

Food Protection Requirements

Presented by:

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Food Protection Division

Chicago Department of Public Health

MISSION

CDPH: To promote and improve health by engaging residents, communities and partners in establishing and implementing policies and services that prioritize residents and communities with the greatest need. We deliver work with integrity and hold each other accountable for increasing health equity among Chicagoans.

Food Protection (FP): To educate and inspect food establishments, investigate foodborne illness outbreaks, and address food related emergencies.

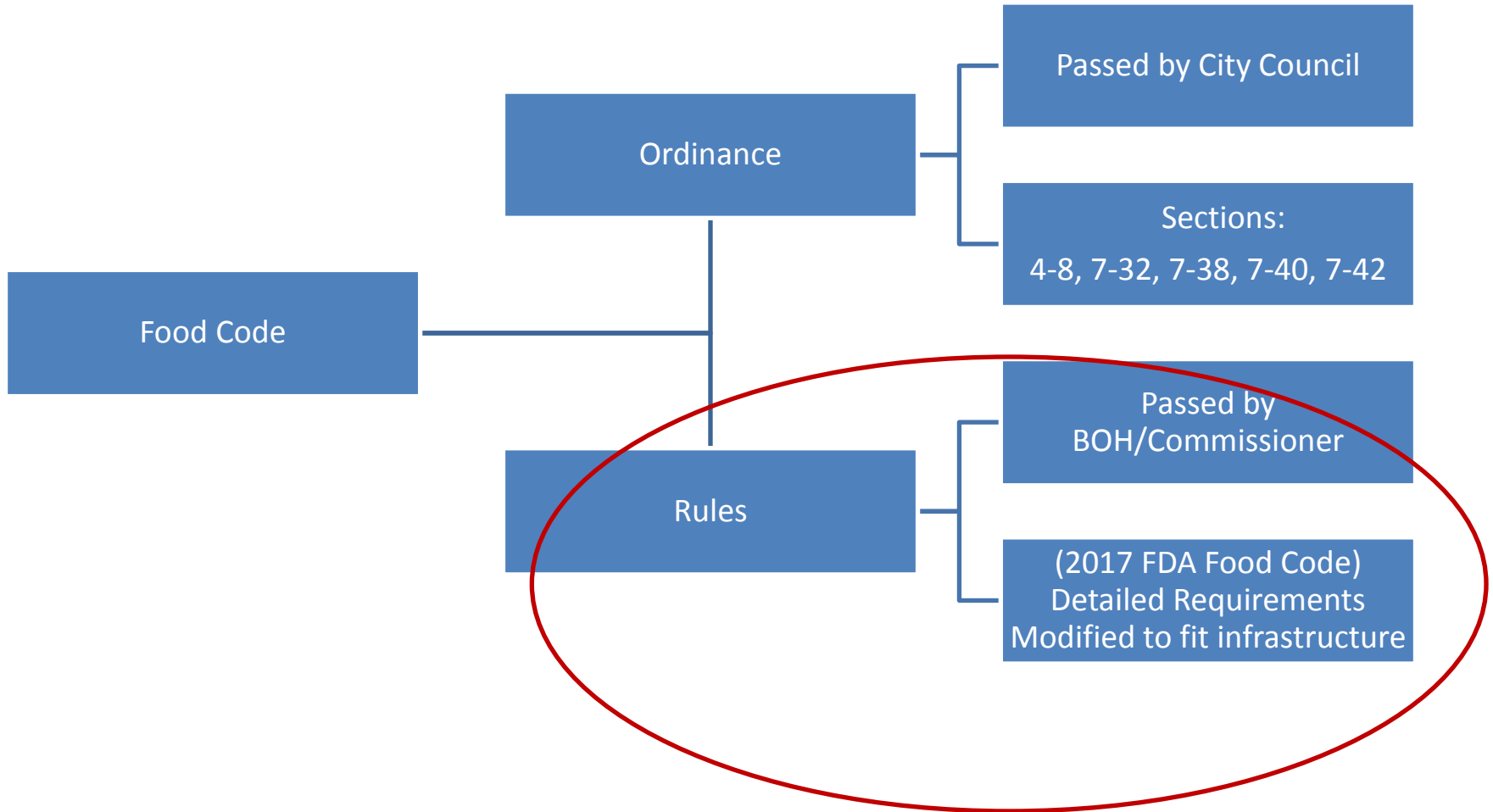
Food Protection (FP) Inspections

- FP staff conduct pre-opening/license, complaint and periodic canvass inspections of food establishments in the city of Chicago.
- There are approximately 16,500 food establishments licensed in Chicago.
- FP staff will complete approximately 19,000 food establishment inspections this year.

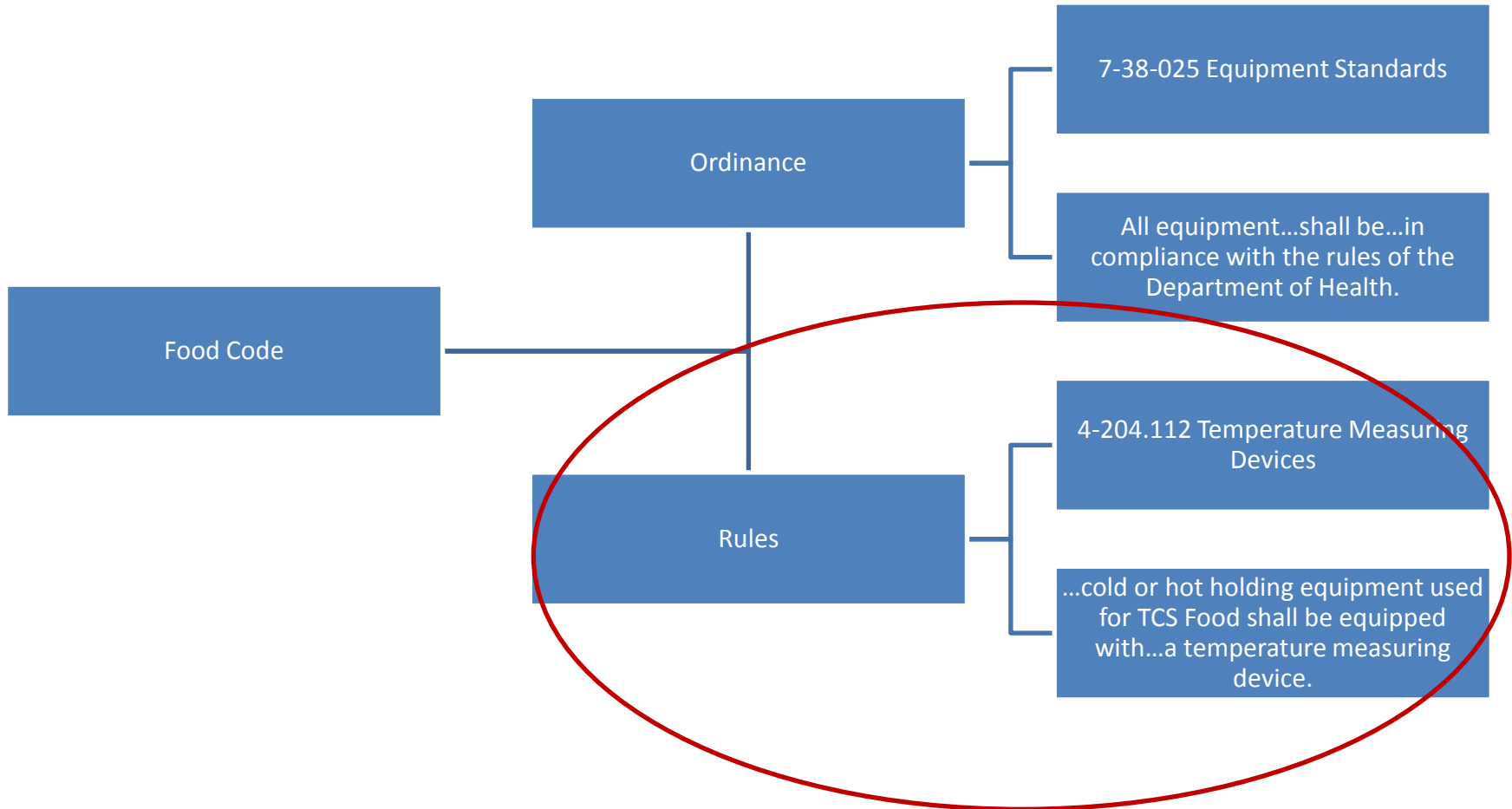
Types of Projects for CDPH- FP Compliance

- Restaurants
- Grocery stores & delis
- Bakeries
- Hospital kitchens
- Nursing home kitchens
- Golden diners
- Day care centers
- Schools
- Concession stands
- Temporary food events
- Wholesale food establishments (IDPH)

CDPH FP Legal Base



CDPH FP Legal Base Example



Plan Review Information

CDPH is not on E-Plan (Notification)

Self-Certified Plans will not be reviewed by CDPH.

The food establishment design should consider the following:

- Food Preparation
- Food Supply and Storage
 - Cold Storage
 - Hot Holding
 - Thawing/Cooling/Reheating
 - Cooking
- Special Processes
- Small Equipment
- Finish Schedule
- Dressing Rooms
- Sinks
- Dishwashing facilities
- Hand washing/toilet facilities
- Plumbing connections
- Water supply
- Sewage disposal
- Pest Control
- Garbage and refuse

Menu

- The menu is an integral part of the design process.
- The menu is the list food and beverage items to be offered at the food service establishment
- The menu dictates the space and type of equipment needed for safe food preparation.

Facilities to Maintain Product Temperature

- During the design, storage needs to provide adequate refrigeration facilities for the proper storage, transportation, display, and service of time temperature control for safety foods (TCS). Specific refrigeration needs will be based upon the menu, number of meals, frequency of delivery, and preparation in advance of service. All refrigerators must be capable of maintaining TCS Foods at 41°F or below.

Facilities to Protect Food

- Provide a separate food preparation area for handling, washing and preparing raw and ready-to-eat food if served.
- All food being displayed, served, or held must be adequately protected from contamination by the use of: packaging; serving line, storage or salad bar protector devices; display cases; or by other effective means, including dispensers.

Equipment and Installations

- ANSI/NSF approved (commercial)
- Whenever possible equipment should be mounted on approved castors or wheels to facilitate easy moving, cleaning, and flexibility of operation. Wheeled equipment requiring utility services should be provided with easily accessible quick-disconnects or the utility service lines should be flexible and of sufficient length to permit moving the equipment for cleaning.

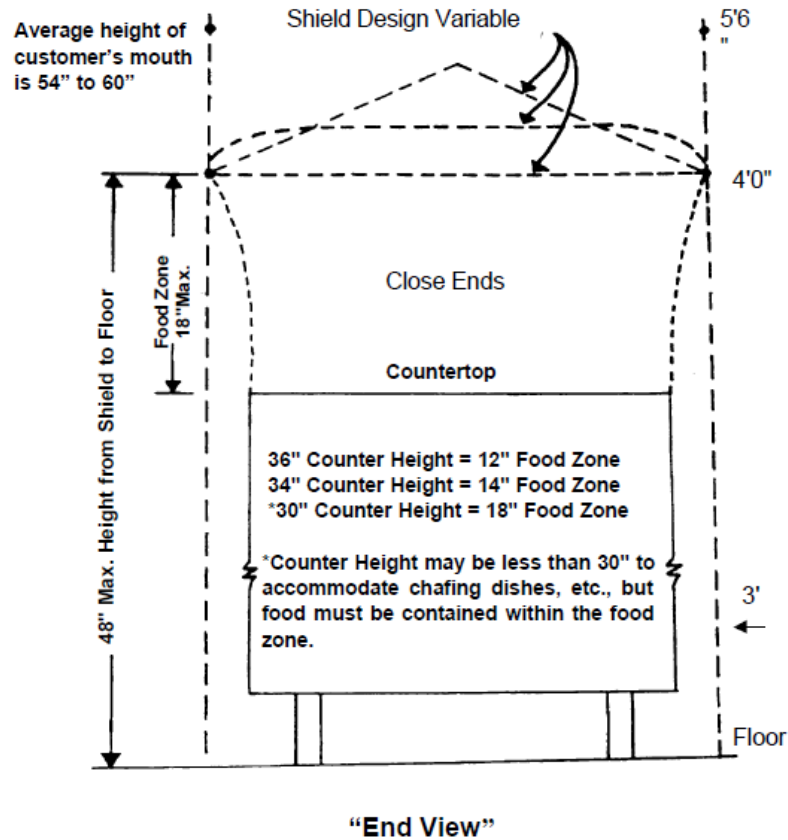
Warewashing Facilities Manual

- For manual washing and sanitizing of utensils, provide a stainless steel sink with no fewer than 3 compartments. The sink compartments shall be large enough to hold the largest pot, pan or piece of equipment. Each compartment shall be supplied with adequate hot and cold potable running water. Integral drainboards of adequate size shall be provided on both sides of the sink for cleaned and soiled utensils.

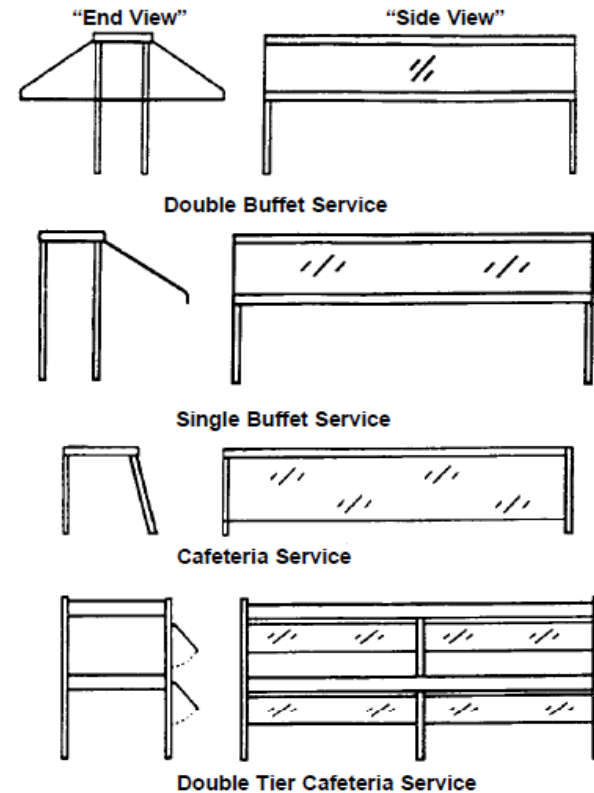
Warewashing Facilities Machine

- ANSI/NSF approved (commercial)
- The capacity of the dishwashing machines should be based on the peak number and type of dishes, utensils, flatware, etc. that must be washed per hour. One way to find the capacity in racks per hour for each make and model of machine is to refer to the manufacturer's specification sheets.
- Meets the required sanitizing requirements
- Data plate required
- Automatically dispense sanitizer

General Food Protection



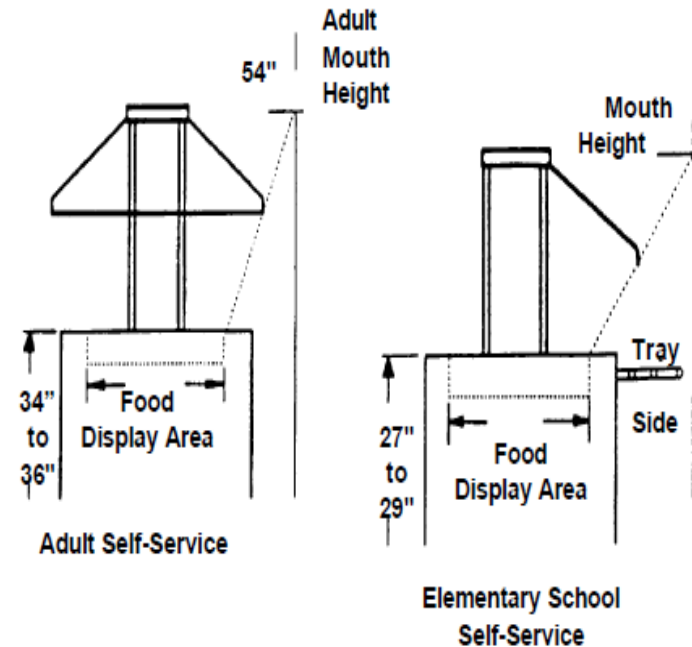
Buffet or Smorgasbord Shielding



Buffet or Smorgasbord Shielding

General Food Protection

- Food on display, or held or service must be adequately protected from contamination.



Finishes

The following chart provides guidance for finishes for floors, walls and ceilings:

	FLOOR	WALL	CEILING
<u>KITCHEN</u>			
<u>COOKING</u>	Quarry tile; Poured seamless, sealed concrete	Stainless steel; Aluminum; Ceramic tile	Plastic coated or metal clad fiberboard; Dry-wall epoxy, Glazed surface; Plastic laminate
<u>FOOD PREP</u>	Same as above plus commercial grade vinyl composition tile.	Same as above plus approved wall panels (FRP) Fiberglass Reinforced Polyester Panel; epoxy painted drywall; filled block with epoxy paint or glazed surface	Same as above
<u>BAR</u>	Same as above	Same as above for areas behind sinks	Meets building codes
<u>FOOD STORAGE</u>	Same as above plus sealed concrete; commercial grade vinyl composition tile; or sheets	Approved wall panels (FRP) Fiberglass Reinforced Polyester Panel; epoxy painted drywall; filled block with epoxy paint or glazed surface	Acoustic tile; painted sheetrock
<u>OTHER STORAGE</u>	Same as above	Painted sheetrock	Same as above
<u>TOILET ROOM</u>	Quarry tile; poured sealed concrete; commercial grade vinyl composition tile or sheets	Approved wall panels (FRP) Fiberglass Reinforced Polyester Panel; epoxy painted drywall; filled block with epoxy paint or glazed surface	Plastic coated or metal clad fiberboard; dry- wall with epoxy; glazed surface; plastic laminate

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; closed windows; screening; controlled air currents; vestibules; or other approved means.
- Screening material shall not be less than sixteen mesh to the inch.
- Openings around pipes, conduit or wiring entering the building from the outside must be sealed.

Light Intensity

Location	Lighting Required
Retail Dining Buffet/Self Service Reach-In Refrigeration Hand Washing Warewashing Areas	20 Foot Candles
Walk-In Refrigeration Dry Storage	10 Foot Candles
Food Preparation Areas Areas Where Employee Safety is a Factor Use of Knives Use of Slicers Use of Grinders	50 Foot Candles
Dark Colored Walls	Additional Lighting Required

Common reasons for failing license Inspection:

- Lack of hand-washing sinks at food preparation areas, dishwashing areas, food service areas, and bar areas
- Lack of three-compartment sink or commercial dish washer
- Largest basin in three compartment sink must be large enough to immerse the largest piece of equipment to be washed
- Lack of dipper well (Velocity of running water to flush particulates to the drain.)
- Lack of mop sink
- Foods on display/self service not protected (Sneeze guards)

Common reasons for failing license Inspection:

- Hand sinks without splash guards
- Three comp sinks missing appropriate equipment for dish draining
- Inadequate storage capacity of refrigerators and freezers
- Floors, cove base, walls and ceilings must be made of durable and approved materials which are smooth and easily cleaned
- Floor drains not provided (if water flushed)
- Lack of prep sink (A minimum of one sink used for food preparation, obtaining water, and discarding liquid waste is required in any food preparation area.)

Questions

Thank You

Inspection questions:

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Plan review questions:

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