

Implementation of the New Illinois Food Code

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MCDH webpage navigation

- www.mcdh.info >>Environmental Health
>>>Adoption of the New Illinois Food Code
- 4th link down from the top of links located in the center of the webpage



Background

- In May 2016, the “new” Illinois Retail Food Code was passed (effective 6/29/2016)
- Includes mandate that all local health departments implement no later than July 1st, 2018
- Incorporates most of the FDA food code
- Allows some reliance on OLD code until implementation process is complete



Why adopt the “New Code”?

- The new code uses the most up-to-date federal food safety guidelines based on science and research
 - Focus on risk factors that cause/contribute to foodborne illness
 - Focus on good retail practices to reduce the risk of foodborne illness
- Uniform inspection process and common language between industry and local health departments
 - Increased uniformity across the state as many local health departments have used different inspection forms



The New Code

What to Expect





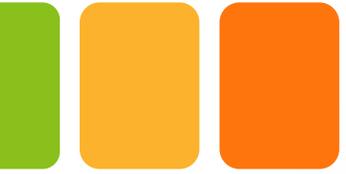
What to Expect

- Food safety is *STILL* food safety!
 - Hot foods still need to be hot, cold foods still need to be kept cold!
 - Hand washing is still required
- Incorporates part of the 750 Illinois Code, existing food ordinance and the majority of the 2013 FDA Food Code
- Inspection will involve the same evaluation of food, preparation processes, room finishes, equipment, etc. while also including an expanded question/answer component.



What to Expect

- New inspection form
- No score inspections
- Some new/revised requirements
 - Person-In-Charge (PIC)
 - Vomit/diarrhea policies
 - Hand washing signs
 - Employee health reporting
 - Special processes/formal variance approval process
- Inspections may involve longer time commitment
- More inspector interaction with the PIC



The New Inspection Report





The New Inspection Report

- 58 items in 2 categories
 - 29 FBI risk factor and public health intervention items
 - 29 good retail practices
- Report is used as a checklist during the inspection
- **Each** FBI risk factor must be reviewed in establishment during **every** inspection

Inspection Report Page 1

Local Health Department Name and Address		No. of Risk Factor/Intervention Violations	Date
Establishment		No. of Repeat Risk Factor/Intervention Violations	Time In
License/Permit #		Permit Holder	Time Out
Street Address		Risk Category	
City/State		Purpose of Inspection	
ZIP Code			

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS			
Circle designated compliance status (IN, OUT, N/O, N/A) for each numbered item IN=in compliance OUT=not in compliance N/O=not observed N/A=not applicable Mark "X" in appropriate box for COS and/or R COS=corrected on-site during inspection R=repeat violation		Risk factors are important practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public health interventions are control measures to prevent foodborne illness or injury.	
Compliance Status		COS	R
Supervision			
1	In, Out	<input type="checkbox"/>	<input type="checkbox"/>
Person in charge present, demonstrates knowledge, and performs duties			
2	In, Out, N/A	<input type="checkbox"/>	<input type="checkbox"/>
Certified Food Protection Manager (CFPM)			
Employee Health			
3	In, Out	<input type="checkbox"/>	<input type="checkbox"/>
Management, food employee and conditional employee; knowledge, responsibilities and reporting			
4	In, Out	<input type="checkbox"/>	<input type="checkbox"/>
Proper use of restriction and exclusion			
5	In, Out	<input type="checkbox"/>	<input type="checkbox"/>
Procedures for responding to vomiting and diarrheal events			
Good Hygienic Practices			
6	In, Out, N/O	<input type="checkbox"/>	<input type="checkbox"/>
Proper eating, tasting, drinking, or tobacco use			
7	In, Out, N/O	<input type="checkbox"/>	<input type="checkbox"/>
No discharge from eyes, nose, and mouth			
Preventing Contamination by Hands			
8	In, Out, N/O	<input type="checkbox"/>	<input type="checkbox"/>
Hands clean and properly washed			
9	In, Out, N/A, N/O	<input type="checkbox"/>	<input type="checkbox"/>
No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			
10	In, Out	<input type="checkbox"/>	<input type="checkbox"/>
Adequate handwashing sinks properly supplied and accessible			
Approved Source			
11	In, Out	<input type="checkbox"/>	<input type="checkbox"/>
Food obtained from approved source			
12	In, Out, N/A, N/O	<input type="checkbox"/>	<input type="checkbox"/>
Food received at proper temperature			
13	In, Out	<input type="checkbox"/>	<input type="checkbox"/>
Food in good condition, safe, and unadulterated			
14	In, Out, N/A, N/O	<input type="checkbox"/>	<input type="checkbox"/>
Required records available: shellstock tags, parasite destruction			
GOOD RETAIL PRACTICES			
Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods. Mark "X" in box if numbered item is not in compliance Mark "X" in appropriate box for COS and/or R COS=corrected on-site during inspection R=repeat violation			
Compliance Status		COS	R
Safe Food and Water			
30	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Pasteurized eggs used where required			
31	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Water and ice from approved source			
32	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Variance obtained for specialized processing methods			
Food Temperature Control			
33	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Proper cooling methods used; adequate equipment for temperature control			
34	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Plant food properly cooked for hot holding			
35	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Approved thawing methods used			
36	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Thermometers provided & accurate			
Food Identification			
37	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Food properly labeled; original container			
Prevention of Food Contamination			
38	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Insects, rodents, and animals not present			
39	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Contamination prevented during food preparation, storage and display			
40	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Personal cleanliness			
41	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Wiping cloths: properly used and stored			
42	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Washing fruits and vegetables			
Protection from Contamination			
15	In, Out, N/A, N/O	<input type="checkbox"/>	<input type="checkbox"/>
Food separated and protected			
16	In, Out, N/A	<input type="checkbox"/>	<input type="checkbox"/>
Food-contact surfaces; cleaned and sanitized			
17	In, Out	<input type="checkbox"/>	<input type="checkbox"/>
Proper disposition of returned, previously served, reconditioned and unsafe food			
Time/Temperature Control for Safety			
18	In, Out, N/A, N/O	<input type="checkbox"/>	<input type="checkbox"/>
Proper cooking time and temperatures			
19	In, Out, N/A, N/O	<input type="checkbox"/>	<input type="checkbox"/>
Proper reheating procedures for hot holding			
20	In, Out, N/A, N/O	<input type="checkbox"/>	<input type="checkbox"/>
Proper cooling time and temperature			
21	In, Out, N/A, N/O	<input type="checkbox"/>	<input type="checkbox"/>
Proper hot holding temperatures			
22	In, Out, N/A, N/O	<input type="checkbox"/>	<input type="checkbox"/>
Proper cold holding temperatures			
23	In, Out, N/A, N/O	<input type="checkbox"/>	<input type="checkbox"/>
Proper date marking and disposition			
24	In, Out, N/A, N/O	<input type="checkbox"/>	<input type="checkbox"/>
Time as a Public Health Control; procedures & records			
Consumer Advisory			
25	In, Out, N/A	<input type="checkbox"/>	<input type="checkbox"/>
Consumer advisory provided for raw/undercooked food			
Highly Susceptible Populations			
26	In, Out, N/A	<input type="checkbox"/>	<input type="checkbox"/>
Pasteurized foods used; prohibited foods not offered			
Food/Color Additives and Toxic Substances			
27	In, Out, N/A	<input type="checkbox"/>	<input type="checkbox"/>
Food additives: approved and properly used			
28	In, Out, N/A	<input type="checkbox"/>	<input type="checkbox"/>
Toxic substances properly identified, stored, and used			
Conformance with Approved Procedures			
29	In, Out, N/A	<input type="checkbox"/>	<input type="checkbox"/>
Compliance with variance/specialized process/HACCP			
GOOD RETAIL PRACTICES			
Compliance Status		COS	R
Proper Use of Utensils			
43	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
In-use utensils: properly stored			
44	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Utensils, equipment & linens: properly stored, dried, & handled			
45	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Single-use/single-service articles: properly stored and used			
46	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Gloves used properly			
Utensils, Equipment and Vending			
47	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Food and non-food contact surfaces cleanable, properly designed, constructed, and used			
48	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Warewashing facilities: installed, maintained, & used; test strips			
49	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Non-food contact surfaces clean			
Physical Facilities			
50	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Hot and cold water available; adequate pressure			
51	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Plumbing installed; proper backflow devices			
52	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Sewage and waste water properly disposed			
53	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Toilet facilities: properly constructed, supplied, & cleaned			
54	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Garbage & refuse properly disposed; facilities maintained			
55	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Physical facilities installed, maintained, and clean			
56	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Adequate ventilation and lighting; designated areas used			
Employee Training			
57	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
All food employees have food handler training			
58	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Allergen training as required			

Inspection Report

- Food Borne Risk Factors

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS														
Circle designated compliance status (IN, OUT, N/O, N/A) for each numbered item IN =in compliance OUT =not in compliance N/O =not observed N/A =not applicable Mark "X" in appropriate box for COS and/or R COS =corrected on-site during inspection R =repeat violation					Risk factors are important practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public health interventions are control measures to prevent foodborne illness or injury.									
Compliance Status					COS	R	Compliance Status					COS	R	
Supervision										Protection from Contamination				
1	In, Out	Person in charge present, demonstrates knowledge, and performs duties					15	In, Out, N/A, N/O	Food separated and protected					
2	In, Out, N/A	Certified Food Protection Manager (CFPM)					16	In, Out, N/A	Food-contact surfaces; cleaned and sanitized					
Employee Health										Time/Temperature Control for Safety				
3	In, Out	Management, food employee and conditional employee; knowledge, responsibilities and reporting					18	In, Out, N/A, N/O	Proper cooking time and temperatures					
4	In, Out	Proper use of restriction and exclusion					19	In, Out, N/A, N/O	Proper reheating procedures for hot holding					
5	In, Out	Procedures for responding to vomiting and diarrheal events					20	In, Out, N/A, N/O	Proper cooling time and temperature					
Good Hygienic Practices										Consumer Advisory				
6	In, Out, N/O	Proper eating, tasting, drinking, or tobacco use					21	In, Out, N/A, N/O	Proper hot holding temperatures					
7	In, Out, N/O	No discharge from eyes, nose, and mouth					22	In, Out, N/A, N/O	Proper cold holding temperatures					
Preventing Contamination by Hands										Highly Susceptible Populations				
8	In, Out, N/O	Hands clean and properly washed					23	In, Out, N/A, N/O	Proper date marking and disposition					
9	In, Out, N/A, N/O	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed					24	In, Out, N/A, N/O	Time as a Public Health Control; procedures & records					
10	In, Out	Adequate handwashing sinks properly supplied and accessible					Food/Color Additives and Toxic Substances							
Approved Source										Conformance with Approved Procedures				
11	In, Out	Food obtained from approved source					27	In, Out, N/A	Food additives: approved and properly used					
12	In, Out, N/A, N/O	Food received at proper temperature					28	In, Out, N/A	Toxic substances properly identified, stored, and used					
13	In, Out	Food in good condition, safe, and unadulterated					Conformance with Approved Procedures							
14	In, Out, N/A, N/O	Required records available: shellstock tags, parasite destruction					29	In, Out, N/A	Compliance with variance/specialized process/HACCP					



Focus is on the importance of FBI risk factors

- This section looks closely at the most frequently reported contributing factors to foodborne illness:
 - Food from unsafe sources
 - Inadequate cooking
 - Improper holding temperatures
 - Contaminated equipment
 - Poor personal hygiene



FBI Risk Factor

- Each FBI risk factor must be reviewed in establishment during every inspection
- Each item needs to be marked in this section as follows:
 - IN – in compliance
 - OUT – out of compliance
 - N/A – not applicable (example: item 2: CFPM aka FSSMC in a category 3 / low risk)
 - N/O – not observed (example: item 12: you did not observe any food being delivered to establishment while you were present)



Inspection Report: Guidelines

- If inspections result in a number of “N/O,” the Department will look to conduct subsequent inspections during other days/times when these food service activities are on-going.
- Inspections will be more in-depth with an emphasis changing from SCORING to MODIFYING BEHAVIORS to reduce the risk of foodborne illness.



Inspection Report

- Good Retail Practices

GOOD RETAIL PRACTICES				
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Mark "X" in box if numbered item is not in compliance Mark "X" in appropriate box for COS and/or R COS=corrected on-site during inspection R=repeat violation				
			COS	R
Safe Food and Water				
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31	<input type="checkbox"/>	Water and ice from approved source	<input type="checkbox"/>	<input type="checkbox"/>
32	<input type="checkbox"/>	Variance obtained for specialized processing methods	<input type="checkbox"/>	<input type="checkbox"/>
Food Temperature Control				
33	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control	<input type="checkbox"/>	<input type="checkbox"/>
34	<input type="checkbox"/>	Plant food properly cooked for hot holding	<input type="checkbox"/>	<input type="checkbox"/>
35	<input type="checkbox"/>	Approved thawing methods used	<input type="checkbox"/>	<input type="checkbox"/>
36	<input type="checkbox"/>	Thermometers provided & accurate	<input type="checkbox"/>	<input type="checkbox"/>
Food Identification				
37	<input type="checkbox"/>	Food properly labeled; original container	<input type="checkbox"/>	<input type="checkbox"/>
Prevention of Food Contamination				
38	<input type="checkbox"/>	Insects, rodents, and animals not present	<input type="checkbox"/>	<input type="checkbox"/>
39	<input type="checkbox"/>	Contamination prevented during food preparation, storage and display	<input type="checkbox"/>	<input type="checkbox"/>
40	<input type="checkbox"/>	Personal cleanliness	<input type="checkbox"/>	<input type="checkbox"/>
41	<input type="checkbox"/>	Wiping cloths: properly used and stored	<input type="checkbox"/>	<input type="checkbox"/>
42	<input type="checkbox"/>	Washing fruits and vegetables	<input type="checkbox"/>	<input type="checkbox"/>
Proper Use of Utensils				
43	<input type="checkbox"/>	In-use utensils: properly stored	<input type="checkbox"/>	<input type="checkbox"/>
44	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried, & handled	<input type="checkbox"/>	<input type="checkbox"/>
45	<input type="checkbox"/>	Single-use/single-service articles: properly stored and used	<input type="checkbox"/>	<input type="checkbox"/>
46	<input type="checkbox"/>	Gloves used properly	<input type="checkbox"/>	<input type="checkbox"/>
Utensils, Equipment and Vending				
47	<input type="checkbox"/>	Food and non-food contact surfaces cleanable, properly designed, constructed, and used	<input type="checkbox"/>	<input type="checkbox"/>
48	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips	<input type="checkbox"/>	<input type="checkbox"/>
49	<input type="checkbox"/>	Non-food contact surfaces clean	<input type="checkbox"/>	<input type="checkbox"/>
Physical Facilities				
50	<input type="checkbox"/>	Hot and cold water available; adequate pressure	<input type="checkbox"/>	<input type="checkbox"/>
51	<input type="checkbox"/>	Plumbing installed; proper backflow devices	<input type="checkbox"/>	<input type="checkbox"/>
52	<input type="checkbox"/>	Sewage and waste water properly disposed	<input type="checkbox"/>	<input type="checkbox"/>
53	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied, & cleaned	<input type="checkbox"/>	<input type="checkbox"/>
54	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained	<input type="checkbox"/>	<input type="checkbox"/>
55	<input type="checkbox"/>	Physical facilities installed, maintained, and clean	<input type="checkbox"/>	<input type="checkbox"/>
56	<input type="checkbox"/>	Adequate ventilation and lighting; designated areas used	<input type="checkbox"/>	<input type="checkbox"/>
Employee Training				
57	<input type="checkbox"/>	All food employees have food handler training	<input type="checkbox"/>	<input type="checkbox"/>
58	<input type="checkbox"/>	Allergen training as required	<input type="checkbox"/>	<input type="checkbox"/>



Good Retail Practices

- Good retail practices are preventative measures (SOPs) to control hazards (the addition of pathogens, chemicals, and physical objects into foods).



Types of Violations

- Within the FBI risk factors and good retail practice sections, violations are divided into 3 types:
 - Priority
 - Priority Foundation
 - Core



Priority Items

- Priority items are those items that most directly eliminate or reduce a hazard associated with foodborne illness.
- Priority violations include violations that were previously called critical or high risk violations.
- In the past, usually required immediate or 24 hour correction.
- Examples include:
 - Improper food temperatures
 - Lack of hand washing
 - No hot water
- Priority items are denoted with a superscript P



Priority Foundation Items

- Priority foundation violations are those items that help keep priority violations in compliance and support (i.e. provide the foundation for) priority items
- Examples include:
 - Not having a metal stem thermometer
 - Not having sanitizer test strips
 - Not having soap or paper towel at a hand sink
- The priority foundation category is made up of violations that were previously called critical and non-critical violations.
- Previous correction time ranged from immediate / 24 hours to 10 days to next routine inspection
- Priority foundation items are denoted with a superscript Pf



Core Items

- Core violations are those items that are related to general sanitation and facility maintenance
- Most core violations were previously called non-critical or minor violations
- Examples include:
 - Soiled floors
 - Equipment maintenance



Correction Timelines

Based on type of violation

- Priority Violations: immediate or within 24 hours
- Priority Foundation Violations: immediate or within 10 days
- Core Violations: next routine inspection unless directly contributing to a priority or priority foundation item



Proposed: Alternate Timeline for Corrections

- **Alternate timeline for corrections.** In the event that the correction of the violation would require the installation of new equipment or structural changes, the owner can request an alternative timeline for correction. The request for the alternative timeline for correction shall be in writing and received prior to the expiration of the initial timeline for correction. The request shall include:
 - Date of proposed violation correction,
 - Explanation of why original timeline for correction cannot be met,
 - And documentation on how the public health will be protected during the alternative correction timeline.
- The health department shall review each request for alternative correction timelines to insure that the public health is being protected and notify the requestor in writing as to whether the alternative timeline for correction has been approved or denied.



FDA Code

- What's new?



Person-In-Charge (PIC)

- The permit holder shall be the person-in-charge or shall designate a person-in-charge and shall ensure that a person-in-charge is present at the food establishment during all hours of operation^{Pf}
- Applies to category 3 risk facilities as well



Person-In-Charge: Demonstration of Knowledge

- Based on the risks inherent to the food operation, during inspections and upon request, the person-in-charge shall demonstrate knowledge of foodborne disease prevention, application of the hazard analysis and Critical Control Point principles, and the requirements of the code
- Provide documentation confirming compliance with training requirements
- *Does not relieve operators from the Food Protection Manager supervision requirements*



3 Ways to Demonstrate Knowledge

- The person-in-charge shall demonstrate this knowledge by:
 1. Complying with this code by having no violations of priority items during the current inspection; ^{Pf}
 2. Being a certified food protection manager who has shown proficiency of required information through passing a test that is part of an accredited program; ^{Pf} or
 3. Responding correctly to the inspector's questions as they relate to the specific food operation. The areas of knowledge include: ^{Pf}



Person-In-Charge (PIC) Questions

- Describing the relationship between the prevention of foodborne disease and the personal hygiene of a food employee;
- Explaining the responsibility of the person-in-charge for preventing the transmission of foodborne disease by a food employee who has a disease or medical condition that may cause foodborne disease; ^{Pf}
- Describing the symptoms associated with the diseases that are transmissible through food; ^{Pf}
- Explaining the significance of the relationship between maintaining the time and temperature of time / temperature control for safety food and the prevention of foodborne illness; ^{Pf}
- Explaining the hazards involved in the consumption of raw or undercooked meat, poultry, eggs, and fish; ^{Pf}
- Stating the required food temperatures and times for safe cooking of time/temperature control for safety food including meat, poultry, eggs, and fish.



Person-In-Charge (PIC) Questions Continued

- Stating the required temperatures and times for the safe refrigerated storage, hot holding, cooling, and reheating of time / temperature control for safety food; ^{Pf}
- Describing the relationship between the prevention of foodborne illness and the management and control of the following:
 - Cross contamination, ^{Pf}
 - Hand contact with ready-to-eat foods, ^{Pf}
 - Handwashing, ^{Pf} and
 - Maintaining the food establishment in a clean condition and in good repair; ^{Pf}
- Describing foods identified as major food allergens and the symptoms that a major food allergen could cause in a sensitive individual who has an allergic reaction. ^{Pf}



Person-In-Charge (PIC) Questions Continued

- Explaining the relationship between food safety and providing equipment that is:
 - Sufficient in number and capacity, ^{Pf} and
 - Properly designed, constructed, located, installed, operated, maintained, and cleaned; ^{Pf}
- Explaining correct procedures for cleaning and sanitizing utensils and food-contact surfaces of equipment; ^{Pf}
- Identifying the source of water used and measures taken to ensure that it remains protected from contamination such as providing protection from backflow and precluding the creation of cross connections; ^{Pf}
- Identifying poisonous or toxic materials in the food establishment and the procedures necessary to ensure that they are safely stored, dispensed, used, and disposed of according to law; ^{Pf}
- Identifying critical control points in the operation from purchasing through sale or service that when not controlled may contribute to the transmission of foodborne illness and explaining steps taken to ensure that the points are controlled in accordance with the requirements of this code; ^{Pf}



Person-In-Charge (PIC) Questions Continued

- Explaining the details of how the person-in-charge and food employees comply with the HACCP plan if a plan is required by the law, this code, or an agreement between the regulatory authority and the food establishment; ^{Pf}
- Explaining the responsibilities, rights, and authorities assigned by this code to the:
 - Food employee, ^{Pf}
 - Conditional employee, ^{Pf}
 - Person-in-charge, ^{Pf}
 - Regulatory authority; ^{Pf} and
- Explaining how the person-in-charge, food employees, and conditional employees comply with reporting responsibilities and exclusion or restriction of food. ^{Pf}



Person-In-Charge

- That is 17 topics that a PIC can be questioned on to determine knowledge. Inspectors can ask any and all.
- Inspectors will have to interact with the PIC to determine their knowledge!



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 controls (including corrective action) to **PREVENT ILLNESS**.
- **Preventive** vs **Reactive** approach.
- *Do you understand what risk factors need to be controlled and **are you doing something about it** to reduce the risk of illness?*



Certified Food Protection Manager (CFPM)

- Effective January 1st, 2018, it will now be known as certified food protection manager (CFPM) in accordance with FDA code
- Attendance and successful passage of examination still required.
- The number of certified food protection managers required remains the same
 - Category I – one CFPM at all times
 - Category II – one per facility based on 30 hour rule



Employee Health

- Food operations shall adopt an employee health policy
- The policy must require all employees (including conditional) to report to the PIC information about their health and activities as they relate to diseases that can be transmitted through food
- Employees have to report:
 - Symptoms of vomiting, diarrhea, jaundice, sore throat with fever, and open wounds
 - Illness diagnoses of norovirus, hepatitis A, shigella, shiga toxin producing E coli, and salmonella
 - This includes exposure to these viruses / bacteria



Employee Health Continued

- PIC to report to health authority within 24 hours
 - Any jaundiced employee
 - Any employee diagnosed with norovirus, hepatitis A, shigella, shiga toxin producing E coli, and salmonella



Employee Exclusion

- PIC shall ensure that an employee who reports symptoms or diagnoses is excluded or restricted from work as required
 - In some cases the employee may be allowed to work in a non-food handling position



Procedures for Responding to Vomiting and Diarrheal Events

- Food facilities are required to adopt procedures for responding to vomiting and diarrheal events in the establishment
 - Click on MCDH power point for direction on how to clean up vomitus/fecal matter and items to include in your clean-up kit
 - www.mcdh.info >> Environmental Health >> Food Protection Program >> Adoption of the New Illinois Food Code



Bare Hand Contact

- NO bare hand contact with ready-to-eat foods are allowed
 - Must use a barrier (i.e. gloves, tongs, etc.)
- If there is a need to use bare hands, an alternate procedure must be pre-approved by the health department in accordance with the code
- 6 of 10 confirmed foodborne illness outbreaks involve an infected food handler that makes direct bare hand contact with ready-to-eat foods
- Low infectious dose...small number of pathogens required for illness. Hand washing and barrier = reduced risk of FBI



Hand Washing Signs

- All establishments are required to have a sign or poster that notifies food employees to wash their hands
- Sign must be visible at ALL hand washing sinks used by employees
- Hand washing signage available on our website and Google for you to print:
 - www.mcdh.info >> Environmental Health >> Food Protection Program >> Handwashing Posters



Consumer Advisory Notices

- Not entirely new, but now an item on the inspection report
- Required if animal foods such as beef, eggs, fish, lamb, milk, pork, poultry, or shellfish are served or sold raw, undercooked, or without otherwise being processed to eliminate pathogens, is prepared either in ready-to-eat form or as an ingredient in another ready-to-eat food
- The permit holder shall inform consumers of the increased risk associated with consuming these foods by way of a disclosure reminder



Consumer Advisory Notices Continued

- Disclosure shall include a description of the animal-derived foods, such as “oyster on the half shell (raw oysters),” “raw-egg Caesar salad,” and “hamburgers (can be cooked to order);” or identification of the animal-derived foods by asterisking them to a footnote that states that the items are served raw or undercooked, or contain (or may contain) raw or undercooked ingredients
- The reminder shall include a statement indicating that regarding the safety of these asterisked items, written information is available upon request; or that consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness; or that consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions



Temperature Violations

- Temperature violations on the “old” inspection form were combined into a few violations. Temperature violations now account for at least 6 violations, depending on the point in the process. We are still looking at the same temperatures, but with the new system each item is “marked” separately
- Flow of food....point in the process.



Old Inspection Report vs. New Inspection Report

Old Inspection	New Inspection
#3 food at proper temperatures	#12 food received at proper temperatures #18 proper cooking time and temperatures #19 proper reheating #20 proper cooling time and temperatures #21 proper hot holding temperatures #22 proper cold holding temperatures #34 plant food properly cooked
#4 facilities to maintain product temperatures	#33 proper cooling methods, adequate equipment for temperature control
#6 proper thawing	#35 approved thawing methods



Special Processes

- Food operations that are using special processes are required to obtain a variance from the health department prior to utilizing these practices
- Special processes include:
 - Smoking foods as a method of food preservation (extend shelf life – not as part of the cooking process).
 - Curing foods,
 - Using food additives as a method of a food preservation or to render a food so that it is not a time / temperature control for safety food,
 - Reduced oxygen packaging,
 - Operating a molluscan shellfish life-support system,
 - Custom processing animals for personal use, and
 - Sprouting seeds or beans.



Variance

- Please see your inspector or our website for variance applications (will be available 1st quarter of 2018).
- Special processes require detailed HACCP plans



#58 Allergens

- Public Act 100-0367 amends Sec. 3.07 of Food Handling Enforcement Act
- All CFPM employed by a restaurant must obtain training in basic allergen awareness principles within 30 days of employment and every 3 years after
- Training programs must be accredited by ANSI
- ANSI training is transferrable between employers



Section C Training Requirements

- Allergen awareness training must cover and assess knowledge of the following topics:
 1. The definition of a food allergy;
 2. The symptoms of an allergic reaction;
 3. The major food allergens;
 4. The dangers of allergens and how to prevent cross-contact;
 5. The proper cleaning methods to prevent allergen contamination;
 6. How and when to communicate to guests and staff about allergens;



Section C Training Requirements Continued

7. From workstations and self-serve areas;
8. How to handle special dietary requests;
9. Dealing with emergencies, including allergic reactions;
10. The importance of food labels;
11. How to handle food deliveries in relation to allergens;
12. Proper food preparation for guests with food allergies; and
13. Cleaning and personal hygiene considerations to prevent contaminating food with allergens.



Internal Training Programs

- If an internal training meets these requirements and is approved by the state prior to when the act went into effect, then it can be used
- This training IS NOT transferable between employers



Multi-State Program

- The training program of any multi-state business with a plan that follows the guidelines of subsection (c) meets the requirements of this section. The training IS NOT transferable between individuals or employers.



Enforcement

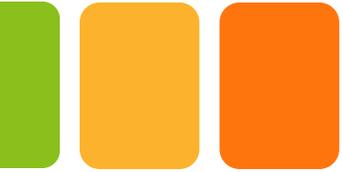
- Effective: January 1, 2018
- From January 1, 2018 through June 30, 2018, enforcement limited to **education and notification** of requirements
- Additional direction will be provided in the first calendar quarter on the website and via newsletter after implementation of the new code.



Illinois Food Service Sanitation Manager Update

- PA 100-0194
 - Illinois will no longer require the IDPH Food Service Sanitation Manager certification effective January 1, 2018
 - The Department will accept existing certificates until they expire
 - Enroll in approved Food Protection Manager certification program listed by the Conference for Food Protection recognized accrediting agency just prior to FSSMC expiration
 - **Food handler training certification is still required for all food handlers who are not certified food protection managers**

Thank you



Barb Read and the Village of Huntley

Jason Doren and the McHenry County Chapter
of the IL Restaurant Association



Questions

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