

News Time 2008

Champaign-Urbana
Public Health District

Environmental Health Division



Health & Hygiene Does Matter



The Centers for Disease Control (CDC) estimate that more than 76 million cases, 325,000 hospitalizations & 5,000 deaths occur annually from foodborne illness. Infected restaurant employees were identified as a contributing factor in more than 65% of U.S. food-

borne illness outbreaks in a 2002-03 study. The pathogens that cause foodborne illness can be transmitted directly from an infected food employee through the food to the consumer. Clearly, employee health & personal hygiene is critical in protecting your customers & your business. Food service establishments can help prevent foodborne illness associated with

infected employees. Train your employees to:

- understand what causes foodborne illness,
- not work or handle food when infected,
- practice good handwashing techniques, and,
- not touch ready-to-eat food with bare hands.

Contact Us

Champaign-Urbana
Public Health District

201 W. Kenyon Road
Champaign, IL 61820

Phone: (217) 373-7900
Emergency: 531-3386
Fax: (217) 373-7905
www.cuphd.org

Hours:
8:00 a.m. – 4:00 p.m.
Monday – Friday

Keeping Food Safe During an Emergency

Did you know that a flood, fire or natural disaster, or the loss of power from high winds, snow or ice could jeopardize the safety of your food? Knowing how to determine if the food is safe & how to keep food safe will help minimize the potential loss of food & reduce the risk of foodborne illness. This information will help you make the right decisions for keeping your family safe during an emergency.

Always keep meat, poultry, fish & eggs refrigerated at or below 41°F. This may be difficult when the power is out.

Keep the refrigerator & freezer doors closed as much as possible to maintain the

cold temperature. The refrigerator will keep food safely for about four hours if it is unopened. A full freezer will hold the temperature for approximately 48 hours (24 hours if half-full) if the door remains closed. Obtain dry or block ice to keep your refrigerator as cold as possible if the power is going to be out for a prolonged period of time. Fifty pounds of dry ice should hold an 18-cubic foot full freezer for two days. Plan ahead & know where dry & block ice can be purchased.

Be prepared for an emergency by having items on hand that don't require refrigeration & can be eaten cold or heated on the outdoor grill. Shelf-stable food, boxed or canned milk,

water & canned goods should be part of a planned emergency food supply. Make sure you have ready-to-use baby formula for infants & pet food. Please remember to use these items & replace them from time to time. Be sure to keep a hand-held thermometer for an emergency.

Consider what you can do ahead of time to store your food safely in an emergency. If you live in a location that could be affected by a flood, plan your food storage on shelves that will be safely out of the way of contaminated water. Coolers are a great help for keeping food cold if the power will be out for more than four hours -- have a couple on hand along with frozen

gel packs. When your freezer is not full, keep items close together -- this helps the food stay cold longer.

Digital, dial or instant-read thermometers & appliance thermometers will help you know if the food is at safe temperatures. Keep appliance thermometers in the refrigerator & freezer at all times. When the power is out, an appliance thermometer will always indicate the temperature in the refrigerator & freezer no matter how long the power has been out. The refrigerator temperature should be 40°F. or below; the freezer, 0° or lower. If you're not sure a particular food is cold enough, take its temperature with a food thermometer.

New Environmental Health Staff

We would like to introduce our new staff members.

Angela Hodge is a Sanitarian I. She joined CUPHD in August 2007. Angela has a BS degree in Biology Education from Ferris State University and an MSHS degree in Public Health from Touro University. She previously worked at the Pima County Health Department in Arizona.



Raymond Mucha was hired in October 2007. He graduated from Illinois State University with a BS degree in Environmental Health with a Safety minor. Raymond is a Sanitarian IT.



Rhett Eskew, Sanitarian IT, comes to us from the Montgomery County Health Department in Illinois. Has a BS degree in Elementary Education with a Biology concentration. He graduated from Southern Illinois University and has been with CUPHD since October 2007.



Brenda Houy is our newest inspector. She started at CUPHD as a Sanitarian IT in January 2008. Brenda is originally from the Galena area and is a recent graduate of Illinois State University. She has a BS degree in Environmental Health.



Crystal Anderson is an Administrative Assistant I and provides clerical support to the Environmental Health Division. She has many years of clerical experience and has been employed by CUPHD since January 2008.



Although Jim Roberts is not new to CUPHD, he is new to his position. Jim was named Director of Environmental Health in July 2007 after the retirement of longtime director, Garry Bird. Jim has nearly 26 years of experience at CUPHD in the Environmental Health field. He has a Masters degree in Biology from the University of Illinois.



Public Health Logo

CUPHD has a new logo. It was designed by the National Association of County and City Health Officials for local health departments to use as a part of a national identity. It will help increase the visibility of local health de-

partments and public understanding about what they do. It has the potential to become universally recognized and understood, in much the same way the symbol for the Red Cross has become so familiar over time.



CUPHD's New Location

CUPHD has moved. Our new building is located at 201 W. Kenyon Road, Champaign. For reference, this is the former location of Colwell Systems near Neil Street and I-74. Environmental Health is located in the northwest corner of the building, with its own entrance. Please note that all of our phone and fax numbers remain the same.

