

FOOD NEWSLETTER

PIKE COUNTY HEALTH DEPARTMENT *Celebrating 40 years of service.*

www.pikecoilhealth.org

Edition

#2

2007

Keeping Ice Safe

Please consider the following requirements when providing ice:

1. Do not eat or drink ice that has been used to chill foods or beverages. Ice must be stored in a food-grade container and dispensed with an approved scoop or utensil.
2. Fill the ice container so contaminants cannot enter the ice, keeping it off the floor when filling it.
3. Clean and sanitize the ice container daily.
4. Provide ice from a machine that is not directly connected to the drain. One of the largest Foodborne illness outbreaks in the state of Illinois was caused by an ice machine that was not properly plumbed.
5. Never store chemicals on or beside an ice machine.
6. Wash hands before bagging or scooping ice. Remember—ice is a food.
7. Never smoke, eat or drink around ice-making equipment.
8. Ice machines should be cleaned frequently. Slime and mold can build up inside, allowing bacteria to grow.

Merit Foot Awards

Merit Food Awards will have a new look for 2007. A picture will be taken and submitted to the local newspapers for special recognition of the facility and their staff. What a great opportunity to promote your business in the public eye!!

E-Mail For Information

Please e-mail Joyce at the health department at jmathews@pikecoilhealth.org to give us your email and contact information. This includes staff who would like to receive information. You will receive confirmation back that we have gotten it. We will send information to you by e-mail regarding recalls, new food information, and future newsletters. Please go to our website, www.pikecoilhealth.org to find updated information regarding classes and other pertinent food information.

Cleaning vs. Sanitizing

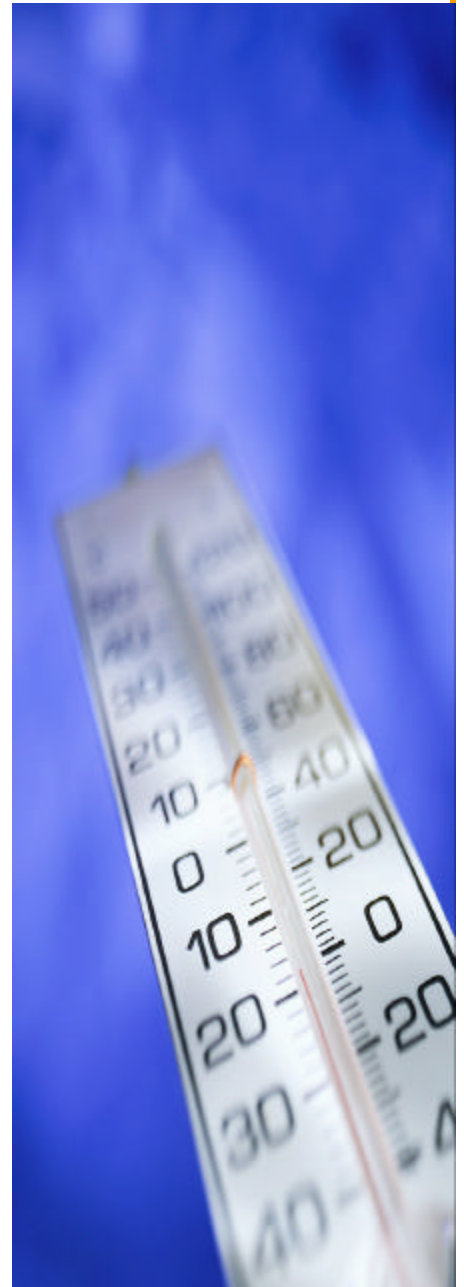
A dirty surface cannot be properly sanitized. Have you looked in your sanitizing bucket where the wiping cloths are stored? Do you have a greasy residue around the sides? Frequently the bucket is not being kept clean. Often a residue builds up on plastic containers. Before they can be properly sanitized, use a detergent, and cleanser such as soft scrub, comet, or Ajax to remove the residue, then proceed with the rinsing and sanitizing step. Do not use a harsh abrasive when cleaning plastics as they tend to scratch the surface.



Do you know your temperatures?

1. Cold foods must be kept at this temperature or below:
 - a. 45°
 - b. 41°
 - c. 38°
 - d. 38°
2. Poultry should be cooked to this temperature or above:
 - a. 140°
 - b. 165°
 - c. 180°
 - d. 175°
3. Bacteria grow best in the danger zone, which is
 - a. Between 0° and 140°
 - b. Between 41° and 140°
 - c. Between 41° and 220°
 - d. Between 0° and 220°
4. Running water to thaw food, should be at or below:
 - a. 50°
 - b. 70°
 - c. 90°
 - d. 110°
5. Water at the **kitchen** hand sink should be at least:
 - a. 100°
 - b. 110°
 - c. 120°
 - d. It does not matter as long as it feels hot to the touch.
6. Food must be reheated to the following temperature:
 - a. 155°
 - b. 165°
 - c. 175°
 - d. 212°

Answers to the above questions: All answers are "B"



Designated Sinks

Sinks are to be used per their designated use. Hand sinks for hand washing, mops in the mop sink, etc. Dishes are not to be washed, rinsed or soaked in the hand sink or the mop sink. Dishes are to be washed, rinsed and sanitized in the three-compartment sinks. Foods should be drained and washed in the food prep sink.

Five Hour Class This Fall

If anyone at your establishment would like to take a 5-hour class this fall, please call the health department. A class will be scheduled if there are enough interested individuals.

RESTAURANT OWNERS CAN BENEFIT FROM MAKING THEIR ESTABLISHMENTS SMOKE-FREE

Business Benefits:

- Lower costs for fire and property insurance. Plus there are few claims to report.
- A cleaner restaurant with few maintenance and replacement cost resulting from smoke pollution.
- Patrons are more likely to return to a restaurant because it is smoke-free.

Health Benefits:

- It is estimated that second-hand smoke causes 3,000 lung cancer deaths among **NON-SMOKERS** each year.
- A non-smoker's risk of heart disease can increase by 25 percent from exposure to second-hand smoke.
- Each year more than 38,000 **NON-SMOKERS** die of cardiovascular disease as a result of second-hand smoke exposure.

75-80 percent of Illinois residents are **NON-SMOKERS**. Smoking is not a protected right under the U.S. Constitution, or federal or state law.



Pike County Smoke-Free Eating Establishments



Pittsfield

Illini Hospital Coffee Shop
Kentucky Fried Chicken
Pittsfield Jiffi Stop/Taco John's
Catering & More
Pizza Hut
Carl's Cardinal Inn
Good Times Roll Skating Rink
McDonald's

Hardee's
Giovanni's Pizza
Subway
The Ole Red Barn
Crossroads Center
Pike County Senior Citizen's Council
Pittsfield Community Center

Barry

Wendy's
Bow Lake Golf Course
Colver Family Winery
The Cree-Mee

New Canton

Jim's Country Diner

Pleasant Hill

Pleasant Hill Jiffi Stop

Baylis

Illinois Xtreme Whitetails Lodge

New Salem

TB Gray House Bed and Breakfast

Nebo

Heartland Lodge

Griggsville

Sell Best Auction Company

Perry

Perry Quick Mart

Kinderhook

Sprague's Kinderhook Lodge

Hull

Railsplitter Inn and Country Store
Molly's Café

Congratulations on Your Clean Air!

For More information, call Pike County Health Department at 217-285-4407
This project was made possible by funds received from the Illinois Department of Public Health