

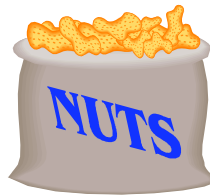


Will County Health Department's
FOOD SERVICE NEWSLETTER

National Food Safety Education Month

September 2008 was National Food Safety Education Month. Throughout this month Food Service operators along with Local and State Health Departments worked vigorously to raise awareness to local communities and restaurant employees regarding proper food safety practices to reduce the likelihood of allergic reactions. Weekly themes included:

1. Know the Most Common Food Allergies
2. Communicating with the Customer
3. Avoid Cross Contamination
4. When Mistakes Happen
5. Symptoms of Allergic Reactions



The National Center for Chronic Disease Prevention and Health Promotion estimates that the prevalence of food allergies ranges from 4-8% in children and 2% in adults. In addition, the expert panel on food allergy research published by the National Institute of Allergy and Infectious Diseases, National Institutes of Health tells us that combined food allergies cause 30,000 cases of anaphylaxis, 2,000 hospitalizations and **150 deaths annually**. Numbers that are sure to catch everyone's attention!!!

Source: National Restaurant Association

WCHD Changes in the Food Ordinance

The Will County Health Department's food ordinance has been updated. Here are a few of the changes that may affect you and your facility:

- The Will County Health Department has developed two new plan review fees: a minor plan review fee applicable to small minor remodeling projects; and a priority plan review fee for plans which need to be reviewed within 7 days.
- An itinerant/ temporary event late charge is also now in effect and is applicable to any vendor of a temporary event who does **not** have their application and payment into WCHD seven (7) days prior to the event.
- A supplemental outdoor grill permit is now available for permitted high or medium risk facilities which would like to supplement their menu items with outdoor grilled items for a specific time period. An application must be completed, the applicable permit fee must be paid, and an inspection from this department must be conducted to ensure that the operation is in compliance with the applicable food safety and sanitation guidelines.

The complete ordinance is available on line at www.willcountyhealth.org.

West Nile Wrap Up

Another West Nile Virus season has come and gone! This year, the Will County Health Department set up five gravid traps throughout the county. The mosquitoes collected from these traps were taken to our Environmental Health lab and 129 batches tested to determine virus activity. Eight batches of mosquitoes tested positive for West Nile Virus. Our WNV Hotline received 105 calls reporting dead birds, and of the birds sent to be analyzed, one crow tested positive. No human cases have been reported in Will County at this time. For more data on West Nile Virus in Illinois visit www.idph.state.il.us.

	2009 FOOD COURSE SCHEDULE	
	<u>15 Hour Food Service Sanitation Managers Course</u>	
	Enrollment Fee \$185.00 includes books and state approved exam	
	February 17, 19, 24, 26	
	April 14, 16, 21, 23	
	June 16, 18, 23, 25	
	August 4, 6, 11, 13	
	October 20, 22, 27, 29	
	Dec. 8, 10, 15, 17	
	All classes 9 am to 3:30 pm	
	Exam given on last day of class.	
	<u>REFRESHER COURSE SCHEDULE</u>	
	Enrollment Fee \$50.00	
	Jan 15th 9 am - 3:30 pm	
	March 12th 9 am - 3:30 pm	
	May 19th 9 am - 3:30 pm	
	Sept. 22nd 9 am - 3:30 pm	
	Nov. 17th 9 am - 3:30 pm	
	<i>Renewal and Retake Exams Also Available Monthly. Call to Schedule Your Renewal or Retake Exams. \$15 charge for Exam.</i>	

Reminder

Your 2009 Permit fee is due before January 1st or there will be a 25% penalty fee added on to the permit fee for your establishment.

Continue to post in public view your existing WCHD Food Permit. A new WCHD Permit will not be printed every year.



Illinois Department of Public Health Amendments Effective 7/10/2008

The Illinois Department of Public Health has made multiple changes to the Adm. Code 750 (Food Service Sanitation Code) this past year. We have summarized the major points below. If you have further questions please refer to Section 750 of the IDPH Food Service Sanitation Code or contact your Will County Health Department Sanitarian.

Section 750.150

- Hot Holding temperature of potentially hazardous food shall be 135 degrees or above.

Section 750.151

• **Ready to eat potentially hazardous food date marking**

Food shall be clearly marked to indicate the date and or day by which the food shall be consumed on the premises, sold or discarded and shall be held at 41 degrees or less for a maximum of seven days. Day of preparation counts as day one. In addition the day or date marked by the establishment may not exceed the manufacturers use by date.

Section 750.153

- If time is used as a public health control for a working supply of potentially hazardous food, food shall be clearly marked to indicate the time that is four hours past the point in time that food is removed from temperature control and discarded when four hours has passed. **Written procedures must be supplied to your local health authority AND approved prior to time being used as a means of control.**

Section 750.189

- Microwave reheated potentially hazardous foods must be brought to an internal temperature of 165 degrees in all parts of the food.

Section 750.210

- Reheating for hot holding shall be done rapidly, and the time during which the food is between 41 degrees and 165 degrees shall not exceed 2 hours.

Section 750.325

- Children who are age 9 or less and receive juice in a school, day care setting, or similar facility that provides custodial care are highly susceptible populations. Packaged juice or packaged beverages containing juice that has not been specifically processed to prevent, reduce, or eliminate the presence of pathogens may not be served or offered for sale.

Section 750.510

- Employees shall keep their fingernails neat and trimmed, filed and maintained so that the edges and surfaces are cleanable and not rough. Unless wearing intact gloves in good repair, a food employee may not wear fingernail polish or artificial fingernails when working with exposed food.
- Food employees shall clean their hands and exposed portions of their arms for at least 20 seconds, using a cleaning compound.

Section 750.530

- A food employee may drink from a closed beverage container if the container is handled to prevent contamination of: the employees hands, the container, and exposed food; clean equipment, utensils and linens; and unwrapped single service and single use articles
- Food employees shall not wear jewelry on their arms and hands while preparing food, except for a plain ring such as a wedding ring or medical information jewelry.

North Branch Office
323 Quadrangle Drive
Bolingbrook, Illinois 60440
630-679-7030 Fax 630-679-7031

Joliet Main Office
501 Ella Avenue
Joliet, Illinois 60433
815-727-8490 Fax 815-740-8147

East Branch Office
44 Town Center
University Park, Illinois 60466
708-534-5721 Fax 708-534-3455