

Illinois Food Safety Advisory Committee

Illinois Department of Public Health
Division of Food and Dairies

MINUTES from September 20, 2011 beginning at 10:10 a.m. at Heartland College in Normal, Illinois (Room CCB 1406).

In Attendance: Pat Welch, Elizabeth Watkins, Tom Smith, Kevin Dreesman, Brian Turner, Linda Foutch, Mark Kohorst, Lori Churchill, Don Cavi, Rodney Cruise, Joe Cooper, Steve Mange, Rob Karr, Elaine Sebald, Steve DiVincenzo, Melissa Estes

1. Agency Reports

- a. **FDA- Joe Cooper reported.** The district is finishing their Fy11 assignments. They are looking for a State Liaison that will work out of the Chicago Office. The FDA Road Show was a success with 90 participants. Food Modernization Act groups are forming. FDA/ IDPH has been busy with 3 different foodborne investigations.
- b. **USDA-** Nothing to report
- c. **IDOA-** Nothing to report
- d. **IDPH- Bill Beaty reported.** Pat Welch was selected as new Retail Food Manager of IDPH. A lot of IDPH is retiring and positions will not be filled if they are General Revenue Fund. Some programs may need to cease due to lack of personnel. The Farmers Market Task Force has been signed, and their first report will be due in 2012. This committee needs to fill vacancies from previous members (IEHA, Chicago, NIPH Consortium). The issuing of foodborne kits went well- 56 LHDs participated and 258 people participated in the quiz. Need more participation from the Southern counties. Perhaps the remaining kits can be handed out during the Food Safety Symposium.

2. **FSSMC subcommittee recommendations-** Dr. Catherine Counard, Director of Health, Village of Skokie presented. The subcommittee was made up of Industry representatives, local health departments, NIPHC, IAPHA, IEHA and IALEHA. A copy of the "Recommendations of the Food Service Sanitation Manager Certification Subcommittee" was distributed. These are the recommendations the subcommittee is making to the Food Safety Advisory Committee which in turns is making to the Department.

Approx. 20% of those holding FSSMC certificates are in robust industry positions, while the other 80% are in smaller businesses that lack proper training. Usually, no training material is handed out so the manager can train co-workers. Illinois is the only state with its own food safety exam. There

may not be documentation to show that a 16 hour course is better than an 8-hour class, but a 1-day class will be cheaper to attend. Over 90% of out-of-state managers are denied in Illinois because of the certification process. Also, all foodhandlers need to be trained on a 5-year basis. This foodhandler training is also a national trend that needs to be looked at here. Proctors are restricted. Local health departments are asking IDPH to develop a subcommittee for Regulatory Authority.

Brian Turner presented a letter from the Illinois Restaurant Association. IRA opposes the reduction of training hours that the subcommittee agreed on. They feel the training hours should increase instead of decrease.

The subcommittee still will be working with the Department on the changes as these go through the legislative process and rule making process. This could possibly take up to 2 years.

- 3. Cottage Food - P.A. 97-0393** -Will be effective Jan 1, 2012. Local Health Depts need to decide if they are going to accept regulating the Cottage Food Operations in their jurisdiction. Counties may want to consider issuing certificates to the operators so they can be verified at local Farmer's Markets. A Technical Information Bulletin on cottage food operations will be completed by the next Food Safety Advisory Committee to review. IDPH legal has concerns with the states involvement as the Act specifically states no regulation by the Illinois Department of Public Health and the Illinois Department of Agriculture. If the local does not want to accept the program, then that county defaults back to the previous law (which does not allow cottage industries in the State).

Linda Foutch mentioned that we need a definition of "jellies and jams" because some are now being made with reduced sugar. Counties should consider working closely with their Farmer's market managers.

4. Technical Information Bulletins

TIB #20 – Meat Market Inspections- finalized

TIB # 41- Outdated Infant Formula- finalized

TIB #43 – Production of Restaurant Yogurt- finalized

New TIB'S:

- 1. Growing Produce to be used in retail food establishments including hospitals, schools, congregate meals for seniors-** IDPH may need to develop a fact sheet. Elaine Sewald was very against IDPH developing a TIB on raw produce and gardens. Her argument is that these products are far more safer than what is bought in the store.

- 2. Vacuum Packaging, Cook Chill and Sous Vide Packaging- 77 ILCS 750** has not been updated since 1992 with respect to Reduced Oxygen packaging. Kevin Dreesman has proposed that a TIB be drafted to reflect the changes in food science over the past 19 years.
- 5. Upcoming trainings:**
Peoria Sept. 28th and 29th – Food Safety Symposium
E. Peoria Oct. 4th and 5th – AIMFES Fall Conference
- 6. New items-** Rodney Cruise (IDOA) proposed that we start looking at door-to-door sales and delivery services that are springing up through the state. Some services have a warehouse where inspections are conducted; and these are fine to operate. A delivery service needs to travel someplace to pick the product up.

 - a. He also wanted to clarify that Local Health Departments are allowed to inspect the meat processors if they are operating outside of their “normal business hours” and especially if they are cooking, smoking or curing any products in the facility. IDOA inspects the packaging of raw animal muscle/ tissue only. Products that are prepared for retail will not have the inspection mark.
- 7. Next Meeting** – We will have a telephone conference on Oct 3, 9:00 am and then a regular meeting on Nov. 8th in Bloomington.
- 8. Adjournment-** Meeting adjourned at 12:45 pm