dishes

After touching clothing or aprons

After touching anything contaminated

After completing a cleaning job

Before putting on or changing gloves

7. Below and away from ready-to-eat foods

8. 7th day of the month

9. 70, 70, 4

10. (insert information from your facility) (insert information from pertinent or applicable to your facility)