

FOOD SAFETY NEWS YOU CAN USE

November 2017

NEW LEGISLATIVE/ORDINANCE

TOPICS IN THIS ISSUE:

- > Legislative changes
- > Group Presentations

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

- **Effective January 1, 2018 McHenry County will adopt the new IL Food Code. Please visit the Department's webpage at www.mcdh.info for additional information.**

Additional presentations reviewing the upcoming changes have been scheduled for December. Please see page 2 for dates, times and locations.

- **Effective January 1, 2018 the Illinois Food Service Sanitation Manager certification will be eliminated and replaced with a new Food Protection Manager certification.**

Enroll in an approved food protection manager certification program that is listed by a Conference for Food Protection recognized accrediting agency prior to the expiration of your current IDPH certification.

Successfully pass the exam.

Obtain new certificate from the ANSI accredited testing service—not IDPH. Maintain proof of certification onsite for confirmation during inspections.

Food Handler training certification is still required for all food handlers who are not certified food protection managers.

- **Effective January 1, 2018 all food establishments shall have at least 1 certified food protection manager who has undergone training that follows nationally recognized industry standards for allergen safety and awareness on the premises at all times the establishment is in operation.**

From January 1 to July 1 enforcement is limited to education and employee notification of the required training.

Restaurant employed certified food protection managers shall obtain training in basic allergen awareness principles within 30 days of employment.

Training must be conducted by an ANSI or other accreditation agency-certified program as specified by ASTM International E2659-09 Standard Practice for Certificate Programs.

Restaurants whose employees receive allergen awareness training accredited under the Standard Practice for Certificate Programs meet the standard; this education is transferable between employers, but not between individuals.



GROUP PRESENTATIONS

Date: December 4th, 2017
Time: 2:30pm
Location: Huntley Village Hall
Village Board Room
10987 Main Street
Huntley, IL, 60142

Date: December 11th, 2017
Time: 2:30pm
Location: McHenry County Administrative Building
2nd Floor—Conference Rooms A & B
667 Ware Road
Woodstock, IL, 60098

This year's HACCP (Hazard Analysis Critical Control Point) training topic is:
Adoption of the New Illinois Food Code 1/1/18

Email your questions or topics to Jason Dorn of the McHenry
County Restaurant Association:
jasond@client-rewards.net

All operators are encouraged to attend and offer questions, comments, or suggestions regarding the food program.

If you are unable to attend these meetings, you can direct any questions you may have to Mike Eisele either by phone at (815) 334-4585 or email at mseisele@co.mchenry.il.us

Food-borne illness is preventable. Staff is available to provide food safety education on food sanitation and other topics to foodservice personnel, individuals, community groups or organizations, and students of all ages. Please contact the Division of Environmental Health at 815-334-4585 Monday through Friday from 8 am to 4:30 pm.

If you suspect a food-borne illness, contact the Department at the same number. For after hours and weekend emergencies, call 815-344-7421.

Visit www.mcdh.info and www.foodsafety.gov for additional food safety information.

Contact Information

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