

A Taste of What's Happening



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What exactly is a “Critical Violation”?

When a sanitarian inspects your establishment, they will identify any items that are in violation with the Illinois Food Code. These violations can fall into two categories: Non-critical and Critical. Non-critical items are ones that need addressed but do not possess an immediate risk to the public. Critical violations, however, are items that are the most prevalent contributing factors of foodborne illness. These items require immediate attention. Check out a break down of critical violations on Page 3.

The **BUZZ** on Zika

We all have heard the buzz regarding the latest mosquito-carried virus, Zika. Check out our Zika informational page on our website www.vchd.org featuring Q & A, links to the CDC, and much more to keep informed on the latest updates on this virus.

JUST OUTSIDE THE BOX



Sometimes it OK to look stupid,
so long as you achieve your ultimate objective

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FOOD PROGRAM STAFF

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

- Environmental Health.....Ext. 5
- Doug Toole, Environmental Health Director.....Ext. 243, dtoole@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.



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

You took the Food Sanitation Service Manager Certification (FSSMC) class, but you still haven't received your Illinois Food Manager Certificate.

Take these steps.

1. *Did you send in the FSSMC request form with a \$35 check?* Form is available at www.vchd.org.
2. *Did you check if you are delinquent on child support or not?* If you did not mark yes or no for child support on the form, your request will not be fulfilled.
3. *How can I contact the state?* Contact the Illinois Department of Health at dph.fssmc@illinois.gov
4. *IDPH doesn't have me on file.* Contact the trainer who taught your course.

Updated on FDA Food Code

On January 22, the Administrative Code Division began the process of repealing the current Illinois Food Code in order to replace it with the FDA Food Code. The goal is to implement the changes in order for the new code to be in place by January 1, 2017.

Informational updates regarding this change can be found on our website, www.vchd.org.

Temporary Food Events

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. Visit our website for an application or contact the EH staff by calling us at 217-431-2662, Option 5 to find out if a temporary food permit is needed.

Upcoming Deadline

All non-restaurant food establishments have until July 1st to have employees complete an approved Food Handler Training. For questions, call us at 217-431-2662, Option 5.

REMINDER:

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

2016 Downtown Danville Farmers' Market

The 2016 Downtown Danville Farmers' Market will be held every Wednesday and Saturday, May 14 through October 15, from 8:00am to 1:00pm at the Danville Public Library located at 319 N Vermilion Street.

Vendor spaces are still available. If you are interested, please contact the Farmers' Market Manager, Susan Franklin, at 217-474-2701 for more information. Vendors selling any type of food product should contact the EH staff to discuss allowed products and any necessary permits.



A Breakdown of Critical Violations

On the Retail Food Sanitary Inspection Report that you receive at the end of each inspection, the critical violations requiring immediate correction are marked with an *. Below you will find examples of violations, reasons why it is considered critical, and ways to prevent each. Items 1, 3, 7, 11, & 12 are explained below. The remaining violations will be featured in the Summer 2016 newsletter.

Item 1: Source, Wholesome, No Spoilage
Examples: Severely dented cans or damaged boxes, food that has expired, has a foul odor or shows signs of decomposition, meat that is not approved for sale
Prevention: Refuse to accept any dented cans or damaged boxes from your supplier. Never use products that are expired or show signs of decomposition. Never accept meat from an unapproved source including local wildlife such as deer.

crit·i·cal
 (of a situation or problem) having the potential to become disastrous; at a point of crisis

Item 3: Potentially hazardous foods (PHFs) meets temperature requirements
Examples: Cooler/Freezer above 41°F/0°F, food product reading above 41°F (in cooler, on salad bar or counter, etc). Holding soup at less than 135°F.
Prevention: Keep a temperature log of all coolers/freezers and displayed food so any problems are quickly noticed. Ensure doors/covers of coolers, freezers, prep tables, etc. are kept closed as much as possible.

Item 7: Cross Contamination
Examples: Insect found in uncovered food product. Raw hamburger stored above pre-cooked lunch meat. Cutting raw chicken with a knife and then cutting lettuce for salads without properly cleaning it between uses.
Prevention: Examine receiving product for possible contamination. Keep stored and displayed product covered. Store raw PHFs below all ready to eat foods. Wash, rinse, and sanitize utensils/equipment in between uses.

Items 11 & 12: Infected Personnel, Handwashing, Good Hygiene
Examples: Infectious employee working with food. Dumping customer drinks in handwashing lavatory. Employee not washing hands after using the toilet room.
Prevention: Use the Illness Decision Chart on vchd.org to determine if an employee is too sick to work. Restrict handwashing lavatories to handwashing only. Educate employees on proper handwashing and good hygiene.

REASON:
 All of these greatly increase the likelihood that the product could be contaminated and contribute to the spread of foodborne illnesses.



**VERMILION COUNTY
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Test Your Knowledge?

True or False: Using gloves and/or hand sanitizer is not an acceptable substitute for washing hands.

Answer: True. While using gloves and hand sanitizer are good practices, they do not eliminate the need for proper handwashing. Always wash hands prior and after wearing gloves. Handwashing is the best way to prevent the spread of germs.

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

**Jenny Trimmell to retire as Administrator,
Doug Toole appointed as successor**

Douglas Toole has been named Public Health Administrator of the Vermilion County Health Department following Jenny Trimmell's retirement on April 15, 2016.

"I look forward to working with the Board of Health and our community partners to improve the health and safety of Vermilion County," said Toole.

Toole will serve as administrator following the retirement of Trimmell, who started working for the health department in 1997 as a Health Educator and who has served as Administrator since March, 2014.

Toole spent time with the Vermilion County Health Department's Environmental Health division as a college intern, and started working at the health department full time after graduating from Southern Illinois University at Carbondale in 1991 with a Bachelor's Degree in Journalism. He took the position of Director of Environmental Health starting in June, 2010.



Upon Trimmell's announcement of plans to retire, and after careful consideration, Toole was appointed by the Board of Health to serve as Administrator.

Toole is a longtime resident of Vermilion County, and a graduate of Danville High School.

Toole and his wife, Jennifer, live in Westville with their two children.