

**PUBLIC HEALTH ORDINANCE FOR
McHENRY COUNTY ILLINOIS**

McHENRY COUNTY DEPARTMENT OF HEALTH

**ARTICLE III
FOOD**

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ARTICLE III – FOOD

Section III.1 Purpose

This Ordinance shall be liberally construed and applied to promote its underlying purpose of protecting the public health. The purpose of this Ordinance is to protect the health, safety and general welfare of the residents and transients of McHenry County by establishing sanitation standards for food provided in food establishments, food protection, food service personnel, food equipment and utensils, sanitary facilities and controls; by regulating the inspection of food establishments; providing for examination and condemnation of food; and providing for the enforcement of this Ordinance.

Section III.2 Incorporated Materials

The Illinois Food Service Sanitation Code, 77, Illinois Administrative Code, 750, et seq., effective July 29, 2016, is adopted and incorporated by reference with the following additions, insertions, deletions and changes as approved by the McHenry County Board.

Section III.3 Definitions

The following definitions shall apply in the interpretation and the enforcement of this Ordinance:

“Caterer” means any person, firm or corporation who provides food service to an event or location usually for a single event or celebration whether the food is prepared at an approved facility or at the location of the event.

“Commissary” means a catering establishment, restaurant, or any other place in which food, containers, or supplies are kept, handled, prepared, packaged or stored, and/or directly from which mobile food units or vending machines are serviced.

“Conditional Permit” means a permit issued when any condition other than those that require immediate abatement prohibits a regular permit from being issued.

“Department” means the McHenry County Department of Health.

“Festival” means a particular feast, holiday or celebration occurring each year at which food is served to the public for a period of no more than fourteen (14) days.

“Fixed Food Establishment” means a food establishment that is not a mobile food unit, a temporary food establishment, vending machine or vending machine location.

“Fixed Location – Drinks only” means a fixed food establishment that serves only beverages or beverages and pre-packaged snacks and/or frozen pizzas.

“Food Establishment” means an operation that:

- (a) stores, prepares, packages, serves, vends food directly to the consumer, or otherwise provides food for human consumption such as a restaurant; satellite or catered feeding location; catering operation if the operation provides food directly to a consumer or to a conveyance used to transport people; market; vending location; conveyance to transport people; institution or food bank; and
- (b) relinquishes possession of food to a consumer directly, or indirectly through a delivery service such as home delivery of grocery orders or restaurant takeout orders, or delivery service that is provided by common carriers.

“Food Establishment” includes:

- (a) An element of the operation such as a transportation vehicle or a central preparation facility that supplies a vending location or satellite feeding location unless the vending or feeding location is permitted by the regulatory authority; and
- (b) An operation that is conducted in a mobile, stationary, temporary, or permanent facility or location; where consumption is on or off the premises; and regardless of whether there is a charge for the food.

“Food Establishment” does not include:

- (a) A produce stand that only offers whole, uncut fresh fruits and vegetables;
- (b) A food processing establishment; including those that are located on the premises of a food establishment
- (c) A kitchen in a private home if only food that is not time/temperature control for safety food, is prepared for sale or service at a function such as a religious or charitable organization’s bake sale if allowed by law and if the consumer is informed by a clearly visible placard at the sales or service location that the food is prepared in a kitchen that is not subject to regulation and inspection by the regulatory authority;
- (d) An area where food that is prepared as specified in Subparagraph (3)(c.) of this definition is sold or offered for human consumption;
- (e) A kitchen in a private home, such as a small day-care provider; or a bed-and-breakfast operation as defined in the Bed and Breakfast Act that prepares and offers food to guests;
- (f) A private home that receives catered or home-delivered food;
- (g) A cottage food operation
- (h) A school or park district home economics class that prepares food providing food is not sold or offered to the general student body or the public.

“Health Authority” means the Administrator of the McHenry County Department of Health or his designated agent.

“Mobile Food Unit” means a food establishment designed to be readily moveable and which returns each day to the commissary for cleaning and servicing.

“Non-seasonal” Mobile Food Establishment” means that a mobile unit that operates five (5) or more months per permit year.

“Nursing Home, Hospital, Other Institutions” means the primary fixed food establishment in a nursing home, hospital, long-term care facility or other similar institution. It includes satellite food dispensing areas on patient floors, but does not include additional food establishments such as bars and restaurants throughout those facilities.

“Pre-packaged” means bottled, canned, cartoned, bagged, or securely wrapped.

“Repetitious violation” means any violation, which has been noted on two or more inspection reports within a calendar year.

“Retail Food – No Food Preparation” means a fixed food establishment that provides only pre-packaged food and/or beverages for retail sale.

“Retail Food with Food Preparation” means a fixed food establishment whose primary business is providing pre-packaged foods and/or beverages for retail sale, but also includes food services such as a coffee station, soda dispenser, deli, bakery, etc.

“Satellite Food Establishment” means a fixed food establishment which receives all prepared food from an approved food establishment or commissary. The service of prepared foods may take place at a satellite food establishment. Satellite food establishment does not include facilities that only provide a venue for private parties and all food is provided by a variety of caterers.

“Schools, Daycares, Churches” means a fixed food establishment located in a private or public school, day care facility (child or adult) or church.

“Seasonal Food Establishment” means a fixed or mobile food establishment that operates less than five (5) months per permit year.

“Seasonal Temporary Food Permit” means a permit issued to a single temporary food vendor to operate multiple times at a single location throughout the permit year. A seasonal temporary food permit is not intended to replace a seasonal fixed food establishment permit for non-compliant facilities.

“Substantial compliance” means that there are no outstanding or repetitious critical violations at the food establishment.

“Supplemental Outdoor Grilling Health Permit” means a permit issued by the Health Authority to a fixed food establishment, in addition to the annual or seasonal health permit, which allows the outdoor grilling or cooking of food items.

“Temporary Food Establishment” means a food establishment that operates at a fixed location for a period of time of not more than 14 consecutive days in conjunction with a single event or celebration. For the purposes of this Ordinance, “Temporary Food Events” and “Temporary Food Establishments” shall have the same meaning. Temporary Food Establishments shall be classified into three categories as follows:

- Category I: Foods with extensive or complicated preparation of high-risk foods, or high-risk populations.
- Category II: Food with limited preparation or handling.
- Category III: Pre-packaged, non time/temperature control for safety foods, and pre-packaged ice cream products.

“Vending Machine” means a self-service device that, upon insertion of a coin, paper currency, token, card, or key, dispenses unit servings of food in bulk or in packages without the necessity of replenishing the device between each vending operation. Vending machines shall be classified into three categories as follows:

- Category I: vending machines that vend in part or in total time/temperature control for safety foods and/or beverages into an open container.
- Category II: vending machines that vend only pre-packaged, non time/temperature control for safety foods.
- Category III: vending machines that vend only bottled or canned beverages and/or gum and loose candy.

“Wholesome” means in sound condition, clean, free from adulteration, and otherwise suitable for use as human food.

Section III.4 Permit Requirements:

- A. No person, firm or corporation shall operate a food establishment or operate one or more food vending machines in McHenry County, unless he holds a valid operator’s permit issued by the Health Authority in his name for the specific food establishment or vending machine. Category II and Category III vending machines, Category III Temporary Food Establishments and Category III Food Establishments serving only pre-packaged, non time/temperature control for safety food items are exempt from the permit and fee requirements; however, all other requirements of this Ordinance must be met.

Food prepared for human consumption outside of McHenry County and transported into McHenry County shall conform to the standards and provisions of this Ordinance. To determine the extent of compliance with such provisions, the Health Authority may require/accept reports from responsible authorities where such establishments are located.

- B. **Permit Renewal:** Every operating permit shall be issued for the period May 1 – April 30, unless sooner revoked or suspended and may be renewed for successive periods not to exceed 1 year: Any operating permit not renewed by April 30, shall be considered delinquent , and a conditional permit may be issued May 1, provided that that the conditional permit fee specified in the Public Health Fee Ordinance is received at the Department within 5 working days. The conditional permit fee is in addition to the full permit renewal fee. Failure to submit the conditional permit fee within 5 working days will result in suspension of the permit until the permit renewal and permit reinstatement fees are paid. Any operating permit not renewed by June 1, will require that the food establishment immediately cease operations until the facility is fully compliant with this Ordinance as verified by Department inspection, and all applicable fees have been paid.

- C. **Condition for Permits:** The Health Authority is hereby authorized upon application thereof, to issue new operating permits and renewals in the names of the applicant, owners or operators of food establishments. Within thirty (30) days of receipt of the permit application, the Health Authority shall either issue the permit or provide written justification for the denial of the permit. No permit shall be issued unless said establishment is found upon inspection to be in substantial compliance with all the requirements of this Ordinance. When conditions exist that a regular permit cannot be issued a conditional permit will be issued. A conditional permit suspends the regular health permit. A conditional permit is not intended for new food establishments or for food establishments under new ownership.
- D. **Conditional Permit:** A conditional permit is issued for a period not to exceed 30 days at which time either the regular permit is issued or another conditional permit is issued if the conditions causing the conditional permit are not corrected. The cost of the conditional permit is due at the Health Department within 5 working days of receipt or the permit is suspended until such time that the fees have been received. A maximum of three (3) consecutive conditional permits will be issued in a permit year (May 1 – April 30.) A conditional permit suspends the regular health permit.
- E. **Application for Permit:** No operating permit shall be issued or renewed unless the applicant, owner or operator has first made application therefore on an application form provided by the Health Authority. The Health Authority shall develop such forms and make them available to the public. Such application shall include:
1. Applicant's full name and post office address.
 2. Whether applicant is an individual, firm or corporation, and if a corporation or partnership, the names of the officers or partners, together with their addresses.
 3. Location of the commissary or commissaries where vending machines are repaired or renovated.
 4. Type of Establishment.
 5. The identity and form of the products to be dispensed through vending machines and the number of each such type vending machine in his possession.
 6. The location and number of vending machines operated in McHenry County, Illinois.
 7. Signature of the applicant or applicants.
- F. **Permit Fee:** No operating permit shall be issued or renewed unless the completed application form is accompanied by a payment in accordance with the approved fee schedule contained in the Public Health Fee Ordinance approved by the McHenry County Board. A fee as contained in the Public Health Fee Ordinance shall be required for all replacement permits (i.e. due to loss, name changes, etc.)
- G. **Permit Display:** The operator's permit, as provided by the Health Authority, shall be displayed and be readily visible in each food establishment, vending machine location or on each vending machine operated by him.
- H. **Variations:** When circumstances exist which make impractical full compliance with the requirements of this Ordinance, as listed in this paragraph, an applicant may request that the Public Health Administrator grant a variance. Such request shall be made in writing, shall cite the relevant Section numbers, and shall accompany any other pertinent data which might support the request or which the Public Health Administrator may require. An explanation of

how the potential public health hazards and nuisances addressed by the relevant Sections of this Ordinance will be alternatively addressed shall be included. A Hazard Analysis Critical Control Point (HACCP) Plan shall be included if required by the Code for the specific procedure or process for which the variance is being requested. The Public Health Administrator may grant the request for variance provided the variance does not conflict with the stated purpose of this Ordinance. Variations will be considered for items in this Ordinance that do not compromise the wholesomeness, storage, handling, or service of foods. The Health Administrator or his designated representative shall respond to all variation requests, in writing, within thirty (30) days of receipt of the request. The Department may attach conditions to a variance to ensure that a variance does not result in creating a public health hazard or nuisance condition. Failure to continue to meet the conditions of a variance is a violation of this Ordinance and may result in the variance being rescinded.

- I. **Outdoor Cooking:** Beer Gardens, pig roasts, fish boils, outdoor grilling and other outdoor food service events that are held in conjunction with permitted establishments shall only be allowed with a valid Supplemental Outdoor Grilling Health Permit or Temporary Food Permit issued by the Health Authority.

Section III.5 Inspection of Food Establishments

- A. The Health Authority shall inspect each food establishment located in the County of McHenry as follows:
 1. Category I Facilities: three times annually
 2. Category II Facilities: two times annually
 3. Category III Facilities: one time annually
- B. The following substitute activities may be used in place of one annual inspection of a Category I or Category II facility.:
 - Employees involved in food operations receive a HACCP training exercise, in-service training in another food service sanitation area, or attend an educational conference on food safety or sanitation.
- C. The Health Authority shall inspect each food and/or beverage vending machine located in the County of McHenry as follows:
 1. Category I Vending Machines: two annual inspections
 2. Category II Vending Machines: no annual inspections
 3. Category III Vending Machines: no annual inspections
- D. The Health Authority shall make as many additional inspections as are necessary for the enforcement of this Ordinance. The Health Authority reserves the right to change the risk classification (i.e. poor sanitation) and thus increase the frequency for Category II and III operations.
- E. **Access to Establishments:** The Health Authority, after proper identification, shall be permitted to enter, at any reasonable time, any food establishment, or upon any private or public property

where vending machines or commissaries are operated, or from which such machines are otherwise serviced, within the County of McHenry, Illinois, for the purpose of making inspections to determine compliance with this Ordinance. He shall be permitted to examine the records of the establishment to obtain pertinent information pertaining to food and supplies purchased, received or sold, and persons employed. The operator shall make provisions for the Health Authority to have access, either in company with an employee or otherwise, to the interior of all vending machines operated by him.

- F. **Inspection Reports:** Whenever an inspection of a food establishment, vending machine, or commissary is made, the findings shall be recorded on an approved electronic inspection report form. This inspection report form shall summarize the requirements of this Ordinance and shall delineate Core item, Priority Foundation item, Priority Item and Hazard Analysis Critical Control Point (HACCP) Plan deviations. Inspectional remarks shall be written to reference, by section number, the section violated and shall state the correction to be made. A copy of the completed inspection report form shall be furnished to the person in charge of the establishment via electronic mail at the conclusion of the inspection.
- G. **Issuance of Notices:** Whenever the Health Authority makes an inspection of a food establishment or vending machine and discovers that any of the requirements of this Ordinance have been violated, he shall notify the permit holder or operator of such violations by means of an inspection report form or other written notice. In such notification the Health Authority shall:
1. Set forth the specific violations found.
 2. Establish a specific and reasonable period of time for the correction of the violations found, in accordance with the following provisions:
 - i. Priority items should be corrected immediately if possible, and shall be corrected in a time period not to exceed 72 hours.
 - ii. Priority Foundation or Hazard Analysis Critical Control Point (HACCP) Plan deviations shall be corrected within ten (10) calendar days.
 - iii. Core items shall be corrected within ninety (90) calendar days.
 - iv. The Health Authority may approve a compliance schedule that extends beyond the time limits specified in Section III.5 G if a written schedule of compliance is submitted by the permit holder and no health hazard exists or will result from allowing an extended schedule for compliance.
 - v. In the case of temporary food establishments, violations must typically be corrected prior to receiving the approval to operate, but within a specific period of time not to exceed 24 hours. Failure to comply with such notice shall result in immediate suspension of the permit.
 - vi. Second and subsequent re-inspections for the same violation will require a re-inspection fee specified in the Public Health Fee Ordinance. Whenever a permit to operate is suspended or revoked, a reinstatement fee specified in the Public Health Fee Ordinance shall be incurred by the permit holder.

- vii. Re-inspection fees must be paid within fifteen (15) days of notice by the Department. Failure to pay will result in suspension of the permit to operate and an additional fee to reinstate the permit.
 - viii. The Health Authority may suspend a permit to operate a food establishment if it determines through inspection, or examination of employees, food, records or other means, that an imminent health hazard exists. The Health Authority may suspend a permit to operate a food establishment for serious or repeated violations of this Ordinance or for interference with the Health Authority in the performance of his duties. Upon reinstatement of the permit, a conditional permit will be issued. A conditional permit suspends the regular health permit.
 - 3. State that failure to comply with any notice issued in accordance with the provisions of this Ordinance may result in immediate suspension of the permit.
 - 4. Explain the procedure for review or appeal of the alleged violation.
- H. **Service of Notices:** Notices under this Section shall be deemed to have been properly served when a copy of the inspection report form or other notice has been delivered to the permit holder or licensee or person in charge, or when such notice has been posted to the front door of the permit holder's establishment, or by leaving such notice at his residence with some person of the family of the age of ten (10) years or upwards.
- I. **Examination and Condemnation of Food:** Food may be examined or sampled by the Health Authority as often as may be necessary to determine freedom from adulteration or misbranding. The Health Authority may, upon written notice to the owner or person in charge, place a hold order on any food which he determines or has probable cause to believe to be unwholesome or otherwise adulterated, or misbranded. Under a hold order, food shall be permitted to be suitably stored. It shall be unlawful for any person to remove or alter a hold order notice, or tag placed on food by the Health Authority, and neither such food nor the containers thereof shall be relabeled, repacked, reprocessed, altered, disposed of, or destroyed without permission of the Health Authority except on order by a court of competent jurisdiction. The Health Authority may vacate the hold order, or may by written order direct the owner or person in charge of the food which was placed under the hold order to denature or destroy such food or to bring it into compliance with the provisions of this Ordinance: Provided, that such order of the Health Authority to denature or destroy such food or bring it into compliance with the provisions of this Ordinance shall be stayed if the order is appealed to a court of competent jurisdiction within three (3) days of the issuance of such order. Samples for the determination of adulteration and misbranding shall be taken and examined in accordance with the methods prescribed by the Association of Official Agricultural Chemists, the Food and Drug Administration, or by other standard methods.
- J. **Food-borne Illness Investigation:** When cases of food-borne illness are reported, an immediate epidemiological and laboratory investigation shall be made by the McHenry County Department of Health in an effort to determine the vehicle and the source, so as to prevent a recurrence. Any food suspected of being a vehicle in a food-borne disease outbreak shall be placed under a hold order pending laboratory examination.

Section III.6 Plan Review of Future Construction:

- A. When a food establishment is hereafter constructed or extensively remodeled, or when an existing structure is converted for use as a food establishment, properly prepared plans and specifications for such construction, remodeling or alteration, showing layout, arrangement, and construction materials of work areas, and the location, size, and type of fixed equipment and facilities, shall be submitted to the Health Authority for approval before such work is begun.
- B. Whenever plans and specifications are required to be submitted to the Health authority under Section III.6 of this Ordinance, the Health Authority shall inspect the food establishment prior to the start of operations, to determine compliance with the approved plans and specifications and with the requirements of this Ordinance.
- C. A review fee shall be charged for all new or extensively remodeled food establishment(s). The review fee is specified in the Public Health Fee Ordinance. All work that starts without written approval of the Department shall have the review fee doubled.
- D. The plan review shall be valid for a period of two (2) years from the date of approval. If construction has not commenced and significant progress is not achieved, the plan review shall expire unless an extension is granted by the Health Authority. T

Section III.7 Emergency Occurrences: In the event of a situation that might result in the contamination of food, or that might prevent the safe handling of food, the person in charge shall immediately contact the health authority. These events shall include but are not limited to fire, flood, power outage, lack of potable water under pressure, lack of hot water, inability to clean and sanitize utensils and equipment, boil order, coliform bacteria positive water sample results, back up of sewage and malfunctioning private sewage disposal systems, and interruption to plumbed toilet/handwashing facilities for food employees. Upon receiving notice of this occurrence, the health authority shall take whatever action it deems necessary to protect the public health, including but not limited to immediate suspension of the health permit.

Section III.8 Food Sample Demonstrations and Food Promotions: Food sample demonstrations and food promotions shall comply with the applicable sanitation provisions of this Ordinance.

Section III.9 Change in Ownership: When a food establishment undergoes a change in ownership, the lavatory facilities shall be brought into compliance with Section 5-203.11 of the US Department of Health and Human Services Food and Drug Administration 2013 Food Code if they are not already, whether or not the facility will be extensively remodeled.

Section III.10 Ventilation Hoods

- A. Upon installation of a new ventilation hood, and make up air where needed, written certification that the ventilation hood has been tested and properly balanced by a qualified Heating and Ventilation contractor so as to prevent grease or condensation from collecting on walls and ceilings and from dripping into food or onto food contact surfaces shall be provided to the Department prior to its use.

- B. **Hood Requirements:** Cooking equipment used in processes producing smoke or grease-laden vapors shall be equipped with an exhaust system in compliance with this Ordinance. Notification in writing to the Health Authority shall be given of any alteration, replacement, or relocation of any exhaust system or part thereof, or cooking equipment.

Section III.11 Toilet Facilities Replaces Section 6-202.14 of the 2013 FDA Retail Food Code.) Toilet rooms located in kitchen, food service, food preparation, warewashing, or food storage areas shall be completely enclosed and shall have tight fitting, self-closing doors. Such doors shall not be left open except during cleaning or maintenance.

Section III.12 Mobile Food Units

- A. **Routes:** Mobile food operators shall provide a copy of their mobile routes to the Department annually.
- B. **Base of Operations:** When not in use, mobile food establishments shall be stored at a location where the mobile unit will be protected from contamination and the wholesomeness of the food products will not be compromised.

Section III.13 Temporary Food Establishments:

A. Restricted Operations

1. All foods sold or handled by a temporary food establishment shall meet the requirements of this Ordinance for preparation, packaging, display, service, storage and transportation. Foods will be classified as to their relative risk to cause a food-borne illness.
2. Certain high-risk foods may be prohibited or may require that a food preparation plan be provided and approved.
3. One temporary food event is allowed per sponsor per single location per calendar year unless the requirements of Section III.13 B are met.

B. Renewals of Temporary Food Permits: Temporary food permits may be renewed and seasonal temporary food permits may be issued at a single location provided that all of the following requirements are met:

1. The temporary food establishment shall be under the operational supervision of a certified food service sanitation manager during all times that the temporary food establishment is operating.
2. Past temporary food events by the same sponsor must have been in substantial compliance with Ordinance requirements; and
3. The appropriate application and fee must be submitted to the Department.

C. Facilities at Temporary Food Establishments:

1. Enough refrigeration and hot holding facilities must be provided to maintain time/temperature control for safety foods at required temperatures.
2. For other than mechanical refrigeration or hot holding facilities, prior approval of the Department is required.

D. Handwashing at Temporary Food Establishments: A facility shall be provided for employee handwashing. Where water under pressure is unavailable, such facility shall consist of at least a food grade container of potable water, soap and individual paper towels. The container shall have a spigot at the bottom to allow a flow of warm water into a receiving container below.

Section III.14 Catering Food Service Operations

- A. A catering food service operation shall comply with the requirements of this Ordinance. The Health Authority may impose additional requirements to protect against health hazards relating to the conduct of catering food service operations.
- B. Catering food service operations whose base of operations is located outside of McHenry County must hold a valid Health Permit to operate from the appropriate regulatory authority. If the regulatory authority does not issue health permits, alternative documentation (i.e. inspection report) from that regulatory authority shall be provided.
- C. Catering food service operations, that cater events which are open to the public, must obtain a valid Health Permit from the McHenry County Department of Health prior to operating.

D. Restricted Operations

1. The number of meals which can be catered by any individual catering operation is limited to what the physical facilities and number of qualified personnel will allow. Upon request, catering operations shall provide documentation to the Department as to the number of meals which he/she can service based upon the following information:
 - i. Number of personnel
 - ii. Physical facilities to prepare, transport and serve so as to be in compliance with this Ordinance.
2. A schedule of events including menu, number of people to be served, date and location to be catered in the county is to be provided to the Department upon request.

Section III.15 Delivery Services: Delivery services shall be limited to prepackaged food items obtained from an approved location with proper equipment to maintain product temperature and maintain food in a sanitary manner.

Section III.16 Outdoor Grilling at Fixed Food Establishments

- A. Cooking must be done on the premises immediately adjacent to the permitted fixed food establishment. All other food preparation and food service must be done within the facility, except that patrons or cooks may apply condiments and sauces from approved dispensers to immediate servings.
- B. The grill and any other cooking equipment must meet the published standards of an American National Standards Institute (ANSI) accredited equipment certification program, or be approved by the Department.
- C. The grill and any other cooking equipment must be located on a smooth and easily cleanable surface during use. Sealed concrete, mortared non-textured brick, commercially designed synthetic floor material, and asphalt are some recommended surface materials.
- D. Grills and any other cooking equipment shall be effectively separated from public access and not in close proximity to waste receptacles or dumpsters.
- E. At least one (1) hand washing lavatory with hot and cold water under pressure, and plumbed to an approved wastewater disposal system, shall be provided. The hand washing station may be located inside the facility if it is easily accessible to the grilling area. Portable hand washing stations, which provide hot and cold running water under pressure, and meet the published standards of an American National Standards Institute (ANSI) accredited equipment certification program, may be utilized in lieu of a permanently plumbed hand sink. If a portable hand washing station is to be utilized, a procedure must be established by the food operator and accepted by the Department which assures that hot and cold running water will be available at all hours of operation, and the filling of the unit with potable water and emptying the wastewater will be done in a sanitary manner.
- F. Products being grilled or cooked shall be protected from contamination. Acceptable protection shall include a closed grill cover, a canopy or a roofed area.
- G. Approved mechanical refrigeration must be provided if raw product is not immediately brought from inside the approved kitchen facility to the grill or other cooking equipment.
- H. All cooked time/temperature control for safety food products must be held and served inside the facility at 135 degrees F or above if not immediately consumed.
- I. A certified food service sanitation manager shall be onsite at all times that foods are being grilled or cooked.
- J. Use of portable or chemical toilets is limited to the provisions of Section IV.24 of Article IV of the McHenry County Public Health Ordinance.

Section III.17 Vending of Food and Beverage:

- A. Vending machines, vending machine locations, and commissaries shall comply with the requirements of this Ordinance. The health authority may impose additional requirements to

protect against health hazards related to the vending operation, and when no health hazard will result, may waive or modify requirements that do not compromise the storage, handling or service of time/temperature control for safety food.