

Key Changes to the Illinois Food Code

New Illinois Food Code

The Village of Oak Park has adopted the new Illinois Food Code within its municipal ordinance. Illinois adopted a two-part food code on July 29, 2016. The first part is the 2017 FDA Food Code, while the second part has the Illinois specific additions. Although the Illinois Food Code is very different in its organization and scoring and terminology, most of the meanings and code requirements are actually the same.

New Food Inspection Report Form

The Village will be using a new food inspection report form. See attachment *6-Food Establishment Inspection Report*. The report's format is different and has some important changes such as:



1. Scoring is Out!

The weighted point value for each violation has been eliminated. Previously, inspections were graded on a point scale system from 0 to 100 to determine a food establishment's level of compliance with the Illinois Food Code. The new Food Code will no longer use a weighted point scale to determine compliance. Moving forward, the inspector and the food establishment owner or manager will focus on foodborne illness risk factors, public health interventions and good retail practices when conducting inspections.

2. Violation Marking

Inspection violations were previously categorized as Critical and Non-Critical violations. Now, violations found during inspections will be documented and referred to as Priority (P), Priority Foundation (Pf), or Core (C).

- a. **Priority(P) items** are a measurable action that directly eliminates or reduces a hazard associated with foodborne illness. For example, improper cooking procedures would fall in this category.
- b. **Priority Foundation(Pf) items** are specific actions that support or enable a priority item. For example, soap must be provided for effective handwashing.
- c. **Core(C) items** usually relate to general sanitation, operational controls, equipment, structure design, or maintenance repair. For example, floor tiles in a food establishment shall be maintained in good repair.



New Food Code Requirements for Food Establishments

1. Person-In Charge (PIC) — The PIC is the Certified Food Protection Manager present at the food establishment. During an inspection, inquiring the whereabouts of the person in charge will be one of the first questions an inspector will ask. A PIC is required to be at the food establishment during all hours of operation. Both High and Medium Risk Category food establishments must have a Certified Food Manager who can demonstrate knowledge of food safety at all times. Not having a PIC available at the food establishment who is a Certified Food Manager, can comply with food safety regulations, or demonstrate knowledge by answering food safety questions is a Priority Foundation Violation. See attachment 1 for more information on the Person-In Charge requirement.

2. Employee Health Procedures — Employee Health, a new Priority Foundation violation, will be listed as a Foodborne Risk Factor on the inspection report.

- a. **Vomiting & Diarrheal Events:** Food establishments will be required to provide written procedures for employees to follow when responding to vomiting and or diarrheal events. The procedures must address specific actions employees must take to minimize the spread of the contamination and the exposure to food employees as well as the public. See attachment *2-Clean-up Procedures for Vomit and Diarrheal Events* for more direction.
- b. **Employee Illness:** The Person-In Charge (PIC) is required to know and understand what steps are required when an employee is ill. If an employee presents symptom(s) of a foodborne illness, they must report the illness to the PIC within 24 hours. The PIC shall make a determination whether that employee should be excluded or restricted from food operations and also notify the Health Department within 24 hours of the employee illness per the Illinois Control of Communicable Disease Code. There are also specific steps to get the employee back to work. See attachment *3-Food Employee Illness Action Guide* for more information.

New Terms, Regulations and Definitions

1. Time-Temperature Control for Safety (TCS Foods):

This term will be replacing the common phrase “Potentially Hazardous Foods”. Although the terminology has changed, both terms mean the same. TCS foods are foods such as milk, dairy products, eggs, meat, poultry, among others that require time and temperature to prevent the growth of harmful microorganisms.

2. Handwashing Signs:

Food establishments are now required to post handwashing signs at all hand sinks accessible to food employees. See attachment 4-*Proper Handwashing Sign*.

3. Consumer Advisory:

The Illinois Food Code requires a Consumer Advisory for every food item served raw or with undercooked ingredients. The Consumer Advisory must include a “disclosure” (what foods) and “reminder” that communicates the risk of consuming raw or undercooked ingredients. The Consumer Advisory can be provided using brochures, label statements, table tents, placards or other effective written materials. See attachment 5- *Consumer Advisory for more information*.

4. Allergen Training:

As of January 1, 2018 all certified food managers working in Category I (high risk) “restaurants” must complete additional approved allergen training. A “restaurant” is defined as any business that is primarily engaged in the sale of ready-to-eat food for immediate consumption. “Non-restaurants” are exempt: for example, grocery stores, convenience stores, daycares, schools, assisted living or long term care facilities. Also, food handlers (those without Certified Food Protection Manager certifications), and certified food protection managers for risk category 2 or 3 establishments (see Illinois Food Code, for risk category definitions) are exempt. For more details on how or where to obtain this certificate, please contact the Oak Park Health Department or visit <http://www.dph.illinois.gov/topics-services/food-safety/allergen-awareness>.

5. Certified Food Protection Manager:

Effective January 1, 2018, per PA 100-0194, the Illinois Food Service Sanitation Manager Certification (FSSMC) has been eliminated. IDPH will no longer issue FSSMC certifications, post course listings, or certify instructors/proctors. An ANSI accredited Certified Food Protection Manager (CFPM) certification obtained through a course and passing the exam are still required, but students will not need to apply for the additional Illinois FSSMC certificate. For more information please visit www.dph.illinois.gov/topics-services/food-safety/fssmc.



Person In Charge (PIC) & the Demonstration of Knowledge

New Food Code Requirement

The new Food Code requires a designated Person In Charge (PIC) to be in the food establishment during all hours of operation (2-101.11).

Although all food employees must use safe food handling practices in the establishment, the PIC is required to demonstrate knowledge of foodborne disease prevention during inspections (2-102.11).

The PIC must demonstrate knowledge by:

- Complying with the Food Code by not having Priority Items (Pf) during the time of inspection;
- Being a Certified Food Protection Manager who has shown proficiency of required information through passing a test that is part of an Accredited Program or;
- Responding correctly to the inspector's questions as they relate to the specific food operation.

When Priority Items are observed out of compliance, an Inspector is more likely to ask questions about the food operation that occurs at that particular establishment.

Determining Compliance

There are three factors that play a significant role when determining compliance regarding Demonstration of Knowledge.

1. Routine Inspection Compliance: The most important way a PIC may demonstrate the required level of knowledge is by compliance with the Food Code. If an inspector observes no foodborne illness risk factors, the requirement for manager knowledge is met.

2. Certification: The PIC is a Certified Food Protection Manager (CFPM).

3. Correct Responses: The PIC can correctly respond to an inspector's questions about the food operation. This does not mean the Person In Charge will be "quizzed" or "tested" during a routine inspection. During a routine inspection, the inspector may have questions regarding daily routine of food handling practices that the Person In Charge should be able to answer.

The PIC is not required to know everything about the new Food Code. The level of knowledge depends on the scope of the food operation that takes place at that particular food establishment.

To find out how this new rule may affect your establishment, please contact your inspector.

Examples for demonstration of knowledge

Employee Health

- What do you do when an employee calls in sick? What symptoms are a food safety concern?
- When do you restrict ill employees to non-food handling tasks?
- What do you do if an employee tells you they have been diagnosed with an illness communicable through food?

Reason for Temperature Control

- Why do TCS foods need to be kept out of the “danger zone”?
- What are safe hot holding temperatures?
- What are safe cold holding temperatures?

Consumption of Raw Food

- What are some hazards of serving raw or undercooked animal products?
- What TCS foods do you offer raw or undercooked?

TCS Food Handling Procedures

- What are your cooling procedures?
- What are your reheating procedures?
- Describe your food prepping procedures before opening for business operation?
- How do you monitor your cold holding?

Cross Contamination Prevention

- How do you prevent cross contamination?
- What can employees do to prevent cross contamination?
- When should employees wash hands?



Clean-up Procedure for Vomit & Diarrhea Events

When someone vomits, germs such as norovirus can spread through the air and contaminate surfaces and food up to 25 feet away. Consumers and employees are at risk of contracting norovirus or other illnesses from direct exposure to vomit or from exposure to airborne norovirus from vomit.

Effective clean-up of vomit & diarrhea in a food establishment should be handled differently from routine cleaning procedures, and involves a more stringent cleaning and disinfecting process.

A clean-up and response plan is intended to address proper procedures to reduce exposures to norovirus or other contaminants. Timely effective clean-up is imperative.

First steps

- Remove all individuals within a 25 foot radius and ask them to wash hands immediately.
- Block entry to contaminated area.
- Dispose all uncovered food, and single use containers and utensils within 25 foot radius.
- Wash all utensils and equipment within 25 foot radius.

Clean up

- Remove vomit or diarrhea right away!
- Wear protective clothing, such as disposable gloves, shoe covers, apron and face mask. Change if they become contaminated.
- Wipe up vomit or diarrhea with paper towels – place the paper towels over the waste then carefully remove the towels and its contents – do not vacuum the material!
- Work from the clean areas towards the most contaminated areas to minimize the spread of infectious material.
- Use kitty litter, baking soda, or other absorbent material on carpets and upholstery to absorb liquid.
- Dispose of paper towels/cleaning clothes and waste in a plastic trash bag or biohazard bag.
- Place contaminated table cloths, cloth napkins, and cloth towels into a separate plastic bag for transport to laundry or discard.
- Use soapy water to wash surfaces that contacted the vomit or diarrhea and all nearby surfaces, such as door knobs and toilet handles.
- Rinse thoroughly with plain water and wipe dry with paper towels.
- Clean and disinfect any non-disposable tools (mop heads) used.
- Place disposable protective clothing, rags, and towels in a sealed garbage bag. Seal and place in disposal area.
- Remove all clothing or fabrics that may be contaminated. Machine wash and dry with detergent and hot water on longest cycle and high heat setting.

Disinfect surfaces by applying a chlorine bleach solution

Steam cleaning may be preferable for carpets and upholstery. Chlorine bleach could permanently stain these. Mixing directions are based on EPA-registered bleach product directions to be effective against norovirus.

- Prepare a chlorine bleach solution (CDC & EPA recommendations):
 - $\frac{3}{4}$ cup of concentrated bleach + 1 gallon water (concentration ~3500ppm) -OR-
 - 1 cup of regular strength bleach + 1 gallon water
- Use a spray bottle and saturate the area and surfaces (25 foot radius).
- Leave surface wet for at least 5 minutes.
- Rinse all surfaces intended for food or mouth contact with plain water before use.

Wash your hands thoroughly with soap and water

Hand sanitizers may not be effective against norovirus.

Food Employee Illness Action Guide

Employees or conditional employees must notify person-in-charge (PIC) within 24 hours of experiencing any of the following symptoms:

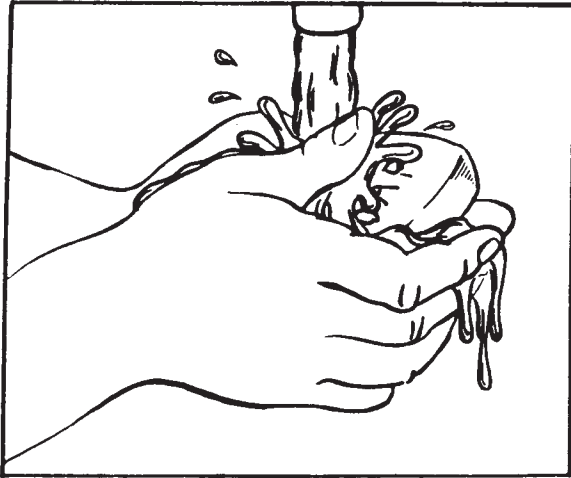
HAS SYMPTOMS OF:	PIC ACTION:	RETURN TO WORK CRITERIA FOR EMPLOYEE:
Vomiting (2 or more episodes in 24 hours)	Exclude from food establishment	Symptom-free for at least 48 hours or provide medical documentation that states the symptom is from a non-infectious condition
Diarrhea (3 or more loose stools in 24 hours)	Exclude from food establishment	Symptom-free for at least 48 hours or provide medical documentation that states the symptom is from a non-infectious condition
Jaundice (yellowing of the eyes and skin)	Exclude from food establishment	Provide medical documentation to the PIC to rule out Hepatitis A virus
Infected Wound or Boil	Restrict from food and food handling	After the skin, infected wound, cut or boil is properly covered. When on hand, double barrier (finger cot and glove). When on arm, single barrier (impermeable bandage)

If an employee is diagnosed with any one of the six pathogens listed below, consult immediately with the Village of Oak Park / Oak Park Health Department at 708.358.5480 and health@oak-park.us.

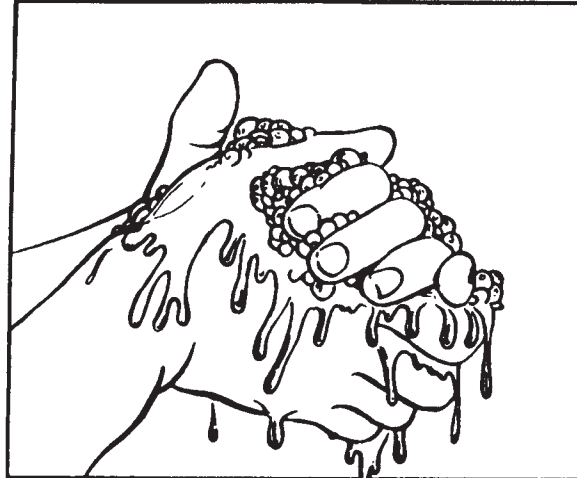
HAS BEEN DIAGNOSED OR EXPOSED TO:	PIC ACTION:
<p>The Six Pathogens:</p> <ol style="list-style-type: none"> 1. <i>Salmonella Typhi</i> 2. <i>Shigella_spp.</i> 3. Norovirus 4. Shigatoxin-producing <i>E. coli</i> (ex: <i>E. coli</i> 0157:H7) 5. Hepatitis A virus 6. <i>Salmonella_spp.</i> 	<ul style="list-style-type: none"> • Exclude from food establishment • Notify health agency within 24 hours after receiving report • Discuss with other employees how illness is transmitted through food by ill employees <ul style="list-style-type: none"> ○ Educate food employee on symptoms to watch for (vomiting, diarrhea or jaundice) ○ Ensure employee has good handwashing ○ Verify employee has no bare hand contact with ready-to-eat-foods <p>Employee exposure is defined as:</p> <ul style="list-style-type: none"> • Working where there is a confirmed disease outbreak of any of the six pathogens • Eaten food that is the source of a confirmed disease outbreak of any of the six pathogens • Eaten food prepared by a person who is ill with any of the six pathogens • Lives with a household member that is diagnosed with any of the six pathogens • Lives with a household member that attended or works where there is a confirmed disease outbreak of any of the six pathogens

PROPER HANDWASHING

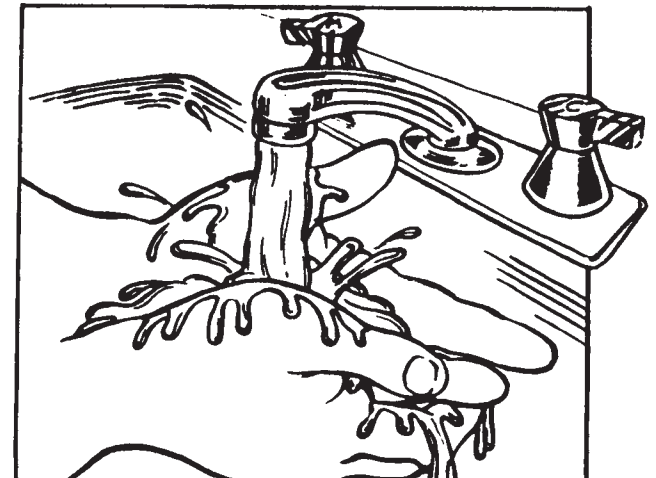
ILLINOIS DEPARTMENT OF PUBLIC HEALTH



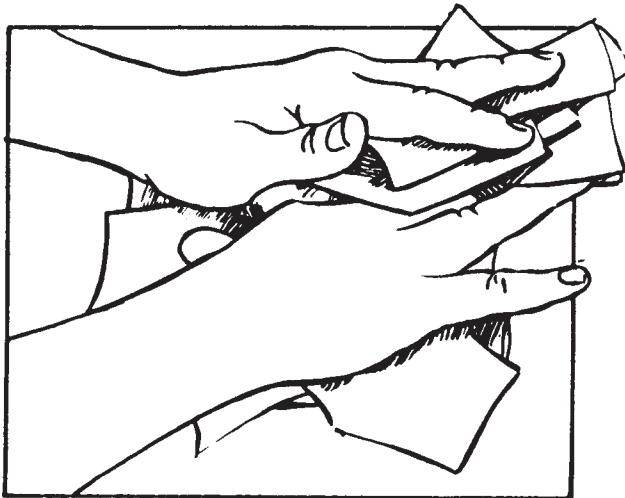
1. Wet hands with soap and warm water.



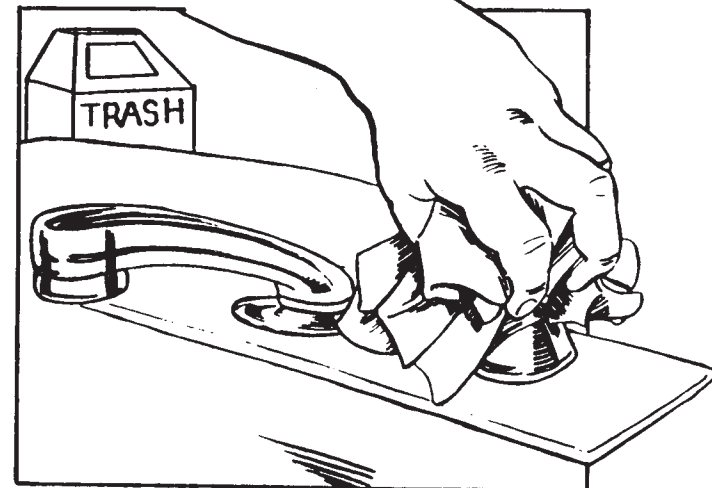
2. Rub hands for 20 seconds. Get under fingernails and between fingers.



3. Rinse under warm running water.



4. Dry hands on your own clean towel.



5. Turn off water with paper towel. Throw towel away.

Consumer Advisory

Purpose of an Advisory

The consumer advisory is meant to inform consumers, especially highly susceptible populations (older adults, preschool-age children, pregnant women, individuals with weakened immune systems) about the increased risk of foodborne illness from eating raw or undercooked animal foods through the use of both a disclosure and a reminder.

The consumer advisory can be presented by using brochures, seafood case or menu advisories, label statements, table tents, placards, or other effecting written means.

Disclosure Shall Include:

- 1.) A description of the animal-derived foods, such as “oysters on the half-shell (raw oysters)”, “raw-egg Caesar salad dressing and “hamburgers can be cooked to order”

-OR-
- 2.) Identification of the animal-derived foods in a menu or other listing by asterisking them to a footnote that states the items are served raw or undercooked or contain (or may contain) raw or undercooked ingredients

When is a Consumer Advisory Required?

According to the Food Code, if any animal food such as beef, eggs, fish, lamb, pork, poultry, or shellfish is served or sold raw, undercooked, or without otherwise being processed to eliminate pathogens, either in ready-to-eat form or as an ingredient in another ready-to-eat food, then a consumer advisory is required.

Because raw or undercooked ground meat cannot be offered on children’s menus, a consumer advisory is not required.

Reminder Shall Include:

Asterisking the animal-derived foods that require disclosure in a menu or other listing to a footnote that states that:

- 1.) Written information regarding the safety of these items are available upon request;
- 2.) Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness;

-OR-
- 3.) Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase your risk for foodborne illness, especially if you have certain medical conditions.

Examples of foods that would require a consumer advisory:

Raw Eggs

- Dressings or sauces such as Hollandaise or Cesar made with shell eggs, soft-cooked eggs
- Desserts such as meringue pie, some pudding and custards, mousse, eggnog, Tiramisu
- Mayonnaise “from scratch” or aioli
- Drinks such as eggnog, cocktails containing raw egg (i.e. Gin Fizz, Pisco Sour)

Raw or Rare Meat

- Hamburgers cooked medium, medium-rare, rare
- Steak tartare
- Mechanically blade-tenderized steaks (pinning, jaccarding, needling)
- Rare lamb chops

Raw or Undercooked Molluscan Shellfish

- Raw Fish
- Sushi or Sashimi
- Ceviche
- Tuna Carpaccio
- Poke or Roe
- Seared Fish

Disclosure

*

These are disclosure asterisks (*). They tell the consumer that these menu items are offered or are available raw or under-cooked.

If the food establishment cooks orders upon request the menu item must also be marked with the disclosure asterisk (*)



Reminder Statement

*

This is one of several acceptable reminder statements. It is marked with the exact same symbol used to indicate the disclosed menu items.



APPETIZERS

Onion Rings

A plate of beet-battered Vidalia rings

Raw Oysters on the Half-Shell*

Fresh Half-dozen oysters on ice served with lemon wedged

Shrimp Cocktail

Six chilled extra-large shrimp with cocktail sauce and lemon

SALADS

Caesar Salad*

Romaine lettuce and croûtons dressed with a mix of Parmesan cheese, lemon, juice, olive oil, raw egg, Worcestershire sauce, and a touch of pepper

Garden Salad

Spring mix lettuce, cherry tomatoes, bell peppers, cucumbers, and shredded carrots with your choice of dressing

Chef Salad

Hard-boiled eggs, ham strips, tomatoes, cucumbers, croûtons, and cheese all placed on a bed of lettuce with your choice of dressing

CAFÉ FAVORITES

Grilled Chicken Sandwich

Flame-grilled chicken breast on a poppy seed bun, topped with lettuce, tomato, and honey mustard

Café Burger*

Cooked to order and includes your choice of lettuce, pickles, onions, tomatoes and cheese on a toasted bun

Eggs Your Way*

Two eggs cooked to order, served with hash browns, toast and your choice of bacon or sausage links

*Consuming raw or undercooked meat, poultry, seafood, shellstock or eggs may increase your risk of foodborne illness, especially if you have certain health conditions

Food Establishment Inspection Report				Page <u>1</u> of <u>3</u>
Village of Oak Park 123 Madison Street, Oak Park, IL 60302 As Governed by Ordinance Chapter 8.24 Food and Food Establishments		No. of Risk Factor/Intervention Violations	3	Date October 10, 2018
		No. of Repeat Risk Factor/Intervention Violations	0	Time in: 11:00 am
				Time out: 12:00 pm
Establishment Larry Bird's Chicken Stop	Address 119 N MARION ST	City/State Oak Park, IL	Zip Code 60301	Telephone (708) 358-5480
License Permit#: LCB3542	Permit Holder Larry Bird's Chicken, INC	Purpose of Inspection Routine Inspection #1 Food	Est. Type	Risk Category High Risk

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS					
Circle designated compliance status (IN, OUT, N/O, N/A) for each numbered item IN =in compliance OUT =not in compliance N/O =not observed N/A =not applicable			Risk factors are important practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public health interventions are control measures to prevent foodborne illness or injury. Risk factors require immediate correction.		
Mark "X" in appropriate box for COS and/or R COS =corrected on-site during inspection R =repeat violation					
Compliance Status					
Supervision				COS	R
1	OUT	Person in charge present, demonstrates knowledge, and performs duties			
2	IN	Illinois Food Service Sanitation Manager Certification			
Employee Health				COS	R
3	IN	Management, food employee and conditional employee; knowledge, responsibilities and reporting			
4	IN	Proper use of restriction and exclusion			
5	IN	Procedures for responding to vomiting and diarrheal events			
Good Hygienic Practices				COS	R
6	IN	Proper eating, tasting, drinking, or tobacco use			
7	IN	No discharge from eyes, nose, and mouth			
Preventing Contamination by Hands				COS	R
8	IN	Hands clean and properly washed			
9	IN	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			
10	OUT	Adequate handwashing sinks properly supplied and accessible			
Approved Source				COS	R
11	IN	Food obtained from approved source			
12	IN	Food received at proper temperature			
13	IN	Food in good condition, safe, and unadulterated			
14	IN	Required records available: shellstock tags, parasite destruction			
Protection from Contamination				COS	R
15	IN	Food separated and protected			
16	IN	Food-contact surfaces; cleaned and sanitized			
17	IN	Proper disposition of returned, previously served, reconditioned and unsafe food			
Time/Temperature Control for Safety				COS	R
18	IN	Proper cooking time and temperatures			
19	IN	Proper reheating procedures for hot holding			
20	OUT	Proper cooling time and temperature		X	
21	IN	Proper hot holding temperatures			
22	IN	Proper cold holding temperatures			
23	IN	Proper date marking and disposition			
24	IN	Time as a Public Health Control; procedures & records			
Consumer Advisory				COS	R
25	IN	Consumer advisory provided for raw/undercooked food			
Highly Susceptible Populations				COS	R
26	IN	Pasteurized foods used; prohibited foods not offered			
Food/Color Additives and Toxic Substances				COS	R
27	IN	Food additives: approved and properly used			
28	IN	Toxic substances properly identified, stored, and used			
Conformance with Approved Procedures				COS	R
29	IN	Compliance with variance/specialized process/HACCP			

Food Establishment Inspection Report

GOOD RETAIL PRACTICES				
Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.				
Mark "X" in box if numbered item is not in compliance Mark "X" in appropriate box for COS and/or R COS =corrected on-site during inspection R =repeat violation				
Safe Food and Water GNRequirementActivities:attColumn			COS	R
30		Pasteurized eggs used where required		
31		Water and ice from approved source		
32		Variance obtained for specialized processing methods		
Food Temperature Control			COS	R
33	X	Proper cooling methods used; adequate equipment for temperature control	X	
34		Plant food properly cooked for hot holding		
35	X	Approved thawing methods used		
36		Thermometers provided & accurate		
Food Identification			COS	R
37		Food properly labeled; original container		
Prevention of Food Contamination			COS	R
38		Insects, rodents, and animals not present		
39		Contamination prevented during food preparation, storage and display		
40		Personal cleanliness		
41		Wiping cloths: properly used and stored		
42		Washing fruits and vegetables		
Proper Use of Utensils			COS	R
43		In-use utensils: properly stored		
44		Utensils, equipment & linens: properly stored, dried, & handled		
45		Single-use/single-service articles: properly stored and used		
46		Gloves used properly		
Utensils, Equipment and Vending			COS	R
47		Food and non-food contact surfaces cleanable, properly designed, constructed, and used		
48		Ware washing facilities: installed, maintained, & used; test strips		
49		Non-food contact surfaces clean		
Physical Facilities			COS	R
50		Hot and cold water available; adequate pressure		
51		Plumbing installed; proper backflow devices		
52		Sewage and waste water properly disposed		
53		Toilet facilities: properly constructed, supplied, & cleaned		
54		Garbage & refuse properly disposed; facilities maintained		
55		Physical facilities installed, maintained, and clean		
56		Adequate ventilation and lighting; designated areas used		
Employee Training			COS	R
57		All food employees have food handler training		

Food Establishment Inspection Report

Establishment: LUOSPEKINGHOUSE

Establishment #:

Water Supply:..... Public..... Private

Wastewater System:..... Public..... Private

Inspection Comments:

Sanitizer Type:	Chlorine	200 PPM		Heat: 180°F
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TEMPERATURE OBSERVATIONS

Item/Location	Temp
Pizza / Hot Holding on Service Line	153°F
Soups / Chicken Soup inside Walk-in Cooler	80°F
Poultry Raw / Reach-in Cooler	39°F

OBSERVATIONS AND CORRECTIVE ACTIONS

Item #	Violations cited in this report must be corrected within the time frames below.
1	2-102.11 (Pf) Person in charge was not aware that soup must be cooled rapidly to less than 41°F within 6 total hours. Person in charge is responsible for understanding how to cool rapidly and the reasons for this requirement. All PICs must be trained. (by: 10 Business Days)
10	6-301.10 Minimum Number There is not a handwashing sink located near the dishwashing area. Install a handwashing sink. (by: Next Routine Inspection)
20	Corrected on Site on 10/10/2018 12:00:00 AM 3-501.14(A) (P) Cooling Chicken soup measured at 80° in walk-in cooler. Soup was placed in cooler last night. Soup was stored in a 55 gallon container. Cooked TIME/TEMPERATURE CONTROL FOR SAFETY FOOD shall be cooled: (1) Within 2 hours from 57°C (135°F) to 21°C (70°F); P and (2) Within a total of 6 hours from 57°C (135°F) to 5°C (41°F) or less. Corrected on-site. Manager discarded soup and communicated that effective immediately soup would be cooled in shallow containers withn required time frames. Cooling temperatures will be monitored on newly created forms and corrective action taken if necessary. (by: Corrected During Inspection)
33	Corrected on Site on 10/10/2018 12:00:00 AM Corrected on Site on 10/10/2018 12:00:00 AM 3-501.14(A) (P) Cooling Chicken soup measured at 80° in walk-in cooler. Soup was placed in cooler last night. Soup was stored in a 55 gallon container. Cooked TIME/TEMPERATURE CONTROL FOR SAFETY FOOD shall be cooled: (1) Within 2 hours from 57°C (135°F) to 21°C (70°F); P and (2) Within a total of 6 hours from 57°C (135°F) to 5°C (41°F) or less. Corrected on-site. Manager discarded soup and communicated that effective immediately soup would be cooled in shallow containers withn required time frames. Cooling temperatures will be monitored on newly created forms and corrective action taken if necessary. (by: Corrected During Inspection)
35	3-501.13 Thawing (c) Food observed thawing at room temperature on counter. This is not the correct method of thawing. Except as specified in ¶ (D) of this section, TIME/TEMPERATURE CONTROL FOR SAFETY FOOD shall be thawed: (A) Under refrigeration that maintains the FOOD temperature at 5oC (41oF) or less; or (B) Completely submerged under running water: (1) At a water temperature of 21oC (70oF) or below, (2) With sufficient water velocity to agitate and float off loose particles in an overflow, and (3) For a period of time that does not allow thawed portions of READY-TO-EAT FOOD to rise above 5oC (41oF), or (4) For a period of time that does not allow thawed portions of a raw animal FOOD requiring cooking as specified under ¶ 3-401.11(A) or (B) to be above 5oC (41oF), for more than 4 hours including: (a) The time the FOOD is exposed to the running water and the time needed for preparation for cooking, or (b) The time it takes under refrigeration to lower the FOOD temperature to 5oC (41oF); (C) As part of a cooking process if the FOOD that is frozen is: (1) Cooked as specified under ¶¶3-401.11(A) or (B) or § 3-401.12, or (2) Thawed in a microwave oven and immediately transferred to conventional cooking EQUIPMENT, with no interruption in the process (by: 10 Business Days)

FSSMC Verification (name, expiration date, ID#):

Larry Bird	October 10, 2019	01253658458	
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HACCP Topic: - Cooling Foods-Identify Foods: Discussed time/temperature control foods that require rapid cooling from 135°F to 70°F within 2 hours and to below 41°F within a total of 6 hours.

Person in Charge (Signature)	Date: October 10, 2018
Inspector (Signature): Cameron Hendricks	Follow-up: Followup Follow-Up Date: October 22, 2018



The New Food Code: What Food Establishments Should Know

In recent years there have been foodborne illness outbreaks and product recalls associated with cut leafy greens contaminated with pathogens.

The new Illinois Food Code will recognize cut leafy greens as a “Time-Temperature Control for Safety food (TCS), formerly known as “potentially hazardous”. Cut leafy greens must be maintained at a temperature of 41F degrees or below moving forward. “Cut leafy greens” means fresh leafy greens whose leaves have been cut, shredded, sliced, chopped or torn.

Examples of leafy greens include:

- Arugula
- Cabbage
- Chard
- Endive
- Escarole
- Iceberg, Romaine, Butter, Leaf, and Baby Leaf Lettuce
- Kale
- Spinach
- Spring mix

This applies to both food establishments who buy leafy greens pre-cut and bagged (i.e. bagged salad mixes, bagged leafy greens, spinach, etc.) and to food establishment who cut leafy greens in their licensed kitchen. Cut leafy greens do not include herbs, such as parsley or cilantro.

Public Health Reasons:

Cut leafy greens were designated as a TCS food because they provide a medium that readily supports the growth of pathogens when they are held without temperature control. Cutting or shredding alters the physical properties of the leaf and provides opportunities for microbial growth.

Contamination of leafy greens with pathogens can occur in the field, processing facilities, transport vehicles, or food establishments. Regardless of where or how the contamination occurs, proper mechanical refrigeration will limit the growth of pathogens that may be present on cut leafy greens.

Harvesting leafy greens by cutting from their root in the field (this is sometimes called “field or harvest cut”) with no additional cutting, shredding, slicing, chopping, or tearing are not considered cut leafy greens, but a raw agricultural commodity.

- Leafy greens that have the stem, stalk, or butt of the core trimmed are not considered cut leafy greens.
- Leafy greens simply washed (to remove field soil) are not considered cut leafy greens.
- If the core of a head of lettuce or cabbage is removed, remaining leaves are considered cut leafy greens.
- Leafy greens with leaves that have been cut, shredded, sliced, chopped or torn are considered cut leafy greens.

What this means for farmers bringing items to the market:

- Greens cut from their root in the field (harvest cut) and brought directly to the market are not considered cut leafy greens. No temperature control required
- Kale, chard, spinach and other greens that are cut from the root in the field and bundled for sale are not considered cut leafy greens. No temperature control required.
- Cut leafy greens at farmers’ markets, including salad or leafy green mixes where the leaves are cut, sliced, chopped or torn-like Caesar greens (cut romaine)-require time-temperature control and a health permit.

If your operation is selling an item that is considered a cut leafy green and will require time-temperature control, you will need to obtain a health permit to sell the items at a farmers’ market. If you fall under this category, please contact us at health@oak-park.us.

Freezing for Parasite Destruction

Five Key Risk Factors

repeatedly identified in food-borne illness outbreaks

1. Improper holding temps
2. Inadequate cooking
3. Contaminated equipment

4. Food from unsafe sources

5. Poor personal hygiene

Item 4 is addressed on this sheet

Citations

3-402.11 - Parasite Destruction

3-402.12 - Record Creation and Retention

Public Health Reasons

Lightly cooked, raw, raw-marinated and cold-smoked fish may be desired by consumers.

In order to ensure destruction of parasites, fish may be frozen before service as an alternative to adequate cooking.

The FDA Office of Seafood Safety has found that certain species of seafood may contain hazardous parasites when not properly cooked or frozen.

When is freezing required as a public health control?

When fish are served “ready-to-eat” without being fully cooked. Examples:

- Ceviche
- Sashimi
- Sushi
- Drunken crabs
- Cold-smoked fish
- Undercooked grilled fish

The products listed above are required to be frozen as per 3-402.11(A):

- Frozen & stored at -4 °F for seven days, or
- Frozen & stored at -31 °F for 15 hours, or
- Frozen solid at -31 °F and stored at -4 °F for 24 hours

When is freezing not required as a public health control per 3-402.11(B)(1-5)?

- Molluscan shellfish
- Aquacultured fish
- Fish eggs
- Scallop products
- Tuna species: Atlantic, Bluefin, Yellowfin and Bigeye
- Scallop products consisting only of the shucked adductor muscle

Record keeping:

- For all species that require freezing for parasite destruction, the freezing temperature must be recorded. These freezing records must be maintained individually for each lot of fish as it is placed into and taken out of the freezer.
- If the fish was frozen by an approved supplier, a written purchase agreement or a letter of certification from that supplier may be substituted for freezing records.
- The freezing record or written purchase agreement must be maintained for at least 90 days after the last product of each lot is sold.

Recommendations:

- Freezing for parasite destruction should be performed using a dedicated freezer.
- Temperatures should be continuously monitored by using a data logging device, with daily visual checks to ensure that the freezing temperature specifications are being met consistently.

Parasite Destruction for Raw or Undercooked Fish

If a food establishment (FE) serves raw or undercooked (less than 145 °F) fish, the FE operator shall provide proof that the fish has been frozen for parasite destruction according to the Illinois Food Code Section 3-402.11(A). Some species of fish carry parasites which may be harmful to humans if eaten. Freezing is a method of killing the parasites before serving the fish to the consumer. The Oak Park Department of Public Health will review the records of parasite destruction during the inspection process.

Fish may be frozen for parasite destruction in the following manner:

1. Frozen and stored at a temperature of -4 °F or below for a minimum of 168 hours (7 days) in a freezer;
2. Frozen at -31 °F or below until solid and stored at -31 °F or below for a minimum for 15 hours; or
3. Frozen at -31 °F or below until solid and stored at -4 °F or below for a minimum for 24 hours.

If the operator freezes the fish on-site, very specific records must be kept. See 2-5 below.

If the FE purchases its fish from a supplier, a letter must be provided which states that the fish provided by the supplier is frozen for parasite destruction according to the Illinois Food Code requirements above. Below is the information which must be provided in the parasite destruction letter from the supplier:

1. Name and address of the establishment;
2. Name and address of the supplier;
3. All species of fish that are frozen for parasite destruction and provided to the establishment;
4. Exact temperature to which the fish specified in (3) above are frozen;
5. The length of time for which the fish specified in (3) above are frozen at the temperature specified in (4) above;
6. Contact name and phone number for person in charge of parasitic destruction operations at the supplier; and;
7. Signature of contact person listed in (6) above.

There are some species of fish which are exempted from the parasite destruction requirement.