

Differences Between Illinois Food Service Sanitation Code and TAP Series Food Safety Manager Certification Training

There are some distinct differences between the material contained in the TAP training materials and the Illinois Food Service Sanitation Code. **Trainees attempting certification in Illinois will be responsible for following the Illinois Code in their establishments.**

1. The TAP materials explain that some jurisdictions require the use of single-use gloves

The Illinois Food Service Sanitation Code states that food employees shall avoid direct contact with ready-to-eat food whenever possible and, to the extent possible, shall handle ready-to-eat food only with suitable utensils such as deli tissue, spatulas, tongs, or single-use gloves.

2. The TAP materials discuss the different types of thermometers that are used in foodservice establishments.

The Illinois Food Service Sanitation Code states that metal stem-type numerically scaled indicating thermometers accurate to plus or minus 2 degrees Fahrenheit shall be provided and used to assure attainment and maintenance of proper internal cooking, holding, or refrigeration temperatures of all potentially hazardous foods.

3. The TAP materials do not mention the exclusive use of Grade A eggs.

The Illinois Food Service Sanitation Code states that (if using shell eggs) only clean whole Grade A eggs, with shell intact and without cracks or checks shall be used.

4. The TAP materials state that eggs must be stored immediately in refrigeration units that will hold them at an ambient air temperature of 45 degrees Fahrenheit (7 degrees Celsius) or lower.

The Illinois Food Service Sanitation Code states that intact shell eggs shall be stored at a temperature of 41 degrees Fahrenheit or less, unless the eggs are dated and refrigerated at 45 degrees Fahrenheit for no more than three days.

5. The TAP materials state that live shellfish shall be stored in their containers at an internal temperature of 45 degrees Fahrenheit or as low as 35 degrees Fahrenheit.

The Illinois Food Service Sanitation Code states that molluscan shellfish shall be cooled to 41 degrees Fahrenheit or below within 4 hours of receipt.

6. The TAP materials discuss different types of temperature taking devices, but do not list requirements for each jurisdiction.

The Illinois Food Service Sanitation Code states that each mechanically refrigerated storage facility storing potentially hazardous food shall be provided with a numerically scaled indicating thermometer, accurate to plus or minus 3 degrees Fahrenheit. Located to measure the air

temperature in the warmest part of the facility and located to be easily readable.

7. The TAP materials list the main hot-holding temperature as 135 degrees Fahrenheit as stated in the 2005 Food Code.

The Illinois Food Service Sanitation Code states that the main hot-holding temperature is 140 degrees Fahrenheit.

8. The TAP materials list the internal cooking temperature for whole beef roasts, corned beef roasts, pork roasts, and cured pork roasts such as ham, shall be cooked to heat all parts of the food to 145 degrees Fahrenheit for 4 minutes.

The Illinois Food Service Sanitation Code lists the internal cooking temperature for all parts of roasts of beef and corned beef as being 145 degrees Fahrenheit for 3 minutes.

9. The TAP materials state that microwave cooking must be done to reach an internal cooking temperature of 165 degrees Fahrenheit.

The Illinois Food Service Sanitation Code states that raw animal foods cooked in a microwave oven shall be: rotated and stirred throughout or midway during cooking to compensate for uneven distribution of heat; covered to retain surface moisture; heated an additional 25 degrees Fahrenheit above the temperature specified below to compensate for shorter cooking times; and allowed to stand covered for 2 minutes after cooking to obtain temperature equilibrium.

- o Shell eggs prepared for immediate service (145 degrees F for 15 seconds + 25 degrees F)
 - o *Fish (145 degrees F for 15 seconds + 25 degrees F)
 - o *Pork and game animals, comminuted fish and meats, injected meats and shell eggs that are not prepared for immediate service (155 degrees F for 15 seconds + 25 degrees F)
 - o *Field dressed wild game animals, poultry, stuffed fish, stuffed meat, stuffed pasta, stuffed poultry, or stuffing containing fish, meat or poultry (165 degrees F + 25 degrees F)
10. The TAP materials state that food held in cold storage is to be held at 41 degrees Fahrenheit or below.

The Illinois Food Service Sanitation Code states that food held in cold storage can be held at 41 degrees Fahrenheit or below. Refrigeration units unable to maintain a product temperature of 41 degrees Fahrenheit may continue to be used until January 1, 2006, provided the product temperature is maintained at 45 degrees Fahrenheit or less at all times and all potentially hazardous foods prepared on-site or opened containers/packages of commercially processed food products are dated and refrigerated for no longer than three days after preparation or opening, respectively. In the event the dated product is not used or sold within 3 days, the product shall be discarded.

11. The TAP materials describe the HACCP program and suggest checking with local regulatory officials regarding the requirements.

The Illinois Food Service Sanitation Code states that all retail food establishments processing food in a reduced oxygen atmosphere, curing, fermenting or smoking must develop a HACCP program and maintain a copy of this program at the processing site for review by the appropriate regulatory authority. These plans must be pre-approved by the health

department.

12. The TAP materials recommend fifty foot-candles of light in food-preparation areas.

The Illinois Food Service Sanitation Code states that permanently fixed artificial light sources shall be installed to provide at least 20 foot-candles of light on all food preparation surfaces and at equipment or utensil-washing work areas. At least 10 foot-candles of light in walk-in refrigeration units, dry food storage areas, and all other areas.

13. The TAP materials do not contain this language regarding consumer advisory or raw or undercooked animal food.

The Illinois Food Service Sanitation Code states that if a food service establishment offers any raw or under-cooked animal food, such as meat, poultry, eggs or seafood (including shellfish), in ready-to-eat form or offers any ready-to-eat food containing animal food as a raw ingredient, the food service establishment operator shall advise consumers of the presence of such raw or under-cooked animal food and advise consumers of the increased health risk of eating such foods in raw or under-cooked form, especially for certain populations. The advisory shall include the following:

"The Illinois Department of Public Health advises that eating raw or under-cooked meat, poultry, eggs or seafood poses a health risk to everyone, but especially to the elderly, young children under age 4, pregnant women, and other highly susceptible individuals with compromised immune systems. Thorough cooking of such animal foods reduces the risk of illness."

14. The TAP materials state that pork shall be cooked to an internal temperature of 145 degrees Fahrenheit for at least 15 seconds.

The Illinois Food Service Sanitation Code states that pork shall be cooked to heat all parts to a temperature of 155 degrees Fahrenheit for 15 seconds.