



NEW REGULATIONS

Coles County Health Department

Spring 2009

*The changes to the Illinois Food Service Sanitation Code are based upon the FDA Model Food Code. The State of Illinois passed these changes in July 2008. Coles County Health Department will enforce these new regulations starting **July 1st 2009.***

Eggs (Section 750.110)

Use pasteurized shell eggs or pasteurized liquid eggs in foods that call for raw or undercooked eggs such as Hollandaise or Bernaise sauce or Caesar salad. Otherwise, cook eggs to safe temperatures.

Date Marking (Sec. 750.151)

Refrigerated, ready-to-eat, potentially hazardous food, made on site and held for more than 24 hours, shall be marked with an end date that is 7 days after the day of preparation.

Commercially processed, refrigerated, ready-to-eat, potentially hazardous food to be held for more than 24 hours shall be marked with an end date that is 7 days after the day the package is opened. The end date cannot exceed a use-by date.

A multi-ingredient, refrigerated, ready-

to-eat, potentially hazardous food, like lasagna, shall carry an end date that accounts for the earliest prepared ingredient. So, if meat is prepared a day before the rest of the lasagna, the end date of the lasagna is 7 days after the meat was prepared.

Discard food left on the end date. This regulation also states that unmarked food is to be discarded.

Exempted foods include commercially processed deli salads, cultured dairy products (sour cream), many hard cheeses and some soft cheeses and foods that do not require refrigeration.

Time as Public Health Control (Section 750.153)

When other methods are not practical, time may be used to hold potentially hazardous food if the process is documented in writing, the food comes from a safe temperature environment and the time, labeled on the food, does not exceed 4 hours after removal from temperature control.

Written procedures for time as the control must be maintained in the food establishment for each food item.

Plant Food Cooking (Sec. 750.188)

Cook fruits and vegetables to 135°F or more and hold at 135°F or more.

Microwave Cooking (Sec. 750.189)

In a microwave, cook foods to at least 165°F in all parts while rotating or stirring; cover and allow to stand 2 minutes.

Preparation for Immediate Service (Section 750.208)

Cooked and refrigerated food that is prepared for immediate service in response to a customer order, may be served at any temperature.

Reheating for Hot Holding (Section 750.210)

Ready to eat food from a commercially processed, hermetically sealed container shall be heated to a temperature of at least 135°F for hot holding.

Special Requirements for Highly Susceptible Populations (Section 750.325)

Time only, as a control, cannot be used for foods with undercooked or raw eggs.

For children, age 9 and less, who eat at school, day care or other custodial care, packaged juice or packaged beverage containing juice that has not been processed to prevent pathogens, may not be served or offered for sale.

Personal Cleanliness (Sec 750.510)

Employees shall keep their hands and exposed portions of arms clean. Fingernails shall be clean and trimmed, filed and maintained and not rough. Employees may not wear fingernail polish or artificial nails without washing and wearing disposable gloves.

Employees shall wash for at least 20 seconds with clean, warm, running

water, paying attention to removing soil from underneath fingernails and areas between fingers. Rinse thoroughly. Dry thoroughly with paper towels or mechanical device.

Employees shall use paper towels or similar clean barriers when touching faucet handles or door knobs.

When to Wash Hands (Section 750.512)

Employees shall wash hands before engaging in food preparation or touching clean equipment and utensils, after touching bare body parts, using the toilet room, coughing, sneezing, using a tissue, using tobacco, eating, drinking, handing soiled equipment, when switching between raw and ready-to-eat food, before donning gloves and after other activities that contaminate hands.

Where to Wash Hands (Section 750.514)

Wash hands in a hand washing lavatory and not in a food sink, ware washing sink, mop sink or utility sink.

Hand Antiseptics (Sec. 750.516)

Employees shall use only approved hand antiseptics applied to clean hands.

Employee Practices (Section 750.530)

Employees may drink from a closed beverage container if the container is handled to prevent contamination of the employee's hands, the container and food, equipment, utensils and linens.

Employees shall not wear jewelry on the arms and hands except for plain rings or medical information jewelry.

One-Hour Food Safety Training Classes

Category 1 facilities must have this contact. Other facilities may need to fulfill a requirement.
Please call to register.

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

March 10	Foodborne Illness	2:30 - 3:30pm	Walgreens, Cross County Mall
March 18	Personal Hygiene	2:30 - 3:30pm	Walgreens, Cross County Mall
March 31	Time/Temperature	2:30 - 3:30pm	Good Sports, Cross County Mall

Charleston

March 11	Cross Contamination	2:30 - 3:30pm	Conf. Rm. 4, Health Dept.
March 16	Current Topics(new regs)	7:00 - 8:00pm Dept.	Conf. Rm. 4, Health Dept.
March 24	HACCP	2:30 - 3:30pm	Conf. Rm. 4, Health Dept.
April 8	Cleaning & Sanitizing	2:30 - 3:30pm Dept.	Conf. Rm. 4, 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 and times as each one offers several classes a year.

Corporate Training	Call: 800-705-8204	Location: Sarah Bush
Lake Land College	Call: 217-234-5434	Location: on-line
Mattoon Area Adult Education	Call: 217-235-0361	Location: 1617 Lakeland
Barbara McVey	Call: 217-967-5326	Location: Casey Westfield H.S