MCHENRY COUNTY DEPARTMENT OF HEALTH

OVERVIEW OF THE ILLINOIS FOOD CODE ADOPTION

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THURSDAY, OCTOBER 11, 2018

TRANSITION TO NEW CODE

- Started process in 2017, Code adopted January 1, 2018
- 2017 and 2018: informational newsletters, group presentations, one-on-one trainings
  - In 2017: 11 group trainings, 365 participants
  - In 2018: 20 group trainings, 614 participants
- Added separate page to Department website: specific to Illinois Food Code
- Staff Training: group discussion, online FDA training, dual inspections, standardization
- Work with software vendor to update our food inspection report
- Began with Category III facilities (not recommended)

GROUP PRESENTATION TOPICS

- 2018
  - School, Daycare, and Food Facility Person-in-Charge Training
  - Safe Food Handling
  - Vomiting and Diarrheal Events Policy
  - Employee Illness Policy
  - Increasing Active Managerial Control
  - Person-in-Charge (PIC) and Demonstration of Knowledge
- 2017
  - FDA Retail Food Code Coming in 2018
  - Implementation of the New Illinois Food Code
  - Adoption of the New Illinois Food Code

FOOD ESTABLISHMENT TRAINING – INITIAL

MCHENRY COUNTY DEPARTMENT OF HEALTH
DIVISION OF ENVIRONMENTAL HEALTH
2200 NORTH SEMINARY AVENUE
WOODSTOCK, ILLINOIS 60098
PH: 815-334-4585
FAX: 815-334-4637
WEBSITE: www.mcdh.info

FOOD ESTABLISHMENT TRAINING -- Initial

Questions/Topics to go over by the practitioner to the establishment/organization during the training.

Establishment Information		
Establishment/Organization Name:		
Site Number:	**Date:**	**Time:**
Risk Category: ☐ ONE ☐ TWO ☐ THREE		

Complete	Employee Health Policy	Comments
☐	**Written policy** Provided template: ☐ YES ☐ NO	
☐	Make the policy available onsite for staff, PIC, and Health Department.	
☐	Review of reporting symptoms (exclusion/restriction).	
☐	Review of additional condition of family members of staff experiencing illness, etc.	
☐	**Employee health policy agreement** Provided template: ☐ YES ☐ NO	
☐	**Illness reporting log** Provided template: ☐ YES ☐ NO	
☐	**Additional resources (educational materials, Illinois Food Code, etc.):** www.mcdh.info >> Environmental Health >> Food Protection Program	

Complete	Clean-Up of Vomiting and Diarrheal Events	Comments
☐	**Written policy** Provided template: ☐ YES ☐ NO	
☐	Make the policy available onsite for staff, PIC, and Health Department.	
☐	Review of components of clean-up kit and location of the kit.	

Complete	Person in Charge/Active Managerial Control	Comments
☐	**Review who person-in-charge is:** an individual present at a food establishment who is responsible for the operation at the time of inspection.	
☐	**Review what the person-in-charge will be responsible for during inspection:** Active Managerial Control - Having no priority items during inspection - May be a CFPM - Responding correctly to practitioner's questions (17 items stated in code [Reference 2-102.11])	

Complete	Certified Food Protection Manager	Comments
☐	**Review information on CFPM** - No IDPH certification needed - Staffing of a CFPM and times needed - Certificate onsite	

Complete	Allergen Awareness Training	Comments
☐	**Give direction on allergen awareness training** - All CFPM at any category 1 "restaurant" - Enforcing July 2018	

Complete	Food Handler Training	Comments
☐	**Review food handler requirements for training** - Certificates onsite - New hires within 30 days	

Complete	Additional Points to Discuss	Comments
☐	**Hand washing sign requirement** Provided signs: ☐ YES ☐ NO	
☐	**Inspection status:** - Routine inspections required	
☐	**Obtain any feedback from the PIC:** - Comments, further trainings, etc.	

Notes / Comments / Extra

Training Received By	
Print Name of Person-in-Charge:	
Signature of Person-in-Charge:	
Training Given By	
Signature of Environmental Health Practitioner:	

FOOD ESTABLISHMENT TRAINING – FOLLOW-UP

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FOOD ESTABLISHMENT TRAINING -- Follow-Up

Questions/Topics to go over by the practitioner to the establishment/organization during the training.

Establishment Information		
Establishment/Organization Name:		
Site Number:	Date:	Time:
Risk Category: ☐ ONE ☐ TWO ☐ THREE		

Complete	Review of Frequent Violations Cited	Comments
☐	**Written employee health policy** Located onsite: ☐ YES ☐ NO	
☐	**Employee health policy agreement** Provided template: ☐ YES ☐ NO	
☐	**Illness reporting log** Provided template: ☐ YES ☐ NO	
☐	**Written clean-up procedure for vomiting and diarrheal events** Located onsite and staff knows location: ☐ YES ☐ NO	
☐	Hand washing signs at all employee hand sinks. Provided signs: ☐ YES ☐ NO	
☐	Establishment has probe thermometers on the cook/kitchen line.	
☐	**No bare hand contact with ready-to-eat foods** Barrier provided: ☐ YES ☐ NO	
☐	Establishment has sanitation testing strips for dishwashing method.	
☐	**Additional resources (educational materials, Illinois Food Code, etc.):** www.mcdh.info >> Environmental Health >> Food Protection Program	

Complete	Food Establishment Self-Inspection	Comments
☐	Does establishment routinely have walk-throughs of facility during operating hours: ☐ YES ☐ NO	
☐	Does establishment have a method of recording walk-through findings: ☐ YES ☐ NO	
☐	Department recommends creating a self-inspection routine for the establishment: Provided self-inspection checklist: ☐ YES ☐ NO	
☐	**Review Checklist:** - Receiving of food: approved, temperatures, refusal of unacceptable items, storage **receiving time of product: _____ - Cold storage: temperature, date marking, disposition, area, thermometers - Cooking: temperatures, thermometers - Quick chilling: options - Hot holding: temperature, storage - Employee practices: jewelry, nails, clothing, hair restraints, hand washing review, reporting duty - Sanitation and equipment: level sanitizer/heat, setup of sink, drying, cleaned sinks, good repair, storage - Facility requirements: water availability and temperature, pest management, garbage, waste disposal, restrooms - Emergency requirements: closure, etc.	

Complete	Person-in-Charge/Active Managerial Control	Comments
☐	**Review who person-in-charge is:** an individual present at a food establishment who is responsible for the operation at the time of inspection.	
☐	**Review what the person-in-charge will be responsible for during inspection:** Active Managerial Control - Having no priority items during inspection - May be a CFPM - Responding correctly to practitioner's questions (17 items stated in code [Reference 2-102.11])	

Complete	Certified Food Protection Manager	Comments
☐	**Review information on CFPM** - No IDPH certification needed - Staffing of a CFPM and times needed - Certificate onsite	

Complete	Food Handler Training	Comments
☐	**Review food handler requirements for training** - Certificates onsite - New hires within 30 days	

Complete	Allergy Awareness Training	Comments
☐	**Give direction on allergen awareness training** - All CFPM at any category 1 "restaurant" - Enforcing July 2018	

Notes / Comments / Extra

Training Received By	
Print Name of Person-in-Charge:	
Signature of Person-in-Charge:	
Training Given By	
Signature of Environmental Health Practitioner:	

EXPERIENCES WITH TRANSITION

- 2017: minimal feedback from operators prior to adoption
  - Concerns about additional paperwork
- Started with paper inspection reports (very time consuming)
- Code interpretation challenges
  - IDPH feedback
  - Other departments
  - Staff discussion
- Multiple Re-inspections
  - Policy requirements: Employee Illness and Clean-up of Vomit and Diarrheal Incidents, hand washing signs
  - Category III facilities: resistance to providing policies
  - Resulted in development of templates for operators

FOOD ESTABLISHMENT INSPECTION REPORT FORM

Food Establishment Inspection Report

Local Health Department Name and Address		No. of Risk Factor/Intervention Violations	Date
			Time In
Establishment	License/Permit #	No. of Repeat Risk Factor/Intervention Violations	Time Out
Street Address		Permit Holder	Risk Category
City/State	ZIP Code	Purpose of Inspection	

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
		Supervision		
1	In, Out	Person in charge present, demonstrates knowledge, and performs duties		
2	In, Out, N/A	Certified Food Protection Manager (CFPM)		
		Employee Health		
3	In, Out	Management, food employee and conditional employee; knowledge, responsibilities and reporting		
4	In, Out	Proper use of restriction and exclusion		
5	In, Out	Procedures for responding to vomiting and diarrheal events		
		Good Hygienic Practices		
6	In, Out, N/O	Proper eating, tasting, drinking, or tobacco use		
7	In, Out, N/O	No discharge from eyes, nose, and mouth		
		Preventing Contamination by Hands		
8	In, Out, N/O	Hands clean and properly washed		
9	In, Out, N/A, N/O	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed		
10	In, Out	Adequate handwashing sinks properly supplied and accessible		
		Approved Source		
11	In, Out	Food obtained from approved source		
12	In, Out, N/A, N/O	Food received at proper temperature		
13	In, Out	Food in good condition, safe, and unadulterated		
14	In, Out, N/A, N/O	Required records available: shellstock tags, parasite destruction		
		Protection from Contamination		
15	In, Out, N/A, N/O	Food separated and protected		
16	In, Out, N/A	Food-contact surfaces; cleaned and sanitized		
17	In, Out	Proper disposition of returned, previously served, reconditioned and unsafe food		
		Time/Temperature Control for Safety		
18	In, Out, N/A, N/O	Proper cooking time and temperatures		
19	In, Out, N/A, N/O	Proper reheating procedures for hot holding		
20	In, Out, N/A, N/O	Proper cooling time and temperature		
21	In, Out, N/A, N/O	Proper hot holding temperatures		
22	In, Out, N/A, N/O	Proper cold holding temperatures		
23	In, Out, N/A, N/O	Proper date marking and disposition		
24	In, Out, N/A, N/O	Time as a Public Health Control; procedures & records		
		Consumer Advisory		
25	In, Out, N/A	Consumer advisory provided for raw/undercooked food		
		Highly Susceptible Populations		
26	In, Out, N/A	Pasteurized foods used; prohibited foods not offered		
		Food/Color Additives and Toxic Substances		
27	In, Out, N/A	Food additives: approved and properly used		
28	In, Out, N/A	Toxic substances properly identified, stored, and used		
		Conformance with Approved Procedures		
29	In, Out, N/A	Compliance with variance/specialized process/HACCP		

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.
Mark "X" in box if numbered item is not in compliance Mark "X" in appropriate box for COS and/or R COS=corrected on-site during inspection R=repeat violation

#			COS	R
		Safe Food and Water		
30		Pasteurized eggs used where required		
31		Water and ice from approved source		
32		Variance obtained for specialized processing methods		
		Food Temperature Control		
33		Proper cooling methods used; adequate equipment for temperature control		
34		Plant food properly cooked for hot holding		
35		Approved thawing methods used		
36		Thermometers provided & accurate		
		Food Identification		
37		Food properly labeled; original container		
		Prevention of Food Contamination		
38		Insects, rodents, and animals not present		
39		Contamination prevented during food preparation, storage and display		
40		Personal cleanliness		
41		Wiping cloths: properly used and stored		
42		Washing fruits and vegetables		
		Proper Use of Utensils		
43		In-use utensils: properly stored		
44		Utensils, equipment & linens: properly stored, dried, & handled		
45		Single-use/single-service articles: properly stored and used		
46		Gloves used properly		
		Utensils, Equipment and Vending		
47		Food and non-food contact surfaces cleanable, properly designed, constructed, and used		
48		Warewashing facilities: installed, maintained, & used; test strips		
49		Non-food contact surfaces clean		
		Physical Facilities		
50		Hot and cold water available; adequate pressure		
51		Plumbing installed; proper backflow devices		
52		Sewage and waste water properly disposed		
53		Toilet facilities: properly constructed, supplied, & cleaned		
54		Garbage & refuse properly disposed; facilities maintained		
55		Physical facilities installed, maintained, and clean		
56		Adequate ventilation and lighting; designated areas used		
		Employee Training		
57		All food employees have food handler training		
58		Allergen training as required		

Food Establishment Inspection Report

Establishment: Establishment #:

Water Supply: ☐ Public ☐ Private Waste Water System: ☐ Public ☐ Private

Sanitizer Type: PPM: Heat:

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.

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

HACCP Topic:

Person in Charge (Signature) Date

Inspector (Signature) Follow-up: ☐ Yes ☐ No (Check one) Follow-up Date:

Food Establishment Inspection Report

Establishment: Establishment #:

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.

Person in Charge (Signature) Date

Inspector (Signature) Follow-up: ☐ Yes ☐ No (Check one) Follow-up Date:

FOOD ESTABLISHMENT INSPECTION EXPERIENCES

FOOD OPERATORS

- Significantly different for chains versus independents (many chains fully up to speed with code)
- Understanding/overwhelmed by policy requirements, complexity of the employee illness policy/policies for Category III facilities
- Inspections during operation (frustration for PIC)
- Designating a Person-in-Charge (PIC), understanding the responsibilities of PIC
- More interaction between practitioner and PIC (more questions/different questions)
- Re-inspections increased

FOOD ESTABLISHMENT INSPECTION EXPERIENCES

FOOD PRACTITIONERS

- Frustration with IDPH guidance at times (individual department decision)
- Delay in development of templates
- Increased time it takes to complete inspections (estimate 1/3 longer on average)
- Getting PIC to be able to devote time to inspection
- New policies and procedures overwhelmed many facilities
- Lots of material to carry (field guide, code, inspection materials, educational materials, computer equipment)

COMMON VIOLATIONS IN FIRST INSPECTIONS

- Policies and Procedures
- Hand washing signs on all hand sinks, including restrooms used by food handlers
- No bare hand contact with ready-to-eat food (versus minimize contact)
- Probe thermometers cant be located, not calibrated
- Sanitizer test strips not onsite, incorrect, or not being used
- Having a Certified Food Protection Manager onsite, and keeping certificate onsite
- Allergy Awareness training not completed

HAND WASHING SIGNS

RECOMMENDATIONS

- Develop template policies/procedures to reduce re-inspections (multiple languages)
- Emphasize teamwork between department and food establishments
- Post materials to website: easy access for food operators
- Create a quick reference for food practitioners (field guide to food code)
- Have Food Code and Appendixes at inspections
- Create a “common verbiage” reference guide for food practitioners if not part of software
- Group Trainings: out of kitchen, lots of perspectives, all types of questions, etc.

EMPLOYEE ILLNESS REPORTING POLICY

Employee Illness Reporting Policy

Facility Name: _____

Facility Location: _____

Effective Date: _____

Purpose

The purpose of the Employee Illness Reporting Policy is to ensure that all food employees notify the Person-in-Charge (PIC) when you experience any of the conditions listed so that appropriate steps are taken to preclude transmission of foodborne illness or communicable diseases.

Policy

The _____ *(facility name)*

located at _____ *(facility location)*

is committed to ensuring the health, safety, and well-being of our employees and customers and complying with all related McHenry County Department of Health regulations. All food employees shall report if they are experiencing any of the following symptoms to their PIC:

- Diarrhea
- Vomiting
- Jaundice
- Sore throat with fever
- Lesions (such as boils and infected wounds, regardless of size) containing pus on the fingers, hand, or any exposed body part

Food employees shall also notify their PIC whenever diagnosed by a healthcare provider as being ill with any of the following diseases that can be transmitted through food or person-to-person by casual contact such as:

- Salmonella typhi
- Salmonellosis
- Shigellosis
- *E. coli*
- Hepatitis A virus
- Norovirus

In addition to the above conditions, food employees shall notify their PIC if they have been exposed to the following high-risk conditions:

- Exposure to or suspicion of causing any confirmed outbreak involving the above illnesses
- A member of their household is diagnosed with any of the above illnesses
- A member of their household is attending or working in a setting that is experiencing a confirmed outbreak of the above illnesses

Food Employee Responsibility

All food employees shall follow the reporting requirements specified above involving symptoms, diagnosis, and high risk conditions specified. All food employees subject to the required work restrictions or exclusions that are imposed upon them as specified in Illinois law, the regulatory authority or PIC, shall comply with these requirements as well as follow good hygienic practices at all times.

Person-in-Charge Responsibility

The PIC shall take appropriate action as specified in the Illinois Food Code and Control of Communicable Diseases Code to exclude, restrict, and/or monitor food employees who have reported any of the aforementioned conditions. The PIC shall ensure these actions are followed and only release the ill food employee once evidence, as specified in the Food Code, is presented demonstrating the person is free of the disease causing agent or the condition has otherwise resolved.

The PIC shall cooperate with the regulatory authority during all aspects of an outbreak investigation and adhere to all recommendations provided to stop the outbreak from continuing. The PIC will ensure that all food employees who have been conditionally employed, or who are employed, complete the food employee health policy agreement and sign the form acknowledging their awareness of this policy. The PIC will continue to promote and reinforce awareness of this policy to all food employees on a regular basis to ensure it is being followed.

The Person-in-Charge shall maintain an employee illness log.

Additional Notes

EMPLOYEE HEALTH POLICY AGREEMENT

Employee Health Policy Agreement

Agreement between employee and Person-in-Charge

Food Facility: _____

Address: _____

Reporting Symptoms of Illness

The employee agrees to report to the Person-in-Charge when experiencing ANY of the following symptoms:

- Diarrhea
- Stomach cramps
- Vomiting
- Sore throat and fever
- Jaundice (yellowing of eyes or skin)
- Infected cuts, wounds, or boils with pus on the hands or wrists

Person-in-Charge to immediately notify local health department when aware of 2 or more food employees ill with gastrointestinal symptoms and continue to monitor employees for signs of illness.

Reporting Diagnosed Illness

The employee agrees to report to the Person-in-Charge when they have been diagnosed by a medical professional with:

- Norovirus
- Hepatitis A
- Shigella spp.
- Shiga Toxin-Producing E. coli
- Salmonella Typhi (typhoid fever)
- Salmonellosis

The Person-in-Charge notifies the local health department about any employee with a diagnosed illness.

If Symptoms of Illness Occurs:

If symptoms occur at work:

- Stop work immediately
- Report to management
- See a health practitioner / doctor
- Go home, return to work after symptom free for at least 48 hours

If symptoms occur before reporting to work:

- Notify management
- Do not report to work until symptom free for 48 hours

Call-In Procedure:
The Person-in-Charge shall maintain a detailed record of all employee calls with acute gastrointestinal symptoms and action taken. The Person-in-Charge has final approval on all employees returning to work and verifying they have been symptom free for at least 48 hours prior to return.

If Diagnosed Illness Occurs

- If an employee is restricted from work they are allowed to come to work, but their work duties may be limited to non-food handling and non-utensil handling.
- If an employee is excluded from work they are NOT allowed to come to work.
- If an employee is excluded from work for being diagnosed with one of the illnesses listed above, the employee will not be able to return to work until obtaining reinstatement approval from MCDH Communicable Disease Section.

The Person-in-Charge may restrict or exclude an employee from work based on the type of symptoms reported and the severity.

No _____ *(food facility name)* employee, including conditional employees, shall work with any of the above listed health conditions per the Illinois Food Code and Control of Communicable Diseases Code policy.

I have read and understand all of the information contained in this document. I understand that I have a responsibility to follow each step.

Employee Printed Name: _____

Employee Signature: _____ Date: _____

Person-in-Charge Printed Name: _____

Person-in-Charge Signature: _____ Date: _____

Implementation of an Effective Employee Health Policy

Foodborne illness prevention begins with properly trained staff not working when ill with vomiting, diarrhea, or jaundice; or if they have been diagnosed with a reportable communicable disease as listed in the Illinois Food Code and Control of Communicable Diseases Code.

The Employee Health Policy Agreement is designed to be used as a tool for the Person-in-Charge to assist with conforming to the requirements outlined in the Illinois Food Code and Control of Communicable Diseases Code for retail food facilities.

The Illinois Food Code requires a food facility Person-in-Charge to:

1. Recognize diseases that are transmitted by foods and the common symptoms of foodborne illness.
2. Inform employees of reporting requirements.
3. Restrict or exclude affected food workers.
   - The Person-in-Charge must prevent food contamination by employees with certain symptoms of illness:
     Restriction: preventing an employee from working with exposed food, clean equipment, utensils and linens, and unwrapped single service items.
     Exclusion: preventing an employee from entering or working in any part of the food facility.
4. Notify the McHenry County Department of Health Communicable Disease Section at 815-334-4500.
5. Inform food employees of the reporting requirements.
   - Employees must inform employers when they are experiencing common foodborne illness symptoms.
   - Managers should monitor the health of their current employees and future employees.
   - Managers should promote good communication and the reporting of illness.

EMPLOYEE ILLNESS LOG

Employee Illness Log

Report Date	Employee Name	Symptoms/ Illnesses Reported to the Manager						Date Returned to Work	Diagnosed?	
		Vomiting**	Diarrhea**	Jaundice (yellowing of eyes or skin)	Fever	Respiratory (cough, sore throat, runny nose)	Action Taken		*E. coli* O157:H7, *Salmonella, Shigella,* or hepatitis A	Called MCDH 815-334-4585 Yes or No

Employees with diarrhea or vomiting **MUST BE EXCLUDED from work for at **LEAST 48 HOURS** after symptoms are gone.

The person-in-charge is required to notify the McHenry County Department of Health, if any food employees are known to be infected with Salmonella, Shigella, E. coli, the Hepatitis A virus, Norovirus, or other pathogen that can be transmitted through food. The Illinois Food Code requires food workers to report information about their health as it relates to illnesses that can be passed through food.

PROCEDURE FOR THE CLEAN-UP OF VOMIT/FECAL EVENTS

Procedure for the Clean-up of Vomit/Fecal Events

Facility: _____

Effective Date: _____

Purpose:

1. To minimize the risk of disease transmission to employees and/or customers; and
2. To prevent the contamination of food, food contact surfaces, food preparation areas, utensils, equipment and single use and single service items.

The facility will maintain a clean-up kit consisting of:

- Disposable non-latex gloves
- Face mask(s)
- Disposable gown(s)/apron(s) with sleeves
- Disposable hair cover
- Disposable shoe covers
- Sealable, plastic bag(s) with twist ties
- Scoop/Scraper
- Paper Towels
- Absorbent powder/solidifier (i.e. kitty litter, saw dust, etc.)
- Disinfectant

The clean-up kit shall be stored _____ (location) and shall be easily accessible during all hours of operation.

Staff will be trained on the use of the clean-up kit and the donning, use, and removal of personal protective equipment (PPE).

In the event of a vomiting or fecal event at _____ (name of facility), the Person-in-Charge (PIC) shall ensure that employees do the following:

1. Promptly remove ill employees, customers, and others from the impacted area (typically a 30 foot radius).
2. Turn off any fans/air circulation in the impacted area to minimize movement of aerosolized particles.
3. Segregate the area by covering the vomit/fecal matter with single use disposable towel(s) or kitty litter or saw dust, etc.
4. Obtain the clean-up kit and don the appropriate personal protective equipment (i.e. disposable gloves, mask, cover gown or apron, hair cover, shoe covers)
5. Wipe up the matter with disposable towels and/or designated equipment and immediately dispose into a plastic garbage bag.
6. Utilize a disinfectant solution, as appropriate for the type of surface, on the impacted areas (typically within a 30 foot radius):
   a. Mix a chorine solution at 1000 ppm (non-porous surfaces) to 5000 ppm (porous surfaces) [5 – 25 tablespoons of household bleach (5.25%) per gallon of water - as recommended by the Centers for Disease Control and Prevention]; or
   b. Utilize a quaternary ammonium sanitizer that is approved effective for Norovirus and is listed on the EPA's registered list of approved products (https://www.epa.gov/pesticide-registration/list-g-epas-registered-antimicrobial-products-effective-against-norovirus); or
   c. Use any other EPA-registered norovirus disinfectant.
   d. Food contact surfaces will be sanitized using standard, approved sanitizing agents per code requirements.
7. Apply the disinfectant to the affected area. If a bleach solution is utilized, it will be allowed to remain wet for at least 10 minutes. If using another, approved disinfectant, it will be utilized per the manufacturer's specifications. Areas that cannot be disinfected with disinfectant solution will be cleaned by other means (i.e. steam cleaning of carpets).
8. Unused, disinfectant solution will be disposed into the utility/mop sink.
9. Disposable gloves, mask, and/or cover gown/apron will be removed and placed into a plastic garbage bag.
10. Disposable tools/equipment will be discarded into the plastic garbage bag. Non-disposable tools will be cleaned and sanitized.
11. Garbage bags will be immediately removed to the dumpster area.
12. Employees will immediately and thoroughly wash hands prior to returning to any other assigned duties.
13. Restrooms will be disinfected.
14. Any exposed food or food handled by the individual who had the event will be discarded.
15. The incident will be documented per establishment procedures.

Additional Notes:	

FOOD ESTABLISHMENT SELF-INSPECTION CHECKLIST

MCHENRY COUNTY DEPARTMENT OF HEALTH
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Food Establishment Self-Inspection Checklist

Checklist Completed By:	Date:	Time:

S = SATISFACTORY N = NEEDS IMPROVEMENT C = NEEDS IMMEDIATE CORRECTION

Note: The items that are bolded are priority violations that require immediate correction.

FOOD RECEIVING AND STORAGE PRACTICES	S	N	C	ACTION TAKEN
Food items are received from approved sources.				
Food is wholesome and in good condition.				
Upon receipt, foods are temped and stored at proper temperatures.				
Food is labeled and stored above the floor.				
Food storage rooms are clean and organized.				

COLD STORAGE OF FOOD	S	N	C	ACTION TAKEN
Cold foods are stored or displayed at 41°F or below.				Food: _____ Temp: _____ °F
Prepared time/temperature control for safety food (TCS) has date and time labels for cooling.				
Prepared or opened TCS food held > 24 hours date marked for no more than 7 days and held ≤ 41°F (add a of max 6 days from date of prep or opening).				
Proper disposition of returned, previously served, reconditioned, and unsafe food.				
Refrigerator temperatures are 41°F or below, and thermometers are present and visible.				Date: _____ Temp: _____ °F
Frozen foods are frozen solid.				
Food products protected by food grade containers/covers.				
No direct bare hand contact with ready-to-eat food.				

COOKING AND SERVICE	S	N	C	ACTION TAKEN
Hot TCS food held at 135°F or above.				
Cold TCS food held at 41°F or below.				
Time as a public health control in place – TCS food cooked, served, or discarded at end of 4 hours (no raw eggs for highly susceptible population). Written procedures available for review by staff and MCDH.				
Sliced beef, steaks, pork, fish, and cook to order eggs cooked to 145°F for 15 seconds.				Food: _____ Temp: _____ °F
Ground meat and pooled eggs for later service are cooked to 155°F for 15 seconds.				Food: _____ Temp: _____ °F
Poultry, stuffed meat and pasta, TCS food cooked in microwaves, and previously prepared and cooled foods are cooked or reheated to 165°F for 15 seconds within 2 hours using stoves, ovens, grills, or microwaves only. Reheating to 165°F for hot holding or any temperature for individual orders.				Food: _____ Temp: _____ °F
Thermometers are calibrated.				
Thermometers used to verify food temperatures at all preparation steps.				
Consumer advisory provided for raw or undercooked food (on menu or posted).				

CHECKLIST CONTINUED ON BACK

EMPLOYEE PRACTICES AND TRAINING	S	N	C	ACTION TAKEN
Employees wear clean clothing and effective hair restraints. Fingernails are trimmed, filed, and clean.				
Employees preparing food are not wearing jewelry on arms or hands (exception: plain band rings).				
Hand sinks accessible, in good repair, and stocked with soap and paper towels.				
Employees wash hands only at designated hand sinks, and barriers are used to turn off faucets and to open door handles.				
Employees wash hands before starting work and after breaks.				
Employees use good hygiene practices while handling food.				
Employees observed washing hands between tasks (handling raw meats, garbage, mop, etc.).				
Employees free of any illness, cuts, or infections.				
Employees do not eat, drink, or smoke in food preparation, food service, and food storage areas.				
Food Protection Manager(s) onsite supervising food staff.				Name: _____
Food handlers complete food handler training within 30 days of employment.				

KITCHEN AND EQUIPMENT	S	N	C	ACTION TAKEN
Sanitizing rinse at 3 compartment sink is at proper concentration and test kits are onsite.				Water Concentration: _____ ppm chlorine / quat / iodine
Dishwasher final rinse at proper sanitizer concentration or temperature with test kit or thermometer present.				Water Concentration: _____ ppm chlorine Water Temperature: _____ °F
Chemicals are labeled and stored separate or below food and single service items.				
All food equipment is clean and in good repair.				
Food service sinks are cleaned and sanitized before use.				
All food equipment is washed, rinsed, and sanitized after use.				

FACILITY	S	N	C	ACTION TAKEN
Water from an approved source.				
Hot and cold running water under pressure during all hours of operation.				
Proper sewage and waste disposal.				
Proper plumbing for equipment (open site drain, air gaps, back flow prevention device).				
Effective pest control in use, doors and windows closed, and free of insect and rodent infestations.				
Dumpster lids kept closed and dumpster area kept clean.				
Walls, floors, and ceilings kept clean and in good repair.				
Restrooms cleaned and stocked with soap, paper towels, and waste can; and women's restroom has lidded receptacle for feminine sanitary products.				

EVENTS THAT MAY REQUIRE IMMEDIATE CLOSURE	S	N	C	ACTION TAKEN
Fire, sewage backup, no hot/cold running water, no electricity, utility interruptions, and inability to clean and sanitize.				**IMMEDIATELY contact MCDH at 815-334-4585**

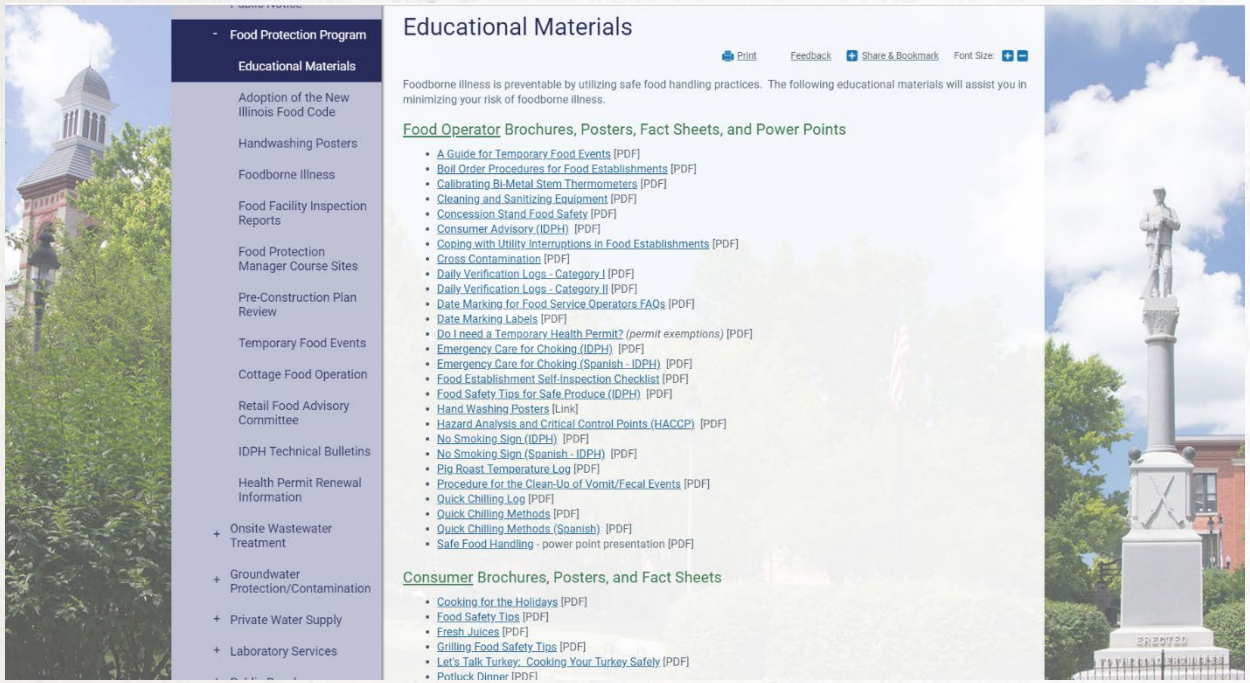
Additional Comments:	

MOVING FORWARD

- Continue to evaluate inspection frequency with IDPH and NIPHC
- Create a schedule of group trainings for the year
- Continue sending out informational flyers / newsletters (hoping to email)
- Continue building relationships between food establishments and Health Department
- Keep website up-to-date with information
- Continue to share experiences with other departments, IDPH, NIPHC, and other organizations
- Targeted training for staff (HACCP plan review, special processes)

WEBSITE

- www.mcdh.info >>> Environmental Health >>> Food Protection Program
  - Educational Materials, Adoption of the New Illinois Food Code, etc…



QUESTIONS, COMMENTS, CONCERNS …

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