Food Establishment Guide

The following list provides some of the *major* modifications/corrections that are required within your proposed food establishment facility to be in 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:**

* a hand wash sink within the proposed kitchen.
* a sanitary towel dispenser at the hand wash sink. A common towel use is prohibited.
* a hand cleaner dispenser at the hand wash sink.
* Provide the supplies to the above listed dispensers at all times.

**Plumbing:**

* a three-compartment sink
* an adequately sized hot water heater.
* hot and cold water under pressure to the three-compartment sink.
* a grease trap to serve for the interception of the grease from the three-compartment sink.
* maintain a service agreement on the maintenance of the grease trap.
* 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.
* hand wash sinks within both restrooms.
* adequate hot and cold water under pressure to all hand washing sinks within the restrooms and kitchen.

**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:**

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

**Doors:**

* self-closures on the restroom doors.
* self-closures to all doors leading to the outside of the facility.
* Ensure all screens are in good condition, no holes, rips, etc.

**Restrooms:**

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

**Equipment:**

* All refrigeration/freezer units must 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.
* test strips for testing the concentration of the sanitizing solutions.
* 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.
* All employees must have at the very least the 2 hour food safety class.

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 114.