



#ILHungerSummit

# 2016 HUNGER SUMMIT

Wyndham Springfield City Centre  
700 E. Adams St., Springfield, IL 62701  
Tuesday, May 10, 2016

**2:15 - 3:30 P.M.**

## **WORKSHOP SESSIONS #1**

BEST PRACTICES FOR COMMUNITY PROGRAMS:  
“KEEPING OUR NEIGHBORS SAFE: PROPER  
HANDLING OF HEALTHY FOOD”

Illinois Room (Mezzanine)

**Mitzi Baum, M.S.**

Director of Food Safety,  
Feeding America

**Michael Goss**

Manager of Food Safety,  
Greater Chicago Food Depository

**Jessica McAnelly, BA, LEHP**

Food Program Training Manager,  
Illinois Department of Public Health

**Michele Zurakowski - Moderator**

Executive Director,  
Oak Park River Forest Pantry



**TOGETHER  
WE CAN  
SOLVE  
HUNGER**

 ILLINOIS COMMISSION  
TO END HUNGER

**FEEDING<sup>®</sup>  
AMERICA**



# The Feeding America Network

**200** MEMBER  
FOOD BANKS

+

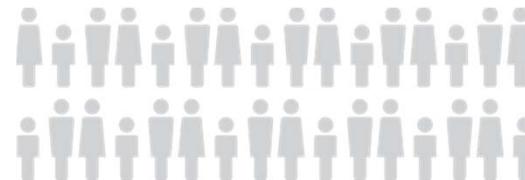


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**60K** FOOD  
PANTRIES  
AND MEAL  
PROGRAMS

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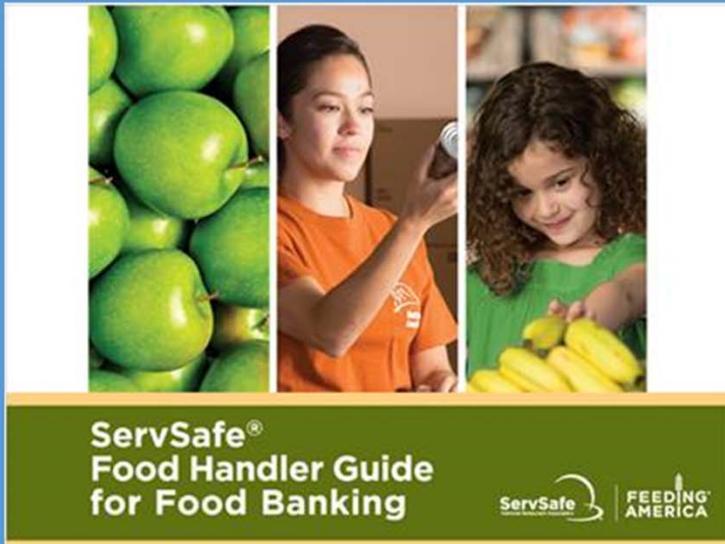
**46M**  
AMERICANS  
SERVED ANNUALLY



### We Focus On:

- Providing food safety resources for the food banks and partner agency network.
- Working with federal regulators to identify solutions to current obstacles to food donation.
- Providing education and training opportunities in food safety for the Feeding America network.
- Promoting a food safety culture in all of the Feeding America food banks and partner agencies.
- Working to ensure food safety throughout the food bank supply chain.
- Leading the hunger-relief sector in food safety.





Training book customized for food banks  
and partner agencies.

Coming this summer:

Webcast instruction!

## Contact Information

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**Michael Goss**

**Manager of Food Safety**

**Greater Chicago Food Depository**

# BACK TO THE BASICS

Never neglect the basic principles of food safety:

- **Cleaning and Sanitation**
- **Time and Temperature Control**
- **Proper Personal Hygiene**

# PREVENT HAZARDS

- Pathogens that cause foodborne illness cannot be seen, tasted or smelled. Because of this, extra care must be taken to *prevent* hazards from occurring.
- The only way to keep food safe is to ensure it does not become *unsafe* in the first place!
- Always prevent dangerous food from being consumed as opposed to reacting to an incident.

# FOOD SAFETY CULTURE

## **Partner vs. Police:**

- **Manage Food Safety by embracing a positive food safety culture as opposed to a strict ‘checklist mentality’.**
- **Enforce food handling best practices by strengthening positive behavior and:**
  - **lead by example**
  - **give practical instruction and context**
  - **show recognition**

# Local Health Department Inspections

## Jessica McAnelly

### Illinois Department of Public Health

What do inspectors look for?

- Approved source
- Proper storage and handling
- Adequate staff training
- Facility



# Food Source



- Meat, poultry, eggs must all be Department of Agriculture stamped
- Whole, uncut, unprocessed produce currently has no required stamp or inspection process, however there's voluntary FDA Good Agricultural Practices program
- Traceback information is required for recalls, important to keep invoices/receipts

# Proper Storage and Handling



- Raw meat and poultry must be kept frozen solid for long-term storage
- Whole, uncut, unprocessed produce can be stored at room temperature, however keeps longer if chilled.
- If any open bulk product is broken down or there's any preparation, many more requirements must be met.

# Staff Training (only required if preparation or bulk re-packaging)

- Illinois Food Service Sanitation Manager Certification

1. 8 hour training
2. Lengthy exam taken in person
3. Certificate valid for 5 years



- Illinois Food Handler Training

1. 1-2 hour online training
2. Must be ANSI or IDPH approved training
3. Certificate valid for 3 year

# Facility

- Insect and rodent control
- Restrooms
- Cleaning/sanitizing areas (if applicable)
- Dry storage, refrigeration, freezers



# CONTACT INFORMATION

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