



The Healthy Elk

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IL-FDA Code “PIC” Requirement

A “PIC” or Person In Charge is required at all retail level establishments where open food is prepared. The PIC must be present at the time of inspection. This individual must demonstrate sufficient knowledge of all food safety principles and procedures within the food service establishment. They are responsible for ensuring all food safety operations are properly conducted within the food service establishment. The PIC must have the ability to ensure no food

preparation is being conducted outside the food establishment. Secondly, the PIC ensures that no individuals considered unauthorized personnel are allowed in food prep, storage or ware washing areas of the establishment. Thirdly, the PIC ensures that all employees are conducting proper food safety procedures and correct hygienic practices to prevent any potential for food borne illnesses. Employees are responsible for reporting any illnesses or health incidences

that could compromise the safety of the food supply as well as the customers served. The PIC is also required to maintain all training and certification requirements necessary for the establishment. If at the time of inspection a PIC is not present and/or able to effectively demonstrate what is required of this position, it will be identified on the inspection report as noncompliant and a deadline for corrective action will be issued by the Inspector.

FYI...

Food Service Sanitation Manager has been replaced with Certified Food Protection Manager (CFPM).

*A Certified Food Safety Professional–leveled certificate holder (formerly Food Service Sanitation Certification Manager/FSSMC) is no longer required to apply for the IDPH certificate. Just attend an ANSI-approved CFPM—level course, successfully pass the exam and obtain your certificate from the course provider. This certificate is valid for five years from the date of the exam.

*Food Handler certificate holders must maintain valid ANSI-approved certificates. These are valid for three years from the date of application.

Allergen Awareness Training

Be aware there have been amendments to the Food Handling Regulation Enforcement Act which includes; providing an additional certification, and Allergen Awareness-certification for all certified food protection managers (CFPMs) working in high risk (category 3) restaurants. Owners of high risk food service establishments are responsible for ensuring their CFPMs possess this required certification. Non-restaurants such as grocery stores, convenience stores, day cares, health care and assisted living institutions are EX-EMPT from this requirement.

This new regulation went into effect January 1, 2018. Enforcement of this requirement will begin July of this year. Therefore, if your food service is a Category III (high risk restaurant, inspected 3x/year), you must meet this requirement by July 2018. The Allergen Awareness Certification must be ANSI-approved and courses can be found on the fol-

lowing website: <https://www.foodallergy.org/education-awareness/community-resources/restaurant-workers>. This certification is valid for three years and should be available (along with all other required certifications) for review at the time of your inspection.



DID YOU KNOW?

Almost 80% of the sun's UV rays can still pass through clouds.

This may be the reason why people often end up with a sunburn on cloudy days. Make sure to apply sunscreen or wear light colored clothing if you are spending time outdoors.

If you have outdoor seating in your restaurant, you can provide umbrellas on tables for sun protection for customers.



Questions/Comments/Concerns? CONTACT US!

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Recalls

In light of the current romaine lettuce recall due to E.coli contamination, it is important to stay up to date with food recalls that may arise in the future. It is vital to identify the product being recalled by your local government and throw away or send back food products to the manufacturer even if no one has gotten sick. When in doubt if a food product is recalled, throw it away as a precautionary measure. Be sure to sanitize the kitchen area the food product may have been exposed to.

To stay up to date with recent food recalls, visit the Illinois Department of Public Health news releases website or visit <https://www.foodsafety.gov/recalls/recent/index.html>



Special Processes

A Special Process is described as a practice or procedure using rare types of technologies or tools usually seen at a commercial manufacturing level, but conducted at a retail site instead. A HACCP (Hazard Analysis Critical Control Point) plan is based on preventative-measures used to avoid biological, chemical, and physical hazards in the food preparation process. Special processes at retail that require a HACCP plan include; reduced oxygen packaging, shellfish life support tanks, juicing, custom processing of meat, curing/smoking/ drying of fish, meat, and poultry, fermentation of sausages, adding components or additives to render food shelf stable, and sprouting seeds and beans.

Types of Special Processing:

Vacuum packaging is often used on products such as hot dogs, bulk deli meat, raw or cooked meat, cheese, and other items that require freezing or refrigeration. The vacuum packaging is used to remove air and to protect from outside influences with airtight insulation. It is important to uphold proper refrigeration units, clean any food debris left in the refrigeration unit, and achieve temperature controls. Another type of Special process, Sous vide, is used to cook food under a vacuum for an extended period of time at a low temperature. The raw or partially cooked food is placed in an airtight seal, impermeable bag, then cooked and rapidly chilled. Sous Vide relies on precise temperature controls to guarantee thorough and readiness of the food product rather than timing.

*Advanced approval, by the Elk Grove Health Division is always required before use of a special process. Feel free to contact the Environmental Health Division for more information on these and/or any other process you are considering within your food service establishment.

Source: <http://www.dph.illinois.gov/>

Training and Education

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

discussion 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!

