



# The Healthy Elk

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Attached Required Documents:	
• CONDITIONAL/FOOD EMPLOYEE Reporting Agreement	
• Clean-Up & Disinfection	
• Handwashing	

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## Illinois Food Service Sanitation Code Updates

In early 2019, the Village will implement changes to its FOOD inspection program. The Illinois Department of Public Health has made updates to the FOOD Service Sanitation Code, based on the 2017 FDA Model FOOD Code. A new inspection report form will accompany the Code changes. **\*CAPITALIZED terms throughout this document are definitions within the FOOD Code. Here are important updates and topics to become familiar with:**

These specifications for receiving of FOOD shall be visibly observed by the PIC or a trained EMPLOYEE. Documentation shall be maintained in order to verify these controls. FOOD shall be:

1. A designated PERSON IN CHARGE (PIC) shall be present during all hours of operation. During inspections, the PIC will be responsible for demonstrating knowledge of foodborne disease prevention and other requirements of the Code.
2. The PIC must be a certified FOOD protection manager.
3. Provide written procedures for responding to vomiting/diarrheal events.
4. EMPLOYEES shall report information about their health and activities as they relate to diseases transmissible through FOOD. Certain illnesses must be reported to the REGULATORY AUTHORITY. EMPLOYEES with illnesses transmissible through FOOD shall be EXCLUDED or RESTRICTED per Code.
5. Handwashing posters or signage shall be posted at all HANDWASHING SINKS used by FOOD EMPLOYEES.
6. The term TIME/TEMPERATURE CONTROL FOR SAFETY FOOD (TCS) will replace the familiar term "potentially hazardous FOOD".
7. Cut, shredded, sliced, chopped or torn LEAFY GREENS (lettuce, spinach, kale, chard, cabbage, etc.) are TCS.
8. Parasite destruction records are required for items such as fish used for sushi.
9. A VARIANCE granted by the Village, in the form of a written authorization modifying a condition of the Code, is required for certain FOODS and processes including; sushi rice, smoking, curing, REDUCED OXYGEN PACKAGING, use of ADDITIVES or components such as vinegar as a method of FOOD preservation, sprouting, etc.

- Accepted only from Approved sources.
- Delivered at required temperatures:
  - Frozen FOODS shall arrive frozen
  - Hot FOODS shall arrive at or above 135° F
  - Cold FOODS shall arrive at or below 41° F
- Protected from contamination.
- Unadulterated.
- Accurately presented and in the original container with labels intact.
- Not accepted if it contains evidence of spoilage, visible contamination or has been thawed and re-frozen.
- Accompanied by required records (e.g. shell stock tags for fresh shellfish, proof of parasite destruction for fish used for sushi).

## FYI...

FOOD EMPLOYEES or CONDITIONAL EMPLOYEES are required to report certain disease symptoms, medical diagnosis, past illnesses and history of illness exposure to the PERSON IN CHARGE.

See page 3 for further information.

**Complete information on these updates and resources, including the FOOD Code and report form, can be found at:**

<http://www.dph.illinois.gov/topics-services/FOOD-safety/retail-FOOD>



## Did You Know?

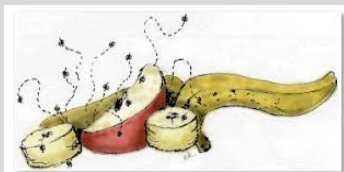
Fruit flies have hairy bodies and sticky foot pads that spread bacteria and filth, which cause diarrheal diseases.

Fruit flies are attracted to and feed on decaying fruits and vegetables, sticky drink spills, coffee grounds, open site drains, trash cans, dirty mops, towels and damp clothing.

Effective prevention practices:

- ⇒ Dispose of garbage frequently
- ⇒ Clean bar/kitchen mats
- ⇒ Keep sinks and ice wells dry
- ⇒ Clean and cover BEVERAGE bottles and beer taps each night
- ⇒ Keep garnishes covered
- ⇒ Clean floor drains and sinks frequently

Consult with your licensed pest control service if you notice fruit flies in your establishment.



Source:  
<http://www.mypmp.net/2014/01/20/fact-vs-fiction-fruit-flies/>

## New Food Establishment Inspection Report

The new inspection report associated with the updated Code format is different from the current report. The new inspection report promotes our RISK-based inspections, with foodborne Illness RISK Factors and Interventions as the primary focus of inspections. A sample first page of this new report is provided on page 4 of this newsletter.

- Code violations, when observed, are categorized and marked within the Code as a:
  1. PRIORITY ITEM (P) which contributes directly to the elimination, prevention or reduction to an acceptable level, hazards associated with foodborne illness or injury.
  2. PRIORITY FOUNDATION ITEM (Pf) whose application supports, facilitates or enables one or more PRIORITY ITEMS.
  3. CORE ITEM (C) that relates to general sanitation, operational controls, sanitation standard operating procedures, facilities or structures, EQUIPMENT design or general maintenance.
- The current scoring system will no longer be used. The new report will document the total number of Foodborne Illness (FBI) RISK Factors and repeat FBI RISK Factors only.
- The top half of the inspection report lists the FBI RISK Factors. Each item will be reviewed during routine inspections and marked In or Out of compliance or N/A (not applicable) or N/O (not observed).
- The bottom half of the inspection report lists Good Retail Practices. These items are important to FOOD safety and sanitation, and support compliance in relation to CORE ITEMS.

## Person In Charge (PIC)

At all times, a designated PIC shall be present in your establishment. This PERSON shall demonstrate knowledge of foodborne disease prevention, application of Hazard Analysis Critical Control Point (HACCP) principles and requirements of the Code. Demonstration of knowledge entails:

- Complying with the Code by having no violations of Priority Items.
- Being a Certified FOOD Protection Manager (CFPM).
- Correctly responding to specific questions as they relate to your operation.

**Specific duties of the PIC include compliance of the following:**

- EMPLOYEES are trained in FOOD safety and Code requirements and informed, in a verifiable manner, of their responsibility to report certain illness symptoms, diagnosis and exposure.
- The REGULATORY AUTHORITY is notified of specific FOOD EMPLOYEE illnesses and to EXCLUDE or RESTRICT ill or exposed EMPLOYEES as specified.
- PERSONS unnecessary to the FOOD ESTABLISHMENT are not allowed in FOOD and WARE-WASHING areas.
- EMPLOYEES are properly trained in FOOD safety, including FOOD allergy awareness, as it relates to their assigned duties.
- Frequently monitoring handwashing practices, EMPLOYEES effectively clean their hands.
- EMPLOYEES properly receive, cook, cool and handle FOOD.
- EMPLOYEES properly clean and SANITIZE surfaces and implement measures to prevent cross-contamination.
- Cross-contamination of READY-TO-EAT FOOD via bare hands is prevented by using suitable UTENSILS.
- Consumers are informed of TABLEWARE re-use restrictions at buffets and of RISKS associated with consuming raw or partially cooked FOODS of animal origin.
- Identify Critical Control Points in the operation that, when not controlled, may contribute to the transmission of foodborne illness.
- Identify the source of water used and measures taken to protect this source from contamination.

## Training and Education

Our Health Inspectors are available, by appointment, to provide in-service training to your food-service staff on the basics of FOOD safety and sanitation. 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!



### Questions/Comments/ Concerns? CONTACT US!

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## New Employee Health Regulations

Since certain illnesses are easily transmitted from FOOD EMPLOYEES to FOOD, the Code includes requirements for reporting of illness symptoms, diagnosis and exposure. FOOD EMPLOYEES and CONDITIONAL EMPLOYEES must report this information in a manner that allows the PERSON IN CHARGE to reduce the RISK of foodborne illness transmission:

### Reportable Symptoms:

- A) Vomiting
- B) Diarrhea
- C) Jaundice
- D) Sore throat with fever
- E) A lesion containing pus that is open or draining on the hands or wrists, on exposed portions of the arms, or on other parts of the body, unless protected as designated within the Code.

### Reportable Diagnosis by a Health Practitioner:

- A) Norovirus
- B) Hepatitis A virus
- C) Shigella spp.
- D) Shiga Toxin-Producing E. Coli
- E) Salmonella Typhi
- F) Nontyphoidal Salmonella, or
- G) Previous illness within the past 3 months due to Salmonella Typhi, without having received antibiotic therapy.

### Reportable exposure history:

1) If exposed to, or is the suspected source of, a CONFIRMED DISEASE OUTBREAK, because the FOOD EMPLOYEE or CONDITIONAL EMPLOYEE consumed or prepared FOOD implicated in the outbreak, or consumed FOOD at an event prepared by a PERSON who is infected or ill with:

- A) Norovirus within the past 48 hours of the last exposure
- B) Shiga Toxin-Producing E. Coli or Shigella spp. within the past 3 days of the last exposure
- C) Salmonella Typhi within the past 14 days of the last exposure
- D) Hepatitis A virus within the past 30 days of the last exposure.

2) If exposed by attending or working in a setting where there is a CONFIRMED DISEASE OUTBREAK, or living in the same household as, and has knowledge about an individual who works or attends a setting where there is a CONFIRMED DISEASE OUTBREAK, or an individual diagnosed with an illness caused by:

- A) Norovirus within the past 48 hours of the last exposure
- B) Shiga Toxin-Producing E. Coli or Shigella spp. within the past 3 days of the last exposure
- C) Salmonella Typhi within the past 14 days of the last exposure
- D) Hepatitis A virus within the past 30 days of the last exposure.

After receiving these reports, the PIC is responsible to notify the REGULATORY AUTHORITY as necessary, prohibit a CONDITIONAL EMPLOYEE from becoming a FOOD EMPLOYEE, and EXCLUDE or RESTRICT FOOD EMPLOYEES per Code.

As this information is very detailed and case specific, please refer to the Code or contact your Health Inspector with any questions.

# New Food Establishment Inspection Report

Local Health Department Name and Address		No. of Risk Factor/Intervention Violations		Date
		No. of Repeat Risk Factor/Intervention Violations		Time In
Establishment	License/Permit #	Permit Holder		Risk Category
Street Address		Purpose of Inspection		
City/State		ZIP Code		

### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/O, N/A) for each numbered item  
**IN**=in compliance    **OUT**=not in compliance    **N/O**=not observed    **N/A**=not applicable  
 Mark "X" in appropriate box for COS and/or R  
**COS**=corrected on-site during inspection    **R**=repeat violation

**Risk factors** are important practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public health interventions are control measures to prevent foodborne illness or injury.

Compliance Status		COS	R	Compliance Status		COS	R
<b>Supervision</b>				<b>Protection from Contamination</b>			
1	In, Out			15	In, Out, N/A, N/O		
Person in charge present, demonstrates knowledge, and performs duties				Food separated and protected			
2	In, Out, N/A			16	In, Out, N/A		
Certified Food Protection Manager (CFPM)				Food-contact surfaces; cleaned and sanitized			
<b>Employee Health</b>				<b>Time/Temperature Control for Safety</b>			
3	In, Out			17	In, Out		
Management, food employee and conditional employee; knowledge, responsibilities and reporting				Proper reheating procedures for hot holding, reconditioned and unsafe food			
4	In, Out			18	In, Out, N/A, N/O		
Proper use of restriction and exclusion				Proper cooking time and temperatures			
5	In, Out			19	In, Out, N/A, N/O		
Procedures for responding to vomiting and diarrheal events				Proper reheating procedures for hot holding			
<b>Good Hygienic Practices</b>				20	In, Out, N/A, N/O		
6	In, Out, N/O			Proper cooling time and temperature			
Proper eating, tasting, drinking, or tobacco use				21	In, Out, N/A, N/O		
7	In, Out, N/O			Proper hot holding temperatures			
No discharge from eyes, nose, and mouth				22	In, Out, N/A, N/O		
<b>Preventing Contamination by Hands</b>				Proper cold holding temperatures			
8	In, Out, N/O			23	In, Out, N/A, N/O		
Hands clean and properly washed				Proper date marking and disposition			
9	In, Out, N/A, N/O			24	In, Out, N/A, N/O		
No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed				Time as a Public Health Control; procedures & records			
10	In, Out			<b>Consumer Advisory</b>			
Adequate handwashing sinks properly supplied and accessible				25	In, Out, N/A		
<b>Approved Source</b>				<b>Highly Susceptible Populations</b>			
11	In, Out			26	In, Out, N/A		
Food obtained from approved source				Pasteurized foods used; prohibited foods not offered			
12	In, Out, N/A, N/O			<b>Food/Color Additives and Toxic Substances</b>			
Food received at proper temperature				27	In, Out, N/A		
13	In, Out			Food additives: approved and properly used			
Food in good condition, safe, and unadulterated				28	In, Out, N/A		
14	In, Out, N/A, N/O			Toxic substances properly identified, stored, and used			
Required records available: shellstock tags, parasite destruction				<b>Conformance with Approved Procedures</b>			
				29	In, Out, N/A		
				Compliance with variance/specialized process/HACCP			

### GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.  
 Mark "X" in box if numbered item is not in compliance    Mark "X" in appropriate box for COS and/or R    **COS**=corrected on-site during inspection    **R**=repeat violation

Compliance Status		COS	R	Compliance Status		COS	R
<b>Safe Food and Water</b>				<b>Proper Use of Utensils</b>			
30	Pasteurized eggs used where required			43	In-use utensils: properly stored		
31	Water and ice from approved source			44	Utensils, equipment & linens: properly stored, dried, & handled		
32	Variance obtained for specialized processing methods			45	Single-use/single-service articles: properly stored and used		
<b>Food Temperature Control</b>				46	Gloves used properly		
33	Proper cooling methods used; adequate equipment for temperature control			<b>Utensils, Equipment and Vending</b>			
34	Plant food properly cooked for hot holding			47	Food and non-food contact surfaces cleanable, properly designed, constructed, and used		
35	Approved thawing methods used			48	Warewashing facilities: installed, maintained, & used; test strips		
36	Thermometers provided & accurate			49	Non-food contact surfaces clean		
<b>Food Identification</b>				<b>Physical Facilities</b>			
37	Food properly labeled; original container			50	Hot and cold water available; adequate pressure		
<b>Prevention of Food Contamination</b>				51	Plumbing installed; proper backflow devices		
38	Insects, rodents, and animals not present			52	Sewage and waste water properly disposed		
39	Contamination prevented during food preparation, storage and display			53	Toilet facilities: properly constructed, supplied, & cleaned		
40	Personal cleanliness			54	Garbage & refuse properly disposed; facilities maintained		
41	Wiping cloths: properly used and stored			55	Physical facilities installed, maintained, and clean		
42	Washing fruits and vegetables			56	Adequate ventilation and lighting; designated areas used		
<b>Employee Training</b>				57	All food employees have food handler training		
<b>Employee Training</b>				58	Allergen training as required		