

OAKLAND COUNTY HEALTH DIVISION FOOD NEWS & VIEWS

Spring 2024

2024/2025 FOOD SERVICE LICENSING FEES

Fixed Location: 0 - 24 Seats	\$298.00
Fixed Location: 25 - 99 Seats	\$350.00
Fixed Location: 100+ Seats	\$402.00
Fixed Multiple	\$88.00
Special Transitory Food Unit (STFU)	\$155.00
Commissaries	\$298.00
Mobile Food Establishment (Cold Truck)	\$118.00
Mobile Food Establishment (Steam Truck)	\$140.00
Mobile Food Establishment (Hot Truck)	\$162.00

All license renewals must be received by April 30, 2024, to avoid late fees. Late fees double for applications received after May 31, 2024.

In March of 2024 licensing renewal paperwork was mailed to the owner on file for the establishment. Contact the Health Division before your license expires if paperwork has not been received.

A licensed fixed food service facility may have 'multiples,' areas that require additional inspections. Inspection fees for these designated 'multiple' areas are due at time of licensing.

Online renewals will be accepted on our [website](#). Online renewal is not available for facilities with outstanding re-inspection fees, multiples, new owners, or special transitory food units.

NEW OWNER FOOD SERVICE LICENSE APPLICATION AND REVIEW FORM

A Food Service License is not transferable from person to person; therefore if you open a new food service establishment, change the use (i.e. turn a bubble tea shop to a hamburger joint), or take over ownership of an existing facility, you will need to submit a [Food Service Establishment License Application](#) and complete a [New Owner/Change of Use/Re-Occupancy Review Form](#).

To prevent delays in the review process, give 2-3 weeks lead time, and provide a completed review form with the proposed food & beverage menu, standard operating procedures, Certified Manager Training Certificate (if available*), manufacturer's specification sheets (for new equipment), and describe any proposed menu, equipment, building or process changes or replacements, along with the [Food Service License Application](#) and fee.

Note: Plan review may be required, and a determination will be made after consultation and/or review of the establishment's file. **Submittal of this application does not guarantee that you will be approved for licensure.**

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SPECIAL TRANSITORY FOOD UNITS (STFU)

Licensing requirements: Licensed STFUs must request **two (2) paid inspections annually between May 1 – April 30 of the current licensing year**. If an STFU operator cannot provide documentation of two paid inspections prior to the license renewal date of April 30th, the unit will be INELIGIBLE for licensure renewal.

To request a paid inspection: A paid inspection can be requested with any local health department by completing and submitting an [Intent to Operate Form](#). The fee is \$90.00 for each paid inspection and the request must be received at least four (4) days prior to the event. If a paid inspection is completed outside of Oakland County, submit the written report to our attention within 30 days.

Contact 248-858-1312 or ehclerks@oakgov.com for questions or to submit an Intent to Operate Form or inspection report form.

TEMPORARY FOOD ESTABLISHMENTS

Temporary events offer a unique way to serve food to the public. Operating at a temporary event can benefit a business by generating revenue and providing advertising. Temporary food establishments are not uncommon in Oakland County. OCHD issued over 1,100 temporary licenses in 2023. Popular operating sites are summer festivals, local farmers markets, and general “pop-up” events.

Serving food safely is important to protect public health and reputation of a business. Here are tips for temporary food establishments:

- Bring equipment to maintain temperatures below 41°F or above 135°F. Equipment may include chafers and chafing fuel, coolers with plenty of ice, and hot boxes.
- Use a thermometer to verify that temperatures of foods are in the correct range. Includes holding and cooking temperatures.
- Have the means to wash hands. Temporary handwashing setups can be as simple as a large water container with a spout, soap, paper towel, and a bucket to catch the runoff.
- Bring extra utensils or a set up to wash, rinse, and sanitize utensils. A temporary three-compartment sink can be made with clean bus tubs, totes, or buckets. The sanitizer must be approved and proper test strips available.
- Protect the food. Store food six inches off the ground and covered. Use gloves and utensils to eliminate bare hand contact. Store raw meats separate from ready-to-eat food items.

All food for the event must be prepared and stored at a licensed facility or at the licensed temporary event. If preparing food ahead of time, send the food to the event with [temperature logs](#) to show the food was at the proper temperature when it left your facility. Oakland County staff are available to answer questions about the temporary licensing process.

FOOD PROTECTION MANAGER CERTIFICATION

We continue to offer in-person ServSafe® Food Protection Manager classes and print exams for certification and recertification. Classes are offered each month, rotating between office locations in Pontiac and Southfield. Instructors are dedicated Oakland County public health professionals with many years of experience, both in the classroom and in the field.

To register for classes, visit our [website](#). Questions? Please contact our program staff at ochdcertifiedmanagertraining@oakgov.com or call 248-858-1312. If a Spanish language ServSafe® class would benefit you, please contact our program staff to indicate interest.

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BASIC FOOD SAFETY

The Basic Food Safety Class is a two hour class held twice a month, once at the Southfield office and once at the Pontiac office. This class allows the public and restaurant employees an opportunity to learn from experienced Public Health Sanitarians about food safety, without the pressure of a standardized exam.

On-site classes are an option for facilities with a large staff (ten+ in attendance) that would like to have classes at their facility. On-site classes are available upon request. Two additional Spanish classes will be held throughout the year. Visit our [website](#) for more info.

CLEAN FOOD CONTACT SURFACES

Cleaning is an important part of maintaining a successful food establishment. It is appealing to customers, but also protects the public from harmful bacteria that cause foodborne illness. Food contact surfaces need to be cleaned frequently to prevent outbreaks.

Food contact surfaces are any surface (utensil or piece of equipment) that a food normally comes into contact with, or a surface from which food may drain, drip, or splash into a food or surface normally in contact with food. Below are some examples:

- Can opener blades
- Tongs
- Knives
- Cutting Boards
- Mixing Bowls
- Ladles
- Blenders
- Pizza cutters
- Mixing wands

When utensils or prep surfaces come in contact with potentially hazardous foods and are not stored or used at refrigerated temperatures, they need to be cleaned and sanitized at least every four hours to prevent bacteria growth. It is also important to separate cleaned utensils from soiled ones when storing them to eliminate the chance of using soiled utensils. This is why all cleaned utensils and surfaces should be clean to sight and touch after the cleaning process, which includes WASHING, RINSING, and SANITIZING.

FOOD STORAGE

Proper food storage is important to prevent cross-contamination of food items. Food shall be protected from cross-contamination by separating raw animal foods during storage, preparation, holding, and display, from ready-to-eat foods and other raw animal foods with different cook off temperatures. Once raw food items are cooked, store those food items with cooked ready-to-eat foods.

Proper refrigeration storage based on final cook off temperatures:

- Ready-To-Eat Foods - No cooking required (top shelf)
- Raw Ready-To-Eat Foods - Sushi grade fish or molluscan shellfish
- 145°F - Whole muscle meats including beef, pork, and lamb; seafood; shell-intact eggs cooked for immediate service
- 155°F - Ground/injected/mechanically tenderized meats and pooled eggs
- 165°F - All poultry (including ground poultry) and stuffed meats (bottom shelf)

Ways to store food to prevent cross-contamination:

- Label shelves inside coolers to remind employees where food items should be stored.
- Store raw food items on speed racks with highest cook off temperature food items on the bottom shelf.
- Utilize sheet pans or plastic dividers between food items with different cook off temperatures.
- Post signage of safe refrigeration storage within facility for employees to reference.
- Continue to store foods containing raw, uncooked ingredients based on final cook off temperature. For example, if prepared pancake batter contains raw eggs, store below and away from ready-to-eat foods like cooked sausage links.

SAFE AND UNADULTERATED FOOD

Food safety comes in many forms. One of the most important is ensuring that food is safe and unadulterated. Food items past their expiration date and food with physical contamination are no longer safe and are considered adulterated. Common foods with expiration dates mainly include dairy products and some cut leafy greens. All types of food can become adulterated through spoilage and other forms of contamination from chemicals and other hazards.

The best methods for keeping track of dates and food quality are:

- Stock rotation - First In, First Out (FIFO)
- Proper storage location of food - Up off the ground and away from potential sources of contamination
- Proper date marking - Day of preparation +6
- Using smooth and easily cleanable food-grade containers

If any food items have passed their expiration date or are contaminated with mold, chemicals, or any other physical debris, discard them immediately.

EMPLOYEE HYGIENE

According to the Centers for Disease Control, over 48 million Americans contract a foodborne illness, approximately 128,000 are hospitalized, and around 3,000 die each year¹. The most commonly contracted pathogens responsible for foodborne illnesses are Norovirus, Salmonella (non-typhoidal) and Clostridium². These and other pathogens are transmitted person to person via contaminated hands and other poor personal hygiene practices.

Of those foodborne illnesses reported each year, a majority of the outbreaks occur in a retail food establishment³. With over 12 million food service workers in the United States⁴, it is imperative to follow basic food safety protocols. Two of the most important ways a food service employee can help prevent the spread of foodborne illness is to not work when sick and wash hands frequently.

A food service employee should not work if experiencing vomiting or diarrhea. Similarly, employees should be excluded from the food facility if diagnosed with one of the following: Typhoid Fever, Norovirus, Nontyphoidal Salmonella, Shigella, Hepatitis A, or Shiga toxin-producing E. coli (STEC). Contact the Oakland County Health Division for guidance before allowing the employee to return to work.

In addition to not working when ill, food service employees should wash their hands often and for these possible scenarios:

1. Before working with food, clean equipment and utensils or unwrapped single service items
2. Before putting on gloves
3. After touching their face, hair or other body parts
4. After using the restroom
5. After handling service or aquatic animals
6. After coughing, sneezing, smoking, eating or drinking
7. After handling soiled equipment or utensils
8. When switching between working with raw & ready-to-eat foods
9. As often as necessary to prevent contamination

By properly training and educating employees, this industry could significantly help reduce the prevalence of foodborne illnesses in this country.

¹ CDC: https://wwwnc.cdc.gov/eid/article/17/1/p1-1101_article

² CDC: <https://www.cdc.gov/foodborneburden/2011-foodborne-estimates.html>

³ CDC: <https://www.cdc.gov/mmwr/volumes/67/ss/ss6710a1.html>

⁴ BLS: <https://www.bls.gov/iag/tgs/iag722.html>

SPECIALIZED PROCESSING AND HACCP

The culinary world is always innovating and serving up new and unique offerings. As restaurants explore more creative and complex procedures, additional measures may be required to ensure the food being served meets the highest standard of safety.

Specialized Food Processing Methods include:

- Reduced Oxygen Packaging, commonly called ROP or vacuum sealing
- Cook-chill and sous vide
- Smoking and drying for the purposes of preservation
- Curing using nitrites/nitrates
- Pickling, fermentation, and acidification
- Juice packaging
- Sprouting
- Operation of a molluscan shellfish life support system

To prevent foodborne illness from Clostridium botulinum and Listeria monocytogenes, and manage other unique risks associated with these methods, a Hazard Analysis Critical Control Point (HACCP) plan and/or variance may be required.

Interested in using specialized processes? Contact your area inspector or OCHDHaccpReviewTeam@oakgov.com for a copy of the OCHD Specialized Processing Methods Operator's Manual. If a HACCP plan and/or variance is required, receive approval through the HACCP Review Team prior to implementing changes in your facility.