

Healthy Collaboration



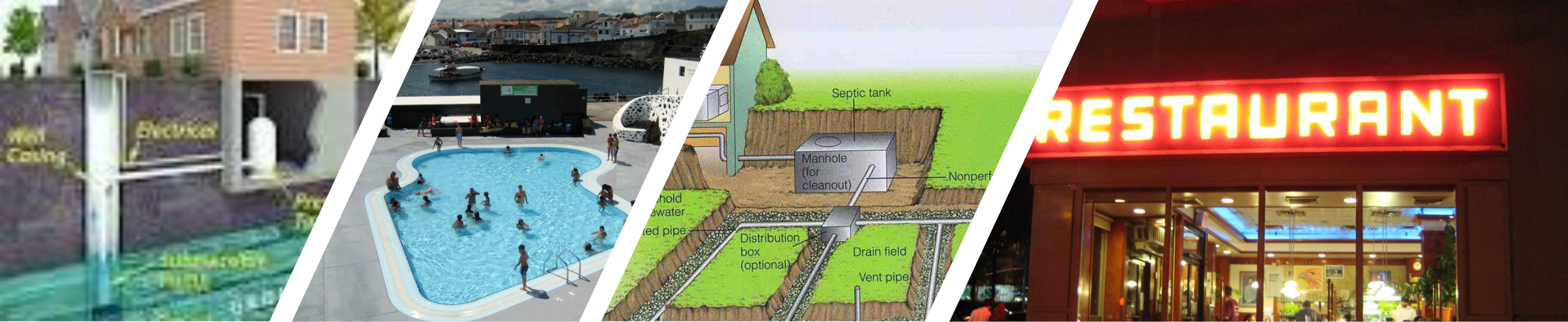
Environmental Health Services

Why the Title Healthy Collaboration was chosen?



Topics:

- **Mike** – Intro, Health Dept. Facts, FDA Food Code, Definition of Food Establishment
- **Sandy** – The Plan Review Process for New Facilities, Remodels, Plan Review Consultations, Food Service Plumbing and Grease Traps
- **Mary-Jo** – Facility Categories/Audits, Consultation and Change of Ownership Inspections, Emergencies/On-Call, Closures
- **Terri** – Mobile Vending
- **Maria** – Temporary Food Events and Permits
- **Mike** - Miscellaneous/Updates (including Dragon's Breath and Service Animals, Roll-up Doors)
- Questions (Group)



DuPage County Inspection Facts:

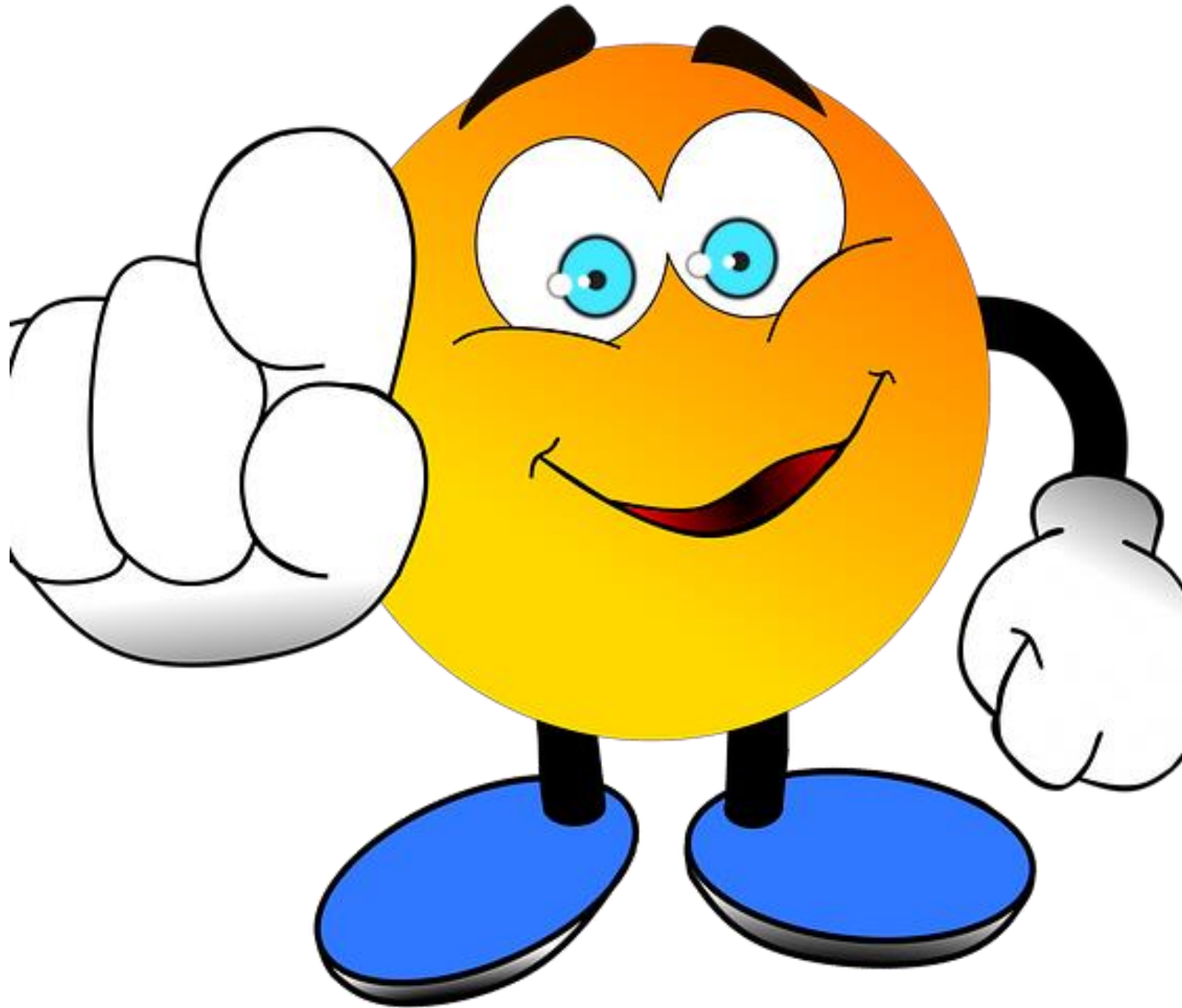
In 2018, we conducted 13,842 inspections for permits or permitted facilities

39 municipalities



2017 FDA Food Code

Adopted 1-1-2019
Person-In-Charge



What is a Food Establishment?

An operation that stores, prepares, packages, serves food (and/or beverages) directly to the consumer.

A mobile, stationary, temporary or permanent facility.

Consumption of food may be on or off site.

The consumer may or not pay for the food.

A food establishment is not (examples):

- A store that offers only prepackaged non-TCS foods (such as packaged snacks, candy bars, soda).
- Banquet/rental room that provides space for events for private functions.
- Produce stand that sells whole, uncut fresh fruits/vegetables.
- Test Kitchen.
- Religious Institution that is conducting food service operations for congregation.



Plan Review

Design

New Food Establishments

Remodeling of Existing/Operating Food Service Establishments

Plan Review Consultations (for closed food facilities)

Plumbing and Other Requirements



Good Sanitary Design/Maintenance

- Sanitary design/construction is as important as the operation of the business.
- Proper design/construction results in the control of public health issues and good sanitation practices.
- Goal of Plan Review: Safe, Efficient, Easy-to-Maintain Facility.
- Food Flow
- Equipment – Commercial, Certified



Sanitary Design and Construction

Cove base radius



Open-to-Floor Design



Plan Reviews for New Food Facilities

Applicants are Required to Submit the Following:

- A completed Food Plan Review Application Form
- One (1) complete set of plans that are easily readable (must include: Equipment Layout, Equipment Specs, Finish Schedule, Plumbing, Electrical/Lighting)
- Menu – *both* food and drink options

Review Process and Timeline:

- Up to 20 business days.
- If plans are *not* approved, an itemized list will be e-mailed to applicant/architect for revisions.
- Plan approval is always contingent upon City/Village approval. Copy of plan approval letter is emailed to our municipal contacts (see list).

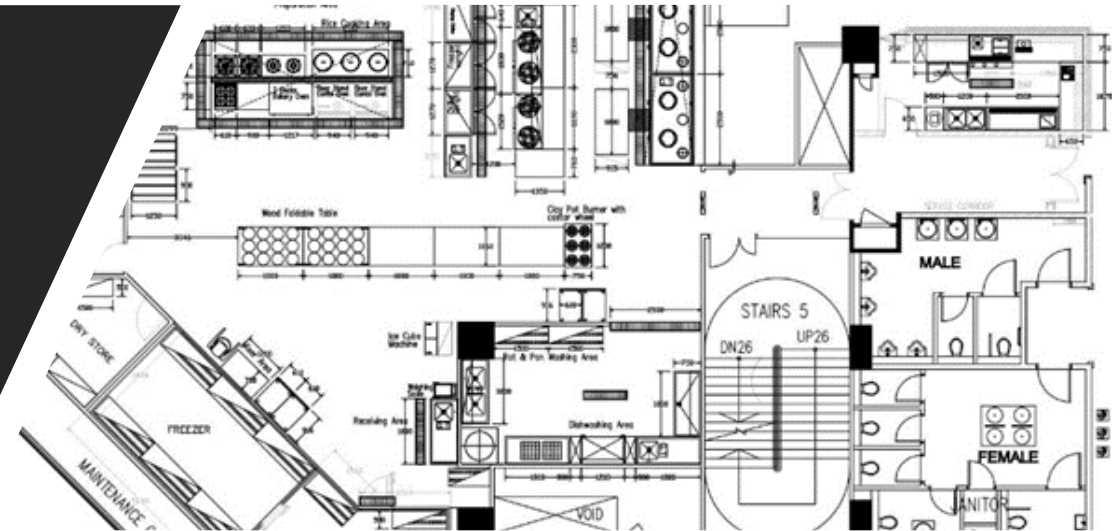
Plan Review – Field Inspections for New Facilities

- *Plumbing Location* - recommended - to verify underground plumbing and location of fixtures and drains;
- *Pre-Operational* -when facility is approximately 90% complete and equipment and fixtures are in place; (*Stocking*)
- *Final/Opening* – verifying completion of items from pre-operational inspection and issuing operating permit*.

**Opening approval (operating permit) is contingent upon approval of City/Village building, plumbing, fire, and municipal officials. Final inspection report is e-mailed to municipal contacts.*

Remodeling Existing Food Facilities

- 2 Types – minor and major
- Scope of work required to determine if plan review is necessary
- When construction is complete, plan review does a “construction final” approving remodeled area for use (municipality is copied on this inspection).



- Occurs when a food service facility has been closed (even for one day).
- Usually contacted by potential new owner.
- Equipment, fixtures, plumbing existing and facility is move-in ready.
- Similar menu and concept.
- Application, layout, menu and fee required – additional fee or a full plan review may be required (to be determined after consultation).
- Potential new owner given list of items to correct prior to issuing annual permit. Follow-up inspection to be scheduled.
- Follow-up inspection done. If compliant, annual permit is issued.

Plan Review Consultation

Plumbing

Hand Wash Sinks vs.

In-Counter Service/Dump Sinks

Plumbing Code Section 890.1010

Grease Traps

Indirect Connections/Air Gaps



In-Counter Service Sinks vs. Hand Wash Sinks

**In Counter Sinks – Not Approved for Handwashing -
Used as Service/Dump/Rinse/Fill Sink (need indirect
connection)**



**Hand Wash Sink – Requirement:
Wall Mounted With 14" wide
bowl (L to R) – Handwashing Only**

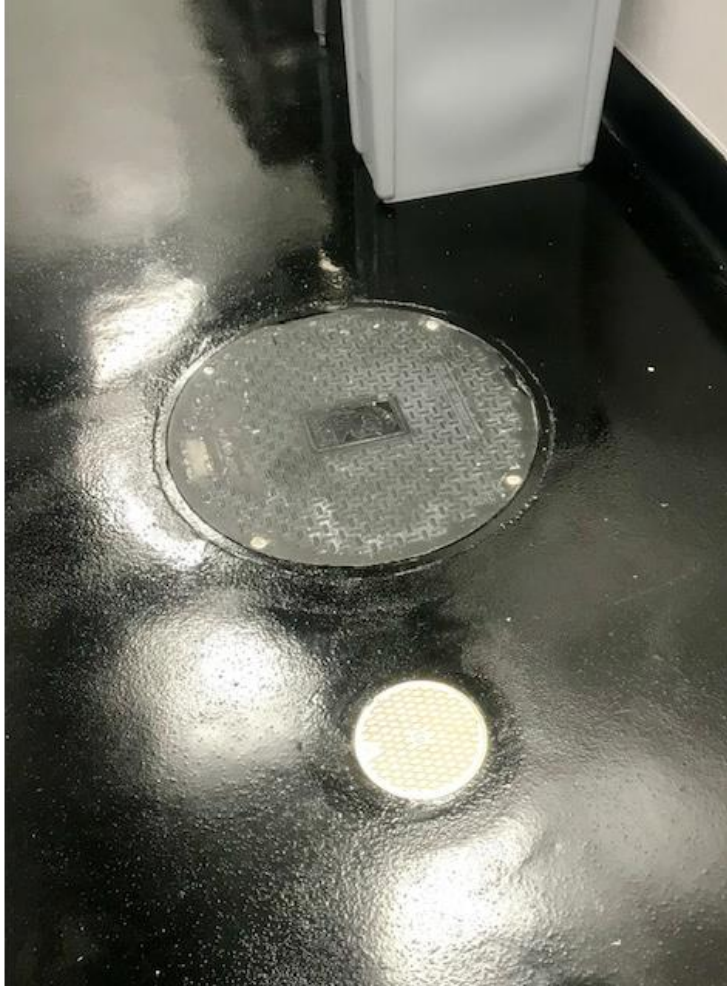


Grease Traps

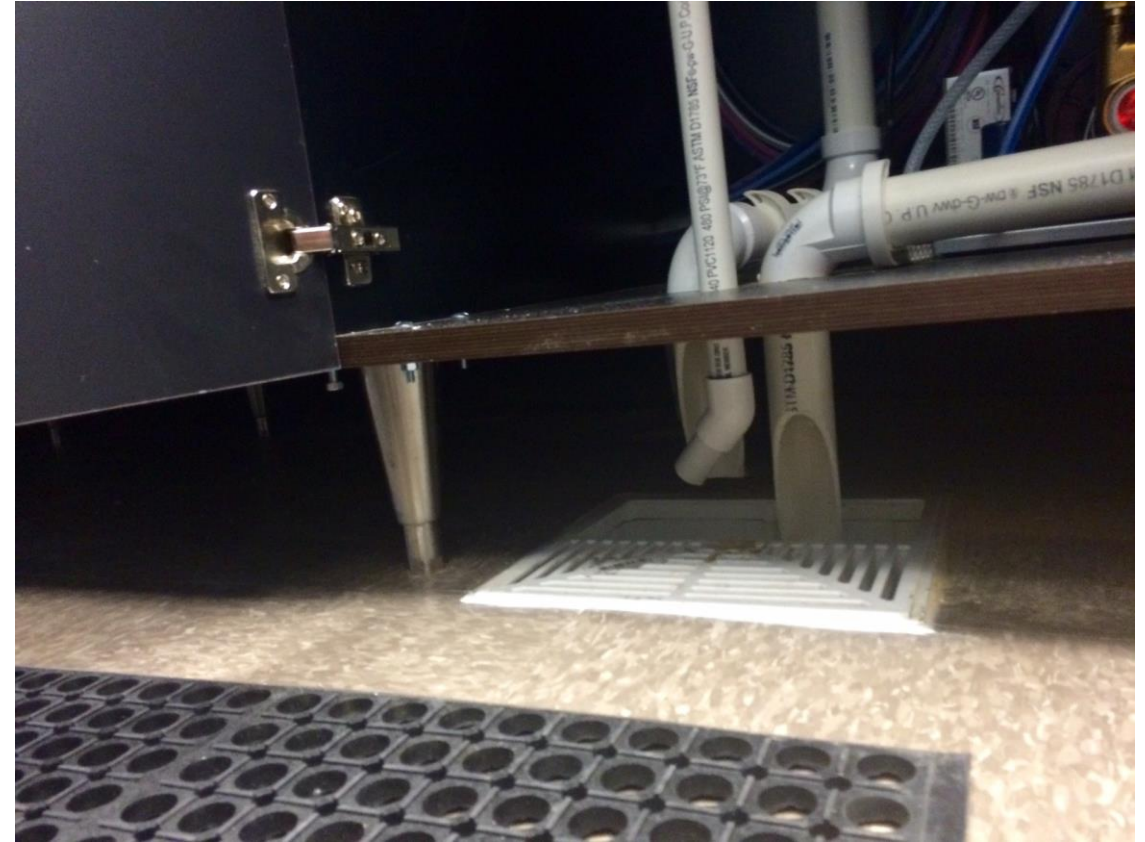
- Interior or Exterior
- If interior, recessed to floor
- Recommend 4" inlet and outlet
- Easily accessible for cleaning and maintenance
- Sanitary District (or Municipality) determines size of grease trap



Grease Traps, Continued:



Floor Sinks and Open Site Drains



Floor Sinks
and Open Site
Drains –
Continued
*We asked for
an air gap and
they “fixed”
it.....*



Three Categories of Food Establishments:

Category 1 – High Risk (3 Audits Per Year)

- Complex preparation of raw foods, serves high risk population, special processes
- Most full-service restaurants, hospitals, memory care and daycare facilities

Category 2 – Medium Risk (1 Audit Per Year)

- Same day service of hot/cold foods, minimal assembly of raw ingredients
- Starbucks, Dunkin Donuts, McDonalds

Category 3 – Low Risk (1 Audit Per Year)

- Few/No food handling operations; prepackaged TCS foods
- Walgreens, Aldi, Food Pantries, Bars not serving food, Breweries



Annual Food Inspections

- Verify Permit and Ownership
- Verify Certifications of Employees
- Inspection based on food safety/sanitation items that may cause foodborne illness:
 - Handwashing
 - Hygiene
 - Food and Equipment Temperatures
 - Cooling and Reheating Procedures
 - Structural (leaks, damaged floors/walls, ceiling)
 - Condition of Equipment and Utensils
- The photos show some of the “interesting” food handling practices we have seen at routine audit.



Consultation Inspection

Inspection occurs when current owner is still operating the facility.

This inspection is usually requested by a potential new owner prior to purchasing the facility.

A list is given to current owner (as permit is still under current owner's name) stating the items requiring correction needed to bring facility up to current code.

A follow-up is not required for this inspection.

Change of Ownership Inspection

Change of Ownership:

- Occurs when new owner is operating the facility. (HD contacted by new owner.)
- After inspection, a list of items requiring correction given to current in order to bring facility into current compliance.
- Conditional Permit (good for 90 days, and always contingent upon approval of City/Village) issued allowing owner to operate while completing items on list.
- Imminent health hazards – *No Conditional Permit Issued.*
- A follow-up inspection is conducted after 90 days verifying all items on list have been corrected.
- If facility is not in substantial compliance, a second Conditional Permit may be issued.
- If facility has corrected all items on initial list, they are given an annual permit (contingent upon approval of City/Village).

Emergencies

- Boil Orders
- Power Outages
- Fires





Examples of When Staff Respond to On-Call Investigations at Food Establishments

- Fire
- Possible foodborne illness calls
- Sewage back-ups
- No water/no hot water
- No electricity/electrical problems
- Sprinkler/Ansul system discharge
- ***After Hours On Call Number: 630-627-1700***
- ***Environmental Health Staff on call 4:30PM-8:00AM on weekdays and all day Saturday and Sunday***

Voluntary Closures



- Posted on facility's front door
- Facility has **Voluntarily Closed**
- If future new occupant wishes to operate a food establishment, instructed to contact plan review.

Closures

Notice of Closure

- If a Food Permit has been suspended, resulting in the immediate closure of the food facility, a Notice of Closure is issued.
- Facility Operator is given instructions on steps required to re-open.

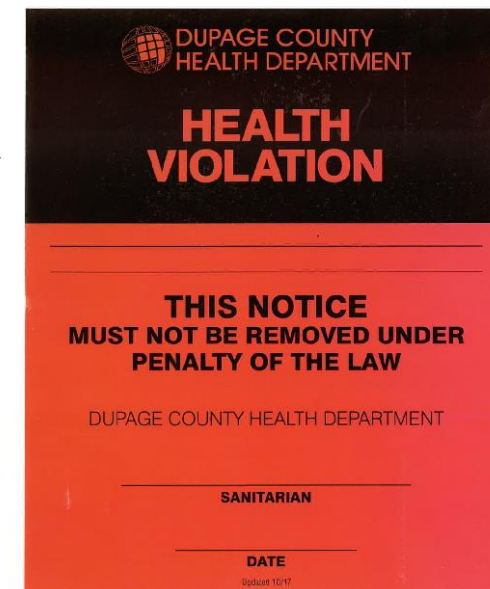
Reasons for Immediate Closure:

Pest Infestation

Sewage Backup

No Water/No Hot Water

Foodborne Illness





Mobile Vending

Mobile Vending Plan Review

- New trucks, trailers, carts
- 72 active mobile vendors
- About 20 reviews per year
- Plan review includes equipment specs, sinks, hood, hot/cold water and wastewater, finishes, menu, commissary, route info, manager certification
- Once approved, they receive an annual sticker
- Once in our system, they are inspected yearly through our PHC's



Mobile Vending Safety Concerns

- Ensuring proper hood installation and other safety concerns are addressed
- Suggestions/collaboration when permitting trucks





Temporary Food Events

- What is a temporary food event?
- How many inspections have been conducted in DuPage county in 2018 for temporary food events? **2623**



Community Incentives

Why do communities and organizations host/have temporary food service events?

Fundraising, Holiday Events, Attraction Shows, Sports and Food Specific

How do these events benefit the community?

Local food, local businesses, community attraction, family friendly, Revenue

Temporary Food Event Permits

Type of permits for temporary food service:

- Single permit
- Multi location permit
- Cottage food operations and
- Home kitchen operations

Who issues permits the vendors?
DuPage County Health Department
Environmental Health Specialists.

Applications to Participate



What we ask all the applicants:

Who

What

When

Where

How

Applications are submitted electronically or delivered to a DuPage County Health Department office

Food Safety At Temporary Food Service Events

- Approved food source
- Wholesome
- Food safety measures: hot & cold food temperatures, cooking, storage
- Hygiene and safe food handling
- Utensil/Ware washing



Who else checks safety?

The Fire Department: electrical & water.

Municipal Officials: Road blocks, parking, permits
& event access exiting

Police & Security

The Organizers: Tent layout, waste water disposal,
portable toilets and handwashing stations for the
public



Emergencies

Inclement weather

Power outage

Accidents

Crime

Medical

2015 Wood Dale Prairie Fest Death

2007 Taste of Chicago Salmonella Outbreak

My Favorite
Part of the
FDA Code

8-102.10

**Preventing Health Hazards, Provision for
Conditions Not Addressed.**

(A) If necessary to protect against public health HAZARDS or nuisances, the REGULATORY AUTHORITY may impose specific requirements in addition to the requirements contained in this Code that are authorized by LAW.

(B) The REGULATORY AUTHORITY shall document the conditions that necessitate the imposition of additional requirements and the underlying public health rationale. The documentation shall be provided to the PERMIT applicant or PERMIT HOLDER and a copy shall be maintained in the REGULATORY AUTHORITY'S file for the FOOD ESTABLISHMENT.

A man with a beard and a black cap is holding a clear plastic cup filled with a dessert. The dessert has a thick, white, foamy layer at the bottom, which is emitting a thick plume of white vapor (liquid nitrogen). On top of the foam are several small, round, yellow and orange candies. The man has a wide-eyed, surprised expression on his face. The background is a blue wall with white geometric patterns.

Dragon's Breath – Liquid Nitrogen

Four known incidents

Service Animals in Food Service Establishments



What is a service animal? A guide dog, signal dog or other animal (miniature horse) that is trained to aid an individual with a disability. A service animal is not a pet; it is a working animal.

Only service animals can be present in areas that are not used for food preparation, and that are open for customers (such as dining and sales areas). The service animal may be excluded if a health or safety hazard will result from their presence. For a food service employee that needs a service animal, the DuPage County Health Department will work with the facility to accommodate that employee and ensure food safety measures are being implemented.



Questions that can be asked about a service animal?

- *Is the service animal required because of a disability?*
- *What work or task has the animal been trained to perform?*

Pets and emotional support animals are allowed in common or dining areas of care facilities (such as nursing home, group homes, assisted living, or residential care) as long as the food equipment is protected and dining areas are cleaned in between meal services.



Pets may be allowed in patio areas of food facilities at management's discretion.



For questions specific to the American's with Disabilities Act, call 1-800-514-0301. Helpful links: FDA 2013 Food Code Annex 3:

<https://www.fda.gov/downloads/Food/GuidanceRegulation/RetailFoodProtection/FoodCode/UCM374510.pdf>

Americans with Disabilities Act: https://www.ada.gov/service_animals_2010.htm 4/2018

Pets in Food Establishments

Exterior Openings/Roll- up Doors



Questions



Contact Information:

- **Mary-Jo Kienzle, LEHP- West Public Health Center (Wheaton)**
- **Maria Cruz, LEHP- East Public Health Center (Lombard)**
- **Sandy Mack Weber, LEHP/RS – Plan Review (Wheaton)**
- **Mike DeSmedt, LEHP, - Plan Review Supervisor (Wheaton) 630-221-7197**
- **Terry Aylward, LEHP – Plan Review (Wheaton) 630-221-7043**