

IL Food Code-FDA Adoption

Egyptian Health Department

Saline

White

Gallatin

1

RISK DESIGNATIONS FOR CODE PROVISIONS

Systematic risk evaluation process used to assign code provisions to one of 3 groups:

- **Priority item** - Provision has direct connection to preventing foodborne illness – compliance is a priority
 - (denoted with a superscript P^P)
- **Priority foundation item** - Provision provides foundation for, or enables compliance with, priority items
 - (denoted with a superscript Pf^{Pf})
- **Core item** - Remaining provisions that promote sanitation and good retail practices

PRIORITY ITEM-Example

- 2-201.11 (A) Responsibility of Permit Holder, Person in Charge, and Conditional Employees
 - (1) Employee shall notify PIC if...Has any of the following symptoms:
 - (a) Vomiting,^P
 - (b) Diarrhea,^P
 - (c) Jaundice,^P
 - (d) Sore throat with fever,^P....

3

PRIORITY FOUNDATION ITEM -Example

2-201.11 (B) The PERSON IN CHARGE shall notify the REGULATORY AUTHORITY when a FOOD EMPLOYEE is:

- (1) Jaundiced,^{Pf} or
- (2) Diagnosed with an illness due to a pathogen as specified under Subparagraphs (A)(2)(a)-(e) of this section. ^{Pf}

4

Major Food Allergen.**(1) "Major food allergen" means:**

(a) Milk, EGG, FISH (such as bass, flounder, cod, and including crustacean shellfish such as crab, lobster, or shrimp), tree nuts (such as almonds, pecans, or walnuts), wheat, peanuts, and soybeans; or

(b) A FOOD ingredient that contains protein derived from a FOOD, as specified in Subparagraph (1)(a) of this definition.

(2) "Major food allergen" does not include:

(a) Any highly refined oil derived from a FOOD specified in Subparagraph (1)(a) of this definition and any ingredient derived from such highly refined oil; or

(b) Any ingredient that is exempt under the petition or notification process specified in the Food Allergen Labeling and Consumer Protection Act of 2004 (Public Law 108-282).

5

SUPERVISION

SUBPART 2-101 RESPONSIBILITY

2.101.11

- Designates a Person in Charge (PIC)
- PIC present at establishment during all hours of operation

750.540

- All food service establishments (except category 3) shall be under the operational supervision of a food service Sanitation manager.

6

SUPERVISION

SUBPART 2-102 KNOWLEDGE

- Demonstration 2-102.11
 - PIC shall demonstrate knowledge of foodborne disease prevention, HACCP principles and Code requirements
 - Three ways:
 1. Compliance
 2. Q&A/Dialogue
 3. Certification (accredited)

7

SUPERVISION

SUBPART 2-102 KNOWLEDGE

- Prevention of foodborne diseases
- Personal hygiene & sanitation practices
- Major food allergens and symptoms
- Time/Temperature relationships
- Reporting requirements for PICs, food employees and conditional employees
- PIC needs to be a Certified Food Protection Manager

8

SUPERVISION SUBPART 2-103.11 DUTIES

Emphasis placed on employee management duties

- Operations: not in a private home/living quarters
- Authorized personnel
- Employees & other persons comply with Code
- Handwashing & monitoring
- Inspection per receiving, approved source, temperature
- Proper cooking temperatures & cooling procedures
- Consumer advisory
- Sanitization
- Employees properly trained and aware of employee health policy

9

Food Handler Training

All food handlers, other than someone holding a food service sanitation manager certificate, shall receive or obtain training in basic food handling principles, as outlined in Section 750.3410, within 30 days after employment.

Training is available online-links available on the Egyptian Health Department website.

www.egyptian.org

10

IL 750.500 GENERAL EMPLOYEE HEALTH

Responsibility of permit holder

- 750.500(a) The permit holder shall require employees and conditional employees to report to the person in charge information about their health and activities as they relate to diseases that are transmissible through food. An employee or conditional employee shall report the information within 24 hours and in a manner that allows the person in charge to reduce the risk of foodborne disease transmission, including providing necessary additional information, such as the date of onset of symptoms and an illness, or of a diagnosis without symptoms, if the employee or conditional employee:

11

Symptoms Include:

- Vomiting,
- Diarrhea,
- Jaundice,
- Sore throat with a fever, or
- A lesion containing pus such as a boil or infected wound that is open or draining

12

FORM 1-B Conditional Employee or Food Employee Reporting Agreement

Preventing Transmission of Diseases through Food by Infected Conditional Employees or Food Employees with Emphasis on Illness due to Norovirus, Salmonella Typhi, Shigella spp., or Shiga toxin-producing Escherichia coli (STEC), nontyphoidal Salmonella or Hepatitis A Virus

The purpose of this agreement is to inform conditional employees or food employees of their responsibility to notify the person in charge when they experience any of the conditions listed so that the person in charge can take appropriate steps to preclude the transmission of foodborne illness.

I AGREE TO REPORT TO THE PERSON IN CHARGE:

Any Onset of the Following Symptoms, Either While at Work or Outside of Work, Including the Date of Onset:

1. Diarrhea
2. Vomiting
3. Jaundice
4. Sore throat with fever
5. Infected cuts or wounds, or lesions containing pus on the hand, wrist, an exposed body part, or other body part and the cuts, wounds, or lesions are not properly covered (such as boils and infected wounds, however small)

Future Medical Diagnosis:

Whenever diagnosed as being ill with Norovirus, typhoid fever (Salmonella Typhi), shigellosis (Shigella spp. infection), Escherichia coli O157:H7 or other STEC infection, nontyphoidal Salmonella or hepatitis A (hepatitis A virus infection)

Future Exposure to Foodborne Pathogens:

1. Exposure to or suspicion of causing any confirmed disease outbreak of Norovirus, typhoid fever, shigellosis, E. coli O157:H7 or other STEC infection, or hepatitis A.
2. A household member diagnosed with Norovirus, typhoid fever, shigellosis, illness due to STEC, or hepatitis A.
3. A household member attending or working in a setting experiencing a confirmed disease outbreak of Norovirus, typhoid fever, shigellosis, E. coli O157:H7 or other STEC infection, or hepatitis A.

I have read (or had explained to me) and understand the requirements concerning my responsibilities under the Food Code and this agreement to comply with:

1. Reporting requirements specified above involving symptoms, diagnoses, and exposure specified;
2. Work restrictions or exclusions that are imposed upon me; and
3. Good hygienic practices.

I understand that failure to comply with the terms of this agreement could lead to action by the food establishment or the food regulatory authority that may jeopardize my employment and may involve legal action against me.

Conditional Employee Name (please print) _____ Date _____

Signature of Conditional Employee _____ Date _____

Food Employee Name (please print) _____ Date _____

Signature of Food Employee _____ Date _____

Signature of Permit Holder or Representative _____ 13 _____ Date _____

PERSONAL CLEANLINESS PART 2-3

2-301.12 Cleaning Procedure.

(B)FOOD EMPLOYEES shall use the following cleaning procedure in the order stated to clean their hands and exposed portions of their arms, including surrogate prosthetic devices for hands and arms:

- (1)Rinse under clean, running warm water;^P
- (2)Apply an amount of cleaning compound recommended by the cleaning compound manufacturer;^P
- (3) Rub together vigorously for at least 10 to 15 seconds while:
 - (a)Paying particular attention to removing soil from underneath the fingernails during the cleaning procedure,^P and
 - (b)Creating friction on the surfaces of the hands and arms or surrogate prosthetic devices for hands and arms, finger tips, and areas between the fingers;^P
- (4) Thoroughly rinse under clean, running warm water;^P and
- (5)Immediately follow the cleaning procedure with thorough drying using a method as specified under § 6-301.12.^P

PERSONAL CLEANLINESS

PART 2-3

2-301 Hands and Arms

2-301.12 Cleaning Procedure.

(C) To avoid recontaminating their hands or surrogate prosthetic devices, FOOD EMPLOYEES may use disposable paper towels or similar clean barriers when touching surfaces such as manually operated faucet handles on a HANDWASHING SINK or the handle of a restroom door.



Fingernails

2-302.11

- Nails should be trimmed and maintained so that the edges are cleanable and not rough.
- Unless properly wearing gloves, a food employee may not have on fingernail polish or artificial nails when working with exposed food



PERSONAL CLEANLINESS PART 2-3

2-303 Jewelry

2-303.11 Prohibition.

Except for a *plain ring such as a wedding band*, while preparing FOOD, FOOD EMPLOYEES may not wear jewelry including medical information jewelry on their arms and hands.



17

HYGIENIC PRACTICES PART 2-4

2-401 Food Contamination Prevention

2-401.11 Eating, Drinking, or Using Tobacco.

(A) Except as specified in ¶ (B) of this section, an EMPLOYEE shall eat, drink, or use any form of tobacco only in designated areas where the contamination of exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES; or other items needing protection can not result.

**NO SMOKING
EATING or DRINKING
IN THIS AREA**



2-401.13 Use of Bandages, Finger Cots, or Finger Stalls

If used, an impermeable cover such as a bandage, finger cot or finger stall located on the wrist, hand or finger of a FOOD EMPLOYEE working with exposed FOOD shall be covered with a single-use glove.

19

RESPONDING TO CONTAMINATION EVENTS

2-501 Procedures for Responding

2-501.11 Clean-up of Vomiting and Diarrheal Events.

A FOOD ESTABLISHMENT shall have written procedures for EMPLOYEES to follow when responding to vomiting or diarrheal events that involve the discharge of vomitus or fecal matter onto surfaces in the FOOD ESTABLISHMENT. The procedures shall address the specific actions EMPLOYEES must take to minimize the spread of contamination and the exposure of EMPLOYEES, consumers, FOOD, and surfaces to vomitus or fecal matter. ^{Pf}

20

SPILL KIT



3-2 SOURCES, SPECIFICATIONS AND ORIGINAL CONTAINERS AND RECORDS

****Food from unsafe sources is one of the top 5 contributing factors in foodborne illnesses****

- Source of food must comply with food laws
- Food prepared in a private home may not be served
- Fish served raw or undercooked must comply with 3-402.11-12
- Whole muscle steaks that will be served undercooked must meet specifications
- Food in hermetically sealed containers must come from a processing plant



COMPLIANCE WITH FOOD LAWS

- 3-201.11 Meat, poultry & eggs not ready to eat or pasteurized must be labeled with safe handling instructions
- 3-201.13 / 3-202.14
 - Milk and milk products must be pasteurized and meet Grade A standards
 - Egg products pasteurized



23

SAFE HANDLING INSTRUCTIONS

This product was prepared from inspected and passed meat and/or poultry. Some food products may contain bacteria (that could cause illness if the product is mishandled or cooked improperly. For your protection, follow these safe handling instructions.



Keep refrigerated or frozen.
Thaw in refrigerator or microwave.



Keep raw meat or poultry separate from other foods.
Wash cutting surfaces (including cutting boards), utensils,
and hands after touching raw meat or poultry.



Cook thoroughly.



Keep hot foods hot. Refrigerate leftovers
immediately or discard.

SAFE SOURCES

- 3-201.14 **Fish**: Commercially or legally harvested
- 3-201.15 **Molluscan Shellfish** must be obtained from sources approved under the National Shellfish Sanitation Program or the Interstate Certified Shellfish Shippers List
- 3-201.16 Mushrooms picked in the wild may not be offered for sale or service



24



3-202 SPECIFICATIONS FOR RECEIVING

3-202.11 Temperature

- TCS refrigerated foods shall be at or below **41°F** when received
- Unless another temperature is specified under law such as milk and molluscan shellfish
- Raw eggs ambient air temperature of 45°F or less
- TCS foods cooked and received **hot 135°F**
- Food labeled as frozen should be **frozen**
- Upon receipt, TCS foods shall be free of evidence of previous temperature abuse



25

3-3 PROTECTION FROM CONTAMINATION AFTER RECEIVING

3-301.11 Preventing Contamination from Hands

- Employees must wash hands
- No bare hand contact with ready-to-eat (RTE) food*
- Minimize bare hand contact with other (non-RTE) food

*Does not apply to RTE food subsequently cooked. Or when otherwise approved by Regulatory Authority 3-301.11(E)



26

3-403.11 REHEATING

3-403.10

- Cooked and refrigerated food that is prepared for immediate service in response to a consumer order may be served at any temperature

3-403.11 Reheating for Hot Holding

- All parts of the FOOD reach a temperature of at least 165°F for 15 seconds
- Reheating shall be done rapidly and may not exceed 2 hours
- Microwave oven cooked so that all parts of food reach 165°F for 15 seconds and then stirred, covered and allowed to sit for 2 minutes
- Ready to Eat Food/TCS Food commercially manufactured reheated to 135°F

27

COOLING OF TCS FOODS

3-501.14(A)

- Cooling of properly cooked TCS foods (hot)
 - 6 hours (135°F to 70°F within the first 2 hours)

3-501.14(B)

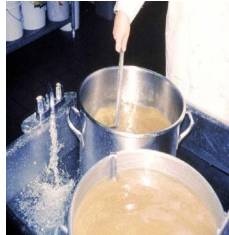
- Cooling of TCS foods made from room temperature ingredients
 - 4 hours

3-501.14(C)

- Cooling received TCS foods (molluscan shellfish)
 - 4 hours

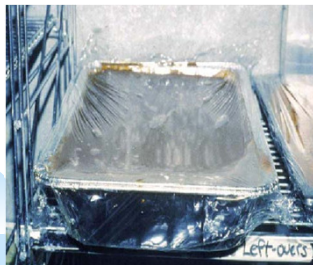
28

3-501.15 COOLING METHODS



Agitated Water

Refrigeration



Ice Bath

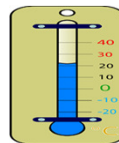


29

LIMITATION OF GROWTH OF ORGANISMS OF PUBLIC HEALTH CONCERN

3-501.19 Time as a Public Health Control

- Food is marked when removed from temperature control
- Maintain written procedures
- Discard unmarked, mismarked product containers, or when time limit is exceeded
- Food is consumed or discarded within time limit
- Cooked and served, or if RTE, served within the time limit



30

TIME ONLY

3-501.19 Time (ONLY) as a Public Health Control

Time limit....4 hours

Or 6 hours...IF

- Food temperature of 41°F or less
- Monitored to not exceed 70°F
- Discarded if temperature exceeds 70°F



31

DATE MARKING

3-501.17 Date Marking

- RTE PHF/TCS Food
- Prepared on-premises (and held cold for >24 hours)
- Marked to indicate date by which food will be consumed, sold, or discarded
- 7 days or less at 41°F
- Commercially processed food opened in a food establishment
- Date marked when opened per Code time/temperature parameters
- May not exceed processor use-by date

32

3-603.11 CONSUMER ADVISORY

- Any animal food served raw, undercooked, or otherwise processed without eliminating pathogens either RTE or as an ingredient in another RTE food must provide the **consumer risk disclosure**
- Can be in a brochure, deli case or menu advisory, product label, table tent, placard or other effective method
- Disclosure must provide a description of the food i.e. oysters on the half-shell or an asterisk with a footnote that states menu item contains or may contain raw animal food



33

The Illinois Department of Public Health advises that eating raw or undercooked 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. For further information, contact your physician or public health department.

34

Vent hoods 4-204.11

*Hoods, fans, guards and ducting shall be designed to prevent grease or condensation from draining or dripping onto food, equipment or single service items.

Cold plate 4-204.16

*Except for cold plates that are constructed integrally with an ice storage bin, beverage tubing and cold-plate beverage cooling devices may not be installed in contact with stored ice.

35

COOKING AND BAKING EQUIPMENT

- The food-contact surfaces of cooking and baking equipment must be cleaned at least every twenty-four hours.
- This section does not apply to hot oil cooking and filtering equipment if it is cleaned as specified in Subparagraph 4-602.11 (D)(6).
- The cavities and door seals of microwave ovens must be cleaned at least every 24 hours by using the manufacturer's recommended cleaning procedure.



36

4-602.11 FREQUENCY OF CLEANING

- Surfaces contacting TCS foods at least every 4 hours, except:
- Less frequently
 - Stored food containers at proper temperatures, cleaned when empty
 - Utensils/Equipment in refrigerated rooms
 - Salad bars, cafeteria lines (24 hrs)*

37

4-602.11(C) & (D)

Frequency of Cleaning Surfaces contacting TCS Food at least every 4 hours, except:

- Temperature measuring devices in food
- Reach-in refrigerators – as necessary
- If cleaning schedule is approved (food type, amount of residue accumulated, maintenance temperature)
- In-use utensils stored in 57° C/135° F water (24 hours)

38

4-602.11(E) FREQUENCY NON-TCS FOODS

- Any time contamination occurs
- At least every 24 hrs for iced tea dispensers and consumer self-service utensils
- Before restocking—self service
- Ice bins, beverage dispensing per manufacturer specification, or preclude soil or mold

39

ILPC - FIXTURES IN A FOOD SERVICE ESTABLISHMENT

890. Appendix A. Table B Minimum Number of Plumbing Fixtures

- Food service establishments with no more than 10 combined employees and seats (for patrons) at any one time need not provide public restrooms, provide that the employee restrooms are accessible and made available to the public.
- In addition to providing separate hand-washing facilities in the kitchen for employees, all food service establishments shall provide a **minimum one service/utility sink and one three-compartment** sink to sanitize dishes and eating utensils; however a mechanical dishwasher may be substituted for a three-compartment sink to sanitize dishes and utensils.

40

6-101.11 INDOOR SURFACE CHARACTERISTICS

- Materials for floors, walls and ceilings:
 - Smooth, durable, cleanable
 - Non-absorbent in areas of food prep, ware washing, walk-ins and restrooms
 - Carpet*

41

6-201.14 CARPETING

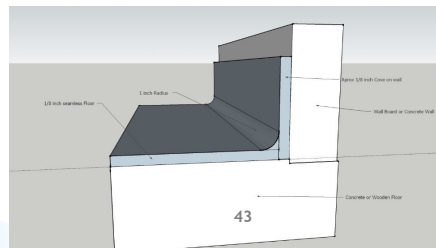
- **Only** in areas not subject to moisture, flushing or spray cleaning
- Closely woven and easily cleanable
- Securely attached, tightly to the wall, under the coving



42

6-201.13 JUNCTURES

- (A) areas where **water flushing is not used** shall be coved and closed no larger than 1mm or 1/32"
- (B) areas where **water flushing is used** shall have drains and be graded to the drain along with coved and sealed junctures



6-201.15 FLOOR COVERINGS MATS AND DUCKBOARDS

- Designed to be removable
- Easily cleanable



6-202.11 LIGHT SHIELDS

- Light bulbs shall be shielded, coated or shatter-resistant except:
 - In areas used to store food in unopened packages
 - When food packaging will not be affected by broken glass
 - When food packaging may be cleaned of broken glass



45

6-202.12 HVAC & 6-202.13 INSECT CONTROL DEVICES

- HVAC systems shall not contaminate food or food contact surfaces
- Insect control devices shall not be located over food prep areas
- Insect fragments shall be prevented from falling on food or food related items



46

6-202.15 PROTECTED OUTER OPENINGS

- Closing or filling holes and gaps
- Closed, tight-fitting windows and doors
- 16 mesh screens
- Properly designed air curtains or
- Other effective means



47

PRIVATE HOMES AND LIVING OR SLEEPING QUARTERS PROHIBITED

6-202.111 PRIORITY ITEM

- May not be used for a food establishment operation

6-202.112

- Living and sleeping quarters shall be separated

48

DRESSING ROOMS AND LOCKERS

6-305.11(A) Dressing rooms shall be **provided** if employees regularly change clothes

(B) Lockers shall be **provided** for storing clothes and possessions

6-403.11 Lockers shall be located where food cannot be contaminated

6-501.110 Dressing rooms and lockers shall be **used**

49

ILPC -SELF-PERFORMED PLUMBING IN COMMERCIAL ESTABLISHMENTS

- Illinois Plumbing License Law (225 ILCS 320/3)
- Only licensed plumbers and registered plumbing contractors can perform plumbing in **commercial establishments**
 - “Plumbing” includes: repair, removal, replacement, maintenance installation or re-installation of piping, fixtures, appurtenances, and appliances for a supply of water for all purposes (i.e. installing a new water heater)
 - This does not include minor repairs which do not require changes in the piping or result in the above (i.e. repairing a handle or leak)

50

HANDWASHING SINKS

5-205 - Operation & Maintenance

5-205.11 Using a Handwashing Sink

- Accessible for use at all times
- Used for no other purpose



HANDWASHING SINKS

6-301.13

- Other sinks may not have hand washing aids or devices
 - No paper towels or hand soap at mop sinks, food prep sinks, ware washing sinks



52

6-301.14 Handwashing Signage

A sign or poster that notifies food employees to wash their hands shall be provided at all handwashing sinks used by food employees and shall be clearly visible to food employees



53

PART 5-2 PLUMBING SYSTEM



5-203 – Numbers and Capacities

5-203-12 Toilets & Urinals

- Not fewer than required by law, but at least one

5-203.13 Service Sink

- At least one mop sink or curbed facility



54

6-306.10 SERVICE SINKS

- A service sink or curbed cleaning facility shall be provided (as specified under 5-203.13(A))

6-501.16

- After use, mops shall be placed in a position that allows them to air-dry without soiling walls, EQUIPMENT, or supplies



55

6-404.11 DISTRESSED MERCHANDISE

- SEGREGATION AND LOCATION
 - Credit, redemption or return
 - PRIORITY FOUNDATION ITEM



56

6-501.15 CLEANING MAINTENANCE TOOLS

- Prevent contamination
 - Priority Foundation Item
 - Cannot use a prep sink, hand sink, or ware washing sink
 - To prepare cleaning solutions
 - Disposing waste water
 - Cleaning maintenance equipment

57

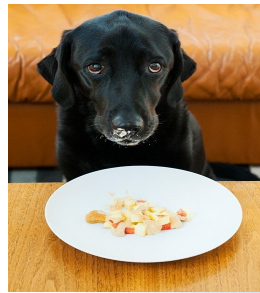
6-501.115 PROHIBITING ANIMALS

- Priority Foundation Item
- (A) Live animals are not allowed on the premises of a food establishment except:
- (B) If the animal cannot contaminate food, equipment and single-use articles
 - Fish in aquariums
 - Shellfish on ice, refrigeration or display tank
 - Patrol dogs and sentry dogs
 - Service animals in dining or sales area

58

6-501.115 PROHIBITING ANIMALS CONTINUED

- Pets in dining rooms of institutional care facilities
 - Separation from food areas and dining area
 - Condiments, equipment and utensils are not out when pets are there
 - Effective cleaning before next meal service



59

PART 7-1 LABELING AND IDENTIFICATION

Original Containers 7-101.11

- Containers of poisonous or toxic materials and personal care items shall bear a legible manufacturer's label

Working Containers 7-102.11

- Working containers shall be clearly and individually identified with the common name



60

PART 7-1 LABELING AND IDENTIFICATION

Working Containers

- Working containers shall be clearly and individually identified with the common name

Label
Confusion



61

7-201.11 SEPARATION

.....so that they can not contaminate food equipment, utensils, linens, and single service and single-use articles by:

- spacing/partitioning to separate
- being located below

62

MEDICINE AND FIRST AID

7-207.11 Medicines

- Only medicines necessary for the health of employees or for children in day centers

7-207.12 Refrigerated Medicines

- Stored in a package or container and kept inside a covered and leak proof container

7-208.11 First Aid Supplies

- Labeled and stored not to contaminate food, etc.



New inspection report

- In Compliance
- Out of Compliance
- Not Observed
- Not Applicable
- Foodborne Illness Factors
- Good Retail Practices

APPENDIX A

Page ____ of ____ **Food Establishment Inspection Report**

As Governed by State Code Section XXX.XXX Establishment _____ Zip Code _____
 De Good County _____ Address _____ Telephone _____
 12345 City Street, Our Town, State 11111 _____ City/State _____ Date _____
 Permit Holder _____ License/Permit # _____
 Purpose of Inspection _____ Risk Category _____

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS	
Once designated compliance status (IN, OUT, N/A) for each numbered item	Risk factors are important practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public health interventions are control measures to prevent foodborne illness or injury. Risk factors require immediate correction.
Mark compliance: OUT=not in compliance, N/A=not observed, N/A=not applicable	Mark "N" in appropriate box for GDS and/or in GDS-compliance status during inspection. Repeat correction
Compliance Status	Compliance Status
1 IN OUT N/A Person in charge present, demonstrates knowledge, and performs duties	16 IN OUT N/A Food separated and protected
2 IN OUT N/A Certified food protection manager	17 IN OUT N/A Proper disposal of refuse, previously served, reconditioned and unsafe food
3 IN OUT N/A Management, food employee and conditional employee, knowledge, responsibilities and reporting	18 IN OUT N/A Proper cooking time and temperatures
4 IN OUT N/A Proper use of restriction and exclusion	19 IN OUT N/A Proper reheating procedures for hot holding
5 IN OUT N/A Procedures for responding to vomiting and diarrhea events	20 IN OUT N/A Proper cooling time and temperatures
6 IN OUT N/A Proper labeling, use, storage, or disposal use	21 IN OUT N/A Proper hot holding temperatures
7 IN OUT N/A No discharge from eyes, nose, and mouth	22 IN OUT N/A Proper hot holding temperatures
8 IN OUT N/A Proper labeling, use, storage, or disposal use	23 IN OUT N/A Proper date marking and disposition
9 IN OUT N/A Hand clean and properly washed	24 IN OUT N/A Time as a Public Health Control: procedures and reports
10 IN OUT N/A No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed	25 IN OUT N/A Consumer advisory for non-potentially hazardous food
11 IN OUT N/A Adequate handwashing sink properly located and accessible	26 IN OUT N/A High-risk susceptible populations
12 IN OUT N/A Food obtained from approved source	27 IN OUT N/A Food additives: approved and properly used
13 IN OUT N/A Food received at proper temperature	28 IN OUT N/A Food substances properly identified, stored, and used
14 IN OUT N/A Food in good condition, safe, and unadulterated	29 IN OUT N/A Compliance with approved procedures
15 IN OUT N/A Required records available: thermometer logs, corrective actions	30 IN OUT N/A Compliance with various specialized processes: HACCP

GOOD RETAIL PRACTICES

Good Retail Practices are preventive measures to control the addition of pathogens, chemicals, and physical objects into foods. Mark "N" in box if numbered item is not in compliance. Mark "N/A" in appropriate box for GDS and/or N/A=not applicable. Repeat correction

GOOD RETAIL PRACTICES	
Safe Food and Water	Proper Use of Utensils
31 Pasteurized eggs used where required	41 In-use utensils properly stored
32 Utensils and linens properly cleaned for hot holding	42 Utensils, equipment, and linens properly stored, cleaned, and used
33 Utensils, equipment, and linens properly stored, cleaned, and used	43 Single-use/throw-away service articles properly stored and used
34 Proper cooling methods used; adequate equipment for temperature control	44 Garbage, refuse, and waste properly disposed
35 Proper hot holding methods used for hot holding	45 Plumbing facilities, drains, and vent pipes
36 Approved thawing methods used	46 Plumbing facilities, drains, and vent pipes
37 Thermometers provided and accurate	47 Non-food contact surfaces clean
38 Food identification	48 Physical facilities
39 Food properly stored, original container	49 Hot and cold water available, adequate pressure
40 Prevention of food contamination	50 Plumbing facilities, proper function devices
41 Insects, rodents, and animals not present	51 Sewage and waste water properly disposed
42 Contamination prevented during food preparation, storage and display	52 Toilet facilities, properly constructed, equipped, and cleaned
43 Personal cleanliness	53 Garbage & refuse properly disposed, facilities maintained
44 Utensils, equipment, and linens properly stored, cleaned, and used	54 Physical facilities inspected, maintained, and clean
45 Utensils, equipment, and linens properly stored, cleaned, and used	55 Adequate ventilation and lighting, designed areas used
46 Utensils, equipment, and linens properly stored, cleaned, and used	56 Employee training
47 Utensils, equipment, and linens properly stored, cleaned, and used	57 All food employees have food handler training

*Questions

- IDPH-Food, Drug & Dairies
dph.food@illinois.gov
217-785-2439
- IDPH-Plumbing Inspector
bradley.leuck@illinois.gov
618-993-7010
- Kari Lane
klane@egyptian.org
www.egyptian.org

65