



Volume 1, Issue 3 December 2018

“We’re All in this together”

January 1, 2019 marks the deadline for all Illinois health departments to implement the 2017 FDA Food Code (the Code). What does this mean for the food industry? It means significant changes in McLean County and throughout the State of Illinois. Here are examples of changes we will experience beginning 2019:

- Inspections will be conducted differently. The inspection process under the Code is a procedural and observational inspection process. The Code requires review of written procedures, confirmation of employee practices, verification of food handling processes, and observed correction of “**Priority**” items at the time of inspection.
- The inspection form will be different. The new inspection form will have 58 items, compared to the previous 45 item form. Eight of the 58 items must be observed during all routine inspections. The remaining 50 items may be marked as “not observed” or “not applicable” if they are not marked “in/out” of compliance.

The form is divided into two sections “**Risk Factors**” and “**Good Retail Practices**”.

- Inspections will no longer have a score. The Illinois Department of Public Health has prohibited the use of scores, grades, or ratings on inspections. Correction of violations is based on the violation risk as categorized in the Code using the terms “**Priority**”, “**Priority Foundation**”, or “**Core**”. These terms are explained further in this newsletter.
- Terminology will change. Sanitarians must confirm you have a reasonable number of “**Certified Food Protection Managers**” (CFPM). “**Priority**”, “**Priority Foundation**”, and “**Core**” violations will take the place of “critical/non-critical” violations. Sanitarians will request the “**Person in Charge**” or “**PIC**” accompany them on an inspection. Foods will be referred to as “**Time/temperature control for safety food (TCS)**” instead of “potentially hazardous”.
- Written procedures and policies such as: “**Vomit and Diarrheal**

clean up procedures”, “**Product Assessments**”, “**Employee Health Reporting**”, “**Employee Medical Referral**”, “**Bare hand Contact Procedures**”, “**Allergen Training**”, and “**Food Handler Training**” will be reviewed during inspections.

These are a few of the changes. Implementation of the new inspection process will result in more comprehensive and longer inspections. Your inspector spent 2017 working through the Code and the new form and we continue to learn and work toward a better understanding of the Code. The McLean County Health Department will be providing you learning opportunities to enable you to comply with the new inspection process. The department will be holding scheduled class room style review courses, posting relevant information, forms, and template procedures on the department web site. Lastly; and most importantly, the first year of implementing this inspection process will have an emphasis on educating you and your staff on how to comply with the require-

ments over direct enforcement processes. We’re all in this together!

Respectfully,

Thomas J. Anderson

Thomas J. Anderson
Director of Environmental Health

Review Course Dates

- * January 22, 2019 at 9:00 AM
- * January 28, 2019 at 1:30 PM
- * January 30, 2019 at 9:00 AM
- * February 5, 2019 at 1:30 PM

Review courses will be held at the McLean County Health Department 200 W Front St. Room 324, Bloomington, IL 61701. Please call us at (309) 888-5482 to reserve your spot and to let us know how many will be coming to one of the sessions above.

Training Requirements

All food workers must have a certification in food safety; either a Certified Food Protection Manager (CFPM) certificate or a Food Handler Certificate. The certifications must be from an ANSI approved course. Certificates must be made available at the time of your inspection. Links to approved courses are available at: <https://health.mcleancountyil.gov/>

CFPM Certification

Category I Facility (High Risk) and Category II Facility (Medium Risk)

A Person in charge (PIC) is the individual present at a food establishment who is responsible

for the operation at the time of inspection by the health department. The PIC must have a CFPM certificate. **There must be a PIC with a valid CFPM certification present at the food establishment during all hours of operation.**

Documentation of an adequate number of CFPMs to cover all shifts and hours of operation must be provided to the health department during the inspection.

PICs must be able to demonstrate knowledge of basic food safety on topics such as food temperatures, correct procedures

for cleaning and sanitizing, relationship between prevention of foodborne disease and personal hygiene, etc.

Category III Facility (Low Risk)

There is no requirement for a CFPM at a Category III facility, though it is strongly recommended.

Food Handler Certificate

All food employees that do not have a CFPM certificate must have a food handler certificate.

Allergen Training

CFPMs that work at a restaurant categorized as a Category I (High Risk) establishment by the health department are required to have

allergen training. The definition of “restaurant” does not include: grocery stores, convenience stores, daycares, schools, assisted living or long-term care facilities.

Submitted by:
Linda Foutch
Angie Crawford

Sick Worker Policy & PIC Duties

According to the FDA "Proper Management of a food establishment operation begins with employing healthy people and instituting a system of identifying employees who present a risk of transmitting foodborne pathogens to food or to other employees."

There are five highly infective pathogens that can easily be transmitted by food workers and can cause severe illness. These five foodborne pathogens, also known as the 'Big 5,' include Norovirus, Hepatitis A virus, Salmonella Typhi, Shigella spp., and Escherichia coli (E.coli) O157:H7 or other Enterohemorrhagic or Shiga toxin-producing E. coli.

The Person-in-Charge (PIC) has a responsibility to inform the food employees of their duties in

regards to reporting symptoms. The PIC also has the responsibility to inform the regulatory authority of employees who are ill with certain diagnosis. Food employees must report any of the following symptoms to the PIC:

- ◆ Vomiting,
- ◆ Diarrhea,
- ◆ Jaundice,
- ◆ Sore Throat,
- ◆ Lesion that contains pus on the hands or arms.

These symptoms are more serious than the common cold. Ill food employees must be excluded because of the increased risk that the food being prepared will be contaminated with pathogens likely to cause illness.

The food establishment must have documentation to satisfactorily

demonstrate all food employees are aware of their responsibility to report any of these specific symptoms to the PIC.

Approved documentation forms are available on the McLean County Health Department website at: <https://health.mcleancountyil.gov/337/Food-Safety-Signs>

*Submitted by:
John Mertz
Jared Johnson*

Changes in Inspection Form Terminology

The terms Critical and Non-Critical have been replaced with **Priority, Priority Foundation, and Core**. These terms will be used to categorize each violation on your inspection reports. The term "**Priority**" is used to describe any conditions that can *directly* contribute to the hazards associated with foodborne illnesses. Most items that were designated as Critical in the former code will be designated as Priority. Priority violations will require immediate correction and may result in a mandatory re-inspection if the violation is not corrected at the time of the inspection.

The term "**Priority Foundation**" is used to describe conditions that support or enable **Priority** items. For example, having readily accessible food thermometers is classified as Priority Foundation as it is necessary to have thermometers available to assure the Priority item of proper food temperatures. This classification may include both Critical and Non-Critical items from the former

code.

The term "**Core**" is used to describe conditions relevant to general sanitation and maintenance, and structural items. For example, a soiled floor, wall, or ceiling is a Core item. "**Repeat violations**" will now be documented on the inspection form. This means the same violation occurred at the same location as documented on previous inspection(s). For example, if a refrigerator is not holding food at 41F or less and the same refrigerator is observed during the next inspection, this would be classified as a repeat violation. Temperature issues with a different refrigerator would not be classified as a repeat violation since different equipment was dysfunctional.

Submitted by: Holly Matel

Document, Document, Document!

Effective January 1, 2019, there will be several documents and certifications that will need to be readily accessible for review during the inspection process. These documents include but are not limited to:

"Food Employee Interview"

The purpose of this interview form is to notify applicants and food employees they must advise the person in charge of past and current medical conditions listed so management can take appropriate steps to prevent the transmission of foodborne illness.

"Food Employee Reporting Agreement"

The purpose of this agreement is to inform applicants or food employees of their responsibility to notify the person in charge when they experience any of the conditions listed so that the person in charge can take appropriate steps to prevent the trans-

mission of foodborne illness.

"Food Employee Medical Referral"

The food code specifies applicants and food employees obtain medical clearance from a health practitioner licensed to practice medicine, unless the food employees have complied with the provisions specified as an alternative to providing medical documentation, whenever the individual has a chronic symptom such as diarrhea; has a current illness involving Norovirus, Salmonella or hepatitis A; or reports past illness involving typhoid fever within the past three months.

"Clean-up of Vomiting and Diarrheal Events Procedure"

A food establishment must have written procedures for employees to follow when responding to vomiting or diarrheal events that involve the discharge of vomitus or fecal matter

onto surfaces in the food establishment. The procedures must 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.

Certified Food Protection Manager Certificates

are required for all persons in charge for high and medium risk facilities. An adequate number must be provided to cover all shifts.

Allergen training must be completed by all CFPMs.

Food handler certificates must be provided for all food employees.

The McLean County Health Department will have the FDA versions of the above forms and

procedures available on our website for your use. You are not required to use these versions. Other versions must be approved by this department prior to use. Please contact this department at (309) 888-5482 or mclean.eh@mcleancountyil.gov for approval.

In order to expedite the inspection process, it is strongly recommended that all required documents be kept in one central location such as a binder or file folder.

*Submitted by:
Linda Foutch
Angie Crawford*



McLean County Health Department
Environmental Health Division
200 West Front Street, Rm. 204
Bloomington, IL 61701

Phone: (309) 888-5482
Fax: (309) 888-5506

<http://health.mcleancountyil.gov>