Sangamon County
Department of Public Health

TO: Illinois State Fair Food/Beverage Concessionaires

FROM: James D. Stone, M.A., C.P.H.A, Director of Public Health
Sangamon County Department of Public Health

DATE: May 17, 2016

RE: **ILLINOIS STATE FAIR FOOD SANITATION TRAINING and INFORMATION**

All food/beverage concessionaires must comply with the Illinois Department of Public Health "State Fair Temporary Food Service Sanitation Guidelines" to operate at the Illinois State Fair. Please read the attached guidelines carefully since they address specific problems noted at previous fairs. Also included is a self-inspection checklist that is designed to assist you with a pre-opening inspection and assist you in conducting a daily inspection of your concession stand. The checklist is a method to help you determine if you comply with the Illinois Department of Public Health guidelines to operate at the Illinois State Fair. It is very important that you read and use both of these documents.

Food/beverage concession operators are required to attend a mandatory food safety and sanitation training meeting presented by the Sangamon County Department of Public Health. At least one supervisory representative from each food/beverage booth is required to attend the training meeting **prior** to opening a concession at the fair. Concessionaires who fail to do so will not be allowed to open.

The mandatory training sessions will be held at the following times and location:

Illinois State Fair/Springfield
Emerson Building (Health Department office - 2nd Floor)

Tuesday, August 9, 2016	2 p.m.
Wednesday, August 10, 2016	10 a.m. and 2 p.m.
Thursday, August 11, 2016	10 a.m. and 2 p.m.
Friday, August 12, 2016	10 a.m.

Some of the critical and high-risk procedures of handling food that cause people to become ill include: NOT Cooking to the proper temperatures, NOT Holding food at proper temperatures, handling foods with Bare Hands and Cross Contaminating foods.

Norovirus is by far the leading cause of foodborne illness outbreaks in Illinois and in the U.S. It is estimated that as many as half of all food-related illnesses may be caused by norovirus. People working with food who are sick with norovirus are a particular risk to others, because they handle the food and drink many other people will consume. Since the virus is so small, a sick food handler can easily - without meaning to - contaminate the food he or she is handling. Many of those eating the contaminated food may become ill. Do not allow food workers to handle food when ill. Food handlers must wash hands often.

Leftover Potentially Hazardous Food

Please remember that leftover, potentially hazardous food items shall be discarded at the end of the day. No potentially hazardous food shall be carried over to the next day. Examples include cooked meats, corn dogs, and prepared gravies. This also includes prepared waffle batter, funnel cake batter and corn dog batter containing egg and egg products or milk and milk products.

The above provision excludes whole roasts for barbecue sandwiches. Whole roasts may be prepared a day in advance provided procedures based on Hazard Analysis Critical Control Point (HACCP) are used and written permission is given by the health department. The written approval for this practice shall be posted at all times in the stand.

Potentially Hazardous Foods

Potentially hazardous food items shall be maintained at an internal temperature of 41ºF of below or at an internal temperature of 135ºF or above. Potentially hazardous food includes any food that consists in whole or in part of milk or milk products, eggs, meat, poultry, fish, shellfish, edible crustacea, or other ingredients, including synthetic ingredients, in a form capable of supporting rapid and progressive growth of infectious or toxigenic microorganisms. **Potentially hazardous food items also include: cut melons, sprouts and cut tomatoes. These items shall be maintained at the temperature required for potentially hazardous food.**

If you have any questions concerning the food service guidelines or the training sessions, please contact:

Sangamon County Department of Public Health
2833 S. Grand Ave. East
Springfield, IL 62703
217-535-3145

Have a very successful, safe and healthy Fair in 2016.

Illinois Department of Public Health Division of Food, Drugs and Dairies

Pre-Opening and Daily Self-Inspection Checklist for Fairs and Temporary Food Service Establishments

The following can be used to assist you in conducting a daily self-inspection of your stand before you open. Carefully read the attached "Fairs and Temporary Food Service Establishments Guideline" for more complete information. If you are missing any of the required equipment, **DO NOT OPEN.** **NOTE:** Any potentially hazardous food held or stored between **41°F and 135°F** must be destroyed.

[ ] Six separate sinks, pails or basins for:
- (a) Washing, rinsing and sanitizing utensils and equipment;
- (b) Washing hands;
- (c) Wiping cloths for food contact surfaces; and
- (d) Wiping cloths for non-food contact surfaces.

[ ] A metal-stemmed thermometer (not glass) accurate to +/- 2 degrees F for checking food temperatures.

[ ] A thermometer for each mechanical refrigeration unit (refrigerator or freezer) accurate to +/- 3 degrees F.

[ ] Equipment, utensils, etc., in good condition (no chips, pitting, rust, etc.). All equipment and utensils must be cleaned and sanitized before the beginning of the fair or event and as often as necessary, but no less than once a day. Any stand that is found to have a food buildup on its equipment shall be shut down until all equipment is disassembled, cleaned and sanitized.

[ ] Detergent, sanitizer and sanitizer test strips available in each stand where utensils are cleaned.

[ ] Hand soap and paper towels for hand washing.

[ ] Sufficient mechanical refrigeration to hold **cold** potentially hazardous food temperature at **41° F** or below at all times. Commercial-grade refrigeration units are strongly suggested.

[ ] Mechanical hot-holding equipment to maintain **hot** food temperatures at **135° F** or above when required.

[ ] Hair restraints available and used by all employees so hair is covered and contained. Visors and hair spray are not considered to be effective hair restraints.

[ ] All food prepared in an unapproved area, kitchen or location and/or from an unapproved source will not be allowed.

[ ] All food stands constructed to facilitate cleaning of the food preparation area. Any food stand that is not in good repair (holes in screens, chipped paint, unsealed wood preparation tables or shelves, etc.) will not be allowed to open.

[ ] All walls, ceilings and windows screened or protected with an approved air curtain to prevent entry of insects. All doors must be self-closing.

[ ] A stand constructed in compliance with Section C of the "Fairs and Temporary Food Service Establishments Guidelines."