

A Taste of What's Happening

Vermilion County Health Department

VOLUME 4, ISSUE 1 WINTER 2018/19



“A VISIT FROM THE HEALTH INSPECTOR” by S.D.

Twas the night before the new food code, when all
through the kitchen
Not a creature was stirring, especially the chicken.
The aprons were hung by the storage shelves with care
In hopes that all the employees could soon be leaving
there.
The storage tubs of raw meat were all nestled all snug
on the bottom shelf,
While the ready-to-eat items reside on the top shelf.
And Mama in her hair net, and I in my cap,
Had just settled in to make a big order of turkey wraps.
When out on the parking lot there arose such a clatter,
I sprang from my prep table to see what was the matter.
Away to the front door I flew like a flash,
Tore off the open sign, and tried to pull down the sash.
When, what to my wondering eyes should appear,
But a health inspector, and all of her gear!
With a little old clipboard, all gray and posed,
I wished I had listened to my wife and that day closed.
More rapid than eagles in the door she came,
And she smiled introducing herself then started calling
things out by name
Now, Risk-based Inspections! Now, PICs and CFPMs!
Now, Hats, Hair Nets, or some kind of restraints!
On, Gloves! No Bare Hand Contact! On, Personal
Health Policy! On, TCS Foods and Foodborne Illness
complaints!
From the way we inspect, to what things will be called,
Now away with the old food code, it may seem like we
are changing it all!
Around the kitchen the inspector she flew,
With a clipboard full of test strips- and temperature
measuring devices too!
And then in a twinkling, I heard from the ice bin
The clicking and clacking of a blue ballpoint pen.
As I drew in my head, and was turning around,
Down the hallway the inspector came with a bound.

She was dressed with a new blue cap on top of her
head, And her shoes came with no-slip grip tread.
A bundle of code books was flung on her back.
And she looked very official just opening her pack.
My dishes-how they twinkled!
My employees: how merry,
My tables had roses, and the pie it was cherry.
My wife's hair was drawn up with a barrette,
And my beard on my chin was covered with a net.
The rump of roast was cooked to 145°F since it's
beef, And the smoke from the fryers encircled the
ventilation hood like a wreath.
I had thrown out the mushrooms that were smelly,
And had not re-served my bread and used
pre-packaged jelly.
The turkey was chubby and plump, a right jolly old
bird. And I laughed because remembering all the
symptoms of Salmonella is absurd.
A wink of her eye and a twist of her head
Soon gave me to know the new code was nothing to
dread.
She spoke a lot of words but still got straight to her
work,
And filled out all those inspection reports, then
turned with a jerk.
She did not lay a finger anywhere close to her nose,
And giving a nod, up a good report did go.
She sprung towards the door, to my team she did
wave,
And away she flew, like drivers who behave.
But I heard her exclaim, ere she drove out down the
road-

“Until we meet next year, under a new food code!”

Note: “A Visit from St. Nicholas” by Clement Clarke Moore was published over 190 years ago, its copyright protection has expired. Once a copyright expires, the work becomes part of the public domain where it's available for free and for anyone to use without the permission of the author.

SIREN CALLS

VCHD will use the State of Illinois Rapid Electronic Notification (SIREN) to generate automated reminder calls regarding 2019 renewal due dates. Follow the prompts to listen to the message. This system will also be utilized for alerts such as boil orders.

*Disclaimer:

Dogs are not allowed in a permitted foodservice establishment, even if they are wearing a hairnet.



Hair Restraints

Under the new code, food employees will be required to wear "hair restraints such as hats, hair coverings or net, beard restraints, and clothing that covers body hair, that are worn to

effectively keep hair from contacting exposed food, clean equipment, utensils, and linens, and unwrapped single-service and single-use articles."

Call 217-431-2662, Option 5 for more information.



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

New Terminology

FOODBORNE DISEASE OUBREAK

means the occurrence of two or more cases of a similar illness resulting from the ingestion of a common FOOD.

IMMINENT HEALTH HAZARD

means a significant threat or danger to health that is considered to exist when there is evidence sufficient to show that a product, practice, circumstance, or event creates a situation that requires immediate correction or cessation of operation to prevent injury based on: (1) The number of potential injuries, and (2) The nature, severity, and duration of the anticipated injury.

Risk Assessments

Remember that we will assess your food establishment into a risk category at your first inspection for 2019. We will review your menu with you and your establishment will be assessed to ensure you are in the correct category.



FOOD SAFETY TIP

Bulky coats, big boots, and cozy sweaters come with the cold of winter...well until you step into a hot kitchen! Be sure employees have a designated spot to put their personal belongings that is separate from all food prep and storage areas.

Hanging or laying coats on storage racks is not allowed.

Renewal Packets

Your renewal packet has been mailed to the address we had on file. Contact us immediately if you did not receive yours. Completed applications and payment for 2019 Food Service Permits are due to the VCHD by **4:00pm, Monday,**

December 17, 2018.

A late fee will be assessed for any applications received after this time. Call 217-431-2662 Option 5 if you have question.

?????

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



NEW ILLINOIS FOOD CODE: WHAT TO EXPECT

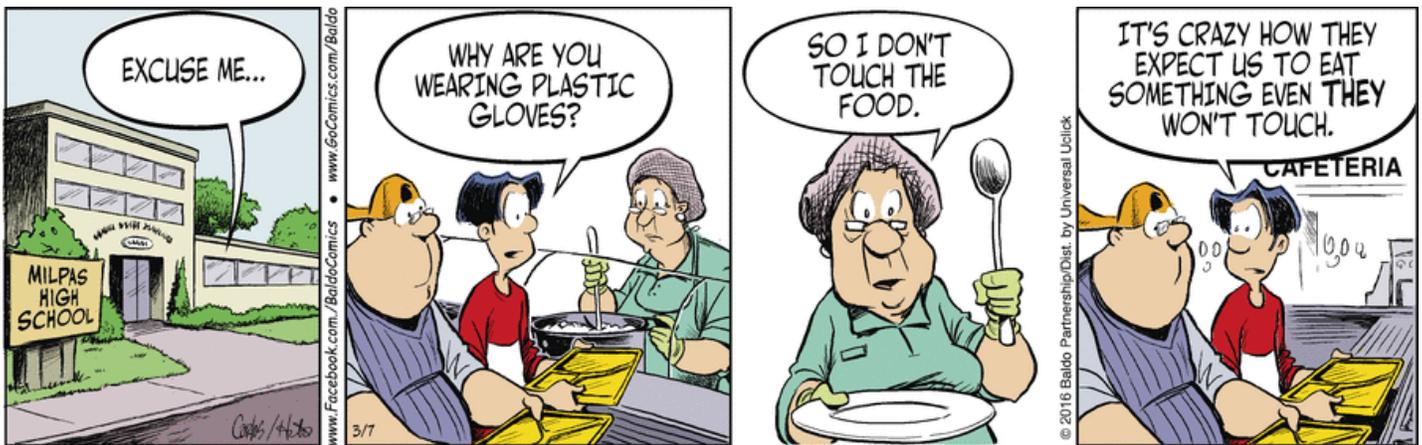
In this issue we will address the following changes:

- ◆ No Bare Hand Contact
- ◆ Ready-to-Eat Food



NO BARE HAND CONTACT

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.



Ready-To-Eat Food

Ready-To-Eat food means food that is edible without any additional preparation to achieve food safety. Below is a list with examples:

- ◆ Raw animal food that is properly cooked (cubed, cooked chicken)
- ◆ Raw fruits and vegetables that are washed (apples, carrot sticks)
- ◆ Fruits and vegetables that are cooked for hot holding (steamed broccoli, baked potato)
- ◆ All time/temperature control for safety food that is cooked to the temperature and time required for the specific food (chicken and noodles, beef vegetable soup)
- ◆ Plant food for which further washing, cooking, or other processing is not required for food safety, and from which rinds, peels, husks, or shells, if naturally present are removed. (peeled orange sections, shelled pecans)
- ◆ Substances derived from plants such as spices, seasoning, and sugar (dried herb blend, minced fresh basil)
- ◆ A bakery item such as bread, cakes, pies, fillings, or icing for which further cooking is not required for food safety
- ◆ Dry, fermented sausages (dry salami/pepperoni); salt-cured meat and poultry products (prosciutto ham, country cured ham, and Parma ham); dried meat and poultry products (jerky or beef sticks)
- ◆ Thermally processed low-acid foods packaged in hermetically sealed containers (applesauce, canned green beans)

**Vermilion County
Health Department**



Public Health
Prevent. Promote. Protect.

200 S College St.
Suite A
Danville, IL 61832
217-431-2662
<http://vchd.org>

Test Your Knowledge?

Which of the following is NOT a ready-to-eat food?



- A. Shredded lettuce that is placed on a cold sub sandwich.
- B. A slice of apple pie
- C. A prepared sushi roll
- D. All of the above are ready-to-eat foods.

Answer: D - All of the above are ready-to-eat foods.

Public Health is Priceless!

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



Like us on
Facebook!

Calendar of Events

- December 17, 4:00- 2019 Applications and payment due
- December 25- VCHD closed (Christmas Day)
- January 1 -VCHD closed (New Year's Day)
- January 1- New Illinois Food Code goes into effect
- January 21- VCHD closed (Martin Luther King, Jr Day)
- February 11 -VCHD closed (Abraham Lincoln Birthday)
- February 18- VCHD closed (Presidents Day)

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
- Sallie Dolan.....Ext. 303, sdolan@vchd.org
- Ashley Kotcher.....Ext. 248, akotcher@vchd.org
- Lauren Mack.....Ext. 229, lmack@vchd.org