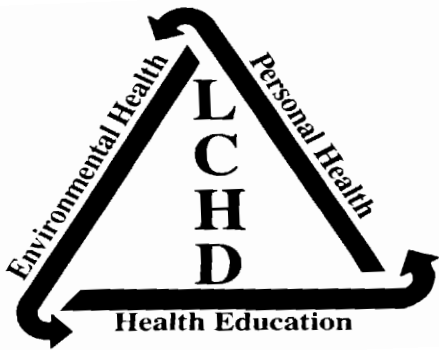


MEDIA RELEASE



Date: August 21, 2025
To: All Media
From: LaSalle County Health Department
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Ottawa, IL 61350
Contact: Jenny Barrie (ext. 74315)
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For Immediate Release

“31st Annual Food Service Seminar”

Ottawa, IL – The LaSalle County Health Department will be sponsoring their Thirty-First Annual Food Service Seminar on September 8, 2025. The seminar will be held at Senica’s Oak Ridge, Rt. 6, LaSalle. Everyone is welcome to attend. Registration is from 8:00 a.m. to 8:30 a.m. The seminar will begin at 8:30 a.m. and will conclude at approximately 4:30 p.m. The day will consist of speakers from Quik-Kill Pest Eliminators, Inc., Performance Food Service -Thoms Proestler (PFG), Peoria City/County Health Department, LaSalle County Health Department, Illinois Department of Public Health (IDPH), U.S. Food and Drug Administration, Cintas Corporation, and OSF Healthcare.

Topics include:

- Pest control
- Chemical hazards and safety in the food service industry
- Public health emergencies in a food establishment
- History of food safety
- Service animals and food establishments,
- IDPH program updates
- Plumbing in food establishments
- First Aid/Life Vac
- Norovirus

September is National Food Safety Education Month. It provides an opportunity to raise awareness about steps that can be taken to prevent food poisoning. The Centers for Disease Control and Prevention (CDC) estimates that annually, 48 million people in the U.S. – roughly one in six Americans –

-more-

contract some form of foodborne illness, resulting in symptoms that can include nausea, vomiting, diarrhea, cramping, fever, and chills. Of those cases, 128,000 lead to hospitalization, and an estimated 3,000 deaths annually are attributed to foodborne illness.

Foodborne illness is preventable when you follow the basic safety guidelines – clean, separate, cook, and chill:

- Clean: Wash your hands, utensils, and surfaces often when you cook.
- Separate: Raw meat, turkey, chicken, seafood, and eggs can spread germs. Separate them from cooked food and fresh produce.
- Cook: Use a food thermometer to make sure foods are cooked to an internal temperature that kills germs.
- Chill: Refrigerate perishable foods (foods likely to spoil or go bad quickly) and leftovers within 2 hours, or within 1 hour if the food is exposed to temperatures above 90°F (like a hot car or summer picnic).

For more information about National Food Safety Education Month, visit the CDC website at

https://www.cdc.gov/food-safety/?CDC_AAref_Val=https://www.cdc.gov/foodsafety/education-month.html. To

pre-register for the food service seminar, please call the LaSalle County Health Department at (815) 433-3366 or visit www.lasallecountyil.gov.

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