

FOOD SAFETY NEWS YOU CAN USE

FEBRUARY 2013

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ENVIRONMENTAL HEALTH WEBPAGE

Did you know...

That the Division of Environmental Health webpage provides information on food recalls?

The webpage provides an up-to-date list of foods that have been recalled along with the reason for the recall and a web link for further instructions on the recall.

To view the food recall list and other information, visit www.mcdh.info.

McHenry County
Department of Health
Division of Environmental Health
2200 N. Seminary Avenue
Woodstock, IL 60098
(815) 334-4585
www.mcdh.info

MCDH

FOOD SERVICE SANITATION MANAGER CERTIFICATE REQUIREMENTS

Food Establishments in McHenry County must be under the operational supervision of a Certified Food Service Manager. The number of certified food service managers depends on the risk category as follows:

◆ **CATEGORY I (High Risk)** food establishments shall have a certified food manager on premise at all times that potentially hazardous food is being handled. This usually requires more than one employee with a current certificate.

◆ **CATEGORY II (Medium Risk)** food establishments shall have at least one full time certified food manager (30 hours per week).

◆ **CATEGORY III (Low Risk)** food facilities are not required to have a certified food manager.

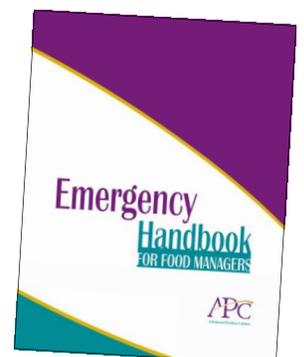
Facilities have 90 days to replace a certified food manager that has left the business. The original certificate shall be on premise for the Departmental review during a routine inspection.

A list of Food Sanitation Certification class sites can be found under "Food Protection Program" on the Department's website at www.mcdh.info.

Please contact the Department at (815) 334-4585 if you have any additional questions.

EMERGENCY HANDBOOK FOR FOOD MANAGERS

In 2013, every food establishment operating in McHenry County will receive a copy of the Emergency Handbook for Food Managers. This handbook is a comprehensive guide to power outages, chemical spills and other types of emergencies. Please review the guide with all management staff and keep it in an accessible location for quick reference.



SPOTLIGHT ON NOROVIRUS

Norwalk-like Viruses (Norovirus) are the most common enteric illness. Many people refer to Norovirus as the “stomach flu” or food poisoning; the Center for Disease Control estimates as many as half of all foodborne illnesses can be attributed to Norovirus. Norovirus causes approximately 21 million cases of acute gastroenteritis and contributes to approximately 70,000 hospitalizations and 800 deaths annually.

Norovirus is a highly contagious virus and is typically spread through close contact with an infected person or when a person consumes contaminated food or water. Foodborne outbreaks of Norovirus are often caused by eating food that is contaminated by an infected food handler, but food itself can also be contaminated with Norovirus.

Only a small amount of viral particles are needed to cause severe diarrhea, vomiting and stomach pain. Norovirus can cause severe illness for young children, the elderly, and persons who are immunocompromised.

Food can get contaminated with Norovirus when:

- ◆ Infected food handlers don't wash their hands before handling food or after using the restroom.
- ◆ Food is placed on surfaces that are contaminated with the virus.
- ◆ Food is contaminated at the source (produce in the field).

ANY FOOD SERVED RAW OR HANDLED AFTER COOKING CAN BECOME CONTAMINATED.

Outbreaks have occurred in nursing homes, schools, restaurants, hospitals, family events and other places where people eat food prepared by others. Food commonly associated with outbreaks are ice, leafy greens, fruits and shellfish.

Food handlers can prevent Norovirus from spreading by:

- ◆ Not preparing food when you are ill.
- ◆ Washing hands with soap and warm water before preparing food and after using the restroom.
- ◆ Washing produce and cooking shellfish thoroughly.
- ◆ Cleaning and sanitizing utensils, counters and other food contact surfaces frequently.

If any food workers report feeling ill with symptoms consistent with Norovirus, they should NOT be allowed to work. Any employee with vomiting or diarrhea must be sent home immediately. They should NOT return to work until at least 48 hours has passed since their last diarrheal illness per Center for Disease Control guidelines. Staff in foodservice can spread Norovirus to many residents, students, or the general public, creating a large scale outbreak.

Foodborne illness is PREVENTABLE. If you suspect a foodborne illness, contact McHenry County Department of Health for investigation. Staff can be reached at (815) 334-4585, Monday-Friday from 8:00am to 4:30pm. For after hours emergencies, please call (815) 344-7421. Visit www.foodsafety.gov for other tips.

ILLINOIS RESTAURANT ASSOCIATION McHENRY COUNTY CHAPTER

Watch for the Illinois Restaurant Association McHenry County Chapter invitation for:

Illinois Restaurant Association McHenry County Chapter Member Mixer

The McHenry County Department of Health and the Illinois Restaurant Association McHenry County Chapter will be providing group food safety trainings to all **Category I** and **Category II** food facilities. There will be several times and topics available.

All food establishments are encouraged to attend a training session. All **Category I** or **Category II** facilities in “good standing” (no repeat critical violations - 4 or 5 - point, or a score of less than 80 in 2012) will be given credit for one full inspection.