

Adoption of the **NEW IL** FOOD CODE 2018

2017 Food Operator Training



MCHENRY COUNTY DEPARTMENT OF HEALTH
DIVISION OF ENVIRONMENTAL HEALTH
2200 NORTH SEMINARY AVENUE
WOODSTOCK, ILLINOIS 60098
PH: 815-334-4585
FAX: 815-334-4637
WEBSITE: www.mcdh.info

A Time for Change

- ▶ A new code based on the *collaborative* efforts of food industry and government partners.
- ▶ Based on *current* scientific data and will be *updated regularly* to keep up with changing science, mutating pathogens, new ecological niches, etc.
- ▶ *Increased* inspection report *uniformity* throughout the state.
- ▶ Involves *risk based inspection* and *good retail practices* to *reduce the risk* of foodborne illness.

A New Food Code Means...

- ▶ A blank slate - everyone starts fresh learning a new code
- ▶ FDA Code / Annexes are comprehensive and excellent tools for industry and regulators
- ▶ New definitions and terms
- ▶ A new way of looking at violations
- ▶ A new inspection report
- ▶ A new way of scoring inspections
- ▶ *The new code is a uniform system of regulation to help ensure that food provided to consumers by retail food establishments is not a vehicle of communicable disease, is safe, unadulterated, and honestly presented.*

Some New Terms

- ▶ Rating criteria: *In-Compliance* or *Out-of-Compliance*
- ▶ Violation categories: *Priority Foundation* (formerly Critical) and *Foundation* (formerly Non-critical).
- ▶ Inspection rating: *Pass, Pass with Conditions, Fail*
- ▶ Food designation: *Time/Temperature Control for Safety Food (TCS)* (formerly Potentially Hazardous Food)

A New Way

- ▶ Greater emphasis on *procedures* and the *flow-of-food* from receipt to service.
- ▶ Food industry to provide *Active Managerial Control* of foodborne illness risk factors.
- ▶ Inspection will involve increased procedural *question and answer* component.

Active Managerial Control

- ▶ Purposeful incorporation of specific procedures to *control* foodborne illness risk factors + *prevent* illness.
- ▶ Involves *monitoring* the flow of food through your food facility and incorporating timely *corrective action* to prevent illness.
- ▶ *Preventive* vs. *Reactive* approach to food safety.

5 Key Public Health Interventions

1. **Demonstration of Knowledge by Person-In-Charge (PIC)**
2. **Employee Health Policy**
3. **Controlling Hands as a Vehicle of Contamination**
4. **Time/Temperature Parameters for Pathogen Control**
5. **Consumer Advisory - N/A for pre-schools and daycare**

1. Person-in-Charge (PIC)

The **PIC** is responsible for:

- ▶ Demonstrating knowledge of foodborne illness prevention including application of the employee health policy.
- ▶ Application of safe food preparation principles.
- ▶ The requirements of the code.
- ▶ Providing documentation confirming compliance with staff training requirements.
- ▶ *Does not relieve operators from the IDPH certified Food Service Sanitation Manager supervision requirements.*

2. Employee Health policy

- ▶ Policy in place? 

Examples to be provided on MCDH webpage within 30 days.

- ▶ Ill staff restricted?
- ▶ Conditions or symptoms reported?
- ▶ Indicators working while ill?



3. Controlling Hands as a Vehicle of Contamination

- ▶ Exclusion - How are ill employees excluded from work/food handling?
- ▶ Hand washing - How do you evaluate staff hand washing practices after providing initial training after hire?
- ▶ Approved, alternate procedure for no bare hand contact?
- ▶ Identify opportunities for hands to be contaminated & provide the training and facilities to prevent hands from becoming a vehicle for contamination.



4. Time and Temperature Parameters for Controlling Pathogens

- ▶ Thawing
- ▶ Cooking
- ▶ Hot and Cold Holding
- ▶ Rapid Cooling
- ▶ Reheating



5. Consumer Advisory

- ▶ Applies to *all* food establishments where *raw* or *undercooked* animal foods are served to the consumer. *(No change)*
- ▶ The Consumer Advisory must be available at the *point of selection* (such as: printed/sit-down/to-go/drive-through/on-line menus, menu boards, etc.). *(No change)*
- ▶ Where raw or undercooked animal foods are offered, the *absence* of a consumer advisory as specified in the new code, is in *violation. (No change)*
- ▶ Satisfactory compliance is gained when both a *disclosure* and *reminder* are provided in a manner that is consistent with the code.

Examples to be provided on the MCDH website within 30 days.

Clean-up Vomit & Diarrhea Plan



- ▶ 2-501.11 Clean-up of Vomiting and Diarrheal Events
- ▶ All food establishments *shall maintain procedures* for EMPLOYEES to follow when responding to vomiting or diarrheal events that involve the discharge of vomitus or fecal matter.
- ▶ The procedures shall address the *specific actions* EMPLOYEES must take to minimize the spread of contamination and the exposure of EMPLOYEES, consumers, FOOD, and surfaces to vomitus or fecal matter.

More information is already posted on the MCDH website.

Plan Development

When developing your plan you will consider:

- ▶ Containment and removal of any discharges.
- ▶ Cleaning and sanitizing surfaces in exposure area.
- ▶ Evaluation for disposition of food that may be affected.
- ▶ Availability of effective disinfectants, personal protection equipment and equipment needed to properly clean and disinfect.
- ▶ Disposal of vomitus or fecal matter and tools needed.
- ▶ Training of the employees on proper use of personal protection equipment.
- ▶ Training on use of specified disinfectants.



Plan Development, continued

- ▶ Segregation of the area that may have been contaminated and minimize the risk of exposure.
- ▶ Exclusion and restriction of ill employees to minimize the risk of disease transmission.
- ▶ Prompt removal of ill customers and others.
- ▶ When to implement the plan.

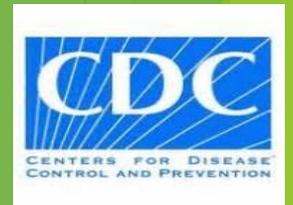
Clean-Up Kit

Kits can be purchased from a chemical supplier or assembled in-house. Body fluid clean up kits should contain the following:

- ▶ 2 pairs of disposable, non-latex gloves
- ▶ 1 face mask
- ▶ 1 disposable gown with sleeves
- ▶ 1 disposable hair cover
- ▶ 1 pair of shoe covers

Cleaning supplies:

- ▶ 1 sealable plastic bag or biohazard bag with twist tie
- ▶ 1 scoop/scrapper
- ▶ Paper towels
- ▶ Absorbent powder/solidifier (such as kitty litter)
- ▶ Bottle of disinfectant



New Code Implementation

- ▶ **January 1, 2018**
- ▶ **Website resource page for food operators. Development in progress.**
- ▶ **Additional training will be offered in 2017. Please read our monthly newsletters for information, dates, and locations as well as website changes.**
- ▶ **Questions regarding inspections?
Call: 815-334-4585**

QUESTIONS?

Christine Miller

Food Program Coordinator

815.334.4587

ctmiller@co.mchenry.il.us

Mike Eisele

Field Staff Supervisor

815.334.4589

mseisele@co.mchenry.il.us

Please be sure to use the sign-in sheet so your facility may receive credit for today's training