

**Food Safety Updates**  
 Volume 5, Issue 1, April 2015

**Food Safety Checks** *KEEPING YOU ON TRACK IN THE KITCHEN*

- ✓ **CLEAN!!! Wash, Rinse, and Sanitize all surfaces and equipment you use in the kitchen before and after use. This includes utensils, stove, ovens, mixers, sealer, scale, fridge, & freezer—inside & out.**
- ✓ **Use HOT WATER FOR WASHING—Replenish to keep hot.**
- ✓ **Clean aprons, cloths and pot holders are a must in the kitchen.**
- ✓ **All food businesses must register with the FDA and renew every 2 years on the even years. Go to the ‘Food Facility Registration Module’ at <http://www.access.fda.gov> to register or renew.**

**EXPANDING? FOOD FOR THOUGHT IN HONOR, MI CO-PACKS SALSAS, JAMS, HOT & BBQ SAUCE, DRESSINGS, MUSTARDS, AND VINAIGRETTES. CONTACT RAY AT 616-581-6399 OR [RAY@FOODFORTHOUGHT.NET](mailto:RAY@FOODFORTHOUGHT.NET)**

**The Inside Track** *DIANA MCCONNELL AND CINDY MOYER OF BANANADOG TEA*

Growing up drinking tea daily, Diana McConnell and Cindy Moyer found it a natural fit to blend and bag loose leaf teas, sharing their love of great tasting organic tea.



*Diana and Cindy at their new store in Muskegon*

Hearing Ron Steiner speak at a small business seminar a few years ago was all it took for these sisters to realize that The Starting Block was a perfect place to start. “Thanks to the great advice and information provided by The Starting Block, BananaDog Tea developed the process we use today at our own facility.”

As “two sisters on a mission to help people of all ages understand the benefits and variety of the most consumed beverage in the world,” Diana and Cindy believe that “most Americans are becoming aware of the many health benefits that tea provides.”

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**WELCOME!**

**PLEASE JOIN US IN WELCOMING RECENTLY LICENSED ENTREPRENEURS TO THE STARTING BLOCK!**

**KOFFI KPACHAVI OF SILENT K. APIARY**

**MELINDA MAHER OF THE AMBIENCE WAY**

**VICKIE, JIM, AND BEN OF THE KERNEL’S PLACE**

**TINA POTTER-STROSYNDER OF POTTER ORCHARDS**

**LISA NEWTON OF IN MI OVEN**

**KEN MCCALLUM OF FRESCO MERCATO**

**KANDY POTTER OF KANDYLAND DAIRY**

## Gluten-Free Labeling

As one of the criteria for using the claim "gluten-free," FDA set a gluten limit of less than 20 ppm (parts per million) in foods that carry this label. This is the lowest level that can be consistently detected in foods using valid scientific analytical tools, and is consistent with those set by other countries and international bodies that set food safety standards. "People with celiac disease can rest assured that foods labeled 'gluten-free' meet a clear standard established and enforced by FDA," says Felicia Billingslea, director of FDA's division of food labeling and standards.

As of August 5, 2014, any food product bearing a gluten-free claim labeled on or after this date must meet the rule's requirements. This rule was welcomed by advocates for people with celiac disease, who face potentially life-threatening illnesses if they eat the gluten found in breads, cakes, cereals, pastas and many other foods. Andrea Levario, executive director of the American Celiac Disease Alliance, notes that there is no cure for celiac disease and the only way to manage the disease is dietary—not eating gluten.

-www.fda.gov, MDARD Food Digest, 2015 Edition

MDARD does not require the statement, "Made in a facility that processes wheat," on labels of foods made in a shared kitchen, but effective January, 2017, certified managers at food establishments will be required to take an additional allergen training course approved by MDARD and also post an allergen poster for employees.

### **BANANADOG TEA CONTINUED**

Tea lovers, ranging from young teens who love the unique flavors of tea to seniors who have been drinking quality teas their whole life are BananaDog's customers.

BananaDog started their retail business at the Centennial Club in downtown Muskegon, then on March 31st of this year, they opened their new store, complete with a very small kitchen, at 1925 Lakeshore Drive in Muskegon where they sell their wide variety of organic loose leaf teas and the newest tea accessories from around the world.

***"Seeing the pleasure that your product brings to your customers, knowing that many will feel better by drinking the tea and being able to give back to the community are rewarding."***



"Owning a business is both challenging and rewarding at the same time. Seeing the pleasure that your product brings to your customers, knowing that many will feel better by drinking the tea and being able to give back to the community are rewarding. The challenges are many but if you dwell on them you will never move forward with what you are trying to accomplish with your business."

***"Relax, Refresh, Renew"***

Visit them at BananaDog Tea, Chocolates & Accessories, 1925 Lakeshore Drive in Muskegon or online at [www.bananadogstore.com](http://www.bananadogstore.com) "Remember, don't get caught up in the details! Just enjoy the experience of brewing a great cup of tea!"

*The Starting Block is West Michigan's Non-Profit Regional Kitchen Incubator and Entrepreneurial Center. Our Mission is to incubate and support the entrepreneurial spirit by providing licensed commercial kitchen facilities, entrepreneurial education, and peer-to-peer networking to new and expanding businesses. The Starting Block will be the premier regional resource for growing any new idea into a profitable, local and wealth-creating business.*

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