Recent legislation (HB3018) has been passed that requires a restaurant to prominently display signage notifying customers that questions or concerns regarding food allergies must be communicated to the food establishment’s certified food protection manager (CFPM) or person-in-charge (PIC). Public Act (PA) 101-0495 amends the Illinois Food Handling Regulation Enforcement Act (410 ILCS 625), adding Section 3.08 Food Allergy Awareness.

Beginning July 1, 2020, food establishments must display a notice to consumers that any information regarding food allergies must be communicated to that food establishment’s CFPM or PIC.

Effective now through July 1, 2020, enforcement by the Local Health Department (LHD) is limited to education and notification. The Tazewell County Health Department will begin notifying food establishments during routine inspections of the new legislation and how facilities can become compliant. IDPH has created a “Notice to Consumers” sign that meets the requirements of the Act and is available for download on the IDPH website at:


A food establishment is found in compliance with the new allergen awareness signage requirement if one of the following is met:

1. A food establishment posts the signage IDPH has created and it is posted in an area where consumers can easily see it.
2. A multi-state business or franchisee that has an internal policy that requires a notice to be displayed or statement regarding food allergies to be provided on the menu.
3. A food establishment displays a notice regarding food allergies or provides a statement regarding food allergies on its menu that was approved in another state prior to August 23, 2019.

There is no size requirement for the allergen signage; it simply must be visible for all consumers. The signage can be translated into another language, but the English signage must also be present.
TABLE OF CONTENTS:

1. Food Allergy Awareness Signage
2. TCHD Food Allergen Training
3. Tri-County Green Hero
4. 2020 Food Manager’s Courses
5. 2020 Food Handler’s Courses & 7 Day Date Marking
6. Power Outages
7. Power Outages, con’t
8. Good Food Recovery
9. Survey Time & Re-inspection Fees
10. Emergency Preparedness
11. Emergency Preparedness, con’t

TCHD Food Allergen Training

Looking for more information or additional training on food allergies? Good news! Tazewell County Health Department will be hosting a food seminar for Category 1 and 2 food establishments on March 25, 2020 that focuses entirely on food allergens. The training will cover topics such as some of the FDA and Illinois-state requirements, how food allergies can negatively impact consumers, and what specific measures some food establishments are taking when handling requests dealing with food allergens!

Speakers will include Nick Maggioncalda, the Food Program Supervisor at TCHD, who will discuss allergen training requirements as well as the TCHD Food Excellence awards; Amy Jessup, an advanced-practice registered nurse and coordinator of the Carle Food Allergy Education Program, who will discuss the medical aspects of food allergies; and Jane Bogart, the General Manager of Red Robin, who will discuss how their facility handles customers with food allergies.

Can’t decide whether or not you’d want to attend? This seminar will count as an approved ‘food safety training’ for Category 1 facilities that could reduce the number of food inspections conducted this year from three down to two, provided other criteria are met!

Look for additional information regarding registration and further details being sent to your facility soon!

If you don’t have time for this...

...you definitely don’t have time for this!

Take a few minutes for food safety! www.fda.gov/food
The Tri-County Green Hero awards are given to people, neighborhoods, businesses, schools, churches and organizations making a difference in Woodford, Tazewell, and Peoria Counties in “Greening our Communities”. If you know of someone making a difference, please nominate! Awards are given monthly and featured on the WMBD Green Hero segment.

Do you know of a person or organization working to:
• Increase recycling efforts?
• Compost food scraps and other materials?
• Start a Food Recovery Project by donating healthy foods to local food pantries and soup kitchens?
• Operate “share tables” at your school or business (approved foods/beverages returned and redistributed)?
• Conduct litter pick up drives in your neighborhood, parks, river, etc.?
• Piloting water and energy saving initiatives?
• Create a Wellness Policy for dedicated improvements to health for employees and community you serve?
• Provide a tobacco free environment for customers and residents?

Tell us about your efforts and be recognized as a Tri-County Green Hero! Nomination forms can be found at: www.healthyhoi.org

Last Year’s Winners

**November’s Winner was: Pekin Insurance!**
For their efforts in recycling, composting, and replacing plastic and Styrofoam in the employee cafeteria with compostable products (shown at right).

**December’s Winner was: Better Earth Logistics!**
For their efforts to increase recycling and composting, help businesses and organizations start their own waste reduction efforts, and provide the communities with quality recycling services for food scraps for both residential and commercial operations.
2020 Certified Food Protection Manager Courses

2020 Schedule:

<table>
<thead>
<tr>
<th>March 2 &amp; 3</th>
<th>May 4 &amp; 5</th>
<th>June 1 &amp; 2</th>
</tr>
</thead>
<tbody>
<tr>
<td>July 6 &amp; 7</td>
<td>October 5 &amp; 6</td>
<td>November 2 &amp; 3</td>
</tr>
</tbody>
</table>

The food manager’s class begins promptly at 8:30 am both days and typically concludes around 3:30 pm.

Cost:
The cost for the two-day course, exam included, is $124.00.
For retakes or proctored exams, the cost is $61.50.

Book Checkout:
Once a class has finished, those who have registered and paid for the next consecutive class can come to the TCHD Environmental Health office to check out a Servsafe course book.

Study Material:
An email address must be provided to receive study material before the start of the course. These are extra materials that are distributed via email as PDF files.

Reschedule Policy:
1. Any reschedule request that is more than 6 months past the payment date will not be honored and the registration fee will be forfeited.
2. If a registered attendee misses a class without notice, they are required to contact our office to reschedule for the next consecutive class date. If no contact is made before the next consecutive class cutoff date, the class registration fee will be forfeited.
3. If the this office is notified by the registered attendee that they cannot attend the class that they are scheduled to attend:
   - The registered attendee must schedule another course within 90 days of the original course date or the class fee will be forfeited.
   - If a Servsafe book has been checked out and do not schedule the next consecutive course, the registered attendee must return the Servsafe book.

Refund Policy:
Any refund request that is more than 6 months past the payment date will not be honored.
1. In order to request a refund, a request must be made (email/letter) in writing and a copy of receipt must be submitted. If the payment was made by credit/debit card, the processing fee cannot be refunded.
2. For business that paid with a business check, refund can be requested 45 days after the check has been deposited.

Please note that if a Servsafe book has been issued to the registered attendee, a refund will not be processed until the book is returned.
2020 Food Handler’s Courses

Cost:
The cost for the approximately 90-minute course held at TCHD is $10.00.

7-Day Date Marking & Disposition

We all know the 7-day rule. But how does freezing food impact the 7 days allowed by §3-501.17?

Per §3-501.18 (A)(1), a time/ temperature controlled for safety food shall be discarded if it exceeds the temperature and time combination specified in ¶3-501.17(A), except time that the product is frozen.

For example: On the morning of October 1, a chicken was cooked and cooled, then placed into refrigeration for 2 days at 41°F and then frozen. On the 10th, the chicken was thawed. The chicken must be consumed or discarded by the end of the day on October 15. See chart below.

Upon removal from the freezer, the food must be labeled with the thaw date to ensure that the food does not exceed 7 total days under refrigeration.
It is not safe to operate a food establishment without lights, refrigeration, ventilation, or hot water.
Write down the TIME when the power outage occurred. If the power outage occurs during non-operating hours, you cannot assume this time.
- Your food safety "time clock" starts ticking when the power goes out.

Begin taking regular food TEMPERATURE readings.
- Have a food thermometer available at all times.
- Keep a time/temperature record for every item checked in every unit.
- Check hot and cold holding unit temperatures every 2 hours

Watch these four food conditions carefully:

<table>
<thead>
<tr>
<th>Frozen foods that thaw out in storage</th>
<th>Foods in cold holding (e.g., 41°F or below in a refrigerator)</th>
</tr>
</thead>
<tbody>
<tr>
<td>If thawed food does not exceed 41°F for more than four hours, it may be refrozen. (Some commercial products may not be refrozen per manufacturers guidelines)</td>
<td>Document the time when the internal temperature of the food rises above 41°F. If food cannot be cooled down to 41°F within four hours, discard it.</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Foods being cooked when power went off</th>
<th>Foods being held hot (e.g., 135°F or above in a warmer)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Do not serve any partially cooked food. Food must either meet final cooking temps or be cooled to 41°F or below within normal cool down parameters.</td>
<td>If food is below 135°F for more than four hours, it must be discarded. If food is below 135°F for less than four hours, it may be rapidly reheated to 165°F (within 2 hours) on a stove or grill, or in an oven or microwave before serving.</td>
</tr>
</tbody>
</table>

When in doubt, throw it out!!!

After the power comes back on...
1. Decide which foods to discard and which to salvage. Use time/temperature records and food safety factors described here.
2. Verify electrical breakers, utilities, and all equipment are in working order.
3. Make sure hot water is able to be heated adequately for hand and ware washing.
4. Clean and sanitize food equipment and utensils as needed.
5. Call your local health department before reopening.
Time/temperature controlled for safety foods (TCS)
During a power outage, the foods to be most concerned about include various egg, milk, meat products, cut melons, and some desserts. Harmful microorganisms can grow in these foods and may cause illnesses when held between 41°F and 135°F for time periods exceeding 4 hours.

Examples of TCS foods:
- **Meat and meat dishes**
  - meatloaf, chili, hamburger, chicken
- **Mixed dishes**
  - soups, stews, casseroles, cooked pasta/rice
- **Dairy and egg products**
  - milk, eggs, cream sauces, soft cheeses
- **Cut melon, cooked vegetables**
  - cut watermelon, honeydew, cooked peas
- **Some desserts**
  - pumpkin pie, custard-filled pastry, cheesecake, meringue, chiffon

Keeping cold food cold longer during a power outage:
- Keep refrigerator doors closed, except while checking and documenting temperatures every two hours.
- Avoid adding hot/warm foods to refrigerators—use an ice bath or other approved cool down method to rapidly chill foods before placing into refrigeration.
- Group chilled foods together to reduce warming.
- Fill large containers with ice or use ice packs and place into refrigeration units to help maintain temperature.

(Note: A closed refrigerator can keep food cold for up to four hours; a closed freezer for up to two days. A half-filled freezer will warm up twice as fast as a full one.)

Non-Time/Temperature Controlled For Safety Foods (non-TCS)
These foods may be kept at room temperature. Harmful microorganisms usually do not grow on these foods and do not cause illnesses. Discard these foods if quality deteriorates or mold grows on them.

Examples:
- Breads, dry flour, dry pasta, dry rice, sugar
- Vinegar-based dressings, ketchup, relish, mustard, condiments
- High-sugar foods (jellies, fruit pies, dried fruit, juices)
- Hard cheeses, solid butter, whole fresh fruits/vegetables
In February of 2017, the Peoria-based foundation, Gifts in the Moment Foundation (gitm) launched the Good Food Recovery project in an effort to tackle food insecurity within the tri-county area. The primary goal of Good Food Recovery is to improve the availability of fresh fruits and vegetables, as well as other healthy foods to food banks, food pantries, and soup kitchens. Other benefits of the program include recovering unsold, surplus food and reducing the amount of food waste being disposed of in area landfills. Becoming a participant of Good Food Recovery is easy with the program’s web application, which will match food donations with hunger relief organizations and volunteer food runners for transportation.

The Good Food Recovery program serves Peoria, Tazewell, and Woodford Counties and is coordinated by Shanita Wallace, a Health Educator at Tazewell County Health Department. The project is comprised of several components:

- **Donor organizations** - The donor organization must be a licensed/ permitted food establishment by their local County Health Department. Donor organizations include caterers, farmer markets, grocers, restaurants, and bakeries.
- **Recipient organizations** – Recipients may include food pantries, food banks, and soup kitchens.
- **Food runners** – These participants deliver foods from the donor organization to the recipient organization.
- **Special projects** – Other ways of getting involved in the Good Food Recovery program include organizing fresh food drives for donations, participating in the Grow-A-Row project by donating fresh garden fruits and vegetables from community and home gardens, and providing share tables at schools and camps.

**How to get involved:** Any food establishments or individuals interested in being a volunteer food runner or donor, or for more information on Good Food Recovery projects to increase local access to fresh foods, visit [www.tazewellhealth.org](http://www.tazewellhealth.org).

To sign up as a donor organization or volunteer to be a food runner please visit: [https://www.chowmatch.com/signup.php](https://www.chowmatch.com/signup.php).

And for more information, contact Shanita Wallace at 309-929-0308 or swallace@tchd.net.
We Want Your Feedback!!

In an effort to improve our customer service, Tazewell County Health Department Environmental Health Division is conducting a survey of our 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.

Re-Inspection Fees

The Tazewell County Board of Health has approved the following fee schedule to include a $100.00 fee for re-inspections or re-openings effective January 2, 2020 of the following:

Licensed Retail Food Establishments
Licensed Body Art Facilities
Licensed Tanning Facilities
Licensed Recreational Swimming Facilities

There will not be a charge for the first re-inspection. Please be advised that re-inspection fees are due within thirty dates of the re-inspection or prior to re-opening if the facility was closed or posted closed.

Failure to pay a re-inspection fee will result in the fees being added to the annual permit fee for the following year and must be paid in full prior to the issuance of the following year’s permit. No permits will be issued until all fees are paid in full.

Car Winter Survival Kit Checklist

☑ Flashlight & Extra Batteries ☐ Blankets/Sleeping Bag ☐ Extra Clothing
☐ First Aid Kit ☐ Non-Perishable Food ☐ Hats, Mittens, Parkas, Boots
☐ Snow Shovel ☐ Granola Bars, Dried nuts, etc. ☐ Sand/Kitty Litter
☐ Ice Scraper with Brush ☐ Bottled Water ☐ Used for Traction
☐ Cell Phone & Charger ☐ Booster Cables ☐ Flares/Triangles & other Bright Objects
Disaster Supplies Kit

Keep the items you would most likely need during an evacuation in an easy-to-carry container such as a camping backpack or a duffle bag. These supplies are listed with an asterisk (*).

To prepare your kit

☑️ Review the checklist in this brochure.
☑️ Gather the supplies that are listed. You may need them if your family is confined at home.
☑️ Place the supplies you’d most likely need for an evacuation in an easy-to-carry container. These supplies are listed with an asterisk (*).

WATER - Store water in plastic containers such as soft drink bottles. Avoid using containers that will decompose or break, such as milk cartons or glass bottles. A normally active person needs to drink at least 2 quarts of water each day. Hot environments and intense physical activity can double that amount. Children, nursing mothers and ill people will need more.

☐ Store one gallon of water per person per day. (two quarts for drinking, two quarts for food preparation and sanitation).*
☐ Keep at least a three-day supply of water for each person in your household.

CLOTHING and BEDDING

*Include at least one complete change of clothing and footwear per person.
☐ Sturdy shoes or work boots* ☐ Rain gear*
☐ Blankets or sleeping bags* ☐ Sunglasses
☐ Thermal underwear ☐ Hat and gloves

FIRST-AID KIT - assemble a kit for your home and one for each car. A first-aid kit* should include:
☐ Sterile adhesive bandages in assorted sizes.
☐ 2-inch sterile gauze pads (4-6)
☐ 4-inch sterile gauze pads (4-6)
☐ Hypoallergenic adhesive tape
☐ Triangular bandages (3)
☐ 2-inch sterile roller bandages (3 rolls)
☐ 3-inch sterile roller bandages (3 rolls)
☐ Tube of petroleum jelly or other lubricant
☐ Assorted sizes of safety pins ☐ Scissors
☐ Cleansing agent/soap ☐ Needles
☐ Latex gloves (2 pairs) ☐ Tweezers
☐ Moistened towelettes ☐ Antiseptic
☐ Thermometer (medical) ☐ Tongue depressor (2)
☐ Sunscreen

Non-prescription drugs

☐ Aspirin or nonaspirin pain reliever
☐ Anti-diarrhea medication ☐ Laxative
☐ Antacid (for stomach upset)

Suggestions and Reminders

• Store your kit in a place known to all family members. Keep a smaller version of the kit in your car.
• Keep items in air tight plastic bags.
• Change stored water every 6 months so it stays fresh. Rotate your stored food every six months.
• Re-think your kit and family needs at least once a year. Replace batteries, update clothes, etc.
• Ask your physician or pharmacist about storing prescription medications.
FOOD - Store at least a three-day supply of non-perishable food. Select foods that require no refrigeration, preparation or cooking and little or no water. If you must heat food, pack a can of sterno. Select food items that are compact and lightweight. *Include a selection of the following foods in your Disaster Supplies Kit:
- Ready-to-eat canned meats, fruits & vegetables.
- Canned juices, milk, soup (if powdered, store extra water).
- Staples such as sugar, salt, pepper.
- High-energy foods - peanut butter, jelly, crackers, granola bars, trail mix.
- Vitamins
- Foods for infants, elderly person or persons with special diets.
- Comfort/stress food - cookies, hard candy, sweetened cereal, lollipops, instant coffee, tea bags.

SPECIAL ITEMS
Remember family members with special needs, such as infants and elderly or disabled persons.

For Baby*
- Formula
- Diapers
- Bottles
- Medications
- Powdered Milk

For Adults*
- Heart and high blood pressure medication
- Other prescription drugs
- Insulin
- Extra eye glasses
- Contact lenses and supplies
- Denture needs

TOOLS and SANITATION
- Mess kits, or paper cups, plates and utensils*
- Battery operated radio and extra batteries*
- Flashlight and extra batteries*
- Cash, traveler’s checks, change*
- Non-electric can opener, utility knife*
- Map of the area (for locating shelters)*
- Emergency Preparedness Manual*
- Fire extinguisher: small - ABC type
- Tent
- Pliers
- Tape (duct)
- Compass
- Paper, pencil
- Signal flare
- Whistle
- Plastic sheeting
- Medicine dropper
- Matches in a waterproof container
- Plastic storage containers, bags
- Shut-off wrench, to turn off house gas & water
- Sewing kit (needles, thread)
- Aluminum foil

Sanitation
- Toilet paper, towelettes*
- Soap, liquid detergent*
- Feminine supplies*
- Plastic garbage bags, ties
- Plastic bucket with tight lid
- Disinfectant
- Household chlorine bleach

IMPORTANT FAMILY DOCUMENTS
Keep these records in a waterproof, portable container.
- Will, insurance policies, contracts, deeds, stocks and bonds.
- Passports, social security cards, immunization records.

Preparedness Information

American Red Cross
www.redcross.org

Illinois Terrorism Task Force
www.ready.illinois.gov

Illinois Emergency Management Agency
www.state.il.us/iema