

# News Time 2009

ENVIRONMENTAL HEALTH DIVISION

## CHAMPAIGN-URBANA PUBLIC HEALTH DISTRICT

### Changes to Food Code

#### Contact Us:

*Champaign-Urbana  
Public Health District*

*201 W. Kenyon Road  
Champaign, IL 61820*

*Phone: 217.373.7900  
Emergency: 217.531.3386  
Fax: 217.737.7905  
www.c-uphd.org*

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

#### Free Food Safety Posters

You can find free, printable food safety posters on our website:

[www.c-uphd.org](http://www.c-uphd.org)

Click on Environmental Health and then Food Safety.

Posters are available about hand washing, hand sinks, food temperatures, manual dishwashing, bare hand contact and others.

On July 10, 2008, the Illinois Department of Public Health adopted amendments to the Food Service Sanitation Code. These changes in the food code will be adopted by the Champaign-Urbana Public Health District soon. Due notice of the amendments and interpretations will be provided for food service establishments prior to the enforcement of these changes. A complete list of the amendments will soon be available on our website. Below is a brief overview of selected changes in the food code.

**Hot Storage:** The internal temperature of potentially hazardous food (PHF) requiring hot storage shall be 135 degrees Fahrenheit or above.

**Time as a Public Health Control:** Time only, rather than time in conjunction with temperature, may be used as a public health control so long as the PHF has a temperature below 41 degrees Fahrenheit or above 135 degrees Fahrenheit when removed from temperature control and the PHF

is consumed or discarded within four hours from the time the temperature control was removed. Written procedures must be easily accessible and approved by CUPHD prior to using time only.

**Definition of Potentially Hazardous Food (PHF):** The definition of PHF will include cut tomatoes. The definition of PHF will exclude shell-intact pasteurized eggs.

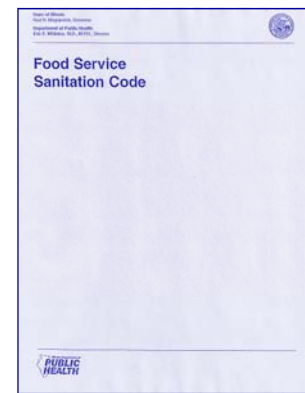
**Employee Practices:** A foodservice employee may drink from a closed beverage container if the container is handled to prevent contamination of the container itself, the employee's hands and any exposed food or food contact surfaces.

Some other areas that include changes are:

**Ready-to-Eat Potentially Hazardous Foods: Date Marking & Disposition**

**When & Where to Wash Hands**

**Reheating for Hot Holding**



#### Champaign-Urbana Food Service Sanitation Rules and Regulations

The Illinois Food Service Sanitation Code is adopting amendments based on the FDA's Model Food Code, which reflects current science, emerging food safety issues and eminent health hazards related to food safety. The purpose of the FDA code is to safeguard public health by ensuring that food is safe, unadulterated and honestly presented, which will prevent illnesses caused from ingesting food.

### Labor Statistics

Champaign County Food Preparation & Serving Related Occupations (U.S. Dept. of Labor 5/2007)	Number of Employed	Median Hourly Wage	Mean Hourly	Mean Annual
	10,360	\$8.16	\$9.15	\$19,030

## Medical Reserve Corps

We received a Medical Reserve Corps Grant to create a Medical Reserve Corps (MRC) in Champaign County. Volunteers are needed as the MRC begins its growing stages. These volunteers include both medical and public health professionals (active or retired) such as physicians, nurses, dentists, epidemiologists, pharmacists, emergency medical technicians, and paramedics. All other members from the local community can participate in the Champaign County MRC as well. Others, from office workers, chaplains, and legal advisors to grocery workers and interpreters, can greatly help with vital support positions.

According to the Medical Reserve Corps website ([medicalreservecorps.gov](http://medicalreservecorps.gov)), "The Medical Reserve Corps Program coordinates the skills of practicing and retired physicians, nurses and other health professionals as well as other citizens interested in health issues, who are eager to volunteer to address their community's ongoing public health needs and to help their community during large-scale emergency situations."

After President Bush's 2002 State of the Union Address, the Medical Reserve Corps was established to provide support and volunteerism throughout America. Among the 45

current MRC units in Illinois, we are partnered with a program called Citizen Corps, a national network of volunteers devoted to solidify hometown security. In addition to Citizen Corps, the MRC closely works with Freedom Corp, AmeriCorps, and the Peace Corps, all of which are advocates of volunteerism and service nationwide.

If anyone is interested in joining the Champaign County Medical Reserve Corps, please feel free to contact John Dwyer at [jdwyer@c-uphd.org](mailto:jdwyer@c-uphd.org) or 217.531.2932. You may also contact Raymond Mucha at [rmucha@c-uphd.org](mailto:rmucha@c-uphd.org) or 217.531.2933.

## New Inspectors



Bree Guidi, Sanitarian IT, has been employed by CUPHD since July 2008. She conducts food service and tanning facility inspections. Bree has a BS degree in Animal Sciences and a minor in Chemistry from the University of Illinois.



Michael Schroeder is our newest inspector. He is a recent graduate of Illinois State University with a BS in Applied Sciences with a concentration in Environmental Health. He does inspections of food services and tanning facilities. Michael is a Sanitarian IT and has been with CUPHD since August 2008.

## Posting Inspections

Are you required to post a copy of your inspection? No. There are no state laws or local ordinances, nor is it required by Illinois Department of Public Health program standards. However, there are some facilities who may wish to do this. If you would like to post a copy of your inspection for your clientele, please ask your inspector to print a second copy of the inspection report for you.

## New Website Address

Due to upgrades, please note that our website address has changed. We can now be found at:

[www.c-uphd.org](http://www.c-uphd.org)

Visit our site for new restaurant listings, information about temporary food events, application forms, food safety and certification classes, food recall notices, code books and much, much more.



## Boil Orders

What do you do when the water company issues a "boil water" order? You must cease food preparation until you can demonstrate to us that you can safely prepare food. What procedures do you need to follow? Check the back side of your health permit – the guidelines are listed there. Since safe water is critical to producing safe food, we expect you to follow the procedures as listed.