

TERMS

- "Potentially Hazardous Foods (PHF)" has been changed to "Time/Temperature Control for Safety Foods (TCS Foods)"
- "Critical Violation" has been changed to "Priority (P) Violation"
- "Serious Violation" has been changed to "Priority Foundation (PF) Violation"
- "Minor Violation" has been changed to "Core (C) Violation"
- "Corrected During Inspection (CDI)" has been changed to "Corrected on Site (COS)"

REQUIRED WRITTEN DOCUMENTS

- **Health Policy:** Food service establishments must (1) develop a written health policy; (2) train employees on the health policy; and (3) keep a record that the employees have been trained on the health policy.
- **Cleaning procedures:** All food service establishments must (1) develop a written procedure (2) provide the necessary materials, for cleaning after a patron or employee experiences vomiting and/or diarrhea.

FOOD SAFETY TRAINING

- **Food Safety Knowledge:** A "Person in Charge" must be designated, have a valid City of Chicago Food Service Sanitation Certificate, and perform the duties as required by the rules.
- **Allergen Training:** In a Category 1 restaurant, the person who has the City of Chicago Food Service Sanitation Certificate must also have completed Illinois Department of Public Health-approved allergen awareness training.

FOOD SAFETY

- **Food Labeling:** All packaged food must be labeled as required.
- **Disclosure Statement:** All animal-derived foods which are or can be ordered raw or under-cooked must be clearly labeled as such.
- **Date Marking:** Refrigerated ready-to-eat TCS Foods held in an establishment for more than 24 hours must be clearly marked with the date by which the food is to be sold, discarded, or consumed.
- **Food Allergens:** All food packaged in a location that has milk, eggs, fish, tree nuts, wheat, peanuts, or soybeans must be labeled as such.

- **Hot and Cold Holding Temperatures:** Hot foods can be held at 135°F or hotter, down from the previous minimum temperature of 140°F. Cold foods can be held at 41°F or colder, up from the previous maximum of 40°F.

INSPECTION REPORT

- **Number of Violations:** The number of violations has increased from 46 to 63.
- **Marking of Violations:** Most violations will now be marked as being either in or out of compliance.

VARIANCES

- **The following no longer require a variance:**
 - Time Only as a Public Health Control (TPHC)
 - Juicing/Manual Capping of Bottles
- **Variances are required for:**
 - Some processes that require HACCP Plans
 - Bare-hand contact with ready-to-eat food

EQUIPMENT COMPLIANCE

- **Hand sinks:** Are required in, or immediately adjacent to, all bathrooms, dishwashing areas, food dispensing, and food preparation areas (including bar areas).
- **Food Preparation Sink:** A sink for food preparation is required in food preparation areas, based on menu and food service operations.
- **Toilets:** Toilets for public/customer use must be located to be accessible from a public portion of the food establishment.
- **Existing equipment:** Equipment installed prior to 7/1/2018 will be considered in compliance provided it is in good working condition and not negatively impacting food safety. New or replacement equipment installed on or after 7/1/2018 must meet applicable requirements.

ENFORCEMENT OF NEW CODE

- **Compliance with New Requirements:** During the first inspection after 2/1/2019 no citation will be issued for a violation of any new requirement. However, operators will be required to address these violations within 90 days unless the violation is linked to an imminent public health threat, in which case it must be addressed immediately.