

A Taste of What's Happening

VOLUME 3, ISSUE 1 WINTER 2017/18

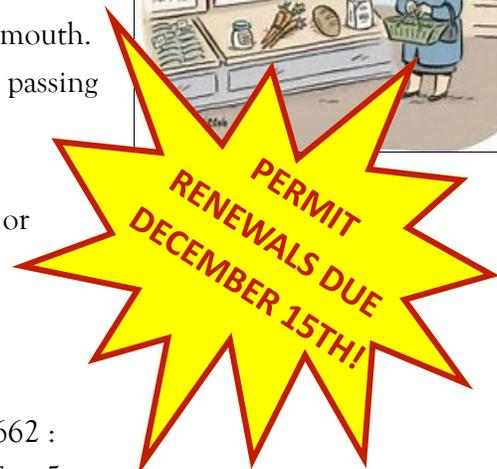
HOLIDAY SHOPPING:

Bring Home Gifts, Not Germs

“As the shoppers rush home with their treasures” may still be running through your head as you enter your house after a holiday shopping spree. Let those lyrics remind you to take extra precautions when it comes to the health of you, your family and friends, and your customers this holiday season. Check out these tips to help you bring home only gifts this year!



- 1. Wash your hands...every chance you get!** Be sure to wash your hands after using the restroom, before eating, after coughing/sneezing, or any other time your hands may have been contaminated.
- 2. Keep your hands away from your face.** Constantly touching items like carts, credit cards, and money make it is impossible to keep germs off your hands. Avoid touching your face especially your nose & mouth.
- 3. Stay home if you are sick.** Staying home not only keeps you from passing your germs but also allows you to get some needed rest.
- 4. Wipe down grocery carts and wash reusable grocery bags.**
Wipe off handles of carts and baskets either with your own wipes or those provided by the store, and frequently wash your reusable bags as they can harbor germs.



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Vermilion County Health Department



Public Health
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FOOD PROGRAM STAFF

To reach an inspector, please call (217) 431-2662 :

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SIREN CALLS

VCHD will use the State of Illinois Rapid Electronic Notification (SIREN) to generate automated reminder calls regarding 2018 renewal due dates. Follow the prompts to listen to the message. This system will also be utilized for alerts such as boil orders.

New Terminology

FOOD

means a raw, cooked, or processed edible substance, ice, beverage, or ingredient used or intended for use or for sale in whole or in part for human consumption, or chewing gum.



CUT LEAFY GREENS

means fresh leafy greens whose leaves have been cut, shredded, sliced, chopped, or torn. The term "leafy greens" includes iceberg lettuce, romaine lettuce, leaf lettuce, butter lettuce, baby lettuce (i.e. immature lettuce or leafy greens), escarole, endive, spring mix, spinach, cabbage, kale, arugula and chard. The term leafy greens: does not include herbs such as cilantro or parsley.

Food Handler Training

The Vermilion County Health Department will be offering a Food Handler Training on Wednesday, **January 17, 2018 from 1:00-3:00pm**. The fee is \$10 per person. Registration is required. Forms are available on our website or at the office. Seating is limited to 15 participants on a first come, first serve basis. Future training dates and times will be posted on our website and our Facebook page as they are scheduled. Call 217-431-2662, Option 5 for more information.



Go to www.vchd.org to check out our latest website updates.

Food Manager Certificate Change

Beginning January 1, 2018, the State of Illinois will no longer offer the Illinois Food Service Sanitation Manager Certificate (FSSMC). When a food handler passes a national exam, a national certificate will be awarded from the company offering the exam. ServSafe and National Registry of Food Service Professionals are the most common in Vermilion County. Please maintain national certificates at the establishment.

Renewal Packets

Your renewal packet has been mailed to the address we had on file. Contact us immediately if you did not receive yours. Completed applications and payment for 2018 Food Service Permits are due to the VCHD by **4:00pm**

December 15, 2017.

A late fee will be assessed for any applications received after this time. Call 217-431-2662 Option 5 if you have question.

?????

Questions regarding the food program? Call 217-431-2662, Option 5 and speak with us.



You're cooking what?!

FOOD SAFETY TIP

Is your goose cooked? Ensure all poultry (chicken, turkey, goose, duck, etc.) is cooked to heat all parts of the food to 165°F or higher for at least 15 seconds.

Reheating Holiday Leftovers?

Be sure to reheat all food that requires time or temperature for safety to 165°F for 15 seconds before serving. Once it has been warmed to at least 165°F, you can then hot-hold it at 135°F or higher.

NEW ILLINOIS FOOD CODE: WHAT TO EXPECT

In this issue we will address the following changes:

- ◆ Implementation Date
- ◆ Certified Food Protection Manager (CFPM) vs. Person In Charge (PIC)

IMPLEMENTATION DATE

A delay in the State approval process has caused the Vermilion County implementation date of the new code to be postponed until **July 1, 2018**. Inspections performed between January 1–June 30, 2018 will be based off the familiar code. Inspections performed on or after July 1 will be based on the new code including the new inspection report.

Certified Food Protection Manager

A Certified Food Protection Manager (CFPM) is a person who has taken an accredited national course and has successfully passed the corresponding exam.

The company who administered the exam will provide the manager with a certificate. (ServSafe and National Registry of Food Service Professionals are the most common in Vermilion County.)

This certificate will need to be maintained on-site of the food establishment since beginning January 1, 2018, the state of Illinois will no longer issue the Illinois Food Service Sanitation Manager Certificate (FSSMC).

CFPM vs. PIC

As well as learning the new food code, you also have new acronyms to decipher! Here are two you need to understand. A Certified Food Protection Manager (CFPM) and Person in Charge (PIC) have a lot of similarities but a lot of differences too. Both may be in charge of a food establishment but these terms are not interchangeable. A PIC is someone who has authority to make decisions for an establishment but may not necessarily be a CFPM. A CFPM is a person who has been certified in food protection by passing an accredited exam. A CFPM may or may not be the PIC.

Can you spot the differences?

Certified Food Protection Manager (CFPM)

- Must hold a national certificate or the Illinois FSSMC
- Can be a manager, an assistant manager, an owner, or a food service employee
- May or may not be the PIC
- Understands general food safety but may or may not be aware of all practices utilized at the establishment

Person In Charge (PIC)

- May or may not be certified.
- Can be a manager, an owner, a key holder, or even just a person left in charge of facility
- Leads inspector through establishment
- Must be knowledgeable in the practices used by the establishment to maintain food safety



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Test Your Knowledge?

Which statement is not true?

- A. A Certified Food Protection Manager (CFPM) must hold a current national certificate or an Illinois Food Service Sanitation Manager Certificate (FSSMC).
- B. A Person-In-Charge (PIC) is required to accompany an inspector during an inspection.
- C. CFPMs and PICs are exactly the same and are interchangeable.
- D. CFPMs and PICs are not the same and are not interchangeable.

Answer: C - CFPMs and PICs are not the same. CFPMs must be certified managers. PICs do not have to be certified but must be knowledgeable of an establishment's practices to ensure food safety.

Suggestions?

If you have an idea for an article or topic of interest that you would like covered in the newsletter please let us know. Topic ideas or articles written by readers are welcome too.

Send your article or idea to Sallie Dolan at: sdolan@vchd.org

*** IMPORTANT ***

- ★ 2018 Permit Renewals are due to the Vermilion County Health Department by 4:00pm on December 15th
- ★ Beginning January 1, 2018, Illinois will no longer issue Illinois Food Service Sanitation Manager Certificates (FSSMC)
- ★ Food Handler Training will be held at the Vermilion County Health Department on January 17, 2018 from 1:00-3:00pm
- ★ Vermilion County will start implementing the new Illinois Food Code on July 1, 2018, not January 1st
- ★ Some high risk restaurants will be required to have at least one Certified Food Protection Manager (CFPM) complete an approved allergy awareness training by July 1, 2018. More information will be provided at your first routine inspection in 2018. (Schools are exempt but will follow rules set forth by ISBE.)