The New Food Code—Two months in

It has been two months since the new food code was implemented in Vermilion County. I’ll admit my first few inspections were pretty difficult but it gets easier every day. Here are a few tips to help you through your next inspection:

1) Stay informed. If you are reading this newsletter, pat yourself on the back. Great job! We continually hear “New food code? I didn’t know that.” or similar phrases. As an owner/employee of a food establishment it is your responsibility to know the rules.

2) Keep yourself and staff trained. Ensure all employees have either a food protection manager certificate (CFPM) or food handler training certificate. Medium Risk establishments are now required to have a CFPM during all operating hours and CFPMs at high risk restaurants must take allergen training. Contact us if you have any questions about how to sign up for a course.

3) There are three types of violations: priority (P), priority foundation (Pf), and core (C). All of these violations must be corrected within a specified timeframe depending on the severity of the violation. (P-up to 72 hours, Pf-up to 10 days, C-up to 90 days). We never want to find a violation but if we do, save yourself $25 or more by correcting as many violations as possible before the inspector finishes the inspection.

4) Learn from other people’s mistakes. The top violation we have seen to date are unclean food contact surfaces. Examine your walk-in cooler shelves for mold growth, your can opener blade for food accumulation and damage, and your infrequently used utensils for dust accumulation. Unclean food contact surfaces require immediate correction or a recheck ($25 fee applies) not to exceed 10 days.

5) Ask questions. Feel free to ask your inspector questions or come by/call our office. We are happy to help you.

FOOD PROGRAM STAFF

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

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New Terminology

GAME ANIMAL

means 1) an animal, the products of which are FOOD, that is not classified as livestock, sheep, swine, goat, horse, mule, or other equine in 9 CFR 301.2 Definitions, or as Poultry, or FISH.

2) includes mammals such as reindeer, elk, deer, antelope, water buffalo, bison, rabbit, squirrel, opossum, raccoon, nutria, or muskrat, and nonaquatic reptiles such as land snakes.

3) does not include RATITES.

Food Handler Training

The Vermilion County Health Department will be holding Food Handler Trainings on the dates listed. All classes are held from 1:00-3:00pm at the health department. Space is limited to 20 people per class. A seat is not guaranteed until the fee of $10 per person has been paid. Please come by or call 217-431-2662 x. 5 to register.

March 13
April 17
May 15

Hepatitis A

- Hepatitis A is a highly contagious liver disease caused by a virus.
- Currently, there is a nationwide outbreak (According to the CDC, the green states on the map have cases).
- Vermilion County does have cases.
- Symptoms include fever, dark urine, pale stool, diarrhea, nausea/vomiting, and jaundice (yellowing of the skin and eyes).
- Prohibit any food service worker with these symptoms from handling food and have them seek medical attention.

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 are now a requirement under the new food code.

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.

Food Safety Tip

Do not eat hard-boiled eggs used for an egg hunt or as decorations if they have been at temperatures above 41°F for more than two hours; discard them.

Reminder:

Bare hand contact with any Ready-To-Eat food is strictly prohibited. Use gloves, deli tissue, spatula, or other protective barrier.
Vermilion County is Where the Wild Things Are!

Vermilion County is very rich in natural resources. With multiple county, state, and local parks, it is no wonder our little piece of the world is so full of flora and fauna. However, when it comes to food served at a food establishment, these wild goodies are strictly prohibited!

Yes, I know where to find morels. No, you can’t come with me.

It is prohibited to offer any mushroom species, picked in the wild for sale or service by a food establishment. All food must be obtained from an approved source. Records such as invoices may be requested to verify their source.

You may be tempted to fry up that stringer of fish you caught over the weekend, but fish that are received for sale or service must be commercially and legally caught or harvested.

Want to have a crawfish boil or serve steamed mussel? Only if these molluscan shellfish are commercially and legal caught. Recreationally caught ones are prohibited.

Game animals including deer received for sale or service must comply with Section 750.500 of the Illinois Food Code. Uninspected field-dressed wild game is not an approved source. Any game animal served in a food establishment must be commercially farm-raised for food.
Test Your Knowledge?

True or False: The stem of a cherry or the rind of an orange used as a garnish is not a ready-to-eat food, so you can touch it with your bare hands.

Answer: FALSE – Any part of a ready-to-eat food including stems and rinds cannot be touched with your bare hand. Use gloves, tongs, or other barrier.

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

?? Frequently Asked Questions ??

Q: Is my Illinois food manager certificate that expires in 2020 still good or do I need to retake the course for the new food code?

A: If you have a current Illinois Food Service Sanitation Manager certificate, it will be accepted until the expiration date listed. At least a month prior to your expiration date, you will need to complete an ANSI-approved course and pass the exam to be certified. Refresher courses are no longer available. You will use your national certificate as proof you are a certified food protection manager (CFPM). Contact us at 217-431-2662, Option 5 if you need a list of course providers.