



# Food News

## New Food Code Update

The Illinois Department of Public Health has given Health Departments until July 1, 2018, to begin enforcing the new version of the Code, based on the 2013 Federal Model Food Code. Until then, we all need to become familiar with the Code. In addition to the changes listed in the last update, here are more new requirements:

- Cut, shredded, or sliced leafy greens (lettuce, spinach, kale, chard, cabbage, etc) will be considered potentially hazardous and will need temperature or time control.
- All handwashing sinks will need to have signage nearby reminding employees to wash their hands (we have several designs we can show you).
- Employees will need to be taught to stay home when ill. Establishments will be required to keep documentation that all employees have had this training.
- Completely new inspection forms will be used and the reports will be longer. Some new violations will be recorded on the form. The scoring system will be replaced with pass/pass with conditions/fail.
- The terms “critical and non-critical violations” will be eliminated and replaced with “risk factors” and “good retail practices”. The form will require each item to be checked in or out of compliance, not applicable, or not observed during the inspection.
- The term “potentially hazardous food” will be replaced with “time/temperature control for safety food” (TCS).
- Using smoke, additives or marinades for food safety (not flavoring) will require a special variance from this Department.
- Making sushi rice will need a special variance from this Department.
- Each establishment will need written procedures for cleaning vomit/diarrhea events.
- Sushi fish will need proper parasite destruction record keeping.
- A designated person in charge will need to be present at all times. This person will be required to show food safety knowledge to the Health Officer while the inspection is taking place. Health Officers will be asking food safety questions to gauge knowledge.
- Employees must be trained in major food allergens and reaction prevention.
- Proper receiving practices will need to be followed.

More information on these Code changes will be distributed as it becomes available. In the meantime, please ask your Health Officer if you have any questions about the new Code.

**Fall  
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**Did You Know?**  
*In the last 15 years, 24 confirmed e-coli outbreaks have been linked to petting zoos, resulting in over 100 hospitalizations and one death. Handwashing is the key to stopping these outbreaks.*

## Time For A Refrigerator Check-up?

Have you noticed one or more of your refrigerators are barely holding the proper temperature? If so, there may be an inexpensive fix. As a bonus, these steps may also save you money in energy costs and replacement parts. Before calling the refrigeration service, check the following:

Are the door gaskets torn, missing, or incomplete? Keeping door gaskets intact keeps cold air in and causes the compressor to run less.

Is there enough space around the refrigerator? Compressors need open space for air flow around them to function properly.

Is the air conditioner running? Most refrigerators are designed to run properly in temperatures under 85°F and moderate humidity. Anything warmer or more humid strains the motor.

Is there good air flow in the refrigerator? Wire shelves are used to allow air flow inside. Make sure you don't block air flow by covering shelves or over-filling the refrigerator.

Are the condenser coils dirty? (see example below) Allowing grease and/dust to stick to the condenser fins or coils puts strain on the motor. Clean the equipment with compressed air, vacuum or a soft bristle brush to keep it running properly.

Keep daily temperature logs to alert you of a possible issue.

Perform routine preventative maintenance.

Check these items before they become a problem for you and your customers.



## What's Wrong With This Picture?

The device in the picture below is becoming a too common sight in the Food Industry. It is a pest control device being marketed to food establishments as a treatment for fruit flies. Often, the items are provided by food or beverage vendors without proper knowledge of what the chemicals used are or how to properly use them. They go by names such as Hot Shot, Bar Pro, Vapona or DDVP strips. They are not approved for use in food areas or areas where people spend more than 4 hours a day. In fact, these are the actual instructions included with one of the strips:

***“This strip is designed specifically for use in non-food areas and areas where people are not present for extended periods of time, such as mop closets, locker rooms, boiler rooms, utility rooms, and lavatories. It may be used in areas where food and people are present for extended periods, but only if used overnight and taken down when people reenter the area the following day. This product is hazardous to humans and domestic animals if inhaled, swallowed, or if it comes in contact with skin.”***

The Centers for Disease Control and Prevention recorded 31 cases of strip related illnesses from 2000-2013. For the safety of you, your employees and the food you serve, these devices must be removed from food and employee areas.



## Upcoming Food Code Changes– True or False?

- Each establishment will need to have an employee illness procedure? T/F
- A designated person in charge will need to demonstrate knowledge of food safety to inspectors? T/F
- Shredded lettuce and sliced cabbage will be time/temperature control for safety food? T/F
- Sushi rice will no longer be allowed at room temperature without a special variance? T/F
- Written procedures for cleaning up vomit or diarrhea must be on site? T/F
- The current scoring system will be replaced with pass/pass with conditions/fail? T/F
- Health Officers will spend more time inspecting your records and employee files? T/F
- Staff will need to take temperatures of foods as they arrive? T/F

**All Of The Answers Are True**



## Food Service Sanitation Manager Certification & Food Handler Classes

Visit the Illinois Department of Public Health's website to find upcoming classes: [public.dph.illinois.gov/fssmccourses/](http://public.dph.illinois.gov/fssmccourses/)

- AFFORDABLE TRAINING COMPANY (800) 977-4274
- CITY COLLEGES OF CHICAGO (312) 850-7136
- CORPORATE TRAINING CENTER (800) 705-8204 \*
- FOODSERVICE SAFE (847) 254-4027 \*
- FOOD PROTECTION SYSTEMS (847) 244-0432
- HARPER COLLEGE (847) 925-6300
- ILLINOIS RESTAURANT ASSN. (312) 787-4000 \*
- INNERSPACE ENVIRONMENTAL ASSESSMENT, INC (630) 365-9910 \*
- NUTRITION CARE SYSTEMS (800) 761-9200

### ONLINE COURSES

[www.servsafe.com](http://www.servsafe.com) \*

[www.foodservicesafe.com](http://www.foodservicesafe.com) \*

**You must arrange for separate testing**

**\* indicates companies also offer food handler training-Now REQUIRED for all restaurant employees involved in food or utensil handling**

### PLEASE NOTE:

A separate fee of \$35.00 is needed to obtain your State of Illinois Certificate upon successful completion of the final exam. If you do not follow through and obtain your certificate, you are NOT a certified manager with the State of Illinois. You must have a certificate to meet minimum state requirements. If you have any questions about the State Certificate, please call IDPH – Division of Food, Drugs and Dairies at (217) 785-2439