

# News Time 2010



ENVIRONMENTAL HEALTH DIVISION

## CHAMPAIGN-URBANA PUBLIC HEALTH DISTRICT

### Important Food Code Changes!

#### Contact Us:

Champaign-Urbana  
Public Health District

201 W. Kenyon Road  
Champaign, IL 61820

Phone: 217.373.7900  
Emergency: 217.531.3386  
Fax: 217.373.7905  
www.c-uphd.org

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

#### Community Immunity

Are you doing your part to protect our community by getting your H1N1 immunization?

CUPHD continues to offer free H1N1 immunizations to all. Visit us during regular business hours to get your vaccine today! Check in at our front desk, fill out a short consent form, and we'll have you in and out in a flash!

The Illinois Department of Public Health (IDPH) has made multiple changes to the Adm. Code 750 (Food Service Sanitation Code) this past year. These changes have been adopted by the Champaign-Urbana Public Health District (CUPHD) Board of Health.\* We have summarized the major points below. If you have further questions, please contact your CUPHD inspector or refer to the code book by visiting our website (see reverse side for website address).

**Section 750.150 - Hot Holding:** Hot Holding temperature of potentially hazardous food has been lowered from 140° F. to 135° F. or above.

**Section 750.151 & 152 - RTE Date Marking & Disposition:**

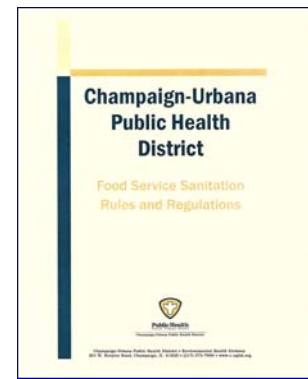
Ready-to-eat potentially hazardous food date marking requirements are as follows: Potentially hazardous, refrigerated, RTE food held for more than 24 hours shall be clearly marked to indicate the date and/or day by which the food shall be consumed on the premises, sold or discarded and shall be held at 41° F. or less for a maximum

of seven days. Day of preparation counts as day one. In addition, the day or date marked by the facility may not exceed the manufacturer's use-by date. *Each facility is responsible for developing a date-marking system.* Potentially hazardous foods not meeting these requirements (exceeds time, exceeds temperature, not labeled, improperly labeled) *shall be discarded.*

**Section 750.153 - Time as a Control:** If using time as a public health control, food must meet all of these requirements:

- 1) Begin <41° F. or >135° F.
- 2) Be marked with use-by time
- 3) Must be cooked or served within four hour limit or discarded.

If this method is being used, written procedures must be supplied to CUPHD and approved prior to time implemented as a means of control. A copy of procedures must be maintained at your facility and made available for review upon the request of the CUPHD inspector.



#### How will the new food code changes affect your facility?

**Section 750.188 - Plant Food Cooking for Hot Holding:**

Fruits and vegetables that are cooked for hot holding shall be cooked to a temperature of 135° F.

**Section 750.189 - Microwave Cooking:**

Unlike the previous microwave cooking rule, no additional temperature is now required. Raw animal foods cooked in the microwave shall be heated to an internal temperature of 165° F. in all parts of the food.

**Section 750.208 - Preparation for Immediate Service:**

Cooked and refrigerated food that is prepared for immediate service in response to an →

\* Effective enforcement date: July 1, 2010

## Changes (continued)

individual consumer order, such as a roast beef sandwich au jus, may be served at any temperature.

**Section 750.210 - Reheating for Hot Holding:** Reheating for hot holding shall be done rapidly, and the time during which the food is between 41° F. and 165° F. shall not exceed two hours.

**Section 750.325 - Special Requirements for Highly Susceptible Populations:** Children who are age nine or less and receive juice in a school, day care setting, or similar facility that provides custodial care are considered highly susceptible populations. Packaged juice or packaged beverages containing juice that has not been specifically processed to prevent, reduce or eliminate the presence of pathogens may not be served or offered for sale.

**Section 750.340 - Public Health Protection:** The regulatory authority shall apply this Part to promote its underlying purpose of safeguarding public health and ensuring that food is safe, unadulterated and honestly presented when offered to the consumer.

**Section 750.350 - Preventing Health Hazards, Provision for Conditions Not Addressed:** This section gives the local health department the authority to impose specific additional requirements.

**Section 750.360 & 370 -Variances:** These sections give the local health department the authority to grant variances.

**Section 750.510, 512 & 514 - Personal Cleanliness:** Employees shall keep their fingernails neat and

trimmed, filed and maintained so that the edges and surfaces are cleanable and not rough. Unless wearing intact gloves in good repair, a food employee may not wear fingernail polish or artificial fingernails when working with exposed food. Other information describes details about how an employee shall clean their hands, and when and where to wash their hands.

**Section 750.516 - Hand Antiseptics:** Hand antiseptics, if used, must be approved for food service facilities (see food code for specifics). *Hand sanitizers do not replace hand washing.*

**Section 750.530 - General Employee Practices:** *A food employee may drink from a closed beverage container if the container is handled to prevent contamination of: the employee's hands, the container, and exposed food; clean*



equipment, utensils and linens; and unwrapped single-service and single-use articles. If you have any questions, please discuss this

matter with your CUPHD inspector. Food employees may not wear jewelry on their arms and hands while preparing food, except for a plain ring such as a wedding ring or medical information jewelry.

### Definition Changes

Some of the changes include definition changes, for example:

“Highly susceptible population” means persons who are more likely than other people in the general population to experience foodborne disease.

“Potentially hazardous food” is similar to the past definition with the addition that the food requires time/temperature control for safety. *It also now includes cut tomatoes.*

“Smooth” means a food contact surface that is free of pits and inclusions with a cleanability equal to or exceeding that of (100 grit) number three stainless steel; a nonfood-contact surface of equipment equal to that of commercial grade hot-rolled steel free of visible scale; and a floor, wall or ceiling having an even or level surface with no roughness or projections that render it difficult to clean.

### View Entire Document

This newsletter does not include all amendments to the *Illinois Food Service Sanitation Rules and Regulations*. To view the adopted amendments in their entirety, please visit our website.

[www.c-uphd.org/  
food-sanitation-codes.html](http://www.c-uphd.org/food-sanitation-codes.html)



## New Food Facility Permits Issued in 2009

