



## What is a Risk-Based Inspection?

We are all used to a brick and mortar style inspection. Floors, walls, and ceilings are routinely checked for damage and cleanliness and the conversation is centered around observed violations. A Risk-Based Inspection has a different approach.

1. Walk-Through: A quick walk through at the beginning of the inspection will help identify risks in your establishment.
2. Observations: During this walk-through, observations will be made. Violations that change frequently (ex. Employee washing hands in 3-compartment sink) will be addressed immediately. Violations that will not change (ex. Broken floor tile) will be addressed later.
3. Demonstrations: If certain activities are not observed, the inspector will request a demonstration. Activities such as washing hands properly, setting up a 3-compartment sink, using test strips, and checking temperatures are examples.
4. Paperwork: The new code has new documentation that will be required in addition to familiar paperwork such as FSSMC and Food Handler Certificates. [Click here for a complete list.](#)
5. Conversation: The inspector will ask more “How do you...?” questions focusing on the main risk factors that cause foodborne illnesses. (Ex. How do you rotate the food product in your coolers?)

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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 :

- Environmental Health.....Ext. 5
- Dan Balgeman, Environmental Health Director.....Ext. 245, dbalgeman@vchd.org
- Jana Messmore, Food Program Supervisor.....Ext. 306, jmessmore@vchd.org
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?????

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

## Food Manager Courses

Is your Illinois Food Service Sanitation Manager Certificate (FSSMC) expired or about to expire? Click [here](#) to find an upcoming class or to contact your preferred instructor. Still have questions?

Contact us at 217-461-2662, Option 5  
Monday-Friday 8:00am-4:30pm.



Go to [www.vchd.org](http://www.vchd.org) to check out our latest website updates.

### New Terminology **HACCP Plan**

means a written document that delineates the formal procedures for following the HAZARD analysis and CRITICAL CONTROL POINT principles developed by The National Advisory Committee on Microbiological Criteria for Foods.

### **HAZARD**

means a biological, chemical, or physical property that may cause an unacceptable CONSUMER health RISK.

### **CRITICAL CONTROL POINT**

means a point or procedure in a specific FOOD system where loss of control may result in an unacceptable health RISK.

### HANDWASHING PLACARDS

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

Call us 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.

### 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.

### DESIGNATED AREAS

Finding employee belongings such as coats and purses stored on top of dry storage shelves and finding employee lunches or water bottles stored among food product are commonly observed.

Employees should have a designated area to store personal belongings and food/drink. Installing a coat rack and assigning a bottom shelf of a cooler with a container labeled "Employee Food" are easy ways to solve these issues.

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

### 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.

### FOOD SAFETY TIP

Chemicals including pesticides and cleaners must have their own designated area away from food prep, service, and storage areas.

# NEW ILLINOIS FOOD CODE: WHAT TO EXPECT

In this issue we will address the following changes:

- ◆ Person In Charge (PIC) Questions  
If the following conditions exist, the PIC will be required to answer a series of questions that relate to the risk of that establishment.
- ◆ PIC Question Flow Chart (Attached)
- ◆ Example Questions (Attached)

1. The inspector observes a priority violation (Ex. Coolers reading above 41°F) during a routine inspection.

2. PIC is not an certified Illinois Food Service Sanitation Manager.

3. PIC will be required to answer questions regarding how the establishment handles the list of topics (right column) that apply.

4. If the PIC answers all the inspector's questions satisfactorily, Item #1 is marked in compliance. If the PIC is not able to answer the questions satisfactorily, a recheck (\$25 fee) will be required.

- \* Personal Hygiene
- \* Food Employee with disease or medical condition that may cause foodborne disease
- \* Importance of maintaining the time and temperature of Time/Temperature Control for Safety (TCS) Foods
- \* Hazards of eating raw/undercooked meat, poultry, eggs, and fish
- \* Required food temperatures and times for safe cooking of TCS foods
- \* Required temperatures and times for refrigerated storage, hot holding, cooling, and reheating
- \* Control cross-contamination, hand contact with ready-to-eat foods, handwashing, establishment is clean and in good repair
- \* Major Food Allergens and Symptoms
- \* Provide equipment that is sufficient in number and capacity and properly designed, constructed, located, installed, operated, maintained, and cleaned
- \* Correct procedures for cleaning and sanitizing utensils and food-contact surfaces of equipment
- \* Water Source and how it is protected from contamination
- \* Identify poisonous/toxic materials in the food establishment and how to safely store, dispense, use, and dispose of according to the law
- \* Identify Critical Control Points in the operation and explain steps taken to ensure they are controlled
- \* Explain details of any HACCP plan(s)
- \* Explain the responsibilities, rights, and authorities of the food employee, conditional employee, person in charge, and regulatory authority
- \* Comply with reporting responsibilities and exclusion or restriction of food employees



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### Test Your Knowledge?

A food employee must tell his/her manager immediately if he/she has which of the following symptoms?

- A. Diarrhea
- B. Vomiting
- C. Sore throat with a Fever
- D. All of the Above

Answer: D-All of these symptoms must be reported since they are associated with food-borne illnesses.

### 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](mailto:sdolan@vchd.org)

# COMING SOON



The Vermilion County Health Department has been approved by the Illinois Department of Public Health to start offering Food Handler trainings. Pre-registration will be required and seating is limited to 15 people per class. Trainings will last approximately two hours with an assessment immediately following and will cover all information required to obtain a completion certificate.

Visit [www.vchd.org](http://www.vchd.org) or call 217-431-2662, Option 5 to find out upcoming dates.