

# New Illinois Food Code

## Based on FDA 2017 Food Code

### Effective January 1, 2019

#### 5 Foodborne Illness Risk Factors - **SEE HANDOUT**

- |                                  |                             |
|----------------------------------|-----------------------------|
| 1. Poor personal hygiene         | 4. Contaminated equipment   |
| 2. Improper holding temperatures | 5. Food from unsafe sources |
| 3. Inadequate cooking            |                             |

#### 5 Key Public Health Interventions

- |  |  |
|--|--|
| 1. Employee Health Policy – <b>SEE HANDOUT (FDA 1-B)</b> | 2. Demonstration of Knowledge                                |
| o Tell Us If You're Ill Poster – <b>SEE HANDOUT</b>      | 3. Controlling Hands as a Vehicle of Contamination           |
| o Sick employees restricted                              | 4. Time and Temperature Parameters for Controlling Pathogens |
| o Conditions or symptoms reported                        | 5. Consumer Advisory   |
| o Indicators working while ill                           |  |

#### New Food Inspection Report Form – **NO PASS or FAIL - SEE HANDOUT**

- Pass/Fail score eliminated
- Focus on foodborne illness risk factors, public health interventions and good retail practices when conducting inspections

#### Correction of Violations

1. **Priority (P)** contributes directly to the elimination, prevention or reduction to an acceptable level, hazards associated with foodborne illness or injury and there is no other provision that more directly controls the hazards. Includes items with a quantifiable measure to show control of hazards such as cooking, reheating, cooling and handwashing.  
(Corrected on site or within 3 calendar days)
2. **Priority Foundation (PF)** supports, facilitates or enables one or more priority items. Includes an item that requires the purposeful incorporation of specific actions, equipment or procedures by industry management to attain control of risk factors that contribute to foodborne illness or injury such as personnel training, infrastructure or necessary equipment, HACCP plans, documentation or record keeping, and labeling.  
(Corrected on site or within 10 calendar days)
3. **Core (C)** not designated as a Priority or a Priority Foundation. Includes an item that usually relates to general sanitation, operational controls, sanitation standard operating procedures (SSOPs), facilities or structures, equipment design, or general maintenance. (Corrected within 90 calendar days)

#### Inspection Item **1** - Person in Charge (PIC) – Knowledge – 2-102.11 (PF) - **SEE HANDOUT**

- |   |   |
|---|---|
| • Prevention of foodborne diseases        | • Time/Temperature relationships  |
| • Personal hygiene & sanitation practices | • Reporting requirements for PICs, food employees and conditional employees |
| • Major food allergens and symptoms       |   |

#### Inspection Item **1** - Person in Charge (PIC) – Duties - 2-103.11 (PF) - **SEE HANDOUT**

- |   |  |
|---|--|
| • Authorized personnel only in food prep, storage & dish wash areas               | • Proper cooking temperatures & cooling procedures               |
| • Employees & other persons (delivery/Pest Control Operator-PCO) comply with Code | • Customers informed of consumer advisory (raw/partially cooked) |
| • Handwashing & monitoring  | • Employees properly sanitizing equipment & utensils             |
| • Inspection per receiving, approved source, temperature                          | • Employees properly trained and aware of employee health policy |

#### Inspection Item **2** - Certified Food Protection Manager (CFPM) – 2-102.12 (C)

The person in charge shall be a certified food protection manager who has shown proficiency of required information through passing a test that is part of an accredited program. (Medium and High Category Facilities)

**Inspection Item (5) - Clean-up of Vomiting and Diarrheal Events - 2-501.11 (PF) - SEE HANDOUT**

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. (Priority Foundation)

**Inspection Item (9) - Preventing Contamination from Hands – 3-301.11 (P) - SEE HANDOUT**

Food employees may not contact exposed, ready-to-eat food with their bare hands and shall use suitable utensils such as deli tissue, spatulas, tongs, single-use gloves, or dispensing equipment.

**Inspection Item (10) - Handwashing Signage - 6-301.14 (C) – SIGNS AVAILABLE**

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.



**Inspection Item (25) - Consumer Advisory Location – 3-603.11 (PF)**

Disclosure of raw or undercooked animal-derived foods or ingredients and reminders about the risk of consuming such foods belong at the point where the food is selected by the consumer. Both the disclosure and the reminder need to accompany the information from which the consumer makes a selection. That information could appear in many forms such as a menu, a placarded listing of available choices, or a table tent.

**Inspection Item (28) - Poisonous or Toxic Material Containers - 7-203.11(P)**

A container previously used to store poisonous or toxic materials may not be used to store, transport, or dispense food.

**Inspection Item (28) - Chemicals for Washing, Treatment, Storage & Processing Fruits & Vegetables – 7-204.12 (P)**

Chemicals, including those generated on-site, used to wash or peel raw, whole fruits and vegetables or used in the treatment, storage, and processing of fruits and vegetables shall: (A) Be an approved food additive listed for this intended use in 21 CFR 173, (B) Be generally recognized as safe (GRAS) for this intended use or (C) Be the subject of an effective food contact notification for this intended use (only effective for the manufacturer or supplier identified in the notification), and (D) Meet the requirements in 40 CFR 156 Labeling Requirements for Pesticide and Devices

**Inspection Item (29) - Variance Requirement - Specialized Processing Methods – 3-502.11 (PF)**

- Smoking (preservation)
- Curing
- Using Food Additives/Adding Components (vinegar)
- Operating Molluscan shellfish life-support system display tank (human consumption)
- Reduced Oxygen Packaging TCS foods
- Custom processing animals for personal use
- Sprouting seeds/beans
- Preparing food by other method determined to require a variance

**Inspection Item (41) - Wiping Cloth Buckets – 3-304.14 (C)**

Containers of chemical sanitizing solutions specified in Subparagraph (B)(1) of this section in which wet wiping cloths are held between uses shall be stored off the floor and used in a manner that prevents contamination of food, equipment, utensils, linens, single-service, or single-use articles.

**Time/Temperature Control for Safety Food (TCS) - (formerly “Potentially Hazardous Food” (PHF))**

A food that requires time/temperature control for safety (TCS) to limit disease-causing bacteria and viruses from making people ill.

- An animal food that is raw or heat-treated
- A plant food that is heat-treated (e.g. open can of green beans)
- Raw seed sprouts
- Cut melons
- Cut leafy greens (e.g. lettuces, spinach and cabbage) - does not include herbs such as cilantro or parsley
- Cut tomatoes
- Garlic-in-oil mixtures

**HANDOUTS are available from the Lake County Health Department**

*Please (Por favor)...*

# Tell us if you are ill

**(Diganos si esta enfermo)**



Many food poisoning incidents are caused by food handlers who have continued to handle food after falling ill themselves.

La mayoría de las epidemias de enfermedades producidas por comidas contaminadas son causadas por empleados que continúan trabajando con comidas estando enfermos.

If you know you are suffering from, are a carrier or have symptoms of a foodborne illness especially vomiting or diarrhea you must:

Si usted tiene vómitos, diarrea, ictericia (amarillo alrededor de los ojos) y dolor estomacal usted debe:

- ✓ **Report this to your supervisor** (Reportárselo a su supervisor)
- ✓ **Not engage in food handling** (No debe tocar ninguna comida)
- ✓ **If performing alternative duties, take all practicable measures to prevent food from being contaminated** (Si realiza tareas alternativas, tome todas las medidas prácticas para evitar que los alimentos no se contaminen)



**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)** \_\_\_\_\_

**Signature of Conditional Employee** \_\_\_\_\_ **Date** \_\_\_\_\_

**Food Employee Name (please print)** \_\_\_\_\_

**Signature of Food Employee** \_\_\_\_\_ **Date** \_\_\_\_\_

**Signature of Permit Holder or Representative** \_\_\_\_\_ **Date** \_\_\_\_\_

 <b>Lake County</b> Health Department and Community Health Center	Lake County Health Department and Community Health Center 500 West Winchester Road Suite 102 Libertyville, IL 60048	No. of Risk Factor/Intervention Violations	8	Date	10/30/2018
	Establishment _____	License/Permit # _____	No. of Repeat Risk Factor/Intervention Violations	0	Time In
Street Address _____	City/State _____	ZIP Code _____	Permit Holder _____	Time Out 10:40 PM	Risk Category Medium
			Purpose of Inspection Routine		

### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/O, N/A) for each numbered item  
 IN=in compliance OUT=not in compliance N/O=not observed N/A=not applicable  
 Mark "X" in appropriate box for COS and/or R  
 COS=corrected on-site during inspection R=repeat violation

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.

Compliance Status		COS	R	Compliance Status		COS	R
<b>SUPERVISION</b>				<b>PROTECTION FROM CONTAMINATION</b>			
1	IN <b>OUT</b>			15	IN <b>OUT</b> N/A N/O		X
Person in charge present, demonstrates knowledge, and performs duties				Food separated and protected			
2	IN <b>OUT</b> N/A			16	IN <b>OUT</b> N/A		
Illinois Food Service Sanitation Manager Certification				Food-contact surfaces: cleaned & sanitized			
<b>EMPLOYEE HEALTH</b>				<b>TIME/TEMPERATURE CONTROL FOR SAFETY</b>			
3	IN <b>OUT</b>			17	IN <b>OUT</b>		
Management, food employee and conditional employee; knowledge, responsibilities and reporting				Proper disposition of returned, previously served, reconditioned & unsafe food			
4	IN <b>OUT</b>			18	IN <b>OUT</b> N/A N/O		
Proper use of restriction and exclusion				Proper cooking time & temperatures			
5	IN <b>OUT</b>			19	IN <b>OUT</b> N/A N/O		X
Procedures for responding to vomiting and diarrheal events				Proper reheating procedures for hot holding			
<b>GOOD HYGIENIC PRACTICES</b>				<b>CONSUMER ADVISORY</b>			
6	IN <b>OUT</b> N/O		X	20	IN <b>OUT</b> N/A N/O		
Proper eating, tasting, drinking, or tobacco use				Proper hot holding temperatures			
7	IN <b>OUT</b> N/O			21	IN <b>OUT</b> N/A N/O		
No discharge from eyes, nose, and mouth				Proper cold holding temperatures			
<b>PREVENTING CONTAMINATION BY HANDS</b>				<b>HIGHLY SUSCEPTIBLE POPULATIONS</b>			
8	IN <b>OUT</b> N/O			22	IN <b>OUT</b> N/A N/O		
Hands clean & properly washed				Proper date marking and disposition			
9	IN <b>OUT</b> N/A N/O			23	IN <b>OUT</b> N/A N/O		
No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed				Time as a Public Health Control; procedures & records			
10	IN <b>OUT</b>		X	<b>CONSUMER ADVISORY</b>			
Adequate handwashing sinks properly supplied and accessible				Consumer advisory provided for raw/undercooked food			
<b>APPROVED SOURCE</b>				<b>FOOD/COLOR ADDITIVES AND TOXIC SUBSTANCES</b>			
11	IN <b>OUT</b>			24	IN <b>OUT</b> N/A N/O		
Food obtained from approved source				Time as a Public Health Control; procedures & records			
12	IN <b>OUT</b> N/A N/O			<b>FOOD/COLOR ADDITIVES AND TOXIC SUBSTANCES</b>			
Food received at proper temperature				Food additives: approved and properly used			
13	IN <b>OUT</b>			25	IN <b>OUT</b> N/A		
Food in good condition, safe, & unadulterated				Consumer advisory provided for raw/undercooked food			
14	IN <b>OUT</b> N/A N/O			<b>HIGHLY SUSCEPTIBLE POPULATIONS</b>			
Required records available: shellstock tags, parasite destruction				Pasteurized foods used; prohibited foods not offered			
<b>GOOD RETAIL PRACTICES</b>				<b>FOOD/COLOR ADDITIVES AND TOXIC SUBSTANCES</b>			
Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods. Mark "X" in appropriate box for COS and/or R COS=corrected on site during inspection R=repeat violation							

Compliance Status		COS	R	Compliance Status		COS	R
<b>SAFE FOOD AND WATER</b>				<b>PROPER USE OF UTENSILS</b>			
30				44			
Pasteurized eggs used where required				Utensils, equipment & linens: properly stored, dried, & handled			
31				45	X		
Water & ice from approved source				Single-use/single-service articles: properly stored & used			
32				46			
Variance obtained for specialized processing methods				Gloves used properly			
<b>FOOD TEMPERATURE CONTROL</b>				<b>UTENSILS, EQUIPMENT, AND VENDING</b>			
33				47	X		
Proper cooling methods used; adequate equipment for temperature control				Food & non-food contact surfaces cleanable, properly designed, constructed & used			
34				48			
Plant food properly cooked for hot holding				Warewashing facilities: installed, maintained & used; test strips			
35				49	X		
Approved thawing methods used				Non-food contact surfaces clean			
36				<b>PHYSICAL FACILITIES</b>			
Thermometers provided & accurate				50	X		X
<b>FOOD IDENTIFICATION</b>				Hot & cold water available; adequate pressure			
37				51			
Food properly labeled; original container				Plumbing installed; proper backflow devices			
<b>PREVENTION OF FOOD CONTAMINATION</b>				Sewage & waste water properly disposed			
38				52			
Insects, rodents, & animals not present				Toilet facilities: properly constructed, supplied, & cleaned			
39	X		X	53			
Contamination prevented during food preparation, storage & display				Garbage & refuse properly disposed; facilities maintained			
40	X		X	54	X		
Personal cleanliness				Physical facilities installed, maintained & clean			
41				55	X		
Wiping cloths: properly used & stored				Adequate ventilation & lighting; designated areas used			
42				<b>EMPLOYEE TRAINING</b>			
Washing fruits & vegetables				56			
<b>PROPER USE OF UTENSILS</b>				All food employees have food handler training			
43				57			
In-use utensils: properly stored				Allergen training as required			
				58			
				Allergen training as required			

## Food Establishment Inspection Report

Establishment: PANERA BREAD BAKERY/CAFE

License/Permit #: 003805

Date: 10/30/2018

Water Supply:  Community  Non-Community  Licensed Non-Community Waste Water System:  Community  On-Site  IEPA System

Sanitizer: \_\_\_\_\_ Temperature Logs in Use:

Location	Method	Sanitizer Type	Concentration (PPM)	Heat(F)

CFPM Verification (name, expiration date, ID#):

Presentation Type: DEMONSTRATION	Number Attended: 2
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### TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp
BEEF/REACH-IN COOLER	41.00°F		

### OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
1	2-103.11 (A): The PERSON IN CHARGE shall ensure that: (A) FOOD ESTABLISHMENT operations are not conducted in a private home or in a room used as living or sleeping quarters. <b>There is evidence of living/sleeping quarters in facility. PIC shall ensure that the food service operation is separated from any living or sleeping quarters. - CORRECT BY NEXT ROUTINE INSPECTION</b>
6	2-401.11: (A) 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. (B) A FOOD EMPLOYEE may drink from a closed BEVERAGE container if the container is handled to prevent contamination of: (1) The EMPLOYEE'S hands; (2) The container; and (3) Exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; and unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES. <b>Employees were found eating/drinking in the dry storage area. The drink has been removed. The employee has properly washed his or her hands. - CORRECTED</b>
10	5-202.12 (A): (A) A HANDWASHING SINK shall be equipped to provide water at a temperature of at least 100°F through a mixing valve or combination faucet. <b>Hot water at 54 F at the hand sink. Provide water of at least 100 deg F through a mixing valve or combination faucet. - CORRECTED</b>
15	<b>Single-use gloves being used for more than one task, employee handled raw food then ready to eat foods. Change gloves between tasks. - CORRECTED</b>
19	3-403.11 (B): (B) TIME/TEMPERATURE CONTROL FOR SAFETY FOOD reheated in a microwave oven for hot holding shall be reheated so that all parts of the FOOD reach a temperature of at least 165°F and the FOOD is rotated or stirred, covered, and allowed to stand covered for 2 minutes after reheating. <b>Hot dog is at 125 F. - CORRECTED</b>
28	7-207.11 (B): (B) Medicines that are in a FOOD ESTABLISHMENT for the EMPLOYEES' use shall be labeled and located to prevent the contamination of FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES. <b>Personal medications are not properly labeled, also located on the prep table. Personal medications properly labeled to prevent contamination. - CORRECTED</b>
29	4-204.110(B): (B) MOLLUSCAN SHELLFISH life-support system display tanks that are used to store or display shellfish that are offered for human consumption shall be operated and maintained in accordance with a VARIANCE granted by the REGULATORY AUTHORITY and a HACCP PLAN that: (1) Is submitted by the LICENSE HOLDER and APPROVED; and (2) Ensures that: (a) Water used with FISH other than MOLLUSCAN SHELLFISH does not flow into the molluscan tank, (b) The safety and quality of the shellfish as they were received are not compromised by the use of the tank, and (c) The identity of the source of the SHELLSTOCK is retained. <b>Molluscan shellfish tanks are operated without a variance and HACCP plan approved by the Health Department. Submit a HACCP plan application to the regulatory authority for approval. - CORRECT BY: Nov 2, 2018</b>
29	3-404.11 (B): JUICE PACKAGED in a FOOD ESTABLISHMENT shall be: (B) Labeled, if not treated to yield a 5-log reduction of the most resistant microorganism of public health significance: "WARNING: This product has not been pasteurized and, therefore, may contain harmful bacteria that can cause serious illness in children, the elderly, and persons with weakened immune systems." <b>Packaged juice is not labeled with a warning. Packaged juice labeled with warning. - CORRECTED</b>
39	3-305.11 (A) (B) (C): (A) FOOD shall be protected from contamination by storing the FOOD: (1) In a clean, dry location; (2) Where it is not exposed to splash, dust, or other contamination; and (3) At least 6 inches above the floor. <b>Food stored on the floor in the walk-in cooler. Store containers at least 6 inches off the floor. - CORRECTED</b>
40	2-302.11 (A) (B): (A) FOOD EMPLOYEES shall keep their fingernails trimmed, filed, and maintained so the edges and surfaces are cleanable and not rough. (B) Unless wearing intact gloves in good repair, a FOOD EMPLOYEE may not wear fingernail polish or artificial fingernails when working with exposed FOOD. <b>Observed employee with long fingernails handling raw beef. - CORRECTED</b>
45	4-903.11(A)(1)(2)(3): (A) Cleaned EQUIPMENT and UTENSILS, laundered LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES shall be stored: (1) In a clean, dry location; (2) Where they are not exposed to splash, dust, or other contamination; and (3) At least 6 inches above the floor. <b>Single service articles/utensils not dispensed properly. - CORRECT BY NEXT ROUTINE INSPECTION</b>
45	4-903.11(A)(1)(2)(3): (A) Cleaned EQUIPMENT and UTENSILS, laundered LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES shall be stored: (1) In a clean, dry location; (2) Where they are not exposed to splash, dust, or other contamination; and (3) At least 6 inches above the floor. <b>Single service articles/utensils not dispensed properly. - CORRECT BY NEXT ROUTINE INSPECTION</b>
47	4-101.17 (A): (A) Wood and wood wicker may not be used as a FOOD-CONTACT SURFACE. (B) Hard maple or an equivalently hard, close-grained wood may be used for: (1) Cutting boards; cutting blocks; bakers' tables; and UTENSILS such as rolling pins, doughnut dowels, salad bowls, and chopsticks; and (2) Wooden paddles used in confectionery operations for pressure scraping kettles when manually preparing confections at a temperature of 230°F or above. (C) Whole, uncut, raw fruits and vegetables, and nuts in the shell may be kept in the wood shipping containers in which they were received, until the fruits, vegetables, or nuts are used. (D) If the nature of the FOOD requires removal of rinds, peels, husks, or shells before consumption, the whole, uncut, raw FOOD may be kept in: (1) Untreated wood containers; or (2) Treated wood containers if the containers are treated with a preservative that meets the requirements specified in CFR - Preservatives for wood. <b>A food service facility is using a wooden bakers table made out of pine or other soft wood. Soft wood will deteriorate over time causing the surface to become difficult to clean. Remove from use and replace with equipment that is durable and easily cleanable meeting National Sanitation Foundation/ANSI standards. - CORRECT BY NEXT ROUTINE INSPECTION</b>
49	4-601.11: (B) The FOOD-CONTACT SURFACES of cooking EQUIPMENT and pans shall be kept free of encrusted grease deposits and other soil accumulations. <b>Stock pot has grease deposit in the clean dish area. - CORRECT BY: Nov 2, 2018</b>
50	5-103.12: Water under pressure shall be provided to all fixtures, EQUIPMENT, and nonfood EQUIPMENT that are required to use water except that water supplied to a TEMPORARY FOOD ESTABLISHMENT or in response to a temporary interruption of a water supply need not be under pressure. <b>A water supply under pressure is not available at kitchen hand sink. Hot water system must be repaired or upgraded to provide an adequate supply of hot water at all times. - CORRECTED</b>
55	6-201.16: (A) Wall and ceiling covering materials shall be attached so that they are EASILY CLEANABLE. (B) Except in areas used only for dry storage, concrete, porous blocks, or bricks used for indoor wall construction shall be finished and SEALED to provide a SMOOTH, nonabsorbent, EASILY CLEANABLE surface. <b>Walls and ceilings in food prep area are not smooth, durable, non-absorbent and easily cleanable. - CORRECT BY NEXT ROUTINE INSPECTION</b>

ME	Gina Roberts
Person In Charge (Signature)	Inspector
Follow-up: <input type="checkbox"/> Yes <input type="checkbox"/> No	Follow-up Date:

## **Food Code Requirement (2-101.11, 2-102.11, 2-102.12, 2-103.11)**

The 2017 FDA Food Code requires a designated Person in Charge (PIC) to be in the food establishment during all hours of operation. The PIC shall be present at all hours of operation, they shall demonstrate knowledge of foodborne illness prevention, and perform his or her rightful duties to ensure food safety. Supervision and active managerial control serve as the two of the most critical aspects to ensure a food safety management system is present and maintained.

## **Determining Compliance**

The PIC must demonstrate their knowledge in food safety by:

1. Being a certified food protection manager (CFPM) by passing a test from an accredited program,
2. Complying with the food code and having no priority item violations during the current inspection,
3. Correctly responding to questions regarding food safety principles and practices asked by LCHD.

## **Verifying Knowledge**

If neither the compliance or certification requirement is met, the PIC must correctly respond to food safety questions asked by LCHD.

The questions shall be:

- Applicable to the job position and operations,
- Guided to reveal whether the PIC is able to understand and enforce food safety practices, and
- open-ended.

## **Why is having a PIC so important?**

The purpose of a PIC is to ensure there is sufficient active managerial control (AMC) to prevent the occurrence of foodborne illnesses (FBI). AMC is the purposeful incorporation of actions or procedures by industry management into the operation of their businesses to control foodborne illness risk factors. It embodies a preventative, rather than a reactive, approach to food safety through a continuous system of monitoring and verification.

## **Person in Charge Definition:**

Individual present at a food establishment who is responsible for the operation at the time of inspection.

## **Approved Courses:**

To meet the criteria of demonstration of knowledge through compliance, the PIC must be a certified food protection manager. The following are ANSI accredited food manager courses:

1. ServSafe®
2. National Registry of Food Safety Professionals
3. StateFoodSafety
4. Prometric Inc.
5. 360° Training

**See next page for sample questions which will be asked by inspectors if the food establishment has priority item violations or no certified food protection manager.**

# Question Examples for Demonstration of Knowledge

## **EMPLOYEE HEALTH - [2-201.11(C)(1-3)]**

- What do you do when an employee calls in sick?
- What do you do if an employee comes to work sick or gets sick at work?
- When do you restrict/exclude ill employees?
- How do you respond to vomit or diarrheal incidents that occur at work?
- What actions do you take if an employee tells you they have been diagnosed with an illness communicable through food? Such as Norovirus, E. coli, Salmonella, etc.

## **REASON FOR TEMPERATURE CONTROL - [2-201.11(C)(4)]**

- Why do time-temperature control for safety (TCS) foods (formally known as potentially hazardous foods) need to be kept out of the “danger zone?”
- Why is it unsafe to keep TCS foods at room temperature too long?

## **CONSUMPTION OF RAW FOOD - [2-201.11(C)(5)]**

- What are the hazards of serving raw or undercooked TCS foods?
- What TCS foods do you serve raw or undercooked?

## **TCS TIME AND TEMPERATURE - [2-201.11(C)(6-7)]**

- What are your cooling procedures for \_\_\_\_\_? (fill in the blank with the appropriate food)
- What are your hot holding procedures?
- Describe your methods for preparing \_\_\_\_\_ (fill in the blank with the appropriate food) How do you know if TCS foods are cooked to the proper temperature?
- To what temperature do you cook \_\_\_\_\_? (fill in the blank with the appropriate food)
- What do you do with foods that aren't at the proper temperature?
- What are your reheating procedures?
- What temperature do you keep cold foods?
- How is this verified?
- Do you have thermometers for checking the temperature of TCS foods?
- How often are your thermometers calibrated?

## **CROSS CONTAMINATION / HAND CONTACT / HANDWASHING - [2-201.11(C)(8)]**

- Why should food employees prevent cross contamination?
- What steps do you take to prevent cross contamination?
- What do food workers use to handle ready to eat foods?
- Where and when do food workers wash their hands?
- Describe the employee handwashing procedure.
- What is your monitoring procedures for handwashing?

## **EQUIPMENT AND FOOD SAFETY - [2-201.11(C)(9)]**

- Why is it important to have handwashing sinks located near all food preparation areas?
- What are the food safety hazards associated with equipment not clean or in good repair?

## **CLEANING AND SANITIZING - [2-201.11(C)(10)]**

- How do you clean and sanitize equipment and utensils?
- What kind of sanitizer do you use and how do you determine its strength?

## **WATER SOURCE / BACKFLOW PREVENTION - [2-201.11(C)(11)]**

- What is your water source?
- What steps do you take to avoid cross connections in this facility?

## **CHEMICALS - [2-201.11(C)(12)]**

- How do you store poisonous or toxic materials?
- What toxic chemicals are used in the establishment?
- Where are they stored?

## **CRITICAL CONTROL POINTS (FOR FACILITIES WITH HACCP PLANS) - [2-201.11(C)(13-14)]**

- What are the Critical Control Points in your operation and what steps are you taking to ensure they are controlled?
- How are you complying with your HACCP Plan?
- What records do you have for your HACCP plan?
- What is the shelf life of Reduced Oxygen Packaging food?

## **RESPONSIBILITIES - [2-201.11(C)(15)]**

- Explain what the Food Code says about the responsibilities of each food employee, the Person in Charge, and the regulatory authority.



## Clean Up Procedure for Vomit & Fecal Incidents

### 1. Initial Response:

- A. Request employee or patron who had the incident to rest in an area away from where food is cooked, prepared, served, displayed or stored.
  - If employee is experiencing both symptoms of vomiting and diarrhea, they must be excluded from all food operations until symptom free for 48 hours.
- B. Close the area with the vomit or fecal incident and place a sign to prevent patrons from stepping into the area.
  - Place a dispensable towel on the discharge to prevent airborne contamination.

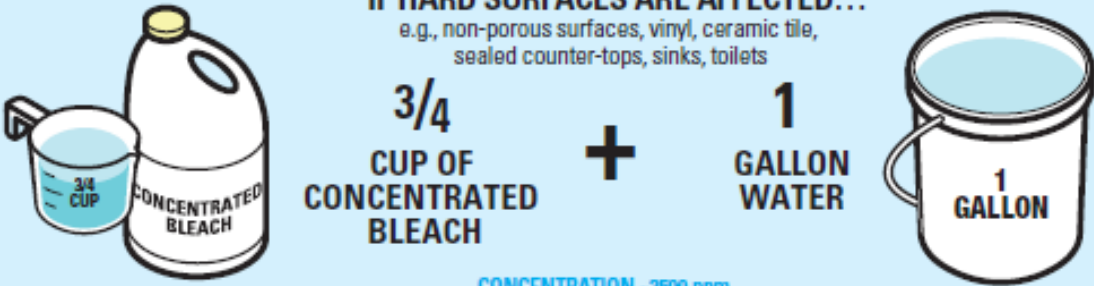
### 2. Clean Up:

- A. Remove vomit or diarrhea right away!
  - Wear protective clothing, such as disposable gloves, an apron, and/or face mask to prevent inhalation of bodily discharge.
  - Use kitty litter, baking soda, or other absorbent material on carpets and upholstery to absorb liquid; do not vacuum material.
  - Pick up using paper towels.
  - Dispose of paper towels/waste in a plastic trash bag or biohazard bag.
- B. Use soapy water to wash surfaces that contacted vomit or diarrhea
- C. Rinse thoroughly with plain water
- D. Wipe with dry paper towel

**Don't stop here:** Germs can remain on surfaces even after cleaning!

### 3. Disinfection:

- A. Steam cleaning may be preferable for carpets and upholstery. Chlorine bleach could permanently stain these surfaces. Mixing directions are based on EPA-registered bleach products that are proven effective against Norovirus. For best results, consult label directions on the bleach product you are using.
- B. Prepare a chlorine bleach solution, using the guidelines below.



**IF HARD SURFACES ARE AFFECTED...**  
e.g., non-porous surfaces, vinyl, ceramic tile,  
sealed counter-tops, sinks, toilets

**3/4**  
CUP OF  
CONCENTRATED  
BLEACH

**+**

**1**  
GALLON  
WATER

**1**  
GALLON

CONCENTRATION ~3500 ppm

**IF USING REGULAR STRENGTH BLEACH (5.25%), INCREASE THE AMOUNT OF BLEACH TO 1 CUP.**

- C. Leave surface wet with disinfectant for at least 10 minutes.
- Due to the chlorine bleach solution being in high concentration, ensure the area is sufficiently ventilated. Consider opening a screened door or window.
  - Norovirus can be inhibited by certain quaternary ammonia sanitizers as listed by the Environmental Protection Agency. Bleach must be used to denature the protein found in Norovirus. (Please see references)
- D. Rinse all food contact surfaces with plain water before use.

#### 4. **Removal of Discharge**

- A. Discard all personal protective equipment into garbage bags. Disinfect or discard other materials and equipment utilized to clean the vomit and fecal matter. Throw away food that has been near or directly contaminated with vomit and fecal discharge.
- Wash hands thoroughly with soap and warm water. Preferable to take a shower and change clothes.
- B. Create a documentation of the employee or patron who was sick.
- Create an incident report which contains this valuable information: location of fecal and vomiting incident, time and date, steps for sanitary cleansing.
  - Open line of communication with other employees to document if there are others experiencing nausea, vomiting, or diarrhea.
  - If medically confirmed case of Norovirus, please notify Lake County Health Department.

#### **IF CLOTHING OR OTHER FABRICS ARE AFFECTED...**

- Remove and wash all clothing or fabric that may have touched vomit or diarrhea
- Machine wash these items with detergent, hot water and **bleach** if recommended, choosing the longest wash cycle
- Machine dry



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# Bare Hand Contact with Exposed Ready-to-Eat Foods



## 3-3 PROTECTION FROM CONTAMINATION AFTER RECEIVING

### 3-301 PREVENTING CONTAMINATION BY EMPLOYEES

#### 3-301.11 PREVENTING CONTAMINATION FROM HANDS

(E) Food employees not serving a highly susceptible population may contact exposed, ready-to-eat food with their bare hands if:

- 1) The permit holder obtains prior approval from the regulatory authority;
- 2) Written procedures are maintained in the food establishment and made available to the regulatory authority upon request that include:
  - a. For each bare hand contact procedure, a listing of the specific ready-to-eat foods that are touched by bare hands,
  - b. Diagrams and other information showing that handwashing facilities, installed, located, equipped, and maintained, are in an easily accessible location and in close proximity to the work station where the bare hand contact procedure is conducted;
- 3) A written employee health policy including:
  - a. Documentation that food employees and conditional employees acknowledge that they are informed to report information about their health and activities as they relate to gastrointestinal symptoms and diseases that are transmittable through FOOD,
  - b. Documentation that food employees and conditional employees acknowledge their responsibilities, and
  - c. Documentation that the person in charge acknowledges the responsibilities;
- 4) Documentation that food employees acknowledge that they have received training in:
  - a. The risks of contacting the specific ready-to-eat foods with bare hands,
  - b. Proper handwashing,
  - c. When to wash their hands,
  - d. Where to wash their hands,
  - e. Proper finger nail maintenance,
  - f. Prohibition of jewelry, and
  - g. Good hygienic practices;
- 5) Documentation that hands are washed before food preparation and as necessary to prevent cross contamination by food employees during all hours of operation when the specific ready-to-eat foods are prepared;
- 6) Documentation that food employees contacting ready-to-eat food with bare hands use two or more of the following control measures to provide additional safeguards to hazards associated with bare hand contact:
  - a. Double handwashing,
  - b. Nail brushes,
  - c. A hand antiseptic after handwashing,
  - d. Incentive programs such as paid sick leave that assist or encourage food employees not to work when they are ill, or
  - e. Other control measures approved by the regulatory authority; and IDPH Field Guide
- 7) Documentation that corrective action is taken when steps 1-6 are not followed.

# Foodborne Illness Risk Factors

Risk factors are important practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury.

## Did You Know...

The Centers for Disease Control and Prevention (CDC) estimates there are 48 million people in the United States who get foodborne illnesses each year. These illnesses result in an estimated 128,000 hospitalizations and 3,000 deaths. The top 5 factors contributing to these illnesses are:

### 1. Poor Personal Hygiene

Poor personal hygiene practices serve as the leading cause of foodborne illnesses. Food establishments must promote a culture of food safety by developing an employee illness policy, proper handwashing procedures, and a no barehand contact policy with ready to eat foods.



### 2. Improper Holding Temperatures

Cold foods shall maintain  $\leq 41^{\circ}\text{F}$  and hot foods shall maintain  $\geq 135^{\circ}\text{F}$ . If foods stay in between those temperatures for any period, ensure they are time and temperature controlled and documented. Time and temperature control for safety (TCS) foods must be date marked and stored no longer than 7 days. Remember, first day of preparation or when a food package is opened, counts as day 1. When in doubt, throw it out!

### 3. Improper Cooking Temperatures

The Food and Drug Administration has established minimum internal cooking temperatures for foods to ensure pathogen counts are reduced to safe levels. Ensure metal stem thermometers are conveniently stored and accessible for employees to monitor final cooking temperatures.

### 4. Contaminated Equipment/Cross-Contamination

Cross contamination can occur from a variety of sources, including chemical and raw foods. To prevent the spread of harmful pathogens, all equipment and utensils shall be properly cleaned and sanitized. Ensure sanitizer solutions are monitored using their appropriate test strips. Low sanitizer concentrations will fail in effectively removing pathogens from surfaces, while high concentrations will leave a toxic residue.

### 5. Food from Unsafe Sources

All foods distributed in licensed food establishments must be obtained from approved sources that comply with applicable laws and regulations. All food shall be inspected upon delivery to ensure proper temperatures, it's condition and overall sanitation.