

FAQs Food Establishment Inspection Reports

What does the risk classification of a food operation mean?

Food establishments in McHenry County are classified as Category I, II or III based upon the potential for food borne illness. This ranking is not necessarily reflective of the sanitation level of the facility, but is based upon criteria established by the Illinois Department of Public Health including types of foods served, food preparation procedures and the primary population served.

[Food Establishment permit fees](#)

How often do food operations get inspected?

The frequency of inspections is based upon the classification of the food establishment:

Category I: 3 times per calendar year

Category II: 2 times per calendar year

Category III: 1 time per calendar year

Why do some violations have higher point deductions?

Each violation item is weighted based upon the seriousness of the violation. Critical violations (#1, 3, 4, 7, 11, 12, 20, 27, 28, 30, 31, 35 and 41) are four and five point violations because they are the violations that have a higher potential to cause food borne illness. Critical violations are required to be corrected immediately when possible. Non-critical violations are one and two point violations and typically have a lower potential to cause food borne illness.

When is a re-inspection required?

A follow-up inspection could be required for a number of reasons:

- Whenever a critical violation cannot be corrected immediately;
- When staff needs to confirm that an ongoing, less critical violation has been resolved;
- Within 30 days of issuance of a Conditional Permit to determine if the regular permit can be reinstated;
- When a food operation experiences an emergency occurrence such as a fire, interruption to utilities, back up of sewage, etc. where staff has to confirm that corrections have been made to allow operations to begin again;
- When a permit has been suspended and staff must confirm that all violations are corrected so that the permit may be reinstated.

What does HACCP stand for?

The Department incorporates Hazard Analysis Critical Control Point (HACCP) principles into all phases of the program. HACCP is a system that was developed to minimize, prevent and eliminate critical hazards to assure that safe food is provided to the customer.

When is a food operation shut down by the Health Department?

A food establishment must close whenever a situation occurs which prevents food from being handled safely. Often this may be due to an emergency situation such as a fire, loss of electricity, loss of water or sewage facilities, etc. The Department may suspend the health permit in these cases, but many times the food operator voluntarily closes until the necessary corrections can be completed.

The permit to operate a food establishment can also be suspended when an inspection confirms a rating score of less than 60. The facility must remain closed a minimum of 24 hours and until all violations have been corrected.

How recent are inspection reports online?

It may take up to seven (7) days after an inspection is completed for the inspection report to be available online.