

2015
SUMMER



VILLAGE OF WHEELING
FOOD NEWS

FOOD HANDLER TRAINING REQUIRED

REMINDER!! . . .

As of December 31, 2014, all food handlers working in restaurants are required to have food handler training, unless they already have a valid Illinois Food Service Sanitation Manager Certification. A food employee or food handler is defined to be any individual working with unpackaged food, food equipment or utensils or food contact surfaces.

All food service employees fall under that category.

All current employees must obtain training as soon as possible. New employees must obtain training within 30 days of hire. Food handlers must renew their accreditation every 3 years.

The food handler course is available on line. The course must be ANSI accredited and approved by the Illinois Department of Public Health, Division of Food, Drugs and Dairies.

The training is available through Serve Safe at: www.servesafe.com

For a complete list of all food handler courses with American National Standards Institute (ANSI) you may go to the Village of Wheeling website: www.wheelingil.gov Go to Services > Community Development > Public Health > Food Handler Training. Click on the website link.

The Village of Wheeling health inspectors will be enforcing this law effective immediately. We will ask for a list of current food preparation and ware washing employees and their matching training records. A copy of food handler training certificate should be kept on file in the establishment and be accessible to health inspectors.

If even one food handler is found without training at the time of inspection, it will be cited as a violation on the inspection report to be corrected by the next routine inspection.

If you have any questions regarding this, contact Health Officer Beverly Slaby.



Health Division Personnel:

Beverly Slaby, Health Officer

847-499-9045 bslaby@wheelingil.gov

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847-499-9048 sfried@wheelingil.gov

*** Please share the information in this newsletter with all management staff, and food preparation employees.

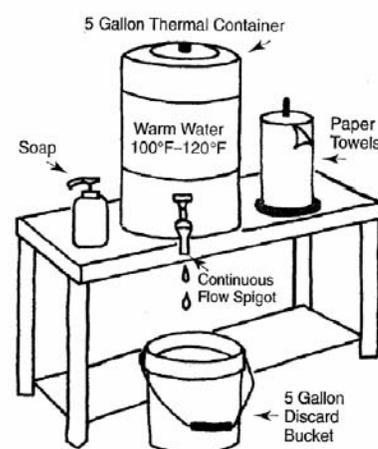
Outdoor Grilling at Restaurants



The health division receives request from restaurants to grill outside during the summer months. The following guidelines have been instituted to allow outside cooking to be conducted in a safe and sanitary manner. The foods cooked outside must be brought inside for hot holding unless served immediately to the customers.

Health Division regulations:

- Grill cooking must be done on the premises immediately adjacent to the fixed food service establishment. All other food preparation and food service must be done within the facility, except that patrons or cooks may apply condiments and sauces from approved dispensers to immediate servings.
- The grill must be located on a smooth and easily surface such as concrete, brick and asphalt.
- Grills shall be effectively separated from public access and not in close proximity to waste receptacles or dumpsters.
- A hand wash station is required for the washing of employee's hands.
- Products being grilled shall be protected from contamination. A grill cover must be provided.
- Raw products that are brought out from inside the restaurant must be cooked immediately. No raw products shall be allowed to sit outside unrefrigerated.
- All cooked potentially hazardous food products must be held and served inside the facility at 135° F or above if not immediately consumed.
- A certified food service manager shall be onsite at all times that foods are being grilled.



Fire Prevention Bureau regulations:

Fire extinguishers for use with open-flame cooking devices

- A minimum 5 pound ABC fire extinguisher shall be provided in close proximity to outdoor cooking operations. The extinguisher shall be provided with a current inspection tag and not be a unit removed from a required location within the business.
- Cooking operations where oils or similar materials are being utilized shall be provided with a K-Class fire extinguisher. The extinguisher shall be provided with a current inspection tag and not be a unit removed from a required location within the business.

Indoor storage of open-flame cooking devices

- Charcoal cooking devices shall have all coals and ashes removed from the equipment before storing it within a structure.
- Propane gas cooking devices may be stored within a structure providing the storage location is approved by the Fire Department Fire Prevention Bureau.

Outdoor Grilling at Restaurants continued...

Outdoor use of open-flame cooking devices :

- Charcoal burners and other open-flame cooking devices (i.e. – Gas grills) shall not be operated within 10 feet of tents and structures, including overhangs.
- Combustible materials such as leaves, vegetation, paper products, tablecloths, charcoal bags, lighter fluid containers, etc. should be stored a safe distance away from open-flame cooking devices.
- Fires in charcoal type open-flame cooking devices should only be ignited with an approved lighter fluid and never gasoline or other flammable/combustible liquids. Charcoal lighter fluid should not be added to any open flame or embers.
- Prior to operation of open-flame cooking devices the unit should be inspected in accordance with the manufacturer's recommendations.
- Cooking devices shall not be located in a manner that that impacts or obstructs exiting pathways or building exits.
- Cooking operations should be attended at all times.
- Charcoal ashes should be thoroughly wetted and soaked before disposing. Suitable non-combustible containers (i.e. – metal) with a lid shall be provided for the disposal of any used coals or ashes created by the cooking device. This container shall not be brought inside the building. All coals/ashes shall be cooled before placing into dumpsters or similar trash containers.

IMPORTANT....

Prior to the use of an open-flame cooking device for commercial use, a site plan showing the type of cooking device, location, proximity to existing/proposed tents and/or buildings shall be submitted to the Village of Wheeling Fire Prevention Bureau and Health Division for review.

Send it to Health Officer Beverly Slaby via email at bslaby@wheelingil.gov or via Fax at 847-459-2656.

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.



The Importance of Kitchen Exhaust Hood Cleaning

Restaurants and food service operations have an exhaust hood and ductwork over the stove to exhaust smoke, steam, and fumes out of the building. These exhaust gases leave a residue on the inside of the ductwork. This is usually a grease residue of some sort, depending on the type of cooking. Char broilers commonly leave heavy black grease. Chinese wok cooking normally deposits a sticky or rubbery residue. When a charcoal or wood-burning stove is used, soot and ash residue builds up in the ductwork.

The majority of kitchen fires begin with cooking equipment that flare into the hood and ducts of the kitchen exhaust system. Therefore, restaurant and food service owners and managers should strive to keep their cooking equipment and kitchen exhaust systems free of built-up grease. Regular maintenance of a kitchen exhaust system is one of the primary defenses against fire hazards. By keeping these systems working at their best, they will also evacuate smoke and grease out of the building more effectively to produce a cleaner, cooler kitchen and better working environment.



The frequency of cleaning is always dependent on the volume and type of cooking.

- Exhaust systems high in volume cooking such as 24 hour restaurants, establishments with charbroiling, wok cooking and heavy fryer use should be cleaned every 3 months.
- Exhaust systems in moderate cooking facilities can be cleaned every 6 months.

Contract a professional cleaning service to clean the hood and ducts. Make sure the cleaning company gets up into the hood and ducts to effectively remove all grease and accumulations. The cleaning of the hood interior, filters and baffles should be done routinely by kitchen employees and will help reduce the build up in the hood and ducts. Make sure that the baffles and filters are put back properly, eliminating any gaps. Filler strips can be used between the filter to prevent grease and smoke from getting up into the duct work. Professional services will supply a certificate, tag or sticker which should be posted at or near the hood as proof of service. The tag or certificate should include the date of service or cleaning and the name of the company. Posting the next date of service helps the owners and managers to remember when the next cleaning date is due

Attention Food Service Manager

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