

FOOD NEWS

Summer 2010



Grilling Outdoors



Summer is now here and some food establishments are exploring the idea of barbequing outside their facilities. But before you move the grills outside, you will need to have approval by the Wheeling Health Division. To get approval for outside barbequing, you will need to submit an application for a temporary food establishment permit.

You can obtain an application by calling Health Officer Beverly Slaby at 847-499-9045 or download the temporary food service regulations and application at:
www.wheelingil.gov/services/communitydevelopment/publichealth/publichealthoverview.asp

Fill out the application and submit it to the Health Officer for review. If the application is approved, a temporary food service permit will be issued allowing you to barbeque only on those dates that are listed on the application. You will be required to follow temporary food service establishment rules and regulations such as, setting up a hand wash station outside, properly handling ready-to-eat foods, temperature control and food protection.

Hot Hot Hot!

The hot weather has arrived! Hot weather can cause several problems for food service establishments and retail food stores.

- Hot weather can put a strain on your refrigerators and freezers. Before they break down due to the heat, we ask that you have them serviced to ensure maximum efficiency. This will prevent food spoilage. Potentially hazardous foods that are found above 41° F will be discarded.



Be sure to provide accurate thermometers in all refrigeration units and check them daily.

- Check all of your screens on your doors and windows. All screens should be free of rips, tears and holes. All window and door screens shall fit tightly to prevent the entrance of flies and insects.

- During the summer months, the temperatures inside the food prep area can reach 100° F or higher. Kitchen employees will need to keep hydrated. Remember that all drink cups must have a tight fitting lid with a straw and must be stored in a manner that if spilled, it will not contaminate any food or food contact surfaces.



Tips for Washing Produce

Produce can be contaminated in many ways, including contact with the ground, pests, contaminated hands, objects and containers; therefore, it is important to wash produce thoroughly before serving. If produce is not washed properly, contamination may cause foodborne illness resulting in mild to severe illness and even death.



Follow these simple tips to ensure produce is safe to eat:

- 🍎 Wash hands with warm, soapy water for 20 seconds before food preparation.
- 🍎 Wash, rinse and sanitize sinks, preparation area, equipment and utensils before and after each use.
- 🍎 **Do not** touch ready-to-eat produce with bare hands. Use a barrier such as gloves, deli paper or utensils when handling produce.
- 🍎 Wash the outer surface of produce thoroughly with clean, running water to remove dirt, germs and residue.
 - ◆ Berries and soft produce should be washed in a colander under running water just before serving.
 - ◆ Produce with firm skins such as apples, oranges, cucumbers etc. should be rubbed vigorously with a soft bristle brush under clean running water.
 - ◆ Melons and produce that can be peeled should also be washed first so that germs do not contaminate the edible portion during cutting or peeling.
 - ◆ Discard outer leaves of lettuce and cabbage then wash inside the leaves individually.
 - ◆ Pre-washed produce packages should be washed before serving.
- 🍎 Do not wash produce with soap or bleach. Chemicals can be absorbed through the produce skin and make customers sick.

From Tacoma/Pierce County Health Department, Food Bites Vol. XVII. NO. 1



Good Employee Practices and Hygiene

It is important that all restaurant employees follow the Illinois Food Code requirements on proper employee practices to prevent the spread of disease and to provide an overall clean and sanitary environment for your customers.

- ◆ Food employees shall keep their hands and the exposed portions of the arms clean. Wash hands and exposed arm areas for at least 20 seconds with soap and water.
- ◆ Employees that work with food are **prohibited** from wearing jewelry on the hands or arms, other than plain wedding bands or medical ID bracelets.
- ◆ Employees shall keep their fingernails cleaned and trimmed, filed and maintained so that the edges and surfaces are cleanable and not rough.
- ◆ **Nail polish or artificial nails are allowed only if the employee is also wearing intact, disposable gloves.**
- ◆ Employees shall maintain a high degree of personal cleanliness and shall conform to good hygienic practices during all working periods in the food service establishment.
- ◆ Employees may consume food only in designated dining areas.

Pushing Germs Around

The wiping cloths you use can harbor germs capable of causing a variety of illnesses. Proper sanitizing prevents these cloths from being one of the most germ-laden items in your food service establishment. Simply touching a surface with a non-sanitized cloth can transfer bacteria to it. The cloth may transfer these bacteria from other parts of the kitchen, equipment or hands to the food-contact surface you think you are cleaning and sanitizing.



Food contact surfaces such as counter tops should be washed and rinsed first, then sanitized with a cloth that has been in a sanitizing solution. An approved sanitizer, in the correct concentration, should be added to the water. You may use chlorine bleach, a quaternary ammonia solution or iodine sanitizer. Read the label directions carefully to assure that the proper amount is used on food contact equipment and surfaces. Label the bucket of sanitizer or use the same type of container each time.



Moist cloths used for wiping food spills on kitchenware and food contact surfaces of equipment **shall be used for no other purpose**.

- ◆ Don't just spread those germs throughout your kitchen. Reduce and eliminate them by using properly cleaned and sanitized wiping cloths!

Permits Required

Permits may be required if you are planning to make any changes to your establishment, such as:

- The addition or removal of food service equipment
- Electrical work such as adding new electrical outlets, installation of walk-in coolers and compressors
- Adding or modifying plumbing, installing a new hot water heater
- Remodeling and/or structural changes

Call the **Community Development Department BEFORE any changes are made**. A permit is required for structural changes, electrical and plumbing work. Call Community Development at 847-459-2620.

This newsletter is provided by your Wheeling Health Division:

Beverly Slaby, Health Officer
(847) 499-9045

Serena Fried, Health Inspector
(847) 499-9048

*** Please share the information in this newsletter with all managers and employees.**

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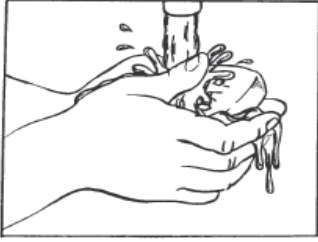
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PROPER HANDWASHING

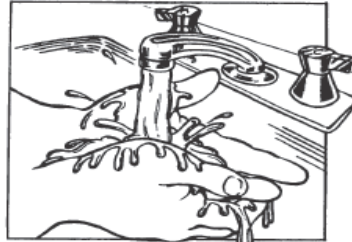
ILLINOIS DEPARTMENT OF PUBLIC HEALTH



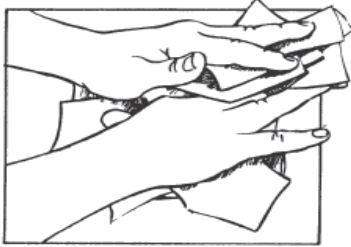
1. Wet hands with soap and warm water.



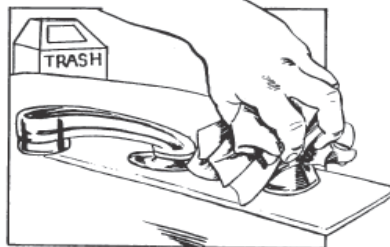
2. Rub hands for 20 seconds. Get under fingernails and between fingers.



3. Rinse under warm running water.



4. Dry hands on your own clean towel.



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

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To avoid re-contaminating their hands, food employees shall use paper towels or similar clean barriers when touching surfaces such as manually operated faucet handles on a hand-wash sink or the handle of a restroom door.

WASH YOUR HANDS OFTEN!

Attention Food Service Manager

Village of Wheeling
Public Health Division
2 Community Blvd.
Wheeling, IL 60090