

Differences between the Illinois Food Service Sanitation Code and the ServSafe training materials

There are some distinct differences between the material contained in the ServSafe 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. If there are any questions about the information should be directed to the National Restaurant Association Solutions. Please contact Science and Regulatory Relations at 312-715-1010.

1. The ServSafe 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 TCS (PHF) food.

2. The ServSafe materials require Milk and Dairy Products to be pasteurized and comply with FDA Grade A standards.

The Illinois Food Service Sanitation Code requires Milk and Dairy Products used or served to be pasteurized and meet Grade A standards as established by the Illinois Grade A Pasteurized Milk and Milk Products Act. Dry milk and dry-milk products shall be pasteurized.

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

The Illinois Food Service Sanitation Code states only clean whole Grade A eggs, with shell intact and without cracks or checks or pasteurized liquid, pasteurized shell, pasteurized frozen, or dry eggs or pasteurized dry egg products shall be used, except that hard-boiled peeled eggs, commercially prepared and packaged, may be used.

4. The ServSafe 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 ServSafe 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 ServSafe materials recommends to consider using pasteurized shell eggs or egg products when prepping egg dishes that need little or no cooking.

The Illinois Food Service Sanitation Code states pasteurized shell eggs or egg products shall be substituted for raw eggs in the preparation of foods such as Caesar salad, hollandaise or béarnaise sauce, mayonnaise, meringue, eggnog, ice cream, and egg-fortified beverages that are:

Not properly cooked to 145 degrees Fahrenheit (63 degrees Celsius) or above for 15 seconds for shell eggs that are broken and prepared in response to a consumer's order and for immediate service;
Not properly cooked to 155 degrees Fahrenheit (68 degrees Celsius) or above for 15 seconds for shell eggs that are not prepared for immediate service; or
Not included in a consumer advisory as described in subsection.

7. The ServSafe 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.

8. The ServSafe 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 ServSafe 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.

10. The ServSafe 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.

11. The ServSafe 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.

12. The ServSafe materials states one can hold cold food without temperature control for up to 6 hours if you meet these conditions.

Hold the food at 41 degrees Fahrenheit (5 degrees Celsius) or lower before removing from refrigeration.

Label food with the time removed and the time at which it must be thrown out (6 hours).

Make sure the food does not exceed 70 degrees Fahrenheit (21 degrees Celsius). Throw out food that exceeds this temperatures.

Serve, sell, or throw out food with in the 6 hours.

The Illinois Food Service Sanitation Code states one can hold cold food without temperature control for up to 4 hours if you meet these conditions.

Hold the food at 41 degrees Fahrenheit (5 degrees Celsius) or lower before removing from refrigeration.

Label food with the time removed and the time at which it must be thrown out (4 hours).

Serve, sell, or throw out food within the 4 hours.

13. The ServSafe materials refer to operations that mainly serve high-risk populations to never serve raw send sprouts or raw or undercooked eggs, meat, or seafood.

The Illinois Food Service Sanitation Code refer to operations that mainly serve high-risk populations to never serve raw send sprouts or raw or undercooked eggs, meat, or seafood. In addition, never serve juice that has NOT been processed to prevent, reduce, or eliminate the presence of pathogens and never hold raw eggs without temperature control.

14. The ServSafe 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.

15. The ServSafe materials recommends to wash hands according to the following steps:

Rinse under clean running warm water.

Apply soap.

Rub together vigorously for at least 10-15 seconds while:

Cleaning underneath fingernails and between hands.

Thoroughly rinse under clean running warm water.

Dry hands and arms with single-use paper towel or warm air dryer.

The Illinois Food Service Sanitation Code to wash hands according to the following steps:

Rinse under clean running warm water.

Apply soap.

Rub together vigorously for at least 20 seconds while:

Cleaning underneath fingernails and between hands.

Thoroughly rinse under clean running warm water.

Dry hands and arms with single-use paper towel or warm air dryer.

16. The ServSafe materials states to remove all jewelry from hands and arms before prepping food or when working around prep areas, except for a plain metal band ring.

The Illinois Food Service Sanitation Code states food employees shall not wear jewelry on their arms and hands while preparing food, except for a plain ring such as a wedding band or medical information jewelry.

17. The Illinois Food Service Sanitation Code states game animals received for sale or service must comply with the criteria specified in code 750.110.

18. The Illinois Food Service Sanitation Code requires Milk and milk products for drinking purposes shall be provided to the consumer in an unopened, commercially filled package not exceeding one pint in

capacity, or drawn from a commercially filled container stored in a mechanically refrigerated bulk milk dispenser. Where a bulk milk dispenser for milk and milk products is not available and portions of less than $\frac{1}{2}$ one-half pint are required for mixed drinks, cereal, or dessert service, milk and milk products may be poured from a commercially filled commercially-filled container. of not more than one half gallon capacity.

Milk and milk products for drinking purposes in hospitals, nursing homes or day care centers may be dispensed from commercially filled containers into individual serving vessels by food service personnel for service to the consumer.

Cream or half and half shall be provided in an individual service container, protected pour-type pitcher, or drawn from a refrigerated dispenser designed for such service.