



JENNIFER M. GRANHOLM
GOVERNOR

STATE OF MICHIGAN
DEPARTMENT OF AGRICULTURE
LANSING

DAN WYANT
DIRECTOR

DATE: July 28, 2004

TO: All Local Health Departments (LHD's)
Attn: Health Officer/Director of Environmental Health/Chief
Sanitarian

FROM: Thomas Crook, Manager
Food Service Sanitation Section
Food and Dairy Division

SUBJECT: Reducing the Risk of Foodborne Illness

A handwritten signature in black ink, appearing to read "Thomas Crook".

The Centers for Disease Control has identified five behaviors and practices through epidemiological data as being the most prevalent contributing factors of foodborne illness or injury: poor personal hygiene; food from unsafe sources; inadequate cooking; improper holding temperatures, and contaminated equipment.

A significant reduction in the prevalence of the risk factors has the potential for reducing the number of foodborne illnesses in Michigan. Nationally, it is estimated that there are 76 million people who become ill from microorganisms in food resulting in as many 325,000 hospitalizations and as 5,000 needless deaths every year.

Earlier this year, MDA proposed an initiative to the governor titled "Reducing the Risks of Foodborne Illness". The goal of the initiative is to reduce the prevalence of the risk factors in all food establishments by 25% by late 2010. This initiative parallels the National Retail Food Steering Committee of the U.S. Food and Drug Administration's goal to make a 25% reduction in the occurrence of the CDC risk factors in institutional food service establishments, restaurants, and retail food stores by October 1, 2010. Governor Granholm has endorsed the initiative and is closely tracking its progress.

We now have a very important yet simple and quite doable common cause. The project has the full support of Governor Granholm and Director Wyant. Our accomplishments will undoubtedly prevent unnecessary suffering and perhaps even save lives. In the end, we will be in a much better position to demonstrate that state and local regulatory efforts and the expenditure of tax dollars and fees are accomplishing the intended result.

I believe that we are fully prepared to meet this challenge. Some of the milestones that have paved the way include:

- Adoption of the 1999 Food Code: The Food Code interventions are purposefully designed to control the CDC identified risk factors.
- Standardized Trainers: MDA has standardized nearly 60 local health department trainers in the use of risk based inspection techniques.
- Accreditation: A program indicator assures that the standardized trainer properly trains new employees. An Important factor allows the standardized trainer to review the work of existing employees. The field portion of the program evaluation uses risk-based inspection techniques to determine if critical violations are being properly identified and corrected. CPAs are developed to improve any program deficiencies.
- Training: MDA has provided training opportunities relating to the 1999 Food Code/Food Law, HACCP, Plan Review, Risk Based Inspections, and Violation Identification that include an emphasis on risk factor reduction.
- Risk Control Plans: MDA has introduced the concept of risk control plans as a tool to help industry develop long term compliance solutions.
- Industry Awareness: We have met with industry association officials to explain the initiative and are actively providing press releases for inclusion in the various association magazines and newsletters.

Progress will be measured through the use of a baseline survey, a mid-course survey, and a final survey. The surveys are being partly conducted in conjunction with the accreditation process. MDA will also conduct a baseline survey of MDA regulated establishments. MDA staff members, standardized by FDA, will conduct the surveys. Approximately 580 risk-based inspections will be conducted for each of the baseline, mid-course, and final surveys. The baseline survey will be completed in August 2005. Attached please find "Preliminary Michigan Baseline Survey Results" that show the findings to date for foodservice establishments. When reviewing the data keep in mind that MDA sanitarians, for accreditation purposes, only record a violation when it is their opinion that the violation is chronic and characteristic of the operation.

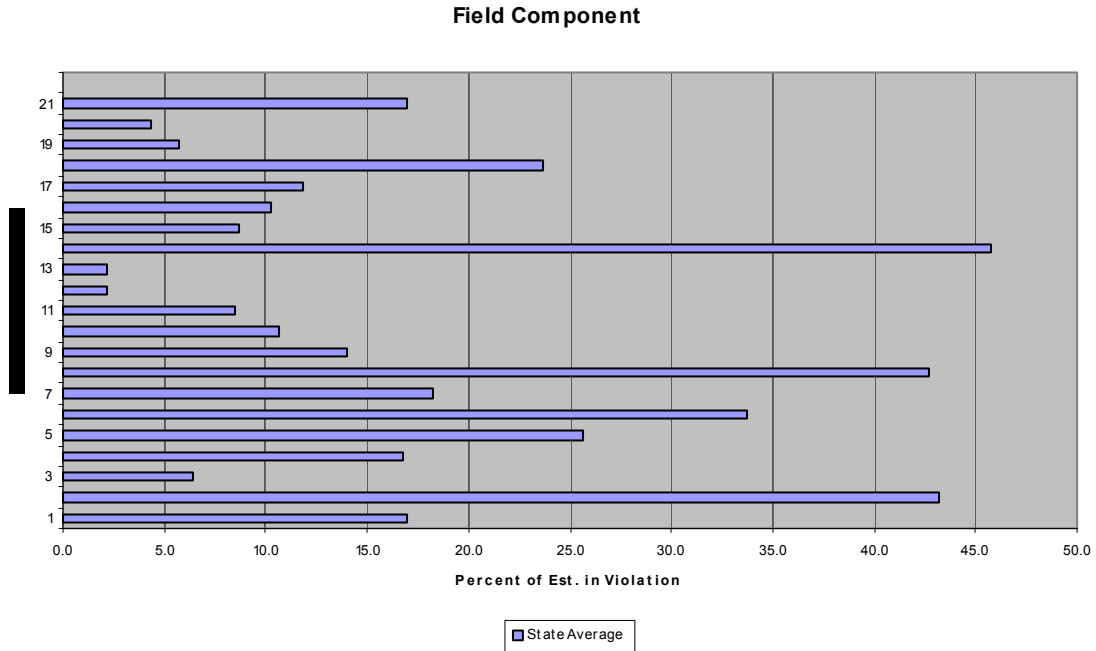
In late 2005, we will assess the baseline survey data and develop a strategy for reducing the occurrence of the risk factors. We will seek local health input. However in the meantime, inspections conducted today should focus on the risk factors and long-term compliance solutions when violations are found. Enforcement action should be initiated as necessary.

The midcourse survey will begin with the start of accreditation cycle 3 in March 2006. The final survey will end in August 2010. In order to realize our goal, we will need to see a reduction of at least 5% per year beginning in 2006. As an example, about 42% of the establishments surveyed to date have time/temperature violations. If that number holds through the end of the baseline survey, we will need to bring time/temperature related violations down to 40% the first year (3/07), 38% the second (3/08), 36% the third (3/09), 34% the fourth (3/10), in order to reach the final goal of 32% by August 2010.

Simply put, the purpose of our program is to assure that food provided to the consumer is safe, unadulterated, prepared in a clean environment, honestly presented, and consumer expectations are met. This project fits in nicely. I

believe that we are at our best when we are working together to achieve a common goal. We tend to achieve those things in life we value. I have no doubt that we can accomplish this task.

Preliminary Baseline Survey Results



State Average Based Upon 23 Field Evaluations – 249 Inspections

Legend: Critical (*Risk Factor Related)

1. Demonstration of Knowledge
2. *Consumer Advisory
3. *Employee Health
4. *Bare Hand Contact with Ready-to-eat Food
5. *Handwashing
6. *Date Marking / Discarding
7. *Food: Source, Cross-contamination, Protection
8. *Time / Temperature
9. *Food Contact Surfaces: Clean, Approved Material, Condition
10. *Sanitization
11. Chemical Safety
12. Pest Control
13. Water Supply / Sewage Disposal
14. Plumbing / Cross-connections

Non-Critical

15. Toilet / lavatory Facilities
16. Personnel: Hair Restraints, Fingernails, Jewelry, Clean)
17. Food Protection, Storage, Labeling, Thawing
18. Equipment / Utensil: Storage, Capacity, Handling, Vented. Non-Food Contact: Clean, Condition
19. Linens, Wiping Cloths, Sponges

20. Single Service / Use Items

21. Physical Facility: Floors, Walls, Ceilings, Lighting, Premises, Maintenance, Outer
Openings

22. Garbage and Refuse