



Talking Tazewell

Sanitation Sense

Consumer Advisory Requirements

Many restaurants offer food that can be served undercooked: cooked-to-order hamburgers, steak, eggs, as well as sushi quality fish, raw oysters, and the sauces, dressings, and desserts made with raw eggs, etc. In fact, many customers prefer these foods. The Tazewell County Food Code requires a Consumer Advisory to inform the customer of the risk of eating these popular foods.

There are 2 parts to a correctly written Consumer Advisory:

The Disclosure identifies with an asterisk the food items on the menu the consumer advisory pertains to.

The reminder requires asterisking the raw or undercooked foods to a footnote on the bottom of the menu that states something like: "Consuming raw or undercooked meats, seafood, molluscan shellfish, may increase your risk of foodborne illness." Or "Consuming raw or undercooked meats, seafood, molluscan shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions."

MENU	
<u>Hamburgers*</u>	
Bacon Cheeseburger	Jr. Burger
Deluxe Burger	Cheeseburger
* Can be cooked to order. Consuming raw or undercooked meats may increase your risk of foodborne illness.	

Even though a correct consumer advisory is displayed, a restaurant still has a responsibility to serve safe food. If someone becomes ill from eating undercooked food that he/she ordered, the person still has a case that the restaurant did not prepare or store the food properly, which led to the foodborne illness.

Even though it might not completely protect a restaurant from a lawsuit, it's still important to have a correct Consumer Advisory because lacking one makes it easier for a restaurant to be sued. Note that there are also cases where restaurants are sued because the consumer advisory wasn't noticeable enough or was absent.

So, make sure your Consumer Advisory is noticeable, current, and asterisks are present on all food items that are applicable. Do not asterisk menu items that are not raw or undercooked. This will confuse the consumer. An insufficient or incorrect Consumer Advisory can definitely hurt a restaurant.

Cleaning Sanitizing and Disinfecting

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Cleaning, sanitizing and disinfecting: What all these chemicals do and what to do with all of the leftovers from COVID-19?

When COVID-19 hit the food service industry, many of our establishments wanted answers on many different questions, but the one that kept popping up was “How do I get rid of COVID-19” in my establishment.

There was a rush to use chemicals on many surfaces to eliminate any threat but with an emerging virus, there were no specific answers right away. I had many conversations about what needs to be done with chemicals to be sure employees and customers risks were minimized. It came down to using the correct cleaners, sanitizers and disinfectants.

Cleaner: a substance or mixture of substances to remove dirt/marks/debris from surfaces.

- This includes hand soap, ware washing soap, abrasive cleaners and acid cleaners. It does not include hand antiseptics as they do not remove debris from hands.

Sanitizer: a substance, or mixture of substances, that reduces the bacteria population in the inanimate environment by significant numbers but does not destroy or eliminate all bacteria.

- Approved food service chemicals set at correct concentrations, with test kits/device, safe for application to food contact surfaces.



Disinfectant: a substance or mixture of substances, that destroys or irreversibly inactivates bacteria, fungi, and viruses, but not necessarily bacterial spores, in the inanimate environment.

It may be confusing when so many chemicals are now being used in the industry and are promoted as the “best” to deal with COVID-19. When asked, I recommend to start by reading the label. Look for the active ingredient to identify the chemical. It will not be in plain speak but it will identify what it is and the % of that chemical in the product.

If is a true EPA approved sanitizer, it will have a test kit/measurement device.

“Contact time” how long does this product have to remain wet on a surface to effectively sanitize or disinfect.

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When using these products, follow the directions for virucidal disinfection and pay close attention to the contact time, which is how long the surface must remain wet. This can often be several minutes.

If you have questions about the correct product to use in your establishment and under what circumstances, contact us at food@tchd.net

Meet the New EH Staff Member! — Allison Shaw

My name is Allison Shaw.

I was born in Winfield, IL and I grew up in Southwestern Virginia. I graduated from Salem High School in 2016. I then attended Western Carolina University, which is about an hour outside of Asheville, North Carolina. I originally attended this college so I could major in Forensic Anthropology. However, after about a year I realized my passion was more for preventing death than solving it. The Environmental Health program at Western really prepared me for the real world and taught me a lot. The professors I met along the way will be lifelong mentors.

For my internship I decided to join the United States Public Health Service and they stationed me with the Indian Health Services in Many Farms, Arizona. You might be wondering where that is...it is in the middle of nowhere. While working at Many Farms Office of Environmental Health I learned so much about every part of environmental health. I was able to experience food inspections, pool surveys, injury prevention, enteric home visits, water quality surveys, and even rabies clinics.

Yes, I vaccinated cats and dogs.

I was even able to visit Sedona, Monument Valley, and the Grand Canyon. With hiking being a great passion of mine, my favorite part of the trip was hiking Canyon de Chelly. It is not as famous as the Grand Canyon, but the views are incredible and the Native American history is awe inspiring.

My internship really cemented my love for environmental health and working with communities. I am forever grateful for that opportunity and that I can continue that work here in Tazewell County as an Environmental Health Specialist.



Food Manager Course Options

In person, online with proctored exam or fully online

Food Manager class options:

Classroom style course: This is the type of class offered at TCHD (see link/attachment for application). This is a 2-day class (first day full class, second day class in the morning with examination in the afternoon). Other instructors offer this course and if it meets the 7-hour minimum standard as well as offers an ANSI exam at the end, it is an acceptable class in Illinois.

Online course: Any of the options for online course may be completed. After you receive a passing certificate, you must find a testing site and proctor to offer the exam for the specific online course you took.

Example: You complete the “Servsafe” course online and need to take an exam. TCHD offers the proctored exam during a regular scheduled exam date. Fill out the application and mark “proctored” exam and then choose the exam date, no classroom time necessary. Warning: You would not be allowed to sit for a “Servsafe” exam we offer, if you completed a different online course. TCHD offers the third Monday of every month a “proctored” Servsafe exam option for up to 10 people. It is on a first come, first serve basis. Contact our office at 309-929-0272 for more details.

Fully online course: A few of the “6 ANSI Certified Food Manager Course Options” have a full online course and exam. You will take this course and exam on your own. You must contact them to be sure your computer meets the needs for the examination.

6 ANSI Certified Food Manager Course Options:

<https://anabpd.ansi.org/Accreditation/credentialing/personnel-certification/food-protection-manager/ALLdirectoryListing?menuID=8&prgID=8&statusID=4>

TCHD Website for food manager and food handler classes

<https://www.tazewellhealth.org/177/Education-Training>

Survey Time!

In an effort to improve our customer service, Tazewell County Health Department Environmental Health Division is conducting a survey of our recent clients. Your input can help us improve our service to benefit all of our clients. We estimate that it will take you approximately 5 minutes to complete the survey.

Simply click on the link below, or cut and paste the entire URL into your browser to access the survey:

<https://www.surveymonkey.com/r/VD7HP3M>

Your input is very important to us and will be kept strictly confidential.

