

# Important Food Code Updates for 2018

## WHY:

The Illinois Department of Public Health (IDPH) has adopted the 2013 FDA Federal Food Code with plans for full implementation in 2019. The Winnebago County Health Department will be adopting the same Code as other local health departments in the State of Illinois. In anticipation of this adoption, there are several code changes that you should be aware of including: training for staff regarding **allergen awareness**, minimum requirements for the **Certified Food Protection Manager (CFPM)**, and standards for the **Person in Charge (PIC)**.

## WHAT:

- **Allergen Awareness Training** will be required for all certified food protection managers in high risk facilities. Facilities exempt from this requirement are schools, assisted living facilities, long term care facilities, grocery stores, convenience stores, and day cares. **A Certificate of Course Completion** must be kept at the establishment and made available to the health inspector upon request. **Training** must be accredited by the American National Standards Institute (ANSI) or another reputable accreditation agency under the ASTM International E2659-09 Standard Practice Programs. These training programs are transferable between employers. Recertification is required every three years. For more information:  
<https://www.foodallergy.org/education-awareness/community-resources/restaurant-workers>
- High and medium risk food facilities are required to have a **Certified Food Protection Manager (CFPM)**. Effective January 1, 2018, the additional IDPH certificate has been eliminated. IDPH will no longer post course listings or certify instructors or proctors. For more information:  
<http://www.ilga.gov/legislation/fulltext.asp?DocName=&SessionId=91&GA=100&DocTypeId=HB&DocNum=3684&GAID=14&LegID=105636&SpecSess=&Session>
- **A Person in Charge (PIC)** will be required at all times of operation. The PIC may not be the CFPM. The PIC will need to demonstrate knowledge by responding correctly to 17 questions regarding food safety and handling content including:
  - Relationship between the prevention of foodborne disease and the personal hygiene of a food employee;
  - Responsibility of the PIC for preventing the transmission of foodborne disease by a food employee who has a disease or medical condition that may cause foodborne disease;
  - Symptoms associated with the diseases that can be transmitted through food or beverage;
  - Significance of the relationship between maintaining the time and temperature of potentially hazardous food and the prevention of foodborne disease;
  - Hazards involved in the consumption of raw or undercooked meat, poultry, eggs, and/or fish;
  - Required food temperatures and times for safe cooking of potentially hazardous food including meat, poultry, eggs and fish;
  - Required temperatures and times for the safe refrigerated storage, hot holding, cooling and reheating of potentially hazardous food.

Please visit our website, [http://www.wchd.org/index.php?option=com\\_content&view=article&id=473&Itemid=829](http://www.wchd.org/index.php?option=com_content&view=article&id=473&Itemid=829) and click on the link to the specific duties of the Person in Charge as listed in the 2013 FDA Code. You will also find a link to the 2013 FDA Code.

In order to help you better understand and comply with these changes, the Winnebago County Health Department will be hosting informational sessions on the adoption of the new code. Please check our website regularly for notices on the upcoming sessions.