



The Food Forum

January 2017

McDonough County Health Department

Volume 6



Business hours:

Monday—Thursday
7:30 AM to 5:00 PM.

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Look for newsletters, educational opportunities and other info on our facebook page.

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The PIC Just Cooled Down a TCS Food! The HACCP Was Not Right, So We COS, and the Dish Ran Away with the Spoon!

As we get ready to adopt a new food code and food inspection form, we thought it might be a good idea to go over the new acronyms and terms that we will be seeing from here on out. "Critical Violations," or violations that are likely to lead to food borne illness if not addressed, have been replaced with "Risk Factors," or important practices or procedures identified as the most prevalent contributing factors of food borne illness or injury. Here is a list of additional terms you will be seeing in regards to the Illinois Food Code and the revised food inspection form:

PIC= Person in charge

COS= Corrected on-site

IN= In compliance

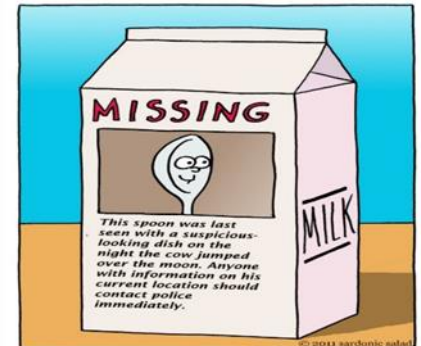
OUT= Out of compliance

N/O=Not Observed

N/A= Not Applicable

R= Repeat violation

TCS= Time/temperature Control for Safety



MILK CARTONS IN THE LAND OF NURSERY RHYMES.

We all know what Potentially Hazardous Foods (PHF) are? Well Time/temperature Control for Safety (TCS) is the new PHF. The acronyms mean the same thing, but TCS is consistent with the new code and current food training. Now we can officially say we are IN and not OUT when it comes to the new food inspection terms.

Permit Holder and Person in Charge (PIC)

The permit holder is the entity that is legally responsible for the operation of the food establishment such as the owner, the owner's agent, or other person. The permit holder possesses a valid permit to operate a food establishment.

It is the responsibility of the permit holder to assign a person in charge of the day-to-day operations who is immediately available, knowledgeable in Food Code requirements, and authorized to take appropriate actions to address and resolve problems. A person in charge needs to be on-site at the food establishment during all hours of operation.

There are 17 topics that the PIC must be knowledgeable about, and ensure compliance with, related to the food code:

1. Protecting the health of consumers and employees (food borne illness (FBI) and personal hygiene relationship)
2. Preventing food borne disease
3. Describe symptoms of FBI
4. Explain time/temp control significance for food safety
5. Raw meat consumption hazards or "Consumer Advisory"
6. Required temps and times for safe cooking of Time/Temp Control for Safety (TCS) foods (formerly referred to as potentially hazardous foods)
7. Cold hold, hot cold, cooling, and reheating temps & procedures
8. Prevent FBI through management of cross contamination control, bare hand contact with ready-to-eat (RTE) foods, hand washing, and maintaining the facility clean and in good repair.
9. Major food allergens
10. Food safety with multiuse equipment
11. Cleaning and sanitizing procedures
12. Protecting water source from contamination
13. Proper use of poisonous or toxic materials
14. Critical Control Points (CCPs)
15. Hazard Analysis Critical Control Plan (HACCP)
16. Responsibilities, rights and authorities
17. Reporting responsibilities

These topics will be covered in more detail during the HACCP workshops in March. We encourage you to register and come with questions for a more lively and effective workshop!

Exception for Holding Raw Eggs

The one exception to holding food without temperature control is a food establishment that serves a highly susceptible population (HSP) may not use time alone as a public health control for holding raw eggs.

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Time Alone as a Means of Controlling Pathogen Growth

Under certain circumstances of hot or cold holding of food, temperature is not controlled and time only is used as a public health intervention. The Food Code addresses the use of time alone for a maximum of four (4) hours, or for a maximum of six (6) hours, if certain criteria are met (note the exception in the text box to the left).

When food is held without temperature control, it will warm or cool as it equilibrates with the temperature of the environment. Several factors influence the rate of temperature change in a food, such as the type of food, thickness of the food, and temperature differential between the food and its surroundings.

For both cooling and warming conditions, microbial growth depends on the amount of time the food is in the optimum growth temperature range during its equilibration with its surroundings. Each temperature scenario incurs different risks in regard to the type of food borne pathogens able to grow and the rate of growth likely to occur.

Maximum of 4 hours

If a food establishment uses time only, up to a maximum of 4 hours, the food must be:

- removed from proper temperature control, when the food is either at, or below 5°C (41°F), or at, or above 57°C (135°F)
- labeled or otherwise identified to indicate when the product has been held for 4 hours after removal from temperature control
- cooked and served, or, if RTE, served within the 4 hours
- discarded after 4 hours

Maximum of 6 hours

ONLY cold foods can be held without temperature control for up to 6 hours. In order to use time only for up to maximum of 6 hours as a public health control, the food must be:

- removed from proper temperature control and with an initial temperature of 5°C (41°F) or less
- monitored to ensure that the warmest part of the food does not exceed 21°C (70°F) during the 6 hour period
- labeled or otherwise identified to indicate when the product has been held for 6 hours after removal from 5°C (41°F) or less
- cooked and served, or if RTE, served within the 6 hour period
- discarded after 6 hours

Note that in each of the above circumstances the food must be discarded after 4 or 6 hours. Food cannot be moved back into refrigeration. Therefore, time only as a Public Health Control is applicable only once to a given food.

If time alone is used as a public health control, written procedures must be prepared in advance, maintained in the food establishment, and be made available to the regulatory authority upon request.

2017 8-hr FSSMC class @ MCHD

Tuesday, October 3, 2017 7:30 am-4:00 pm, exam follows the class. Register & pay \$125 in advance and receive your book early to be better prepared to pass the exam!



Alternative course format: If you're interested in taking an on-line FSSMC course on your own, MCHD proctors ServSafe FSSMC exams at a cost of \$100 per person. Once you have completed the on-line course and have a certificate of completion, call to set up an exam time (at least 2 weeks in advance).

FREE Hazard Analysis Critical Control Point (HACCP)

workshops to help strengthen your work force's food safety knowledge! Call Niki (ext. 213) to sign up— space is limited.

Topic: An Introduction to the FDA Food Code and Inspection Procedure Changes

- Monday, March 6, 2017 at 2 pm
- Tuesday, March 7, 2017 at 9 am
- Wednesday, March 8, 2017 at 3:30 pm

Topic TBA:

- Wednesday, September 13, 2017 at 9 am

Pass, Pass with Conditions, Fail

ILLINOIS UNIFORM GRADING SYSTEM				
		Repeat Violations		
Count of Violation(s)		0-5	6-10	11+
FBI Risk Factors	0-3	Pass	Pass with Conditions	Fail
	4-5	Pass with Conditions	Pass with Conditions	Fail
	6+	Fail	Fail	Fail

The new food inspection will no longer result in a score, per se; the outcome of the inspection will be based on a Pass/Fail system. This grading system will be consistent throughout the state of Illinois.

Inspections and enforcement in McDonough County will be performed similarly to the current inspection process, with some additional areas of focus related to Risk Factors (see article on page 1 for definition). If a routine inspection reveals that a facility had 4 Risk Factor violations and 2 Repeat violations that would result in a status of "Pass with Conditions." For more information on the new grading system please register and attend one of the March classes or send a representative from your facility.

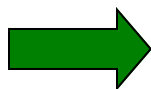
No Bare Hand Contact with Ready-to-Eat Food

The best and most effective control for preventing contamination of ready-to-eat (RTE) food is to have a complete break between employee hands and ready-to-eat food. That does not necessarily invoke a "gloved hand" rule, but it does mean that suitable barriers such as deli

tissues, spatulas, tongs, dispensing utensils, or gloves must be used to avoid bare hand contact with RTE food.

While the emphasis is on RTE food, the Food Code goes on to stress that bare hand contact should be minimized when contacting food that is not

RTE to reduce the load of contamination that can be transferred to the food. There is a possibility that some of the organisms of concern, especially viruses, may not be totally destroyed during the cooking process.



Remember:

Hands MUST be washed anytime gloves are changed! Gloves need to be changed anytime there is a change of task, or after handling any raw meat, including raw eggs, before performing any other food handling activities.

Food Handler Training

Any food handler working in IL who does not possess a valid IL Food Service Sanitation Manager Certificate, including someone working in a facility that is not a food handler on a regular basis, but fills in as a food handler when needed, MUST have the required food handler training.

New hires have 30 days to complete the training, which is available online for \$10-\$15 per person. Contact us for more information.

The Environmental Health Division would like to welcome Ben Thompson

Ben Thompson is currently the Emergency Response Coordinator for the McDonough County Health Department. Ben is a 2005 graduate of Macomb High School and currently holds an associate's degree in Emergency

Management & Planning from Red Rocks Community College. Ben has been a volunteer with Emmet-Chalmers Fire Department for the past 10 years. He currently holds the rank of Captain and is a training officer. Ben has also

been involved previously with The Salvation Army and has been deployed to Hurricane Katrina relief and tornado relief in Springfield, Illinois. He enjoys camping and teaching AHA CPR classes in his spare time.

Ben can be reached at BThompson@mchdept.com or by phone at (309) 837-9951 x 220.

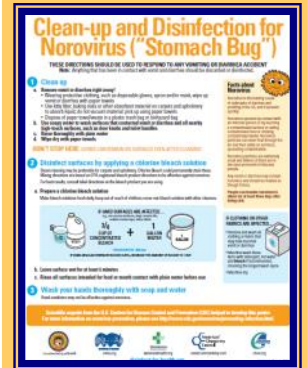
Helpful Resources:

Disinfection posters (see image on the right) <http://www.disinfect-for-health.org/resources>

Illinois Food Code: <http://www.dph.illinois.gov/topics-services/food-safety/retail-food>

Multi-lingual signs and fact sheets: Integrated Food Safety Information Delivery System: www.profoodsafety.org

www.fda.gov



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