

# Key Changes to the Illinois Food Code

The Illinois Department of Public Health has adopted the 2013 FDA Federal Food Code with plans for full implementation on **January 1, 2019**. Therefore, the new Illinois Food Code consists of the 2013 FDA Food Code and Illinois specific additions. Although the 2013 FDA Food Code is very different in its organization and rule number, most of the meaning and content is the same.

To view or download the new Illinois Food Code, Please visit the following website:  
<http://www.dph.illinois.gov/topics-services/food-safety/retail-food>

## So, what does this mean for you??

### General Items

- Routine inspection forms and results will look different. We are currently in the process of updating the inspection form to reflect the changes. The new inspection form can be found at the above link.
- High and medium risk food facilities are required to have a Certified Food Protection Manager (CFPM). Effective January 1, 2018, the additional IDPH certificate has been eliminated. Please contact our office for information on upcoming CFPM classes.
- Establishments will be required to have procedures for the clean-up of vomiting and diarrheal events. An example of these procedures can also be found at the above website link.
- Section 6-301.14 of the FDA Food Code states the following: “A **sign or poster** that notifies Food Employees to wash their hands shall be provided at all handwashing sinks used by Food Employees and shall be clearly visible to Food Employees. The need for a sign at the handwashing sinks is a new requirement.
- Become familiar with Part 2-2: Employee Health. This section details reportable illness and symptoms; and when to exclude or restrict food employees.

### Violation Marking

- The current Critical and Non-Critical Violations will be replaced with Foodborne Illness Risk Factors & Public Health Interventions (RFIs) and Food Retail Practices (GRPs).
- RFIs and GRPs are further broken down in Priority, Priority Foundation or Core items.
  - Priority (P) items** are measurable actions that directly eliminated or reduces a hazard associated with foodborne illness prevention.
    - \*For example, food employees shall keep their hands and exposed portions of their arms clean (2-301.11).
  - Priority Foundations (Pf) items** are specific actions to support or enable a priority item.
    - \*For example, soap must be provided for effective handwashing (6-301.11).
  - Core (C) items** usually relate to general sanitation, operational controls, equipment or structure design, or general maintenance and repair.
    - \*For example, a handwashing sink shall be constructed to be easily cleanable (5-202.11(B)).
- Violations will be included in one of these categories.

## Person-In-Charge (PIC)

- **A Person-In-Charge (PIC)** will be required at all times of operation. If you, the permit holder, are not present, then designate someone as the PIC. Our suggestion is to designate at least two other staff in the role, or at least one per shift.
- The PIC will need to demonstrate knowledge in one of the following ways:
  - Being a Certified Food Protection Manager (CFPM);
  - Complying with the Code by having no violations of Priority items during the current inspection; or
  - Correctly answering the inspector's questions regarding public health practices and principles applicable to the operation. Questions can be related to the following:
    - Relationship between the prevention of foodborne disease and the personal hygiene of a food employee;
    - Responsibility of the PIC for preventing the transmission of foodborne disease by a food employee who has a disease or medical condition that may cause foodborne disease;
    - Symptoms associated with the diseases that can be transmitted through food or beverage;
    - Significance of the relationship between maintaining the time and temperature of potentially hazardous food and the prevention of foodborne disease;
    - Hazards involved in the consumption of raw or undercooked meat, poultry, eggs, and/or fish;
    - Required food temperatures and times for safe cooking of potentially hazardous food including meat, poultry, eggs and fish;
    - Required temperatures and times for the safe refrigerated storage, hot holding, cooling and reheating of potentially hazardous food;
    - Relationship between preventing foodborne illness and the management and control of cross contamination, hand contact with ready to eat food, handwashing and maintaining the establishment in clean condition and good repair;
    - Describing foods identified as major food allergens;
    - Explaining the relationship between food safety and providing sufficient equipment that is properly designed, constructed, maintained, etc.;
    - Explain the correct procedures for cleaning and sanitizing;
    - Identify the source of water used and how it is protected from cross contamination;
    - Identify toxic materials and the procedures to ensure they are safely stored, dispensed, etc.;
    - Identify critical control points in the operations;
    - Explain how the PIC and food employees comply with the HACCP plan (if required);
    - Explain the responsibilities, rights, and authorities assigned by the Code to the food employee, PIC and regulatory authority;
    - Explain how the PIC and employees comply with reporting responsibilities and exclusion or restriction of food employees.
- Regardless of the PIC at the time of the inspection, the establishment must be able to meet the CFPM requirement and the existing food handler requirement as specified in the Code.
- Employees are required to report within 24 hours to the PIC information about their health and activities as they relate to disease transmitted through food. Employees shall report if they are experience vomiting, diarrheas, or has an open lesion; if they have been diagnosed with a foodborne illness; and/or if they have been exposed to a foodborne illness through contact with other people.
- Upon notification, the PIC is required to reduce the risk of foodborne disease transmission by deciding if the employee should be restricted or excluded from work.

**For additional information please contact the  
Grundy County Health Department at (815) 941-3115.**