

Date Marking

FOOD SAFETY NEWS YOU CAN USE!

Date marking is a food safety identification system for ready-to-eat potentially hazardous foods which are held for more than 24 hours after opening (commercially processed food items) or preparation onsite. The goal of date marking is to limit total refrigeration time of potentially hazardous ready-to-eat foods to reduce the potential for growth of bacteria, particularly *Listeria monocytogenes*, which can grow at refrigerated temperatures. Monitoring and limiting refrigeration time reduces the risk of micro-organisms to levels which could result in foodborne illness.

Date marking was included as an Ordinance requirement in Article IV of the McHenry County Public Health Ordinance as of February 4, 2009. Since that time staff has been working closely with food establishment operators during routine inspections and through individual and group training sessions to ensure date marking procedures are incorporated into daily food handling processes.

Operators who would like additional assistance in this area should contact the Department at 815-334-4585.

The date marking requirements also include provisions for discarding opened or prepared, ready-to-eat, potentially hazardous foods that are not properly labeled or are held for more than the maximum allowable 7 days. Now that all food establishment operators have received the appropriate training regarding date marking procedures, Department staff will be fully enforcing the discarding of foods that do not meet the date marking and refrigerated holding standards. The Department encourages food operators to carefully evaluate product needs to assure that potentially hazardous ready-to-eat foods are utilized within the 7 day maximum holding time and adjust quantities as necessary.



TOPICS IN THIS ISSUE:

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- ⇒ Health Inspector Telephone Scam
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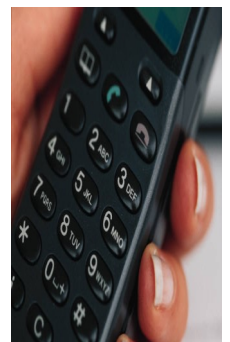
www.mcdh.info

Health Inspector Telephone Scam

The Department has received a report from the Illinois Department of Public Health (IDPH) regarding a person(s) posing as a public health inspector who attempts to schedule an inspection. Reports indicate the person initiates contact via telephone and asks detailed personal business information while making the inspection request. In some cases establishments are even given a unique code and telephone number with a request to call the individual back. IDPH has indicated that foodservice operations in other states and Canada have also been targeted. Apparently businesses are targeted to extort money and/or establish fake identities to fraudulently sell goods and services.

The Department has also been contacted by several local food establishments regarding an attempt to get food operators to purchase expensive equipment that is allegedly required by this Department. In each case the equipment was not required.

The Department encourages every food establishment operator to contact the Department directly at 815-334-4585 regarding any suspicious request for information or "required" purchases. Also, please be reminded that all Department staff are required to carry and display their Department identification. Please do not grant access to your establishment or provide any personal, private or business information by phone or in person to any individual without confirming their identity and credentials.

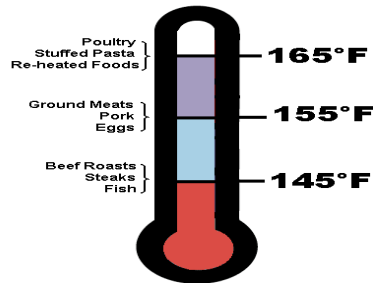


Egg Recall Due to Salmonella



Public health officials in multiple states, the CDC, the U.S. Food and Drug Administration (FDA), and the U.S. Department of Agriculture's Food Safety and Inspection Service are investigating a nationwide increase of Salmonella Enteritidis (SE) infections. Epidemiologic investigations conducted by public health officials in 10 states since April identified 26 restaurants or events where more than one ill person with the outbreak strain has eaten. The investigation continues to expand rapidly. Data from these investigations suggest that shell eggs are a likely source of infections in many of these restaurants or events. Based on the findings of these investigations, Wright County Egg and Hillandale Farms, both of Iowa, are conducting nationwide voluntary recalls of shell eggs.

Raw animal foods such as eggs, fish, meat and foods that contain raw animal foods may contain micro-organisms that can cause food borne illness. Cooking raw animal foods to specified minimum internal temperatures is one of the best ways to ensure the wholesomeness of those food items.



Food-borne illness is preventable. If you suspect that a food-borne illness has occurred associated with consumption of food from your establishment, contact the Department of Health for investigation. Staff can be reached at 815-334-4585, Monday through Friday from 8:00 am to 4:30 pm. After hours staff can be reached by calling 815-344-7421.

Symptoms of Salmonellosis:

- ⇒ Headache
- ⇒ Muscle aches
- ⇒ Diarrhea
- ⇒ Vomiting
- ⇒ Abdominal cramping
- ⇒ Chills
- ⇒ Fever
- ⇒ Nausea
- ⇒ Dehydration

Symptoms usually appear six to 72 hours after ingestion of the bacteria, but can be longer.

Salmonella can, in rare cases, cause serious and sometimes fatal infections in young children, frail or elderly people, and others with weakened immune systems.

Source: Illinois Department of Public Health

September is... National Food Safety Education Month

National Food Safety month is an annual National campaign to promote awareness of food safety issues. This year's theme is "High Risk Customers: Serve Your Fare with Extra Care", which emphasizes the importance of recognizing that you serve some customers who are at higher risk for becoming ill from improper food storage, handling or preparation. More information can be found at www.nraef.org

Credit Card Payments

For your convenience credit card payment is accepted by the Department's Environmental Health Division for walk-ins at our Annex A office located at 2200 N Seminary Ave, Woodstock

RECIPE FOR PROPER HANDWASHING

- ⇒ Wet hands with warm water and soap
- ⇒ Rub hands for 20 seconds
- ⇒ Rinse under warm water
- ⇒ Dry hands on single use towel
- ⇒ Turn off water with paper towel

MCDH

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