

A Taste of What's Happening



VOLUME 2, ISSUE 2

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FIVE TIPS FOR SPRING CLEANING!

Spring has sprung early this year. Take advantage of these nice days and start your spring cleaning now with these helpful tips.

Tip #1: Clean Out Coolers and Freezers: Remove all the contents, assess each item, wipe down all the walls and shelving, re-label the shelves to help maintain on-going organization and mop the floor. Finish up by reorganizing all the items. Don't have time to do it all at once? Divide cooler/freezer into sections and do a little each day. Click [here](#) for a cold storage diagram.

Tip #2: Deep Clean Floors: For deep cleaning, use bleach on tough spots and on grout between tile. For main areas, scrub with hot water and commercial floor cleaner. Also, instruct employees to promptly clean up any floor spills. This is also a great time to replace grout or any missing tiles.

Tip #3: Have the Ventilation Hood Cleaned: The kitchen hood is one of the most expensive pieces of equipment in a restaurant. Help maintain it by having your hood routinely cleaned. Click [here](#) for a list of cleaners. Also, ensure the hood filters are cleaned as often as necessary to prevent an accumulation of grease.

Tip #4: Degrease the Fryer, Griddles and Other Equipment: Drain the fryer of all previously used oil. Then pour a small amount of clean, hot water into the oil basket and agitate the water to loosen any oil residue or buildup. Scrub the interior by hand if there is a lot of oil buildup. For griddles and similar equipment, scrape away any grease or crumbs, wipe with warm, soapy water, rinse and sanitize.

Tip #5: Reorganize Shelves and Storage Areas: Check all the items in the dry storage areas for any expired items, and arrange it so that the oldest products are at the front. Replace worn-out storage containers, label all containers and reorganize after cleaning shelving.



**Vermilion County
Health Department**

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?????

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

New Terminology **Slacking**

means the process of moderating the temperature of a FOOD such as allowing a FOOD to gradually increase from a temperature of -23°C (-10°F) to -4°C (25°F) in preparation for deep-fat frying or to facilitate even heat penetration during the cooking of previously block-frozen FOOD such as shrimp.

Temperature Measuring Device

means a thermometer, thermocouple, thermistor, or other device that indicates the temperature of FOOD, air, or water.

REMINDER:

Make sure you have your Food Handler records accessible so they can be checked during routine inspections. Call if you have any questions regarding Food Handler Training.

New FSSMC Website

On October 17th, the Illinois Department of Public Health released a new way to apply for the Food Service Sanitation Manager Certificate (FSSMC). Visit the new website <https://ildph.usasafeinspect.com/Login.aspx> for more information. Due to variations in printers, these certificates will look different than the old blue and white certificates you have received in the past.



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

HANDWASHING PLACARDS

Are your handwashing placards...Missing?
Torn? Dirty?

Contact EH at 217-431-2662, Option 5 and we will provide you with new ones. These will be a requirement when the new code is implemented.



RECEIVING DELIVERIES

When food and supplies are delivered, ensure you are receiving quality goods. Inspect boxes for signs of damage such as water stains and pests. Ensure frozen food is still completely frozen and is free of ice crystals. Also, be sure to check the temperature of time/temperature control for safety foods (hot: 135°F or warmer, cold: 41°F or colder) . Reject any damaged boxes, cans dented on seams, or food product that is out of temperature.

Temporary Food Events

Serving food to the general public? If you, or someone you know, are planning a temporary food event, you may be required to obtain a temporary food permit even if the food will be served from a permitted facility. A fee may apply. Contact the EH staff by calling 217-431-2662, Option 5 to find out more. Click [here](#) to fill out a Temporary Food Permit applications.

Click [here](#) to
print free FDA
food safety
posters!

FOOD SAFETY TIP

Keep a receiving temperature log to ensure employees are consistently monitoring delivery temperatures.

NEW ILLINOIS FOOD CODE: WHAT TO EXPECT

In this issue we will address the following changes:

- ◆ Priority, Priority Foundation, Core Violations
- ◆ Person-In-Charge
- ◆ No Bare Hand Contact with Ready-To-Eat Foods
- ◆ Clean-up of Vomiting & Diarrheal Events

Person-In-Charge

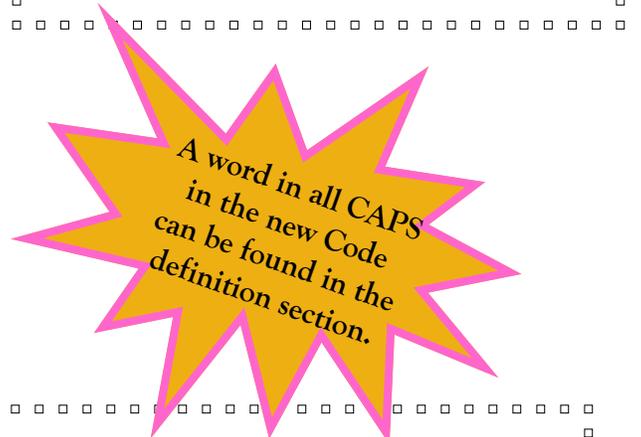
The Person-In-Charge, or PIC (pronounced pick), is the individual present at a food establishment who is responsible for the operation at the time of inspection. This person may or may not be a manager but must know the basics of food safety including major food allergens, employee restriction, and more. If the PIC is not a certified food manager and there is a priority item found during an inspection, the PIC must be able to answer a series of questions. Click [here](#) to view an article explaining the assignment, demonstration of knowledge, and duties of the PIC.

No Bare Hand Contact with Ready-To-Eat Foods

Under the new Code Item 3-301.11(B), "FOOD EMPLOYEES may not contact exposed, READY-TO-EAT FOOD with their bare hands and shall use suitable UTENSILS such as deli tissue, spatulas, tongs, single-use gloves, or dispensing EQUIPMENT."



- Each item in the new Illinois Food Code is coded as one of the following types:
- PRIORITY:** Items directly contributing to the elimination, prevention or reduction of foodborne illness or injury. Includes hazards such as cooking, cooling, reheating, and handwashing. When out of compliance these violations will need corrected as soon as possible.
- PRIORITY FOUNDATION:** Items that support, facilitate, or enable one or more of the priority items. Includes personnel training, infrastructure or necessary equipment, HACCP plans, documentation or record keeping, and labeling. When out of compliance these violations will need corrected with a specific timeline.
- CORE:** Items not designated as priority or priority foundation. Usually relates to general sanitation, operational controls, sanitation standard operating procedures (SSOPs), facilities or structures, equipment design, or general maintenance. When out of compliance these violations will need to be corrected prior to the next routine inspection.



Clean-up of Vomiting & Diarrheal Events: Procedures detailing specific actions employees must take when responding to vomiting or diarrheal events in a food establishments must be posted in the establishment. Click [here](#) to print a poster that meets this requirement.



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Test Your Knowledge?

Which method is NOT an approved way of thawing time/temperature control for safety (TCS) food?

- A. On the counter at room temperature
- B. Submerged in running water with sufficient velocity to agitate and float off particles
- C. As part of the cooking process
- D. In a microwave, only when the food will be immediately transferred to conventional cooking

Answer: A - It is prohibited to thaw TCS foods at room temperature.

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

Risk Assessments

At the first routine inspection of the year, a risk assessment is performed on each establishment to correctly determine which category a facility should be classified. A menu review with an inspector will answer the necessary questions to do this.

There are three risk categories:

"Category I facility" means a food establishment that presents a high relative risk of causing food-borne illness, based on the large number of food handling operations typically implicated in food-borne outbreaks and/or the type of population served by the facility. Cooling/reheating food, holding food over 12 hours, serving immunocompromised individuals, or catering off-site are consider high risk activities.

"Category II facility" means a food establishment that presents a medium relative risk of causing food-borne illness, based upon few food handling operations typically implicated in food-borne illness outbreaks. Preparing foods from raw ingredients using minimal assembly, hot/cold holding restricted to same day service, and obtaining food requiring complex preparation from approved establishment are consider medium risk activities.

"Category III facility" means a food establishment that presents a low relative risk of causing food-borne illness, based upon few or no food handling operations typically implicated in food-borne illness outbreaks. Serving only pre-packaged foods, obtaining time/temperature control for safety (TCS) foods from approved facility, having limited preparation of snack foods (chips, pretzels, popcorn) and beverages, and serving only beverages are consider low risk activities.