



Food Protection Requirements: Self-Certification Training Class

Presented by:

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Overview

- Municipal Code Ordinance / Food Code Rules
- Types of Facilities
- Definitions
- Menu
- Food Protection
- Interior structure
- Plumbing / sinks
- Ventilation
- Common license inspection violations
- Questions

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★ Municipal Code / Food Code Rules

○ Municipal Code Ordinance Chapters:

- 4-8
- 7-32
- 7-38
- 7-40
- 7-42

EQUIPMENT and facilities standards



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★ Municipal Code / Food Code Rules

- No plans are required to be submitted to the Chicago Department of Public Health (Food Protection Services) if you are in compliance with the Department of Buildings Self-Certification program.
 - **Code 7-38-035 / Rule 8-201.11**
- *CDPH is not reviewing plans by self-certified architects/engineers*

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Types of facilities

- **Types of facilities – Food service**
 - Restaurants / (Pop-ups)
 - Grocery stores & delis
 - Bakeries
 - Shared kitchens (Ghost kitchen / Food Hall)
 - Commissaries
 - Hospital / Nursing home kitchens
 - Schools / Daycare centers (food related)
 - Concession stands
 - Bars / liquor consumption on premises
 - Wholesale Food Establishments (IDPH)
- **“Retail Food Establishment”** means any building, room, stand, enclosure, pace or establishment occupied and used as a place of business for the purpose of serving, storing, selling, offering for sale or keeping with the intention of selling or distributing at retail any article of food, drink, confection or condiment, ultimately used for or intended to be used for human consumption.

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Definitions

- **Smooth** means:
 - (1) A food-contact surface having a surface free of pits and inclusions with a cleanability equal to or exceeding that of (100 grit) number 3 stainless steel;
 - (2) A nonfood-contact surface of equipment having a surface equal to that of commercial grade hot-rolled steel free of visible scale; and
 - (3) A floor, wall, or ceiling having an even or level surface with no roughness or projections that renders it difficult to clean.

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★ Definitions

- **(1) Easily cleanable** means a characteristic of a surface that:
 - (a) Allows effective removal of soil by normal cleaning methods;
 - (b) Is dependent on the material, design, construction, and installation of the surface;
 - (c) Varies with the likelihood of the surface's role in introducing pathogenic or toxigenic agents or other contaminants into food based on the surface's approved placement, purpose, and use: and
- **(2) Easily cleanable** includes a tiered application of the criteria that qualify the surface as easily cleanable as specified in Subparagraph (1) of this definition to different situations in which varying degrees of cleanability are required such as:
 - (a) The appropriateness of stainless steel for a food preparation surface as opposed to the lack of need for stainless steel to be used for floors or for tables used for consumer dining; or
 - (b) The need for a different degree of cleanability for a utilitarian attachment or accessory in the kitchen as opposed to a decorative attachment or accessory in the consumer dining area.

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★ Menu

- Menu is the list of FOOD and BEVERAGE items offered at the food service establishment.
- Menu determines the space and type of equipment that will be required
- Design of facility based on menu
- 3 Food processes – No cook step; Same day service; Complex
- Extensive preparation?
- Cooked to order?
- Holding food?
- Food storage capacity? Multiple deliveries?
- General menu items - examples
 - Hot foods
 - Cold foods
 - Fried foods
 - Baked foods
 - Soups
 - Sandwiches
 - Ice cream
 - Drinks
 - Ice

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Food Protection

- Food equipment - Maintain temperatures for time temperature for safety foods (TCS)
 - Storage
 - Display
 - Service
 - Cold holding (refrigerators)
 - 41°F or below
 - Hot holding (example steam tables)
 - 135°F or above
 - Thawing / cooling / reheating
 - Freezers
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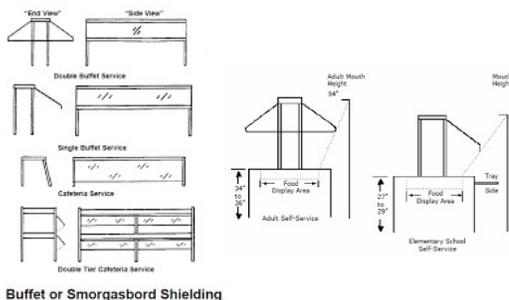
Food Protection

- Food on display / food preparation - Food shall be protected from contamination using:
 - counter
 - service line
 - salad bar food guards (food shield) (sneeze guard)
 - display cases
 - packaging
 - or other effective means
 - A food shield shall provide a barrier between the mouth of a customer and unpackaged food to minimize the potential of contamination of the food by a customer.
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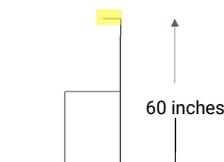
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Food Protection

- o Food guards, sneeze guards, food shields (different designs)



- o Example - Vertical food shield
 - o 60 inches from floor
 - o 12 inches overlay



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Food Protection

- o Food may **not** be stored in :
 - o locker rooms
 - o toilet rooms /dressing rooms
 - o garbage rooms / mechanical rooms
 - o **Under sewer lines that are not shielded to intercept potential drips**
 - o Under leaking water lines, including leaking automatic fire sprinkler heads, or under lines on which water has condensed
 - o Under open stairwells
 - o Under other sources of contamination

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Food Protection

- Finishes - Floors / Walls / Ceilings in food preparation areas (open foods)
 - Designed and constructed to be smooth and easily cleanable
- In areas where food is being prepared, in which cleaning methods other than water flushing are used for cleaning floors, the floor and wall junctures shall be coved and closed to no larger than 1 mm (one thirty-second inch)
- Areas in which water flush cleaning methods are used shall be provided with drains and be graded to drain, and the floor and wall junctures shall be coved and sealed.

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Interior structure

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| <ul style="list-style-type: none"> ○ Finishes - Floors / Walls / Ceilings ○ Designed and constructed to be smooth and easily cleanable <ul style="list-style-type: none"> ○ Kitchens ○ Food preparation ○ Food dispensing areas ○ Open foods ○ Dishwashing areas ○ Bars ○ Example of what is not allowed – <ul style="list-style-type: none"> ○ Exposed brick | <ul style="list-style-type: none"> ○ Foodservice areas ○ Floors - Examples <ul style="list-style-type: none"> ○ Poured seamless, sealed concrete ○ Quarry tile ○ Aluminum diamond plate (walk in coolers/freezers) ○ Walls - Examples <ul style="list-style-type: none"> ○ Stainless steel ○ Epoxy painted drywall ○ Fiberglass reinforced panels (FRP) ○ Ceiling – Examples (non-absorbent / cleanable) <ul style="list-style-type: none"> ○ Drywall with epoxy paint ○ Plastic coated ceiling |
|--|--|

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★ Interior structure

- Rule 6-201.11 Floors, Walls, and Ceilings (new 10/01/23)
- ...Smooth and easily cleanable shall not apply to the following:
- (1) Walls in bar areas in which only BEVERAGES are prepared, sold or served directly to the CONSUMER, except for walls within 3 feet of bar sinks and WAREWASHING areas.

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★ Interior structure

- Rodent and insect control
 - Openings to the outside shall be effectively protected against the entrance of rodents and insects by the installation of tight fitting, self-closing doors; screening; controlled air curtains; vestibules; or other approved means.
 - Screening material such as 16 mesh to 1 inch screens.
 - Openings around pipes, conduit or wiring entering the building from the outside must be sealed.
 - Restaurant dining area with open window concept/collapsible walls
 - Kitchen / food preparation area shall be fully enclosed

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Plumbing / sinks

- **Warewashing facilities – Manual**
- Stainless 3-compartment sink
 - Wash, rinse, and sanitize
- Sink size compartments
 - Large enough to immerse the largest piece of equipment (pots/pans) and utensils
 - Supplied with adequate hot and cold potable running water
 - Provide drainboards to accommodate soiled and sanitized equipment / utensils
 - Connect to a catch-basin or grease trap
- **Warewashing facilities – Machines**
- American National Standards Institute (ANSI) or National Sanitation Foundation (NSF) certified
- Must be commercial, residential dish machines not allowed
- Refer to manufacturer's specification sheets
- Meet sanitizing requirements
 - Chemical – automatic
 - Hot water – Proper temperature
- Data plate required – accessible and readable

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Plumbing / sinks

- **Handwashing sinks**
 - Cannot be used for other purpose
 - Splash guards may be needed
 - Conveniently located
 - Additional hand sinks may be needed based on the design of the facility
- **Handwashing sinks continued:**
 - Located - To allow **convenient** use by employees in:
 - Food preparation areas (includes bars)
 - Food dispensing
 - Warewashing areas
 - In or Immediately adjacent to, toilet rooms.

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★ Plumbing / sinks

Some examples of sinks not allowed for handwashing -

- 2-compartment sink - not allowed



- Combination sink - not allowed



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★ Plumbing / sinks

- **Sink Used for Food Preparation**
 - A minimum of one sink supplied with hot and cold water under pressure that is used for food preparation, obtaining water, and discarding liquid waste is required in any food preparation area.
 - If no 3-compartment sink at facility, only have a warewashing machine.

- **Service sink (mop sink)**
 - Conveniently located for the cleaning of mops or similar wet floor cleaning tools and for the disposal of mop water and similar liquid waste.

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Plumbing

- **Toilet Rooms for Employees required**
 - Conveniently located within the same building
 - Not require employees to exit building to access the toilets
 - Toilets shall be within two floors of the food establishment in a multi-occupant building.
 - At least one (1) toilet room is required when there are ten (10) or fewer employees present during any shift.
 - When there are eleven (11) or more employees present during any shift, at least two (2) toilet rooms are required.
 - No fewer than the toilets required by LAW shall be provided. Urinals may be substituted for toilets if authorized by LAW. If authorized by LAW, gender-neutral toilets rooms may be provided.

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Plumbing

- Toilet Rooms for Customers
 - **May or may not be required**
- When provided -
 - Located in a public portion of the retail food establishment.
 - Not located in or publicly accessible through food preparation areas, WAREWASHING areas, food storage areas, or other areas as determined by the department.

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Plumbing

- **Backflow prevention**
 - Service sinks (mop sinks)
 - Water-connected equipment
 - Examples – Ice machines, coffee machines
 - A backflow prevention device shall be located so that it may be serviced and maintained.
- **Water supply**
 - Provided under pressure
 - Adequate supply of cold and hot water

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Ventilation

- **Where is it required?**
 - Ventilation hood system over cooking equipment.
 - Ventilation hood system shall be sufficient in number and capacity to prevent grease or condensation from collecting on walls and ceilings.
 - Additional equipment may need ventilation per City code.

 - Mechanical ventilation required in toilet rooms.

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Common license inspection violations

- Lack of adequate handwashing facilities
- Lack of 3-compartment sink or commercial warewashing machine
- Size of 3-compartment sink
- No drainboards
- Splash guards missing at hand sinks
- Lack of service sink (mop sink)
- Lack of adequate hot water
- Lack of backflow prevention
- Waste-water pipes directly over food areas
 - (Example – Basements)
- Walls and ceilings not smooth, easily cleanable
- Food protection – missing food shields
- Inadequate cold or hot holding equipment

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Questions

General questions:
Food Protection Program
(312)746-8030
food@cityofchicago.org

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CDPH
Chicago Department
of Public Health

Thank You!

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