CRAWFORD COUNTY HEALTH DEPARTMENT
JAN-FEB-MAR 2017

Lets Talk Food and Safety

SPECIAL POINTS OF INTEREST:

- The What, When and How's of the New Illinois Food Code
- The rules and code on Hair restraints in the food prep area.
- What you need to know about Food handler requirements.
- How to help to divert Flu / Norovirus
- Food Scores

INSIDE THIS ISSUE:

New Illinois food code	1&2
Hair restraints	3
Food handler requirements	3
Flu season	4
Food Scores	4

Hello!! Crawford County Food Establishments

The CCHD is starting a Quarterly newsletter !!!

This newsletter will be issued every three months. We will have topics that will not only benefits you as a business but also give you the latest happenings in our community of food safety.
We hope that this newsletter will help to enrich your continuing education on critical topics to help keep our community safe. We would like your help, this newsletter will be mailed to your business but to help to save trees we would like to e-mail you the news letter. If you could send us your e-mail at dpotts@cchd.net this would help

New Illinois Food Code: What to Expect

Into this new year, we are reminded that the new Illinois food code set for no later then January 1, 2018 will be here before we know it. With a full year to prepare, our goal at CCHD is to make this switch as easy as possible for all of us. To begin, Lets start with the basics;

Why the Change?

The FDA Food Code contains the most up-to-date food safety guidelines based on science and research. Using a comprehensive and uniform inspection process and common language statewide will ensure consistency throughout the Illinois and nationwide.

When will it change ?

The CCHD is working on updating its Ordinance Governing Food Service Sanitation and plans on implementing the FDA 2013 Model Food Code on January 1, 2018.

What will Change?

There are some major changes that will occur. This includes a new inspection report, grading system, and longer inspections. We are going to breakdown the new rules in each of the upcoming 2017 news letters.

CCHD
Crawford County Health Department

202 N. Christopher Blvd.
Robinson, IL 62454
1 (618) 544-9398
www.cchd.net

Contact information
Environmental Health Dept.
Health Inspector's

Jerica Robinson, B.A., jrobinson@cchd.net
Dara Potts, dpotts@cchd.net

New Illinois Food Code: what to Expect

To obtain a printed copy of the FDA food code contact.

U.S. Department of Commerce
National Technical Information Service
5301 Shawnee Road,
Alexandria, VA 22312
Phone: 1-800-553-6847
To view online at www.fda.gov

The terms "critical" and "non-critical" will no longer be used to reference violations.

Grading Systems

An establishment will, pass, with conditions or fail. The matrix below made of FBI (Food Borne Illness) Risk Factors and repeat violations will determine if an establishment passes with conditions or fails. It will still be required that a score card be posted. The score cards will no longer have a numerical score on them. It is proposed that they be green (pass), yellow (pass with conditions) or red (fail).

INSPECTION REPORTS:

The new inspection reports will consist of 57 items. Of the 57 items, the top 29 of them defined as FBI Risk Factor and Public Health Intervention items and the remaining 28 items are defined as Good Retail Practice items. The top 29 items will be used as a checklist during routine inspections. Each FBI Risk Factors

	Count of violations	Repeated violation 0-5	Repeated violations 6-10	Repeated Violations 11 +
FBI RISK FACTORS	0-3	Pass	Pass with conditions	Fail
FBI RISK FACTORS	4-5	Pass with conditions	Pass with conditions	Fail
FBI RISK FACTORS	6+	Fail	Fail	Fail

How to Read the New Code

The new code is based in the 2013 FDA Food Code and in divided into Chapter, Part, Subpart, Section, Paragraph, and subparagraph. For example, not having date marks on certain foods would be marked OUT under Item #23 on the inspection report and written up as 3-501.17 (chapter 3, Part501, Subpart 17) in the comment section.

Repeat Violation

An item found not in Compliance at the previous inspection that has not been corrected by the next inspection. There is a column marked "R" on the inspection report where repeated violations will be noted next to the item still not in compliance.

FYI

For all follow up inspections there is a charge of $25.00, An invoice will be mailed to your Establishment

Food Service Sanitation Manager Course/ Food Handlers

New FSSMC Website

On October 17th, the Illinois Department of Public Health released a new way to apply for the Food Service Sanitation Manager Certificate (FSSMC). Visit the new website https://ildph.usasafeinspect.com/Login.aspx for more information. Due to variations in

The state will no longer receive checks or money orders for FSSMC. You must pay online.

Course Information

Look up classes for FSSMC in your county and other counties at https://ildph.usasafeinspect.com/Login.aspx
For ANSI handler classes look up www.ansi.com. Or call the health dept. for other classes that may be listed.

Codes that you might have over looked

Hair Restraints

section 750.520 b) Employees shall use effective hair restraints (such as hats, hair coverings or nets, beard restraint, and clothing that covers body hair) that are designed and worn to effectively keep their hair from contacting exposed food; clean equipment, utensils and linens; and unwrapped single-service and single-use articles.

Trash Can lids for kitchens

Section 750.1130 b) Containers used in food prep areas and washing areas shall be kept covered after they are filled.

Food Handlers

" individuals working with unpackaged food, food equipment or utensils, or food-contact surfaces."
Places such as:
Gas stations, bars, mobile venders, clubs " Elks, Masonic lodge, American Legion". Your employees are required to have a food handlers if they don't already have a Food Managers license.

Reminders

All containers that are used for food storage must be food grade containers. If you are buying your food storage containers in the storage section of the store, then they are not food grade. Trash cans can be used to store bulk dried food if it is left in it's original container or bag and labeled. If you would like to pour your dried food into a storage container it needs to be NSF approved. Pay close attention to containers that indicate that they are microwave safe due to some containers such as the "whip cream" containers are not. These containers can warp and be unsafe to use. If a container or a utensil has become warped, melted or cracked please discard these items for this is a violation and you will be marked down for it.

Food Grade containers.

Food Scores

Our current inspection sheet has 45 violation items that is divided up into 15 subject areas.

1-2 Food,

3-10 Food Protection,

11-13 Personnel,

14-26 Food Equipment and Utensils,

27 sewage,

29-32 toilet and Hand washing facilities,

33-34 Garbage and refuse disposal,

35 insect, rodent,

36-37 Floors, walls, and ceilings,

38 lightings,

39 ventilation,

40 Dressing rooms,

41-45 other Operations.

FLU Season

Norovirus is a leading cause of illness from contaminated food in the United States. Five tips to follow to help prevent the spread of Norovirus are:

1. Practice good hand hygiene. Wash hands frequently and use gloves to handle ready-to-eat foods.
2. Wash fruits and vegetables and cool seafood thoroughly.
3. When you are sick, do not prepare food for others
4. Clean and disinfect contaminated surfaces. Use 5-25 tablespoons of household bleach per gallon of water or other EPA registered disinfectants.

There are 15 critical violation subject matters that is a automatic 5 points.

The Scoring starts at 100 and is then deducted by the violation weight. The scoring can range from 1pt to 5pt.

FOOD SCORES FOR OCT,NOV, DEC 2016

Category 1

Elks (96) 5,9,36

Eagles (91) 5,15,29,32,35

Gingerbread house (91) 3,4,

Hardees (77) 3,12,13,16,22,33,35,36,37

Hutsonville foods (95) 3

Hutsonville Unit 1 school (98) 14

Kentucky Fried Chicken (97) 33,36

Kids Kingdom (100)

Lincoln School Cafeteria (100)

Lincoln Trail Cafeteria (100)

Nuttall Middle School (98) 2,33

Oblong Grade School (100)

Palestine Grade School (100)

Pepsi Mid America (100)

Robinson High School (99) 13

Washington Grade School (100)

Category 2

Oblong Casey's General Store (100)

Robinson Casey's General Store (97)

Palestine Casey's General Store (97)

Country View Inn & Suites (100)

Crawford County Jail (97)

ERBA Robinson Head Start 100

Gingerbread House Daycare south 93

Llama's 100

M& R Country Store 100

Marathon Mart "Mach 1" 96

Oblong High School 100

Palestine High School 100

Peg 'n ' Reds 100

Category 3

American Legion 100

Robinson Dollar General store 88

Oblong Dollar General Store 87

Palestine Dollar General Store 97

Health Museum & Confectionary 100

Oak Glen Golf Course 100

Park Mart 87

Robinson City Pool Concessions 95

Saratoga Tavern (93) 5,14,

The Corner Place of Robinson (95) 2,5,16,37,

Categories are divided in Risk Factors the more risk of exposure to potentially Hazardous Foods (PHF) the higher the Category