



The Healthy Elk

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Inside this issue:

FDA Food Code Adoption	1
Quaternary Binding	1
Did You Know....	2
Food Allergies	2
Going Beyond Food Safety	2
Training & Education	2

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FDA Food Code Adoption

In June 2016, the IDPH repealed a majority of the Food Service Sanitation Code, which Elk Grove Village currently enforces. A new section was added, adopting the 2013 FDA Food Code.

The purpose was to eliminate duplication/inconsistencies and to create a more uniform inspection process across the nation.

The basic food sanitation principles remain similar but some changes will include: 1) Changing the terms “critical/non-critical violations” to

“Foodborne Illness Risk Factors and Public Health Interventions/Good Retail Practices” 2) A new scoring system, counting up from zero which will result in a status of “pass,” “pass with conditions,” or “fail” 3) Certain repeat violations will negatively impact the final score 4) Signs for handwashing and procedures for cleaning up vomit/diarrhea must be posted 5) A “person in charge” according to code definition, must be

designated at each establishment.

We strongly encourage each foodservice establishment to become familiar with the new codes. The Environmental Health Division will begin enforcement of the new code in the coming months.

Food Sanitation Code: <http://www.ilga.gov/commission/jcar/admincode/077/07700750sections.html>

2013 FDA Food Code: <https://www.fda.gov/Food/GuidanceRegulation/RetailFoodProtection/FoodCode/ucm374275.htm>

Quaternary Binding

Recently there has been concern over “quat binding” or the tendency of quaternary ammonium chloride sanitizers to become attracted to and absorbed into fabrics.

Testing has shown that in certain instances quat sanitizer concentrations may drop drastically after introducing a cloth or fabric to the solution.

This can increase the risk of cross-contamination or foodborne illness because a food service establishment may think they are sanitizing at the proper strength when in actuality the concentration of the sanitizer they are using may be much lower.

Factors that affect quat absorption include: volume, fabric type, soak time, and time

spent in solution.

Typically if a fabric were to absorb the quat it happens quickly, within 5 minutes.

Volume is also an important factor. The greater the volume of sanitizer, the smaller the relative absorption. Placing a cloth in a small sanitizer bucket would lower the concentration more drastically than adding the same cloth to a large sink basin filled with the same concentration of sanitizer.

Fabric type also appears to play a role in the amount of quat binding. For example, cotton cloths tend to bind more than microfiber.

So what is the solution? (No pun intended!) To be proactive in your establishment, test your sanitizer after adding wiping

cloths to the bucket. You can pre-soak cloths in solution, try a different fabric, use a larger volume, or use the spray and wipe method with a disposable towel.

Most importantly, don’t forget to frequently refresh your sanitizer buckets with fresh solution.

Most quaternary sanitizer solutions should be maintained at 200ppm, although some quat sanitizers may be safely used on food contact surfaces between 150-400ppm. Check the recommended strength for your product on the label.

Source: Ecolab



REMINDER...

Is it time to renew your IL Food Service Sanitation Manager’s Certificate? Now you can apply for and print your license online. As of October 2016, you can visit <https://ildph.usasafeinspect.com/Login.aspx>. Manager Sanitation Certificates must be renewed every 5 years by re-taking the class and exam. Questions? Contact our office or email the IDPH directly at dph.fssmc@illinois.gov.

DID YOU KNOW?

...that recent studies show there's no real benefit to washing meat and poultry. In fact, if you think you're removing bacteria from meat and poultry by washing it, you actually might be allowing germs to spread to other foods and surfaces. The best way to kill bacteria is to cook all meat, poultry and seafood to proper temperatures!



Source: www.eatright.org
Academy of Nutrition and Dietetics

Questions/Comments/ Concerns? CONTACT US!

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Food Allergies

In recent years there has been a significant increase in food allergies. While most food allergies are relatively mild, there are many cases that result in severe reactions that may even be life threatening.

Symptoms to be aware of when experiencing a food allergy include: hives, flushed skin, tingling or itching in the mouth, swelling of the face/tongue/lips, vomiting, diarrhea, coughing/wheezing, dizziness, difficulty breathing, and even loss of consciousness.

The major food allergens, according to the U.S. Food and Drug Administration, are milk, eggs, fish, crustacean shellfish, tree nuts, peanuts, wheat, and soybeans.

The FDA's role in reducing the health risks associated with food allergens is through enforcement of the Food Allergen Labeling and Consumer Protection Act of 2004.

The Act requires labeling on foods regulated by the FDA to clearly identify the source names of any ingredient that is considered one of the major food allergens or contain

any protein derived from them.

At your establishment we recommend training staff on the ingredients in your foods and beverages. Have source and ingredient information available if requested by the consumer. Be aware of the signs and symptoms of a food allergy so you can call for medical aid if necessary.

Also keep in mind that cross-contamination can occur from food allergens to foods not typically associated with food allergies.

Source: www.fda.gov

Going Beyond Food Safety

As restaurant owners, managers and staff, we are continually trying to maintain temperatures, practice proper hygiene, keep pests out, maintain cleanliness all while keeping the customers happy. Aside from these essentials, which all make for a safe and successful business, we must also be aware of other hazards that can affect employees as well as the customers' safety and well being.

For instance, smoke detectors, carbon monoxide detectors and carbon dioxide detectors (where applicable),

should all be tested regularly to ensure proper operation at the time of an emergency. Be sure to replace smoke and carbon monoxide detector batteries twice a year and replace each detector itself every ten years. In addition, be sure to follow each type of detectors' instructions for proper installation and placement within your food service establishment.

If your restaurant contains **bulk** carbon dioxide (for servicing soda fountains, etc.), a carbon dioxide detector shall be installed, as well.

These type of detectors require a permit as well as an inspection for proper installation. For more information on this type of detection, it can be found under the Office of the State Fire Marshal Boiler and Pressure Vessel Section of the Illinois Fire Code. You can also contact the Village Fire Inspectional Services Division, at (847) 734-8029 for any additional questions or information regarding fire safety within your establishment.

Source: *EGV Fire ISD*

Training and Education

Our Health Inspectors are available by appointment to provide in-service trainings to your foodservice staff. We will cover the basics of food safety and sanitation through presentation. This is a casual but interactive discus-

sion with a hands-on learning approach. Please let us know how we can help you and your staff maintain a clean and safe eating establishment!

