

Pike County Health Department

606 West Adams Street
Pittsfield, IL
62363 -- 217-285-4407 x. 116, 117 or 118

Dear Food Services,

Please be aware of the following changes, effective January 1st, 2019:

1. Certified Food Protection Manager

One topic of major change are the requirements for establishments and CFPM licenses. The new rules state that all “Persons in Charge” must hold a current and valid CFPM license, at Level 1 and Level 2

establishments. Prior to this Level 2 establishments only needed one CFPM to supervise the kitchen, but now one needs to be present at all times. Additionally, where the PIC/CPFM has been “allowed to take incidental absences”, I.e. go to the bank or take a sick day, without a certified substitute covering for them, this will no longer be allowed.



We anticipate some food facilities will need to certify more staff to meet these requirements and we are enclosing information about online and classroom setting courses that are locally more available.

If upon inspection, no CFPM is present, the facility will be given a total of 30 days to provide sufficient CFPMs. After initial inspection where establishment is found out of compliance, PCHD’s repeat violation process may be

triggered and fines assessed. Please take this new rule **SERIOUSLY** and find our enforcement policy enclosed in this letter.

Please call with any Questions - 217-285-4407 ext. 116 Payton McKinnon, 117 Lynnette Johns or 118 Jane Johnson

2. Water, Weather and Other Emergencies

Additionally we want to remind all facilities that winter weather goes hand in hand with boil orders, power outages and other emergencies. You facility must have an approved WRITTEN plan of operations if you opt to stay open during an electrical or water outage .

Attached are general boil order guidelines.

Please note – your local public water supply is required to provide notification for boil orders and they will also tell you when the boil order is lifted. There is no such thing as a “24 hour boil order” – your best option is to check with the water supply to for notification as to when the boil order is called off. And, IEPA requires all water to be boiled for 5 minutes to destroy pathogens if you plan to use it as potable water. No inline water filters or services for coffee or soda have been cleared for use during boil orders. If you believe your system is

adequate, please call us and we will be pleased to double check for you!



3. Illinois Smoke Free Laws

Winter commonly also brings increased indoor smoking complaints. Please review your policies and make sure you have correct signage, that you do not allow smoking within 15 feet of an operable door or window, and you do not allow any ashtrays to be present in these mandated, non-smoking areas.

Another area of concern is the construction and operation of outdoor smoking areas. Any outdoor smoking areas shall not be enclosed and must be totally self-service. No employees are allowed to provide any services in this area – food or drinks consumed in this area must be picked up by the customer and carried out to the smoking area by the customer.

We are very pleased with the high level of compliance we see with the SFIA laws in this County – if you have ANY questions, please call us!



Where you can find additional info:

<https://www.fda.gov/downloads/Food/GuidanceRegulation/RetailFoodProtection/FoodCode/UCM607410.pdf>

The food code changes effective January 1, 2019 include:

- 1) The “PIC” – “Person in Charge” shall be a Certified Professional Food Manager
 - 2) Written procedures shall be adopted by the PIC to assure employees are regularly monitoring food temperatures
 - 3) Added a new section on the “Use of Bandages, Finger Cots or Finger Stalls” requiring every food employee working with exposed food uses an impermeable cover over (bandage, finger cot or finger stall) on the wrist, hand or finger shall cover this with and a single use glove.
 - 4) Written procedures must be developed and on hand for employees to follow when cleaning up vomiting and diarrheal events .
 - 5) A new section was added indicating raw animal foods must be stored separately during storage, preparation, holding and display from fruits and vegetables before they are washed and redesignated
 - 6) Cooking time shall be extended from 15 seconds to 17 seconds for mechanically tenderized and injected meats, comminuted fish, comminuted meat, comminuted game animals commercially raised for food under voluntary inspection and raw eggs that are not prepared to a customer’s order.
 - 7) All level 2 food service facilities must have a Certified Professional Food Manager on duty when food is prepared and or served.
 - 8) If food services plan on staying open for an extended time during an extended water or electrical outage if written operational plans have been approved by the health department
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