

### Criteria for Reducing the Frequency of Inspection

In accordance with the section 3125 of the Michigan Food Law of 2000, PA 92 of 2000, the following criteria are established for reducing the frequency of inspection for individual food service establishments, which include mobiles. A local health department may increase the interval between inspections beyond 6 months if:

- (1) The food service establishment is fully operating under a validated HACCP plan<sup>1</sup> approved by the local health department; or
- (2) The establishment's operation involves only coffee service and other unpackaged or prepackaged food that is not potentially hazardous, such as carbonated beverages and snack food, such as chips, nuts, popcorn, and pretzels; or
- (3) (a) The food service establishment is assigned a reduced inspection frequency based on an MDA-approved, written risk-based inspection schedule that is being uniformly applied throughout the jurisdiction.  
  
(b) In an MDA-approved adjusted frequency schedule, the local health department shall prioritize and conduct more frequent and less frequent inspections based upon its assessment of a food service establishment's history of compliance with the requirements in and under the Michigan Food Law of 2000 (including the Food Code), and the establishment's potential as a vector of foodborne illness by evaluating:
  - (i) Past performance, for non-conformance with the Michigan Food Law of 2000 or HACCP plan requirements that are critical;
  - (ii) Past performance, for numerous or repeat violations of the Michigan Food Law of 2000 or HACCP plan requirements that are noncritical;
  - (iii) Past performance, for complaints investigated and found to be valid;
  - (iv) The hazards associated with the particular foods that are prepared, stored, or served;
  - (v) The type of operation including the methods and extent of food storage, preparation, and service;
  - (vi) The number of people served;
  - (vii) Whether the population served is a highly susceptible population; and
  - (viii) Whether the licensed food service establishment has a person in charge who demonstrates knowledge of foodborne disease prevention and the requirements of the law.<sup>2</sup>

The following elements must be included in the plan:

- a) A food service establishment that is implicated in a foodborne disease or chemical intoxication shall receive inspections every six months for not less than the next 12 months (MCL § 289.3125).
- b) The minimum frequency of inspection of any food service establishment shall not be less than once each 12 month period.
- c) Establishments that operate nine months or less shall be inspected once during the period of operation.
- d) A review process or quality assurance program shall be in place at the local health department to review all food service inspections and files for the past two years prior to being considered for reduced frequency.
- e) A verification inspection shall have been conducted and approved by a supervisor or a state standardized food trainer if a food service facility is placed on reduced frequency.
- f) Documentation shall be available that management or a supervisor has reviewed the food service file and approved the status to reduce frequency.
- g) The department shall provide a method used to track and monitor the food service facilities that have been placed on reduced frequency to assure they continue to meet the requirements.
- h) The department shall describe in detail the process used if a food service facility fails to meet the requirements and needs to be placed back in the system. It shall also assure that the food service facility is inspected every six months as required by the MPRs.

- Copy of policy and procedure for check and balance if past performance use.
- Verification procedure for
- Must be an accredited department.

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1. "HACCP plan" means a written document that delineates the formal procedures for following the Hazard Analysis Critical Control Point principles developed by The National Advisory Committee on Microbiological Criteria for Foods.
  2. The level knowledge required is related to specific food operations conducted. The required knowledge may be demonstrated by compliance with the applicable requirements, by completion a management certification program approved by the department, or by other demonstration to the local health department of competence in food handling and operational procedures.