

A Taste of What's Happening

VOLUME 2, ISSUE 4 FALL 2017

Food Allergies: How aware are you?

Food allergies are on the rise making them a major concern for food establishments. Increasing awareness of what foods affect people, taking steps to prevent contamination, and watching for symptoms are essential.

- The big 8 allergens are SOY, MILK, FISH, TREE NUTS, PEANUTS, WHEAT, EGGS, AND SHELLFISH.
- When serving a customer with food allergies, tell how each dish is made including “secret” ingredients and provide suggestions of simple menu items that do not have the food allergen. Be sure to inform the cooking staff.
- When prepping for a customer with food allergies, make sure you do not transfer food containing the allergen to customer’s food.
 - Wash, rinse, and sanitize cookware, utensils, and equipment before prepping food.
 - Wash hands and change gloves before prepping food.
 - Use equipment assigned for prepping the food.
- Never remove the allergen from a dish and serve it to customer. Always make a new one omitting the allergen.
- If contamination occurs, do not serve food to the customer.
- Symptoms can range from mild to severe and include stomach cramps, nausea, vomiting, diarrhea, itching, hives, swelling, coughing, sneezing and anaphylactic shock (which can be fatal).
- If a customer has an allergic reaction, call 911 immediately.

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Vermilion County Health Department



Public Health
Prevent. Promote. Protect.

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?????

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

New Terminology **MAJOR FOOD ALLERGEN**

means Milk, EGG, FISH (such as bass, flounder, cod, and including crustacean shellfish such as crab, lobster, or shrimp), tree nuts (such as almonds, pecans, or walnuts), wheat, peanuts, and soybeans.

HANDWASHING SINK

means a lavatory, a basin or vessel for washing, a wash basin, or a PLUMBING FIXTURE especially placed for use in personal hygiene and designed for the washing of the hands.

REMINDER:

Completed applications and payment for 2018 Food Service Permits are due to the VCHD by **4:30pm**

December 15, 2017.

A late fee will be assessed for any applications received after this time.

Food Handler Training

The Vermilion County Health Department will soon be offering Food Handler Training. Classes will held on a monthly basis for a fee. These classes will be taught by the inspectors that perform your inspections. Class dates and times will be posted on our website and our Facebook page as they are scheduled, or you can call 217-431-2662 Option 5 for more information.



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

Electronics Recycling Collection

The Vermilion County Health Department in connection with Bryant Industries and Danville Area Community College will offer a one day electronics collection.

The event will be held at 2000 E Main Street, Danville from 8:00am-11:00am on Saturday, October 28th.

It is open to all residents of Vermilion County (ID required). Call 217-431-2662 Option 5 for more information.

MAILING ADDRESS CHANGED?

Has your mailing address changed? Be sure to contact us prior to October 15 to ensure you receive your 2018 permit renewal packet. Call 217-431-2662 Option 5 to update your information.

FOOD SAFETY TIP

If a pest has found its way into your food establishment, be sure to immediately remove it and clean and sanitize any affected areas.

Pest Control

With the arrival of fall, many pests will be looking for a nice, warm place to spend the winter. The best ways to prevent them from choosing your food establishment as their new home is by ensuring their basic needs (food, water, shelter) are not met. Keeping all areas clean, examining your facility for any entry holes or cracks, and having routine pest control will help achieve this.

If I got 25¢ everytime that health inspector says that "Rats can get through a hole the size of a quarter", I'd be rich!



NEW ILLINOIS FOOD CODE: WHAT TO EXPECT

In this issue we will address the following changes:

- ◆ Employee Health Form
- ◆ Symptoms that require exclusion
- ◆ Vomit/Diarrhea Procedures & Kit

EMPLOYEE HEALTH: Who's responsible?

Food and conditional employees must be informed of their responsibility to report certain symptoms or diagnosed diseases to the person in charge (PIC). The PIC must then report to the regulatory authority or the local health department. Establishments must show compliance by having a completed [Form 1-B](#) (Conditional Employees or Food Employees Reporting Agreement) for each employee, presenting a roster and curriculum of a completed training program that covers all required information, or implementing an employee health policy which covers all required information and includes a system of employee notification and a signed acknowledgement for each employee.

TOO SICK TO WORK?

If an employee has any of these symptoms, immediately exclude them from any area of the food establishment:

VOMITING
DIARRHEA

SORE THROAT WITH FEVER
JAUNDICE (Yellowing of the skin/eyes)

These are all symptoms of a potential foodborne illness.

Food employees experiencing persistent sneezing, coughing, or a runny nose must be on restricted duties.

Click [here](#) to print "A Decision Guide to Food Handler Illness" poster.

VOMIT/DIARRHEA PROCEDURES & KIT

The new Illinois Food Code will require that all food establishments have procedures in place for cleaning up vomit/diarrhea. These procedures can be in either written or poster form. Click [here](#) to print off the CDC's "Clean-up and Disinfection for Norovirus" poster which will cover this requirement.

I printed the poster. Now what?

The new Illinois Food Code only requires written procedures; however, to effectively follow the procedures you need to have the appropriate supplies on hand. Creating a Vomit/Diarrhea Clean-Up Kit is highly recommended.

SUPPLIES FOR YOUR KIT

Protective gear

- *2 pairs of disposable, non-latex gloves
- *1 face mask
- *1 disposable gown with sleeves
- *1 disposable hair cover
- *1 pair of shoe covers

Cleaning supplies

- *1 sealable, plastic bag or biohazard bag with twist tie
- *1 scoop/scrapper
- *paper towels
- *absorbent powder/solidifier (ex. kitty litter)
- *bottle of disinfectant (1 and 1/2 cups bleach in 1 gallon of water [1:10 dilution] recommended for heavily contaminated surfaces)

*At a minimum, any individual cleaning up vomit/feces must wear disposable gloves, shoe covers, and disposable gown to prevent spreading infectious particles to another area in the facility.



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Test Your Knowledge?

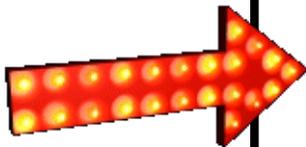
True or False: Food handlers do need to inform customers with allergies of all ingredients including those in any “secret” sauce.

Answer: TRUE - Allergic reactions can be potentially fatal for some sufferers. Always inform customers of all ingredients even if they are “secret”.

Public Health is Priceless!



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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 CHANGES

Legislators have recently been working on bills relating to food service. Below are a list of new laws with effective dates. Click on each to see the actual law.

- ◆ [HB2510 Allergen Awareness](#): Jan. 1, 2018 - High risk establishments will be required to have at least one manager complete a food allergen training. Schools are exempt. Enforcement begins July 1, 2018. Click [here](#) for training information.
- ◆ [HB3684 FSSMC](#): Jan. 1, 2018 - Illinois Food Service Sanitation Manager Certificate (FSSMC) no longer required. The Illinois Department of Public Health will now adopt sections 2-102.12 and 2-102.20 of the 2013 FDA Food Code. To become a certified food protection managers (CFPM), you must take an accredited 8-hour training course and pass the exam. Current Illinois FSSMCs will not need to retake course/exam until their certificate expires.
- ◆ **Other Laws of Interest:**
 - [SB0312 Catfish Labeling](#): Jan. 1, 2018
 - [HB3063 Cottage Food](#): Jan. 1, 2018