

Illinois Department of Public Health Food Service Sanitation Code Changes

2008 ADOPTED AMENDMENTS





Overview

- ❑ Date Marking of Ready-To-Eat (RTE) and Potentially Hazardous Foods (PHF)
- ❑ Pasteurized Shell Eggs
- ❑ Time as a Control Factor
- ❑ Plant Food Cooking
- ❑ Microwave Cooking
- ❑ Reheating
- ❑ Personal Hygiene



Ready-To-Eat (RTE)

- A ready-to-eat food is edible without
 - Washing
 - Cooking
 - Additional preparation

- Examples
 - Cooked vegetables
 - Deli meats
 - Cooked pasta





Ready-To-Eat Date Marking

- All ready-to-eat potentially hazardous foods must be date marked if
 - Held for over 24 hours, and
 - Maintained below 41°F
 - Discarded after 7 days
- Today is Day 1
- Examples:
 - Cooked pasta
 - Sliced deli meat
 - Cooled roast
 - Cut tomatoes
 - Cooled Soups/Sauces
 - Leftovers





Ready-To-Eat Date Marking

- Why?
 - Controls the growth of *Listeria*
 - Assures food is discarded before *Listeria* can cause foodborne illness





Listeriosis

- Bacterial infection
- Incubation period
 - 1 day to 3 weeks
- High fatality in immunocompromised
- Symptoms:
 - Nausea
 - Vomiting
 - Headache
 - Fever
 - Chills
 - Meningitis
- Foods:
 - Prepared, chilled ready-to-eat foods



Ready-To-Eat Date Marking

- How do I date mark food?
 1. Determine which foods need to be date marked
 2. Develop a date marking system
 3. Maintain the food temperature
 - Below 41°F
 - Above 135°F
 4. Discard after Day 7
 - REMEMBER: Today is Day 1





Ready-To-Eat Date Marking

□ Date Marking Systems

■ Option 1

- Write today's date on the food and assure food is discarded 7 after today

■ Option 2

- Write the date 6 days from now on the food and assure the food is discarded by that date

■ Option 3

- Using a method approved by the regulatory authority





Ready-To-Eat Date Marking

- Foods that are frozen
 - Foods must be marked with the number of days held (unfrozen)
 - Maintained at 41°F or less for the total duration, including thawing
 - Freezing stops the clock, but does not reset it
 - Lasagna in cooler for 3 days, then frozen
 - Once thawed, begins day 4 and must be discarded after day 7
- Foods that are mixed together
 - 7 day cycle is based on the first food that was prepared (leftover chicken used in chicken salad)



Ready-To-Eat Date Marking

- Exceptions (no date marking required):
 - Commercially prepared deli salads
 - Chicken salad, tuna salad, potato salad
 - Hard cheeses
 - Asiago, cheddar, parmesan
 - Semi-Soft cheeses
 - Swiss, blue, gouda, muenster
 - Cultured dairy products
 - Yogurt, sour cream





Ready-To-Eat Date Marking

- Exceptions (no date marking required):
 - Preserved fish products
 - Pickled herring, dried or salted cod
 - Shelf-stable, dry fermented sausages
 - Genoa salami and pepperoni (not labeled “Keep Refrigerated”)
 - Shelf-stable, salt cured products
 - Parma (ham) and prosciutto (not labeled “Keep Refrigerated”)





Special Requirements

- ❑ Pasteurized shell eggs or egg products shall be substituted for raw eggs in preparation of ready-to-eat foods that are not:

- Cooked
- Included in a consumer advisory



- ❑ Examples:

- Caesar salad, hollandaise or béarnaise sauce, mayonnaise, meringue, eggnog, ice cream, and egg-fortified beverages



Pasteurized Shell Eggs or Egg Products

- Why?
 - Raw shell eggs may contain *Salmonella*
 - Pasteurized shell eggs are not a potentially hazardous food
 - Using a pasteurized shell egg or egg product in dressings, sauces or ice cream reduces the risk of a foodborne illness



Time as a Control

- Use of time instead of temperature to control growth of bacteria
 1. Must be below 41°F or above 135°F prior to being removed from temperature control
 2. Must be marked 4 hours from time when food was removed from temperature control
 - *If not marked, food will be discarded*
 3. Must be cooked, served or discarded after 4 hours
 4. Must have written procedures available



Time and Temperature

□ Plant Food Cooking

- Fruits and vegetables that are cooked for hot holding must be cooked to 135°F

□ Microwave Cooking

- If raw food is cooked in a microwave, all parts of the food must be heated to 165°F



Reheating

- ❑ If reheating in a microwave for hot holding, all parts of the food shall reach 165°F or above
- ❑ Commercially prepared ready-to-eat food be heated to 135°F or above
- ❑ Reheating shall be done rapidly, and the time the food is between 41°F and 165°F may not exceed 2 hours





Highly Susceptible Populations

- ❑ Unpasteurized juices may not be served or offered for sale to children age 9 and under at a school, daycare, or custodial care facility
- ❑ Pasteurized eggs shall be substituted for raw eggs in foods where eggs are not fully cooked
- ❑ Time as a control may not be used for raw eggs for service





Personal Hygiene

- Food handlers must wear gloves over:
 - Long and/or artificial fingernails
 - Fingernail polish
 - Jewelry except plain wedding band

- Includes wait/bus staff and dishwashers





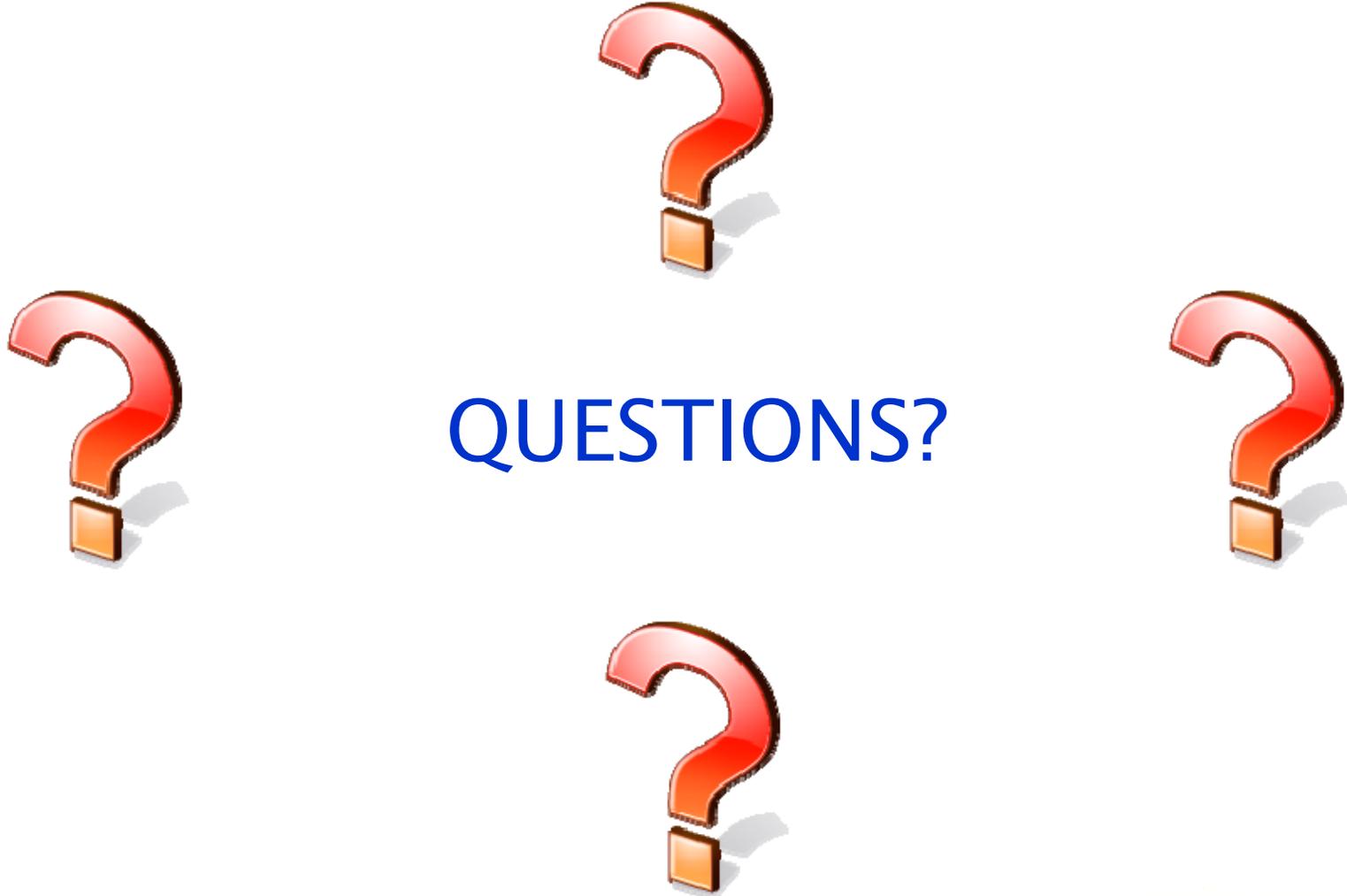
Personal Hygiene

- ❑ Must **ONLY** wash hands in a designated handwashing sink or approved automatic handwashing facility
- ❑ Must **NOT** wash hands in any sink used for food preparation or ware washing or in a service or mop sink
- ❑ Handwashing procedure
 1. Rinse under warm water
 2. Apply soap
 3. Rub hands together for 20 seconds, clean under fingernails between fingers
 4. Rinse under warm water to remove soap
 5. Dry thoroughly
 6. Must use a barrier (i.e. paper towel) to turn faucet off open bathroom door
 7. Sanitizer may only be used on clean hands



and





QUESTIONS?



Quiz

1. Which one of these foods is not Ready-To-Eat?
 - a. Cut melon
 - b. Raw chicken
 - c. Pasta salad
 - d. Cooked pork

Why?

The other foods can be eaten without being cooked. You must cook raw chicken to 165°F prior to serving



Quiz

2. All ready-to-eat, potentially hazardous foods must be discarded after ____ days?
- a. 2
 - b. 5
 - c. 7
 - d. 14

Why?

*Food that is older than 7 days may contain harmful bacteria such as *Listeria monocytogenes*.*



Quiz

3. Why is date labeling on potentially hazardous foods?

- a. To control the growth of *Listeria*
- b. To control the growth of *Salmonella*
- c. To control the growth of *E. coli*
- d. To control the growth of *Shigella*

Why?

Listeriosis is a highly fatal foodborne illness



Quiz

4. The use of pasteurized shell eggs is required
- a. When the food will not be cooked
 - b. If the food is not listed on a consumer advisory
 - c. When the food is served to a highly susceptible population
 - d. All of the above

Why?

Unpasteurized shell eggs may contain salmonella, so they should be treated as a raw product. Pasteurized shell eggs should be used in all the cases above



Quiz

5. When using time as a control factor, food must be used within _____ hours or be discarded.
- a. 24
 - b. 1
 - c. 4
 - d. 12

Why?

After 4 hours, bacteria can grow to a dangerous level. If not using temperature control, the food must be discarded after 4 hours



Quiz

6. Commercially prepared ready to eat foods and fruits/vegetables must be heated to a minimum of _____
- a. 140 °F
 - b. 135 °F**
 - c. 160 °F
 - d. 165 °F

Why?

While potentially hazardous once cooked, commercially prepared foods and fruits and vegetables need to be cooked only to 135°F