



# Food News

**Fall  
2015**

**Village of  
Arlington Heights  
Environmental  
Health**

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## The Lowdown On Labeling

It is still one of the most common questions and violations seen during inspections. So when are labels required, and what has to be on them?

- Foods not in their original containers and not easily identified must be labeled. Examples include bulk containers of flour, salt, sugar, corn starch, etc, as well as blank squeeze bottles.
- Spray bottles must be labeled with their contents to prevent employees from using a cleaning chemical where it shouldn't be used.
- Refrigerated, potentially hazardous, ready-to-eat foods must be labeled with the date of prep or thaw, or opening if it is a commercially-sealed product. It must then be used or discarded within 7 days.
- If time as a public health control is being used for a potentially hazardous food instead of temperature, the food must be date & time labeled when it is taken out of temperature control. It must then be used or discarded within 4 hours.
- Food being rapidly cooled must be time labeled as well. Remember, you have 2 hours to cool a food from 135°F to 70°F, then an additional 4 hours to cool to 41° or below.
- Food that is pre-packaged for retail sale must be labeled. The label must contain the source name and address, common name of the product, as well as the ingredients in order of preponderance by weight. A list of any artificial color, flavor, or preservative must also be included.
- Food obtained for use in a restaurant must be labeled as above to prove that it was obtained from an approved source and to allow a trace-back in case of a foodborne illness.

Please contact your Health Officer with any questions about what is required in your establishment.

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# What is Potentially Hazardous? A Refresher

Potentially hazardous foods are those that require time and temperature control to prevent microbial growth (bacteria and viruses) that can cause foodborne illness. So, what are potentially hazardous foods?

Potentially Hazardous Foods (PHF)	Examples
meats	hamburgers, steak, pork, chicken, sausage (unless laboratory testing has confirmed non-PHF status)
eggs	omelets, liquid egg product, hard-boiled eggs
cooked grains	cooked rice, oatmeal, pasta, rice noodles
dairy products	milk, creamer, yogurt, sour cream, soft cheeses (types determined by USDA)
cut tomatoes & melons	diced tomatoes, cubed watermelon, cantaloupe, honeydew
cooked or heavily processed fruits and vegetables	baked potatoes, stewed fruit, tofu, fruit pies (other than commercially prepared pumpkin pie)
fish and seafood	raw or cooked oysters, crab cakes, fish, sushi/sashimi
miscellaneous high protein food	Homemade salad dressings, soup stock, garlic-in-oil
sprouted grains	Bean, radish, alfalfa sprouts

### ***Did You Know?***

*The CEO of the peanut company that caused a nationwide outbreak of salmonella and killed 9 people was sentenced to 28 years in prison for knowingly selling tainted food.*

## Food Handler Training Requirement– Part 2

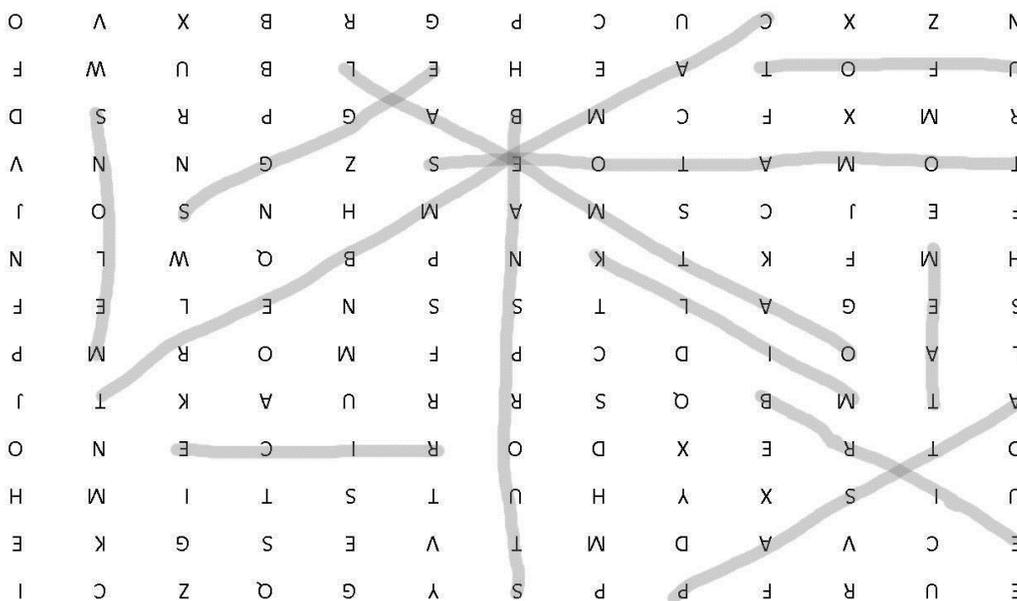
As most of you are aware, a State requirement that all foodservice and clean utensil employees have Food Handler training took effect this year. However, non-restaurants were exempted from the requirements. This is a notice to all non-restaurants that your employees will need to have their training completed before July 1, 2016. This requirement will apply to all employees that handle food or clean utensils in all retail food establishments, schools, nursing homes, day cares, and any other establishment that isn't a restaurant. An exception to this requirement would be retail food stores that only sell pre-packaged foods.

The training can be completed on-line or in person. Please see the back of this newsletter for locations to take this required training.

## More Possible Changes Coming To State Food Code

The Illinois Department of Public Health (IDPH) is in the process of adopting the Federal Food & Drug Administration's (FDA) Model Food Code. The intent is to remove the entire existing Food Service Sanitation Code and replace it with the Model Code with minor changes. The change is currently being discussed in food workgroups that advise IDPH. The next stage will be to present the new Code to the State legislature. If the adoption takes place, there will be many changes. Terms, cooking and prep processes, and even the inspection scoring and form will be different. We will keep you apprised of the progress of this process in this Newsletter. Stay tuned for any news!

### Solution For The Word Search On Page 4



## Word Search– Find the Potentially Hazardous Foods!

Answers are on the previous page

E	U	R	F	P	P	S	Y	G	Q	Z	C	I	melons
E	C	V	A	D	M	T	V	E	S	G	K	E	tomatoes
U	I	S	X	Y	H	U	T	S	T	I	M	H	oatmeal
D	T	R	E	X	D	O	R	I	C	E	N	O	bean sprouts
A	T	M	B	Q	S	R	R	U	A	K	T	J	brie
L	A	O	I	D	C	P	F	M	O	R	M	P	meat
S	E	G	A	L	T	S	S	N	E	L	E	F	eggs
H	M	F	K	T	K	N	P	B	Q	W	L	N	tofu
F	E	J	C	S	M	A	M	H	N	S	O	J	pasta
T	O	M	A	T	O	E	S	Z	G	N	N	V	rice
R	M	X	F	C	M	B	A	G	P	R	S	D	milk
U	F	O	T	A	E	H	E	L	B	U	W	F	camembert
N	Z	X	C	U	C	P	G	R	B	X	V	O	

## 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) 758-2439