

Food Service Newsletter

BED BUGS

Bedbugs, *Cimex lectularius*, are soft bodied, flat-shaped, brown rusty-red colored insects. Like fleas, ticks, head lice, and mosquitoes, bed bugs feed on blood. Similar to mosquitoes, bed bug abdomens swell and become brighter red as they feed. Bed bugs can survive for months without feeding. Unlike fleas, ticks, and mosquitoes, bed bugs are NOT known to transmit disease. Although bed bugs are most often associated with locations where humans sleep, they are expert hitch-hikers, and may be inadvertently transported on clothing, back-packs, or other belongings to child care facilities, school and other places. While there is no quick fix for getting rid of bed bugs, there are effective strategies involving both non- chemical and chemical methods. Visit <http://www.epa.gov/pesticides/bedbugs> for more information.

Source: U.S Environmental Protection Agency - <http://www.epa.gov/pesticides/bedbugs>

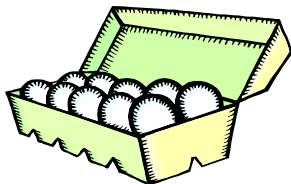


Egg Recall

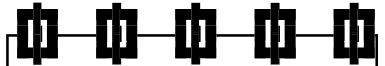
From May 1 thru September 14, 2010, over 1600 reported cases of *Salmonella* Enteritidis infections were associated with contaminated shell eggs. Although dozens of brand names under which the eggs were sold were identified, other brands are unknown. Some eggs were sold individually and repackaged under names that may not be on the companies' distribution lists. If you have any of the recalled eggs or you're not sure who the producer was, throw them away or return them to the retailer for a refund.

Advice

- ◆ Don't eat recalled eggs. Recalled eggs might still be in grocery stores, restaurants, and consumers' homes. Consumers who have recalled eggs should discard them or return them to their retailer for a refund.
- ◆ In retail or food service establishments, pasteurized egg products or pasteurized in-shell eggs are recommended in place of pooled eggs or raw or undercooked shell eggs. If used, raw shell eggs should be fully cooked. If shell eggs are served undercooked, a consumer advisory should be posted in accordance with the local Food Code.
- ◆ Eggs should be purchased or received from a distributor refrigerated and stored refrigerated at $\leq 41^{\circ}\text{F}$ ($\leq 7^{\circ}\text{C}$) at all times.
- ◆ Discard cracked or dirty eggs.
- ◆ Wash hands and all food contact surface areas (counter tops, utensils, and cutting boards) with soap and water after contact with raw eggs. Then, disinfect the food contact surfaces using a sanitizing agent, such as bleach, following label instructions.
- ◆ Refrigerate unused or leftover egg-containing foods promptly.
- ◆ When cooking scrambled eggs, cook until firm, not runny.
- ◆ Egg mixtures, such as casseroles should be cooked until the center of the mixture reaches **165 °F** when measured with food thermometer.



Source: Centers for Disease Control and Prevention



2011 FOOD COURSE SCHEDULE

15 Hour Food Service Sanitation Managers Course

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

February 8, 10, 15, & 17

April 12, 14, 19, & 21

June 14, 16, 21, & 23

August 2, 4, 9, & 11

October 18, 20, 25, & 27

Dec. 6, 8, 13, & 15

All classes 9 am to 3:30 pm

Exam given on last day of class.

REFRESHER COURSE SCHEDULE

Enrollment Fee \$50.00

Jan 18th 9 am - 3:30 pm

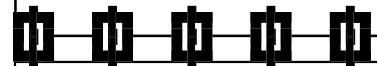
March 17th 9 am - 3:30 pm

May 17th 9 am - 3:30 pm

Sept. 15th 9 am - 3:30 pm

Nov. 8th 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 2011 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 .



Guidelines for Boil Water Order or Interrupted Water Service

Food facilities are expected to either cease operations until the boil order has been lifted or obtain an alternate supply of potable water and/or ice, plus implement satisfactory methods for hand washing, food preparation, equipment cleaning and sanitation. All retail food service establishments (restaurants) must secure and use potable water from an approved source (e.g., from tank trucks or bottled potable water) for all other usage. If it is not possible to obtain potable water from tank trucks or bottled potable water and if a heat source is available, boil the water vigorously for five minutes. It must be noted that equipment plumbed directly into the water system such as direct feed coffee urns, ice machines that manufacture ice on site, and post-mix soda or beverage machines may not be used during the boil order.

After “boil water” order is lifted or water services resumes, these precautionary measures must be followed:

- ◆ Run all water lines for one minute to flush contaminated water from the system. This includes each fill point for post-mix soda and beverage machines.
- ◆ Clean and sanitize all fixtures, sinks and equipment connected to water lines.
- ◆ Discard all ice in ice machines; clean and sanitize the interior surfaces; run the ice through three cycles; discard ice with each cycle.
- ◆ Run dishwasher empty through three complete cycles to flush the water lines and assure that the dishwasher is cleaned internally before washing equipment and utensils in it.
- ◆ Replace all ice machine filters and beverage dispenser filters and flush all water lines for 10 to 15 minutes.

Source: IDPH Office of Health Protection Division of Food, Drugs and Dairies Tech Information Bulletin #39

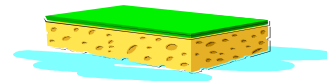
A Wonderful Reference

The USDA Food Safety and Inspection Service (FSIS) is a great website to utilize for your food safety questions. All you have to do is go to <http://www.fsis.usda.gov>. There is even an automated response system with a virtual representative available 24/7 (Ask Karen). The website also offers several other programs and services such as:



- ◆ Food Safety Education – Educate consumers about the importance of safe food handling and how to reduce the risks associated with foodborne illness.
- ◆ Science – Teaches one on how the agency is protecting public health through science.
- ◆ Regulations and Policies – This section includes key information on FSIS Federal Register publications, Federal and State inspection, and International Affairs.
- ◆ Food Recalls – Give information about recalls and public health alerts that involve meat, poultry, or processed egg products.
- ◆ Food Defense and Emergency Response- Address additional concerns including physical, personnel and operational security.
- ◆ Codex Alimentarius – Operates with the U.N. Food and Agriculture Organization to establish international food standards that protect the health of consumers and ensure fair practices in trade.
- ◆ Ask Karen and much more!

Busting A Common Myth



Myth: I use bleach and water to sanitize my countertops and the more bleach I use the more bacteria I kill.

Fact: There is no advantage to using more bleach. In fact, overuse of bleach can be harmful because it is not safe to consume. To create a sanitizing solution it is recommended that you use 1 tablespoon of unscented liquid bleach per gallon of water (100 ppm). Flood the countertop with the solution, allow it to sit for a few minutes, then pat with clean, dry paper towels or allow to air dry. Any leftover sanitizing solution can be stored, tightly covered, for up to one week. After that, the bleach has lost its effectiveness. However, always check the concentration with your sanitizer test kit to confirm.

Source: Food Management Magazine, September 2010 Issue

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