

OAKLAND COUNTY HEALTH DIVISION FOOD NEWS & VIEWS

Spring 2025

2024/2025 FOOD SERVICE LICENSING FEES

Fixed Location: 0 - 24 Seats	\$298.00	All license renewals must be received by April 30, 2025, to avoid late fees. Additional late fees apply for applications received after May 31, 2025.
Fixed Location: 25 - 99 Seats	\$350.00	Licensing renewal paperwork is mailed to the owner on file for the establishment in March 2025. Contact the Health Division before your license expires if paperwork is not received.
Fixed Location: 100+ Seats	\$402.00	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.
Fixed Multiple	\$88.00	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.
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	

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. **The submission of this application does not guarantee that you will be approved for a license.**

IN THIS ISSUE

Food Service Licensing Fees	1	Non-English Handouts.....	3
New Owner License and Review	1	Food Deliveries	3
Transitory Food Units (TFU)	2	Food Establishment Inspection Violations..	3
Food Service Industry Forum	2	Service Animals in Food Establishments	
Food Protection Manager Certification.....	2	in Michigan.....	4
Basic Food Safety	2	Norovirus.....	4



TRANSITORY FOOD UNITS (TFU)

Licensing requirements: Licensed TFUs must request two (2) paid inspections annually between May 1 – April 30 of the current licensing year. If a TFU operator cannot provide documentation of two paid inspections prior to the license renewal date of April 30, 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 a Notice of Intent to Operate Form. The fee in Oakland County is \$90.00 for each paid inspection. 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.

Please call 248-858-1312 or email EHClerks@oakgov.com for further information or to submit Notice of Intent to Operate or inspection report forms.

FOOD SERVICE INDUSTRY FORUM

Are you interested in joining a group of like-minded individuals to help reduce the incidence of foodborne illness in Oakland County? Want to help shape future regulations and Health Division policies? Want to get the latest updates on new regulations and inspection practices?

Join the Food Service Industry Forum! We meet three to four times a year for about an hour to an hour and a half to provide educational information, updates, and a space for open discussion between the Health Division and food service operators.

Interested? Reach out to TerrellC@oakgov.com to join the mailing list.



Scan or click the link below
for more information: [Join the
Food Service Industry Forum!](#)



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.

We are excited to add Spanish language courses to our offerings in March and October 2025.

To register for any of our upcoming classes please visit our [website](#).

Questions? Please contact our program staff at OCHDCertifiedManagerTraining@oakgov.com or 248-858-1312.

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BASIC FOOD SAFETY

The Basic Food Safety Class is held twice a month, once at the Southfield office and once at the Pontiac office and is approximately two hours in length. The 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 at the end. This is a no-cost class, please call our office at 248-858-1312 to sign up.

On-site classes are also an option for facilities with a large staff (ten or more employees in attendance) that would like to have classes at their facility. These on-site classes are available upon request.

Two additional Spanish classes will be held, one in April and one in September.

Please visit our [website](#) for additional information.

NON-ENGLISH HANDOUTS

Oakland County is continuing to develop food safety educational materials in various languages. We are dedicated to supporting and educating operators of diverse linguistic backgrounds and fostering a culture of cooperation and mutual support.

Operators can request free translated handouts from a public health sanitarian or click on the links below to download a copy.

- [Emergency Action Plans for Retail Food Establishments](#) (English, Spanish, Arabic, Chinese)
- [Food Allergy Awareness Poster](#) (English, Spanish, Arabic, Chinese, Bengali, Hindi, Thai)
- [Food Employee Foodborne Illness Guidelines Poster](#) (English, Spanish, Arabic, Chinese)
- [Food Service Quality Assurance Checklist](#) (English, Spanish, Arabic, Chinese)
- [Supporting Plan Review Materials](#) (English, Spanish, Arabic, Chinese)

These [posters/storyboards](#) provided by the FDA are available in 9 languages. Topics include: No Bare Hand Contact with Ready-to-Eat Food, Employee Health, Proper Hand Washing, Prevention of Cross-Contamination, Proper Hot Holding, Proper Cooling, Proper Cooking, and Proper Date Marking.

FOOD DELIVERIES

Making sure that deliveries are accurate and the food items are wholesome is a crucial way to help prevent unsafe food from entering the facility and being served to the customer.

Have a staff member on-site verify the following:

- **Food appearance** - Check for discoloration, mold, or spoilage.
- **Dates** - Check all items for manufacturer expiration dates.
- **Temperature** - Use a thermometer to ensure cold items are 41°F or below and that frozen items have not been thawed and refrozen.
- **Packaging** - Check for signs of pest damage, leaks, dents or tears on the packaging.
- **Accuracy** - Compare the invoice to the items received to certify that the delivery is correct.

If there is any concern for the quality of the food, the food establishment is encouraged to refuse delivery. If the delivery has already been accepted, separate unwholesome items for return/credit and label the items as "Do not use".

FOOD ESTABLISHMENT INSPECTION VIOLATIONS

Violations cited during an inspection are items that can lead to foodborne illness, food contamination or an environmental health hazard. Violations are categorized into three types: Priority (P), Priority Foundation (Pf), and Core.

Priority and Priority Foundation Violations

Priority items, when in compliance, contribute directly to the elimination, prevention or reduction of the risk of foodborne illness or injury to a safe level. This includes cooking, reheating, cooling and hand washing.

Priority foundation items require the purposeful incorporation of specific actions, equipment, or procedures by management to attain control of risk factors that contribute to foodborne illness or injury. This includes training, equipment, labelling and record keeping.

Priority foundation violations, when not corrected, can lead to priority violations. For example, not having a food thermometer may result in food items being held above 41°F, in the temperature danger zone.

Priority and priority foundation violations should be corrected immediately. If not, a follow-up inspection will be conducted.

FOOD ESTABLISHMENT INSPECTION VIOLATIONS CONT.

Core Violations

Core violations relate to general sanitation, operational controls, sanitation standard operating procedures, facilities or structures, or general maintenance. Core violations are usually not an imminent health hazard to the public but still must be addressed. Examples include soiled equipment; utensils or linens exposed to dust, splash or other contaminants; soiled floors; equipment failure; and no lid on a dumpster.

While all violations should be corrected immediately, documentation of corrected core violations may be made at the next routine inspection instead of during a follow-up.

SERVICE ANIMALS IN FOOD ESTABLISHMENTS IN MICHIGAN

In Michigan, the rights of individuals with disabilities are protected under both state and federal law, ensuring that people with service animals have the right to access public places, including food establishments. These protections are grounded in the **Americans with Disabilities Act (ADA)** and Michigan's **Public Act 453 of 1976**, which prohibits discrimination based on disability.

Service Animal Definition

A service animal is defined as a dog or, in some cases, a miniature horse that is individually trained to perform tasks for an individual with a disability. This could include guiding individuals with visual impairments, alerting those with hearing impairments, or assisting with mobility or medical conditions like seizures or diabetes.

Food Establishment Regulations

Food establishments in Michigan, such as restaurants, cafes, and cafeterias, are required to allow customers with disabilities to bring their service animals into areas where food is served. Under the ADA, these establishments cannot refuse service based solely on the presence of a service animal.

However, there are some important guidelines:

- **Control:** The service animal must always be under control. This generally means the animal must be on a leash or harness and well-behaved in the restaurant.
- **Health and Safety:** In rare cases, if the animal's presence poses a direct threat to health or safety (for example, in situations involving food preparation or contamination risks), the establishment may be allowed to ask the individual to remove the animal.
- **Inquiries:** Employees can only ask two questions to verify if an animal is a service animal: (1) whether the animal is required because of a disability and (2) what tasks the animal has been trained to perform. Food service employees are not permitted to ask for documentation or require the animal to wear identification.

Click [here](#) for an educational poster that can be provided in dining areas to educate staff as well as the public.

NOROVIRUS

What is Norovirus

Norovirus is the leading cause of foodborne illness in the United States.¹ While often referred to as the "stomach bug", the virus causes inflammation of the stomach and intestines. Most people recover in 1-3 days, but the virus can be shed for up to two weeks after feeling better.² Symptoms begin 12-48 hours after exposure and may include diarrhea, vomiting, nausea, stomach pain, fever, headache, body aches and in severe cases can lead to dehydration and even death. Transmission occurs primarily through a fecal oral route and through direct contact with an infected person's feces and vomit, touching surfaces contaminated with the virus and putting fingers into your mouth and consuming undercooked shellfish or contaminated food and beverages. Food handlers working ill can also be a source of infection. Norovirus infections are prevalent year-round with increased cases occurring November through April.³

NOROVIRUS CONT.

Prevention

The best prevention for norovirus is frequent and thorough hand washing, especially when caring for someone infected with the virus. Norovirus can be resistant to hand sanitizer, so it is best to only use sanitizer in addition to hand washing.³ Contaminated surfaces such as toilets, doorknobs, countertops, and changing tables should be thoroughly cleaned and disinfected by using bleach or a disinfectant effective against viruses. Use a freshly prepared 1:100 dilution of household bleach, approximately 2 teaspoons of bleach for every quart (4 cups) of water.⁴ Surfaces must be pre-cleaned with detergent and water before using a bleach solution. Allow to air dry. Clothing or linen that may be contaminated with the virus should be washed using hot, soapy water. Be sure to wash fruits and vegetables prior to consumption and cook shellfish to the recommended minimum internal cooking temperature of 145°F.³ If you become infected with norovirus stay home for at least 24-48 hours after symptoms subside, especially if you work in a restaurant, daycare or health care facility where there is an increased risk to spread the virus.³

1. <https://www.cdc.gov/norovirus/data-research/index.html>
2. <https://www.cdc.gov/norovirus/about/index.html>
3. <https://www.cdc.gov/norovirus/prevention/index.html>
4. <https://www.oakgov.com/community/health/health-a-z/information-a-z/norovirus>



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