

Food Safety Education for Restaurants

The following are the various laws and regulations that apply to food service:

- [Michigan Modified Food Code](#) - effective October 1, 2012
 - [Michigan Food Law of 2000](#) - updated October 1, 2012
 - [Restaurant Smoking Regulation](#)
 - [Emergency Action Plans for Retail Food Establishments](#)
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The following are fact sheets from the Michigan Department of Agriculture regarding the 2005 Food Code/Food Law, which went into effect April 1, 2008:

- [2005 Food Code/Food Law Frequently Asked Questions](#)
 - [Consumer Advisory](#)
 - [Datemarking](#)
 - [Time as a Public Health Control \(Time/Temperature Rule\)](#)
 - [Minimum Cooking Temperatures and Holding Times Chart](#)
 - [Minimum Food Temperatures and Holding Times for Reheating Foods for Hot Holding Chart](#)
 - [Employee Health Forms](#)
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The following are monitoring charts to use in your food service establishment to ensure foods are meeting the proper temperature. There is a Microsoft Word version (.doc) of each document, which you can edit. There is also an Adobe Acrobat (.pdf) version of each document.

- Cold Holding Monitoring Chart: ([.doc](#))
 - Hot Holding Monitoring Chart: ([.doc](#))
 - Rapid Cooling Monitoring Chart: ([.doc](#))
 - Chemical Dishmachine Monitoring Chart: ([.doc](#))
 - Hot Water Dishmachine Monitoring Chart ([.doc](#))
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The following are informational fact sheets/posters. Please feel free to download, print, and make copies to give to your employees or hang in your establishment:

- [Food Employee Foodborne Illness Guidelines](#)
 - [Food Allergy Awareness Poster](#)
 - [Correct Use of the Three Compartment Sink](#)
 - [Datemarking](#)
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The Michigan Department of Agriculture and Rural Development (MDARD) has created food safety pamphlets in a variety of languages, as well as posters regarding food allergies and foodborne illness. They have also created stickers to post in your establishment to remind employees of proper handwashing, dishwashing, food temperature, and cooling guidelines. Visit the [MDA's website](#) to print copies, or to download an order form to order FREE copies of these helpful materials!

In addition, many websites are available that have food safety information in other languages. A very useful website is <http://www.profoodsafety.org>. Scroll to the bottom of the page and you will find food safety educational materials in several different languages!