

Vermilion County Health Department

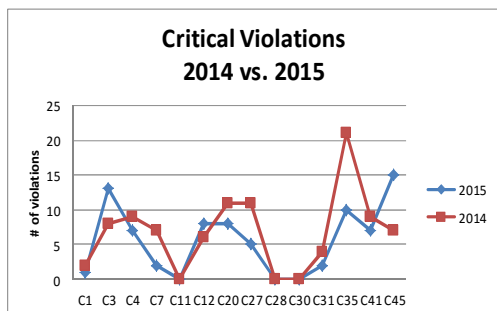
A Taste of What's Happening

VOLUME 1, ISSUE 1

WINTER 2015/2016

The Stats are in...

Critical Violations: 2014 vs. 2015



Give yourself a hand! The overall trend of critical violations showed great improvement from 2014 to 2015. While overall total violations dropped from 88 in 2014 to 70 in 2015, we did see an increase in no certified food managers on staff (7 in 2014, 15 in 2015) and potentially hazardous foods (PHFs) at unsafe temperatures (8 in 2014, 13 in 2015).

Inside this issue:

Website Updates	2
Risk Assessments	2
Too Sick to Work?	2
Illinois FBI Outbreaks	3
Public Health is Priceless	4
Test your Knowledge	4
Suggestions	4

2015 Top Critical Violations for

Food Establishments in Vermilion County

1. No certified food manager onsite (C45-15 violations)
2. Potentially hazardous foods not kept at safe temperatures (C3-13 violations)
3. Presence of insects/rodents (C35-10 violations)
4. Improper dishwasher sanitization (C20-8 violations)

Managers and persons in charge need to make taking temperatures, handwashing, and proper handling of food priorities to reduce the risk of foodborne illness outbreaks.



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
- Sallie Dolan.....Ext. 248, sdolan@vchd.org
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Questions regarding
the food program?
Call 217-431-2662, Option
5 and speak with us.

Check Out Our Latest Website Updates

Go to www.vchd.org to check out our latest website updates. Under Environmental Health's Food Sanitation page, you will find an abundance of information regarding our food program. A page for restaurant owners, managers, and personnel has information on obtaining a food permit, attending Food Service Sanitation Manager Certification classes, conducting food handlers training, plus much more. For our schools, we have added additional resources and links. Also, check out "Meet our Food Sanitarians" to see the newest faces and changes in the food program staff.



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.*

How are Risk Assessments Determined?

Remember that we will assess your food establishment into a risk category at your first inspection for 2016. We will review your menu with you and your food establishment will be placed in the highest category you receive a mark.

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.

Too Sick to Work?

It's 4:15pm on a Friday night. The first Friday of the month. You know you are going to be swamped. You notice the head cook doesn't look well. You ask him "You feelin' alright?" He doesn't say anything but you know the answer. You start thinking "We can't make it through the night without everyone on schedule! Maybe he can make it through the night? Maybe he's not that sick." What do you do?

It's a hard choice for a manager or owner to decide to send an employee home sick, but the benefits outweigh the negative effect of being short-staffed for a night.

Anyone that has a fever, diarrhea, or vomiting needs to be sent home immediately. According to the FDA's Retail Food Protection: Employee Health and Personal Hygiene Handbook, you should not return to work until 24 hours after symptoms have ended.

I hope you feel better soon so you can come back to work and immediately feel worse.



someecards

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WHEN TO CALL....

If a food handler has a doctor's diagnosis of Salmonella, Shigella, E. coli, or Hepatitis A, it must be reported to the Vermilion County Health Department's Communicable Diseases at 217-431-2662, Option 4.

If an employee suspects influenza-like symptoms (fever associated with cough, sore throat, or runny nose) contact the Vermilion County Health Department for the most-up-date guidance.

Foodborne Illness Outbreaks in Illinois

Foodborne Illness (FBI) Outbreaks are a major and costly concern for public health, but how many people in Illinois have actually been affected by FBI outbreaks?



2014 FBI Outbreaks in Illinois*

53 Outbreaks
 891 Illnesses
 120 Hospitalized
 3 Deaths

No one complains to the Health Department that Grandma's turkey made them sick. They say it was food from the restaurant they ate at the next day.

Reporting illness of food handlers and customers helps the authorities determine ways to prevent them from happening.

How Many Originated from Restaurants*?

32 Outbreaks
 507 Illnesses
 74 Hospitalized
 All 3 deaths

What caused the outbreaks*?

Hepatitis A 1	Salmonella 18
Listeria 1	Shigella 2
Norovirus 24	Unknown 4
Other-Chemical/Toxin 1	

Educating your staff and enforcing proper food safety and handling techniques save money and are key to preventing FBI outbreaks!

*Centers for Disease Control and Prevention (CDC). Foodborne Outbreak Online Database. Atlanta, Georgia: U.S. Department of Health and Human Services, Center for Disease Control and Prevention. Available from URL: <http://wwwn.cdc.gov/foodborneoutbreaks>. Accessed 12/2015.



**VERMILION COUNTY
HEALTH DEPARTMENT**

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Test Your Knowledge?

Norovirus causes 58% of foodborne illnesses. What are some things that food handlers can do to prevent the spread of Norovirus?

Answer: Don't come to work sick, wash hands properly, do not handle food with bare hands, clean and sanitize food contact surfaces thoroughly.

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

Public Health is Priceless!

In 2016 the Vermilion County Health Department will be celebrating our 50th year. Although we underwent changes in our programs in 2010, we are still proudly serving Vermilion County residents with a multitude of quality services.



Vermilion County Health Department Building

To Learn More call 217-431-2662:

- ◆ **Option #1**
Women's, Infants, and Children (WIC)
- ◆ **Option #4**
Immunizations
- ◆ **Extension #224**
Vital Records
Birth and Death Certifica
1983-present
- ◆ **Option #5**
Environmental Health
Food Sanitation
Private Potable Water
Private Sewage Disposal
Solid Waste Management
Lead Testing

Public Health Administrator