



STATE OF MICHIGAN
DEPARTMENT OF AGRICULTURE
LANSING

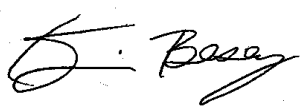
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DATE: March 2, 2009

TO: All Local Health Departments (LHD's)
Attn: Medical Director / Health Officer / Director of Environmental Health
Michigan Department of Agriculture (MDA)
Attn: Food and Dairy Division Managers

FROM: Kevin Besey, Manager
Food Section
Food and Dairy Division



SUBJECT: 2008 Survey on the Occurrence of Foodborne Illness Risk Factors

The statewide 2008 risk reduction survey is attached. The survey continues to indicate that the major areas of focus for reducing foodborne illness are in three major areas:

1. Improper holding
2. Poor personal hygiene
3. Contaminated equipment

Specific survey questions that indicated areas where an increased food safety focus is needed by industry were:

Improper Holding

- Cooked Potentially Hazardous Food (PHF) is cooled properly.
- PHF is maintained at 41°F or below, except during preparation, cooking and cooling.
- Ready-to-eat PHF held for more than 24 hours is date marked as required (prepared on-site).
- Opened commercial container of prepared ready-to-eat PHF is date marked as required.
- Discard ready-to-eat PHF and/or opened commercial container exceeding 7 days at < 41°F or 4 days at < 45°F.

Poor Personal Hygiene

- Hands are clean and properly washed when and as required.

Contaminated equipment

- Food is protected from cross contamination by separating raw animal foods from raw ready-to-eat food and by separating raw animal foods from cooked ready-to-eat food.
- Food-contact surfaces and utensils are clean to sight and touch and sanitized before use.

Regulators are urged to focus on these specific areas during evaluations. The Michigan Department of Agriculture is committed to working with regulators and the Michigan food industry on continuing to reduce these foodborne illness risk factors.

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