

ACCORDING TO THE FDA, **FOODBORNE DISEASE-CAUSING ORGANISMS CAUSE:**

48 mil
Illnesses

128,000
Hospitalizations

3,000
Deaths

HEALTH AND REDUCED PRODUCTIVITY COSTS ARE ESTIMATED TO BE:

\$10–83 bil



**FOODBORNE
ILLNESS**

Please refer to Illinois Department of Public Health (IDPH) or Food & Drug Administration (FDA) websites for the entire versions of these new codes.

www.dph.illinois.gov/topics-services/food-safety/retail-food

www.fda.gov/food/guidanceregulation/retailfoodprotection/foodcode/ucm374759.htm



VILLAGE OF SCHAUMBURG
COMMUNITY DEVELOPMENT DEPARTMENT
HEALTH DIVISION

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Community Development Health Division **FOOD SAFETY**

**Village of Schaumburg
has adopted
the FDA Food Code.**

See inside for
significant changes.

The Village of Schaumburg's Health Division conducts routine unannounced inspections of all establishments holding a food license to prevent foodborne disease. Foods may be contaminated physically, chemically or biologically; our Food Program dedicates countless hours preventing food sources from being exposed to potential contaminants and conditions conducive to disease transmission. Our goal is to protect Schaumburg residents and guests by providing a safe place in which to live, work and play.

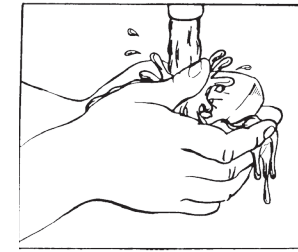
The U.S. Food and Drug Administration (FDA) published the Food Code, a model to create a level playing field across jurisdictional lines and different levels of government. FDA's Food Code provides a scientifically sound technical and legal basis for regulating the food service segment of the industry (restaurants, grocery stores and institutions i.e. nursing homes, day cares and schools).



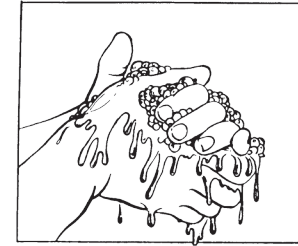
The Village of Schaumburg has adopted the FDA Food Code. Significant changes include the following:

- **New Inspection Form** has been created with two focuses: Foodborne Illness Risk Factors and Public Health Interventions/ Good Retail Practices.
- **Demonstration of Knowledge** is needed from the PERSON IN CHARGE who accepts responsibility for food safety measures at the establishment.
- **Conditional Employee or Food Employee Interview and Reporting Agreements** must be available for inspection.
- Application for **Bare Hand Contact Procedure** is required for food employees to touch ready-to-eat food with bare hands.
- **Food Temperature Logs** are to be kept and available for inspection to ensure foods are being monitored and at appropriate required temperatures.
- Procedures for **Clean-up of Vomiting and Diarrheal Events** must be in place and followed when discharge of vomitus or fecal matter occurs on food establishment surfaces.
- In order to **Control Pests** on an ongoing basis, preventative measures are required to focus on pest prevention by routinely inspecting shipments of foods and supplies and securing a professional service.
- **Allergy Awareness Training** to understand basic allergen awareness principles.

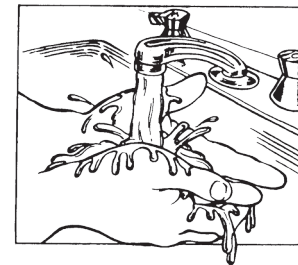
Proper Handwashing



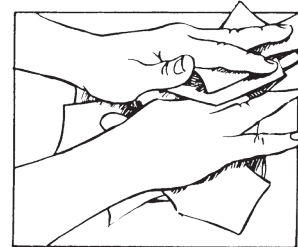
1
Wet hands with soap and warm water.



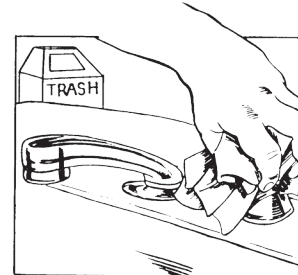
2
Rub hands for 10-15 seconds. Get under fingernails and between fingers.



3
Rinse under warm running water.



4
Dry hands on your own clean towel.



5
Turn off water with paper towel. Throw towel away.