



Will County Health Department's **FOOD SERVICE NEWSLETTER**

West Nile Virus Wrap-Up



With the late start of the fall the West Nile season is slowly drawing to a close. This year we had twenty gravid traps set throughout the county. Throughout the 2007 season the WCHD has

monitored the traps closely and tested frequently. To date the Illinois Department of Public Health has had 81 human cases. Will County has only accounted for three of those cases! Significantly lower than last year. There have been forty three counties that have tested a positive mosquito batch for the West Nile Virus. Although Will County has had a low incidence of the virus this season we are not out of the woods! It is crucial that as our weather continues to fluctuate that we protect ourselves and our loved ones from contracting the West Nile virus. Make sure all your doors and windows are closed properly and that when venturing into the outdoors you are wearing long sleeves and long pants.

Dead Leg Plumbing

A dead leg is any area in a piping system where water can become stagnant and where water is not exchanged during flushing. Bacteria in dead-end pipe lengths and crevices are protected from flushing and sanitization procedures and can cause recontamination in the piping system. Modern piping design limits the length of any dead-end pipe to 6 times the pipe's diameter (even shorter dead legs are preferred). This is the six diameter rule. If high bacteria counts are found in the pressure station supply water, look for dead legs "upstream" in the building piping. Example: piping to a seldom-used sink. New plumbing may be necessary to eliminate dead ended pipe runs.



INDUSTRY FACT:

Food-borne illness kills over **5,000 people** each year. Over 70% of all outbreaks originate in foodservice operations and, as many as 40% are the result of poor hand-washing and cross-contamination.
Source: USDA.gov

Tips for Better Sanitation

1. Develop a master cleaning schedule with a cleaning checklist with dates and duties assigned. The assigned employee should initial that the job was accomplished.
2. Train employees in proper cleaning methods.
3. Use an approved sanitizer in the correct concentration. This can only be checked by using the matching test kit for that sanitizer. When using wiping clothes, bleach (chlorine) should be 100 ppm and quaternary ammonia should be 200 ppm.
4. Take an active managerial approach in overseeing your employees in performing their tasks.

***Remember: Cleaning is an essential part of a food service establishment.*



2008 FOOD COURSE SCHEDULE

15 Hour Food Service Sanitation Managers Course

- Enrollment Fee \$185.00 includes books and state approved exam

February 19, 21, 26, 28

April 8, 10, 15, 17

June 3, 5, 10, 12

August 5, 7, 12, 14

October 14, 16, 21, 23

Dec. 2, 4, 9, 11

All classes 9 am to 3:30 pm

Exam given on last day of class.

REFRESHER COURSE SCHEDULE

- Enrollment Fee \$50.00

Jan 17th 9 am - 3:30 pm

March 18th 9 am - 3:30 pm

May 13th 9 am - 3:30 pm

Sept. 16th 9 am - 3:30 pm

Nov. 6th 9 am - 3:30 pm

Renewal and Retake Exams Also Available Monthly. Call to Schedule Your Renewal or Retake Exams. \$15 charge for Exam.



Reminder

Your 2008 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.

Smoke Free Illinois

Did you know that effective January 1, 2008 all workplaces are required by state law to go smoke free? The Smoke Free Illinois Act prohibits smoking inside any public place or place of employment including but not limited to the following places: bars, restaurants, casinos, bowling alleys, retail stores, elevators, indoor theaters, office buildings, factories, banquet halls, concert halls, schools, private clubs, etc. The Act will also prohibit smoking within 15 feet from entrances, exits, windows that open, and ventilation intakes that serve an enclosed area where smoking is prohibited.

No smoking signs or the international no smoking symbol shall be clearly and conspicuously posted in each public place and place of employment where smoking is prohibited by the Smoke Free Illinois Act. Signs are required to be posted at every entrance clearly stating that smoking is prohibited.

All ashtrays shall be removed from any area where smoking is prohibited by this Act by the owner, operator, manager, or other person having control of the area.

Fines for a person who smokes in a prohibited area ranges from \$100-250. A person who owns, operates, or otherwise controls a public place or place of employment that violates the Act shall be fined not less than \$250 for the first violation, not less than \$500 for the second violation within one year of the first violation, and not less than \$2,500 for each additional violation within one year after the first violation.

If you are interested in reviewing the Smoke Free Illinois Act in its entirety please visit smokefreeillinois.org.

www.cdc.gov
www.foodsafetynetwork.ca
www.idph.state.il.us
www.medlineplus.gov
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www.medlineplus.gov



Accommodating Difficult Allergies

Foods made with wheat are staples of the American diet. However, many people are allergic to proteins found in wheat, including gluten. Gluten has been discovered to trigger allergies, even in small amounts. As food service providers it is our responsibility to know exactly what we are cooking with and exactly what we have to offer people with such a limited diet. Gluten allergies are relatively common. Some studies indicate that 1 in 167 apparently healthy children (0.6) and 1 in 111 adults (0.9%) have a gluten allergy. In Illinois more and more restaurants are developing Gluten free menus. There are recipe books, grocery guides, as well as specific restaurant guides available to help providers develop or modify their menus appropriately. <http://www.triumphdining.com/> has all of the tools you need for success. The more that we as food service providers are able to do in order to assist the special needs of our guests, the happier the consumer, the more business you build!

Fruit Fly Control

Many commercial food handling businesses such as restaurants, wine makers, breweries and school cafeterias find themselves fighting fly problems long after eliminating organic materials in drains. The reasons for continuous problems can vary from type of business is being invaded to situations where location of all possible sources is impossible. Any business that deals with the manufacturing, packaging, storing or serving of wine, beer, sweets and pastries or other such materials are likely to have continuous fly problems. Unless a pre-planned pest management program is implemented the problems are bound to get worse over time.

- *Locate and eliminate all possible breeding and feeding sources for flies and other pests.*
- *Instruct employees on all sanitation measures needed for your type of business. The sanitation train begins with products delivered and continues through food storage, preparation and disposal of waste materials - all the way to the dumpster.*
- *Use certain products such as Drain Gel, Gentrol and Stimukil or Maxforce Fly Bait on a regular, preventative basis.*
- *Make good use of Ultraviolet and Pheromone Traps to draw flying insects away from your customers and away from foods*

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

Sources: Illinois Department of Public Health, Food and Drug Administration, Food Safety Network, pestproducts.com