



Perry County Health Department

907 South Main, P.O. Box 49, Pinckneyville, IL 62274

WHAT IS NEEDED TO OPEN A PERMANENT FOOD ESTABLISHMENT (BAR, RESTAURANT, ETC.)

- _____ Certificate of Compliance Application

- _____ Drawing of facility (can be on the back of the Application)

- _____ Fee
Any Food Establishment, Retail Store, Caterer or Mobile Unit - \$150.00

All Bars/Taverns (No Food) - \$100.00

Seasonal (up to 3 months)- \$75.00

- _____ Pre-Opening Inspection (Done about 2 weeks prior to opening – keep in mind all cooling units must be up and running for a pre-opening inspection)

- _____ Approval from the Illinois State Plumbing Inspector (Marion Office Number 618-993-7010)

PERRY COUNTY HEALTH DEPARTMENT

P.O. Box 49, 907 South Main Street/Pinckneyville, IL 62274

FOOD SERVICE CERTIFICATE OF COMPLIANCE INITIAL APPLICATION

Name of Business: _____

Responsible Manager: _____

Owner's Name: _____

	Business	Mailing (if different)	Owner
Phone Number			
Address			
Email			

HOURS OF OPERATION

Day of Week	SUN	MON	TUES	WED	THURS	FRI	SAT
Hours of Operation							

CERTIFIED FOOD HANDLERS — if more room is needed please use additional pages

NAME ON CERTIFICATE	I.D. NUMBER (ISSUED BY IDPH)	EXPIRATION DATE ON CERTIFICATE

NAME OF ESTABLISHMENT: _____

Is there a certified food handler present at all times? Yes_____ No_____

Please read and answer carefully the following questions based on food handling practices at your facility [Potentially hazardous Foods (PHFs) are any foods that have animal origin such as meat, poultry, eggs, milk, cheese, yogurt, etc.]

1. Do you prepare food such as soups, meats, seafood, poultry, and/or eggs more than 2 hours in advance of serving?

Yes_____ No_____

2. Do you cook food such as roast, soups and/or other PHF's one or more days in advance of serving, then reheat these foods per order?

Yes_____ No_____

3. Do you only use prepackaged foods such as Landshire sandwiches, Tombstone pizzas, and/or canned/bottled beverages?

Yes_____ No_____

4. If you serve items such as soup, salads, and/or sandwiches are these items made at your food establishment, or are they bought ready –made from an approved facility?

Your Establishment_____ Approved Facility_____

5. Do you perform vacuum packaging?

Yes_____ No_____

6. Do you sell raw, uncooked meats?

Yes _____

No _____

Application is hereby made for a Food Service Establishment to operate. By this application it is agreed that the establishment will comply with the provisions of the Food Sanitation Code. It is further agreed that said food service establishment shall be open to inspection by the Perry County Health Department.

Signature of Owner (s)

Date

Food Establishment Construction Guide

The following list provides some of the *major* modifications/corrections that are required within your proposed food establishment facility to be in constructional compliance with the Illinois Department of Public Health Food Service Sanitation Code and the Perry County Basic Sanitation Ordinance-Food Service Regulations. These modifications must be approved by the Perry County Health Department prior to approval for operation and issuance of the required Perry County Operating Permit. **Please be aware that this list is NOT all inclusive.**

Hand Wash Sink:

- Install a hand wash sink within the proposed kitchen.
- Install a sanitary towel dispenser at the handwash sink. A common towel use is prohibited.
- Install a hand cleaner dispenser at the handwash sink.
- Provide the supplies to the above listed dispensers at all times.
- All plumbing must be installed by an Illinois Department of Public Health Licensed Plumber.
- Have all plumbing alterations inspected by an Illinois Department of Public Health Plumbing Inspector. Marion Regional Office (618-993-7010)

Plumbing:

- Install a three-compartment sink within the proposed kitchen facility.
- Install an adequately sized hot water heater.
- Provide hot and cold water under pressure to the three-compartment sink.
- Install a grease trap to serve for the interception of the grease from the three-compartment sink.
- Obtain and maintain a service agreement on the maintenance of the grease trap.
- Install an adequately sized hot water heater to serve the proposed restrooms that are in compliance with the Illinois Accessibility Code, and the proposed kitchen facility.
- Install a mop sink to service the proposed facility.
- Provide two restrooms that are in constructional compliance with the Current Illinois Accessibility Code if public seating is available.
- Have all plumbing alterations conducted by an Illinois Department of Public Health

- Licensed Plumber.
- Install hand wash sinks within both restrooms.
 - Provide adequate hot and cold water under pressure to all hand washing sinks within the restrooms and kitchen.
 - Have all finished plumbing inspected an Illinois Department of Public Health Plumbing Inspector.

Ceiling:

- Paint/surface the tiles within the proposed kitchen to ensure surface is easily cleanable, and non-absorbent. No bare wood or unfinished concrete surfaces are allowed within the proposed kitchen facility.
- Seal all cracks and voids or leaks in the walls or roof of the proposed facility.

Floors:

- Remove all carpeting within any proposed food/beverage preparation area and restrooms and provide an easily cleanable, non-absorbent surface. Carpeting is not permitted within the kitchen, food and/or beverage storage areas, and the restrooms. No bare wood or unfinished concrete surfaces are allowed within the kitchen facility.

Walls:

- Thoroughly clean all walls within the proposed facility.
- Paint/surface all walls within the proposed facility to ensure providing of a lightly colored, easily cleanable, non-absorbent surface. No bare wood or unfinished concrete surfaces are allowed within the proposed kitchen facility.
- Seal all cracks and voids on all of the walls within the proposed facility.

Lights:

- Provide light shielding throughout the entire kitchen facility and within all food or beverage storage areas.
- Provide adequate lighting within the entire facility.

Doors:

- Install self-closures on the restroom doors.
- Install self-closures to all doors leading to the outside of the facility.

Restrooms:

- Install hand cleaner dispensers at each sink within the restrooms.
- Maintain a hand cleaner within the dispenser at all times.
- Install a sanitary towel dispenser/hand dryer at each sink within the restrooms.
- Install ventilation within each restroom.

Equipment:

- All refrigeration/freezer units must be maintain at least: 41⁰ or below for refrigeration and 0⁰ or below for freezers.

- Provide thermometers within all refrigeration units and freezers.

Storage:

- Paint/finish the bare wood within the kitchen, bare wood surfaces are not permitted within the kitchen or food storage areas.

Pest Control:

- Acquire a contract for pest control services, and provide documentation of a service contract.

Sanitation:

- Maintain sanitizing solutions at all times.
- Obtain test strips for testing the concentration of the sanitizing solutions.
- Obtain a waste removal contract for solid waste and grease generated from your facility and provide documentation of contract.

Food Service Sanitation Manager Certification:

- Provide a full time employee that is an Illinois Department of Public Health Certified Food Service Manager. A Food Service Manager must be on duty at all times in a Category I facility. Category III facilities are exempt.

This list is intended to be a guide only. Additional modifications may be necessary and will be addressed on an individual basis if needed. If you have any questions regarding these modifications/corrections, or need further information, please contact our office at 618-357-5371 ext 117.