



# Fall for Food Safety

Coles County Health Department

Fall 2010

## Monitor Your Cold Units

Humidity is the biggest enemy of cooling units. Coolers that have worked fine all winter and spring, may now be operating at marginal temperatures. A thermostat setting that is good when humidity is low, may not be ok when humidity is high.

Monitor the temperatures of your reach-ins, walk-ins and especially make tables. We recommend using a HACCP temperature log.

This is also a good time to make sure compressors are free of dust and debris, that fans are clean and moving freely and door seals are in good repair and cover openings. If questionable, have coolant levels checked.



## End-Date Information

Do not confuse end dating with date and time for cooling. These are separate labels. Some foods may require only date/time labeling or changing the date and time label. End dates do not change. Some foods may only require end dating such as an open bag of lettuce or gallon of milk that you keep overnight.

End dates may be seven (7) days or less. You may use an end date less than seven days but you must honor the end date that you use.

If you are using a date for an end label, use the month and the day. If you are using an alternative system, the system must be posted and clearly marked for everyone, including inspectors, to understand.

Do not end date label commercial salad dressings or deli salads. However, if you make the salad dressing or salad from scratch or remove one from original packaging, it must be end dated.

Do not end date label raw meat, frozen food, yogurt, sour cream or buttermilk.

Make the most of your newsletter, view it at <http://www.co.coles.il.us/cchd/env/foodprotect.htm> for quick links, references and past newsletters as well!

# Temporary Food Events

If you are planning to be part of special events, want to go Farmers Market, to cook out in your parking lot, or to prepare or serve food somewhere besides your own permitted facility, you will most likely need a Temporary Food Permit.

You can download a temporary food permit application from the website: [www.co.coles.il.us/cchd/index.html](http://www.co.coles.il.us/cchd/index.html). Be sure to click on a tab on the left that says Environmental Health. Scroll down a little and click on a blue link for Temporary Food Permits. Click on 'EIU only' if it will be on EIU's campus.

Submit the application two or more weeks before the event to avoid late fees. Submit the completed application with the appropriate fee. No application is reviewed without the fee. Fees are \$25.00 for your first event and \$10.00 for subsequent events. A multi-day event is one event - however, each day still counts towards the total of 14 days allowable in a permit year.

Non-profit groups are exempt from the fee with a tax exemption number from the State of Illinois. This does not exempt non-profits from late fees.

You usually will not receive your Permit until after an inspection at the Event.



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## Congratulations Dan!

Dan Stretch is the newly appointed Administrator for the Coles County Health Department following the retirement of long-time Administrator Fred Edgar. Mr. Stretch will also continue as Director of the Environmental Health Division, making him one very busy guy.

## Window Screens and Doors

Warmer weather encourages us to open doors and windows. Rats, mice and bugs, many of whom are hanging around your refuse containers, are just waiting for an open door. Be sure that your doors are self-closing and completely seal the opening when they close themselves. Almost closed is not good enough for an exterior door.



Screens in windows and doors must also completely seal the openings. Screening that is torn or pulled away from the screen frame is unacceptable and a critical violation. Back doors used for deliveries are particularly susceptible to damage. If you have screen in the lower portion of your door, we recommend a screen guard to protect from tearing and pulling.

**Category 1 facilities must have this contact.  
Other facilities may need to fulfill a requirement.**

## One-Hour Food Safety Training Classes

To use these free classes for renewal credit, you must:

- 1.) Bring your Food Service Sanitation Manager's certificate ID number to each class
- 2.) Attend all 7 topics & notify us **before** your seventh and last class
- 3.) Attend all 7 topics within the valid five year period of your certificate
- 4.) Have proof of attendance at all 7 topics

### Mattoon

October 6	Cross Contamination	2:30 - 3:30pm	Cross County Mall
October 18	Personal Hygiene	2:30 - 3:30pm	Cross County Mall
October 27	Time & Temperature	2:30 - 3:30	Cross County Mall
November 3	HACCP	2:30 - 3:30	Cross County Mall

### Charleston

October 12	Foodborne Illness	2:30 - 3:30pm	Health Dept.
October 13	Cleaning & Sanitizing	2:30 - 3:30pm	Health Dept.
October 26	Current Topics	7:00 - 8:00pm	Health Dept.

**NOTE:** Anyone more than 5 minutes late for these classes will not be given credit for attendance.

### Food Service Sanitation Manager Certification and Renewal Classes

*These class providers are independent of the Health Department. Please contact the provider for class dates, times, cost, and particulars of classes as each one offers several classes a year. You may also search for both the 15 hour course and 5 hour refresher throughout the state by going to <http://dph.illinois.gov/fssmccourses> Or, go to [www.idph.state.il.us](http://www.idph.state.il.us) and look for the icon to the right...*



Corporate Training	800-705-8204	Location: Sarah Bush
Lake Land College	217-234-5434	Location: on-line
Mattoon Area Adult Education	217-235-0361	Location: 1617 Lakeland
Barbara McVey	217-967-5326	Location: Casey, IL
University of Illinois	<a href="http://idph.fshn.uiuc.edu">http://idph.fshn.uiuc.edu</a>	Location: on-line
Safe Food Handlers Corp.	<a href="http://www.sfhcorp.com">www.sfhcorp.com</a>	Location: on-line

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