

ILLINOIS CERTIFIED FOOD SERVICE SANITATION MANAGERS:

Names	Certificate ID Numbers	Expiration Dates

Food Service Sanitation Manager Certification (CFPM) Requirements:

Category I (High Risk) facilities shall have a minimum of one CFPM on the premises at all times while potentially hazardous food is being handled.

Category II (Medium Risk) facilities shall have a minimum of one full-time CFPM at each establishment.

Category III (Low Risk) facilities are exempt.

- New Food service establishments, except Category III facilities, shall have a certified food service sanitation manager from the initial day of operation or shall provide documentation of enrollment in an approved course to be completed within three months.
- Original certificate of certified managers shall be maintained at the place of business and shall be made available for inspection.

List total number of Certified Food Handlers at your food service establishment: _____

- New employees shall receive training within 30 days after employment.
- Proof that food handlers have been trained shall be provided during inspections.

*** MENU:** Please list menu items below or attach a copy of the menu to this application.

___ **Check, if there have been NO changes to the menu for applicants renewing a permit.**

List where menu items and ingredients are purchased: _____

By signing this application you are stating that you will comply with the CFPM and Food Handler requirements and that all of the information provided on this form is true and correct, and that if there are any changes to this information you are responsible for notifying the Clark County Health Department of the changes in a timely manner.

Application is hereby made for a permit to operate a Food Service Establishment within Clark County, Illinois. By this Application it is agreed that the enterprise will comply with the provisions of the Illinois Food Service Sanitation Code [77 Ill. Adm. Code 750] and the Clark County Food Service Sanitation Code. It is further agreed that said food service establishment shall be open for inspection to the Clark County Health Department during normal working hours.

Signature of Applicant(s)

Date

OFFICE USE ONLY

Food Permit Category I ___ II ___ III ___ + ("New" Plan Review \$50 Fee) **OR** (Late Fees)
Mobile Food Truck \$50 **OR** Temporary Set-Up \$25 (1 event, 14 consecutive days or less)

TOTAL \$ _____ Date Fee Paid _____ Check # _____ By _____

Date Pre-operational Inspection Performed _____ By _____

Date Permit Issued _____ By _____

Understanding Food Service Establishment Risk Classification

Category I Facility

Any establishment that has one or more of the following operations will be classified as a Category I facility as defined by the IDPH Food Service Sanitation Code and must have a certified food service sanitation manager on the premises at all times that potentially hazardous food is being handled, except as specified in the Code.

- Cooling of potentially hazardous foods, as part of the food handling operation at the facility;
- Potentially hazardous foods are prepared hot or cold and held hot or cold for more than 12 hours before serving;
- Potentially hazardous cooked and cooled foods must be reheated;
- Potentially hazardous foods are prepared for off-premises serving for which time-temperature requirements during transportation, holding and service are relevant;
- Complex preparation of foods or extensive handling of raw ingredients with hand contact for ready-to-eat foods occurs as part of the food handling operations at the facility;
- Vacuum packaging and/or other forms of reduced oxygen packaging are performed at the retail level; or
- Immuno-compromised individuals such as elderly, young children under age 4 and pregnant women are served, where these individuals comprise the majority of the consuming population.

Category II Facility

Any establishment that is not Category I but has one or more of the following operations will be classified as Category II and must have a certified food service sanitation manager on the premises at all times that potentially hazardous food is being handled.

- Hot or cold foods are held at required temperatures for no more than 12 hours and are restricted to same day services;
- Foods prepared from raw ingredients use only minimal assembly; and
- Foods that require complex preparation (whether canned, frozen or fresh prepared) are obtained from approved food processing plants, high risk food service establishments or retail food stores.

Category III Facility

Any establishment that is not Category I or Category II but has one or more of the following operations will be classified as Category III and does *not* need a certified food service sanitation manager.

- Only pre-packaged foods are available or served in the facility, and any temperature control foods available are commercially pre-packaged in an approved processing plant;
- Only limited preparation of non-TCS foods and beverages, such as snack foods and carbonated beverages, occurs at the facility; or
- Only beverages (alcoholic and non-alcoholic) are served at the facility.

PLEASE KEEP THIS NOTICE!

Illinois Department of Public Health Retail Food Service Establishment Operating Guidelines

BOIL WATER ORDERS OR INTERRUPTED WATER SERVICE

To continue operating under “boil water” orders or interrupted water service from municipal water supplies, all retail food service establishments (restaurants) must secure and use potable water from an approved source, e.g., from tank trucks or bottled potable water, for all water usage. This includes the following uses:

- 1) Coffee, tea, other beverages made in the food establishment
- 2) Direct-feed coffee urns plumbed directly into the water system
- 3) Post-mix soda or beverage machines
- 4) Ice machines that manufacture ice on site
- 5) Washing produce or thawing frozen foods
- 6) Employees hand washing
- 7) Washing all dishes and cooking utensils
- 8) All water used in three-compartment sinks
- 9) All water for sanitizing solutions
- 10) Water for mechanical dishwashers

If it is not possible to obtain potable water from tank trucks or bottled potable water and if a heat source is available, boil the water vigorously for one minute.

Retail food establishments may consider the following alternative procedures to minimize water usage:

- 1) Commercially-packaged ice may be substituted for ice made on-site.
- 2) Single-service items or disposable utensils may be substituted for reusable dishes and utensils.
- 3) Pre-prepared foods from approved sources may be used in place of complex preparations on-site.
- 4) Restrict menu choices or hours of operation.
- 5) Portable toilets may be made available for sanitary purposes.

After the “boil water” order is lifted or water service resumes, these precautionary measures must be followed:

- 1) Run all water lines for one minute to flush contaminated water from system. This includes each fill point for post-mix soda and beverage machines.
- 2) Clean and sanitize all fixtures, sinks and equipment connected to water lines.
- 3) Run your dishwasher empty through three complete cycles to flush the water lines and assure that the dishwasher is cleaned internally before washing equipment and utensils in it.
- 4) Discard all ice in ice machines; clean and sanitize (1 tablespoon of bleach per gallon of potable water) the interior surfaces; run ice through three cycles; and discard ice with each cycle.
- 5) Replace all ice machine filters and beverage dispenser filters and flush all water lines for 10 to 15 minutes.

