



Christian County Health Department

730 N. Pawnee St Taylorville, IL 62568
Phone number 217-824-4113 Fax 217-824-5407
www.cchdil.org

The mission of the Christian County Health Department is to serve our community by preventing the spread of disease, promoting optimal wellness & protecting the public's health.

New, Remodeled, or Change of Ownership for Food Establishments in Christian County
Required Documentation

- 1. Plan Review Application and Annual Permit Application**
- 2. Risk Factor Flow Chart**
- 3. Menu**
- 4. HAACP plans for any special processes**
 - a separate plan for each process must be submitted
 - each plan must be approved by the Department
- 5. Copies of Food Managers' Licenses**
 - all medium and high establishments must submit all CFPN that work at the establishment the majority of the time
- 6. Copies of Allergen Training Certificates (Restaurants Only)**
 - all employees that have a Certified Food Manager's License must complete allergen training
- 7. Food Handlers Certificates**
 - all employees must have this, unless they have a certified food manager license
 - includes servers, dishwashers, cooks, and bussers
- 8. To scale floor plan that indicates all necessary and required equipment**
 - 3 compartment sink, hand sink, mop sink
 - hoods/ventilation and fire suspension
 - grease trap
 - cooking and baking equipment including steam tables/grills/etc., and refrigeration units
 - All equipment should be commercial grade equipment

New & Remodeled Establishments

After all the documentation is submitted, the payment for a plan review will be processed and the food plans will be reviewed by the Christian County Health Department. Please allow for 10 business days to review the initial plan submitted.

Once the plans are reviewed and approved, we will send a letter of approval and information on arranging a pre-inspection once the establishment has completed all construction, design, setup of all equipment, and cleaned and sanitized. A pre-opening inspection must be performed and is only scheduled after everything has been completed within the facility and it is ready to open the doors to serve customers. A pre-inspection should be scheduled and conducted before any food products are brought into the establishment.

If a second pre-opening inspection must be scheduled the \$100.00 re-inspection fee will be charged. Major plan revisions may incur a revised plan review fee. When the facility has been verified, via inspection, that it is constructed in compliance with the approved plan, is ready to open the doors to serve the public, and has paid all fees due, the permit will be issued. The annual food permits expire on December 31st of each year

CATEGORY /RISK	PRE-OPENING INSPECTION	FOOD PLAN REVIEW FEE STANDARD (3-7 BUSINESS DAYS)	FOOD PLAN REVIEW FEE EXPRESS (1-2 BUSINESS DAYS)	PERMIT FEE (ANNUALLY)	DATABASE FEE
LOW	\$25.00	\$75.00	\$225.00	\$275.00	\$25.00
MEDIUM	\$25.00	\$100.00	\$300.00	\$350.00	\$25.00
HIGH	\$25.00	\$150.00	\$450.00	\$450.00	\$25.00

Service fees may apply

*Fee Schedule as of 1/1/2026. See addendum of the Christian County food ordinance

Change of Ownership

Food permits are not transferrable from one operator to another or from one location to another. If you are wanting to change ownership of an establishment, please contact our offices to schedule an inspection of the facility with the current and proposed operators prior to the change of ownership. The facility must be in full compliance with applicable FDA code requirements prior to approval being given for the new operator to open. All the documents listed above are still required, a food plan review fee and new permit fee must be paid, and the inspection conducted to verify the establishment meets FDA compliance.

Private Water & Sewage

If your property has well and/or septic, a plan review (\$75) for and addition and/or construction would be needed prior to building. If we do not have current records of the septic and/or well, a site verification (additional \$50) may also be required. Your establishment would also need to register as a Non-Community Water Supply, which requires annually water sampling and bi-annual sanitary surveys of the well. Additional information will be covered during the plan review.



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Fixed Site Food Service Establishment

Please allow 10 business days for a review of the food establishment plans and supporting documentation.

A pre-opening inspection is required for new or extensively remodeled establishments prior to issuance of the Christian County food permit.

Plans cannot be reviewed nor a food permit issued until applicable fees are paid.

Please contact the Christian County Health Department Environmental Division at 217-824-4113 for a determination of fees.

BUSINESS CONTACTS BASIC OPERATIONAL INFORMATION

Name of Establishment:	Category <input type="checkbox"/> Restaurant <input type="checkbox"/> Institution <input type="checkbox"/> Concession <input type="checkbox"/> Other _____	
Applicant's Name:	Title (owner, manager, etc...):	
Company Name:	Name of Owner: Owner Mailing Address:	
Establishment Phone:	Owner Phone: Owner Fax:	
Establishment Fax:		
Establishment e-mail:		
Establishment Address:	Establishment Mailing Address:	
Could this potentially be a seasonal establishment? <input type="checkbox"/> Yes <input type="checkbox"/> No Seasonal Dates: ____/____/____ to ____/____/____ # of seats: _____ # staff (max per shift): _____ Total square feet of facility: _____ Number of floors on which operations are conducted: _____ Maximum meals to be served (approximate number): _____ Breakfast: _____ Lunch: _____ Dinner: _____	Hours of Operation: <input type="checkbox"/> Monday _____ am/pm to _____ am/pm <input type="checkbox"/> Tuesday _____ am/pm to _____ am/pm <input type="checkbox"/> Wednesday _____ am/pm to _____ am/pm <input type="checkbox"/> Thursday _____ am/pm to _____ am/pm <input type="checkbox"/> Friday _____ am/pm to _____ am/pm <input type="checkbox"/> Saturday _____ am/pm to _____ am/pm <input type="checkbox"/> Sunday _____ am/pm to _____ am/pm	
Types of service: <input type="checkbox"/> Sit down meals <input type="checkbox"/> Take out <input type="checkbox"/> Caterer <input type="checkbox"/> Mobile vendor <input type="checkbox"/> Other: _____ <i>Office Use Only - Estimated Waste Stream for Septic Sizing</i> ____ gal/meal x ____ meals/day + ____ gal/person x ____ persons/day = _____		
Plans/applications have been submitted to the following authorities on the following dates*: ____/____/____ Plumbing ____/____/____ County Building ____/____/____ City/Village of _____ ____/____/____ Fire District # _____ ____/____/____ Other _____		
<p>*In addition to the obtaining a health department permit. It may also be necessary to check your zoning and obtain a business license, building permit, or a special use permit from the appropriate regulatory authority.</p> <p><i>Please see reverse side for a list required supporting documents, grid detailed plan requirements</i></p>		
Application Type: <input type="checkbox"/> New Construction Proposed opening date: ____/____/____ <input type="checkbox"/> Location Change <input type="checkbox"/> Change of Name <input type="checkbox"/> Re-opening/Remodel Proposed opening date: ____/____/____ <input type="checkbox"/> Change of Ownership		
<i>"FOR OFFICE USE ONLY"</i>		
Plan Read _____	Plan Receipt # _____	Plan Check # _____
Classification: _____	Annual Fee: \$ _____	Database Fee: \$ _____
Date Received: ____/____/____	Permit Receipt # _____	Permit Check # _____
Database Updated: _____	Copy to Treasurer: _____	

SPECIAL INSTRUCTIONS ACCORDING TO RISK FACTOR

*Prepackaged food service only with no cold holding of PHF/TCS foods, no open food or beverage containers, complete page 1 only, no plan required

**Low Risk Establishments, complete pages 1-7, submit plan and supporting documentation

***Medium and High Risk Establishments, complete pages 1-7 and supplement pages 1-3, submit plan and supporting documentation

PLEASE ENCLOSE THE FOLLOWING DOCUMENTS:

- Proposed Menu
- A HACCP plan for specialized processing methods such as vacuum packaged food items prepared on-site or as otherwise required by the regulatory authority
- Site plan showing location of business in building and location of building on site. Include alleys, streets, and location of any outside equipment (dumpster, waste grease trap, well, septic system, if applicable)
- Plan drawn to scale of food establishment showing location of equipment, plumbing, electrical services, and mechanical ventilation
- Equipment schedule
- Manufacturer specification sheets for each piece of equipment shown on the plan
- If requesting a waiver of the food permit application fee due to tax-exempt status, must submit documentation of such status

BASIC PLAN REQUIREMENTS

1. Provide plans that are a minimum of 11 x 17 inches in size including the layout of the floor plan accurately drawn to a minimum scale of 1/4 inch = 1 foot. This is to allow for ease in reading plans.
2. Include a proposed menu (printed).
3. Show the location of all food equipment. Each piece of equipment must be clearly labeled on the plan with its common name. Submit drawings of self-service hot and cold holding units with sneeze guards. Elevated drawings of equipment may also be requested.
4. Designate clearly on the plan equipment for adequate rapid cooling, including ice baths and refrigeration, and for hot-holding potentially hazardous foods.
5. Label and locate separate food preparation sinks when the menu dictates to preclude contamination and cross-contamination of raw and ready-to-eat foods.
6. Clearly designate adequate and accessible hand washing sinks for each toilet fixture and in the immediate area of food preparation.
7. Provide the room size, aisle space, space between and behind equipment and the placement of the equipment on the floor plan.
8. On the plan represent auxiliary areas such as storage rooms, garbage rooms, toilets, basements and/or cellars used for storage or food preparation.
9. Include and provide specifications for:
 - a. Entrances, exits, loading/unloading areas and docks;
 - b. Complete finish schedules for each room including floors, walls, ceilings and covered juncture bases;
 - c. Plumbing schedule including location of floor drains, floor (mop) sinks, water supply lines, overhead waste-water lines, hot water generating equipment, backflow prevention, and wastewater line connections;
 - d. Lighting schedule with protectors:
 - (1) At least 110 lux (10 foot candles) at a distance of 75 cm (30 inches) above the floor in walk-in refrigeration units and dry food storage areas and in other areas and rooms during periods of cleaning;
 - (2) At least 220 lux (20 foot candles):
 - (a) At a surface where food is provided for consumer self-service such as buffets and salad bars or where fresh produce or packaged foods are sold or offered for consumption;
 - (b) Inside equipment such as reach-in and under-counter refrigerators;
 - (c) At a distance of 75 cm (30 inches) above the floor in areas used for hand washing, ware washing, and equipment and utensil storage, and in toilet rooms; and
 - (3) At least 540 lux (50 foot candles) at a surface where a food employee is working with food or working with utensils or
 - e. Food equipment schedule to include make and model numbers and listing of equipment that is certified or classified for sanitation
 - f. Locations of approved source of water supply and method of sewage disposal;
 - g. A color coded flow chart demonstrating flow patterns for:
 - food (receiving, storage, preparation, service);
 - food and dishes (portioning, transport, service);
 - dishes (clean, soiled, cleaning, storage);
 - utensil (storage, use, cleaning);
 - trash and garbage (service area, holding, storage);
 - h. Ventilation schedule for each room.
 - i. A mop sink or curbed cleaning facility with facilities for hanging wet mops;
 - j. Garbage can washing area/facility;
 - k. Cabinets for storing toxic chemicals;
 - l. Dressing rooms, locker areas, employee rest areas, and/or coat rack as required;
 - m. Completed application; and
 - n. Site plan of plot.

PHYSICAL FACILITIES (pages 3-7)				
FINISH SCHEDULE				
Please indicate which materials (quarry tile, stainless steel, 4" plastic coved molding, etc...) will be used in the following areas:				
Area	Floor	Coving	Walls	Ceiling
Kitchen				
Bar				
Food Storage				
Other Storage				
Toilet Rooms				
Garbage & Refuse Storage				
Mop Service Basin Area				
Ware Washing Area				
Walk-in Refrigerators & Freezers				
GARBAGE AND REFUSE				
<u>Inside</u>		Yes	No	N/A
<input type="checkbox"/> All garbage/refuse containers have lids <input type="checkbox"/> Refuse will be stored inside If yes, where? <hr/>		<input type="checkbox"/>	<input type="checkbox"/>	
<input type="checkbox"/> There is/will be an area designated for garbage can or floor mat cleaning		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<u>Outside</u>				
<input type="checkbox"/> A dumpster is/will be used <input type="checkbox"/> The dumpster will be stored on a non-porous surface <input type="checkbox"/> A compactor is/will be used		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Dumpster	Number:			
	Size:			
	Pickup frequency:			
	Contractor:			
Compactor	Number:			
	Size:			
	Pickup frequency:			
	Contractor:			

INSECT AND RODENT CONTROL

- | | YES | NO | N/A |
|--|--------------------------|--------------------------|--------------------------|
| o All outside doors will be self-closing and rodent proof | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| o Screen doors are/will be provided on all entrances left open to the outside | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| o All operable windows do/will have a minimum #16 mesh screening | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| o The placement of electrocution devices are identified on the plan | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| o All pipes and electrical conduit chases are/will be sealed and ventilation systems, exhaust, and intakes are/will be protected | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| o The area around the building is/will be clear of unnecessary brush, litter, boxes, and other harborage | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| o Air curtains are/will be used
If "yes", where? | <hr/> | | |

GENERAL

- o Describe storage facilities for employees' personal belongings (i.e., purse, coats, boots, etc.):

- | | | |
|---|--------------------------|--------------------------|
| | Yes | No |
| o Insecticides/rodenticides are/will be stored separately from cleaning and sanitizing agents | <input type="checkbox"/> | <input type="checkbox"/> |

Indicate location: _____

- o All chemicals for use on the premise or for retail sale are/will be stored away from food preparation and storage areas

Indicate location: _____

- o Linens will be laundered onsite

If "yes", what will be laundered and where? _____

If "no", how will linens be cleaned? _____

Location of clean linen storage: _____

Location of dirty linen storage: _____

- o Bulk food containers are/will be constructed of food grade materials

Indicate type: _____

VENTILATION AND EXHAUST

Indicate all areas where exhaust hoods are installed

Equipment Type	Hood Type	Square Feet	Fire Protection	Air Capacity CFM	Air-Makeup CFM

How are the ventilation hood systems cleaned?

PLUMBING CONNECTIONS

	Yes	No	N/A
Floor drains are/will be provided and easily cleanable	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

If "yes", indicate location: _____

Please mark all that apply on the table below

Plumbing Fixture	Air Gap	Air Break	Integral Trap*	"P" Trap*	Vacuum Breaker	Condensate Pump
Toilet	<input type="checkbox"/>					
Urinal	<input type="checkbox"/>					
Dishwasher	<input type="checkbox"/>					
Garbage Grinder	<input type="checkbox"/>					
Ice Machines	<input type="checkbox"/>					
Ice Storage Bin	<input type="checkbox"/>					
Mop	<input type="checkbox"/>					
Janitor	<input type="checkbox"/>					
Hand wash	<input type="checkbox"/>					
3 Compartment	<input type="checkbox"/>					
2 Compartment	<input type="checkbox"/>					
1 Compartment	<input type="checkbox"/>					
Water Station	<input type="checkbox"/>					
Steam Table	<input type="checkbox"/>					
Dipper Wells	<input type="checkbox"/>					
Refrigeration condensate/drain lines	<input type="checkbox"/>					
Hose connection	<input type="checkbox"/>					
Beverage dispenser w/ carbonator	<input type="checkbox"/>					
Other: _____	<input type="checkbox"/>					
Other: _____	<input type="checkbox"/>					

*Trap: a fitting or device which provides a liquid seal to prevent the emission of sewer gases without materially affecting the flow of sewage or wastewater through it. An integral trap is one that is built directly into the fixture, e.g., a toilet fixture. A "P" trap is a fixture trap that provides a liquid seal in the shape of the letter "P". Full "S" traps are prohibited

WATER SUPPLY

- | | YES | NO |
|--|--------------------------|--------------------------|
| o The water supply is municipal, from _____ | <input type="checkbox"/> | <input type="checkbox"/> |
| o The well is currently a Non-Community Public Water Supply? | <input type="checkbox"/> | <input type="checkbox"/> |
| If "yes", who is responsible for sampling the water? | _____ | |
| o Ice is purchased commercially | <input type="checkbox"/> | <input type="checkbox"/> |
| o Ice is made on the premises | <input type="checkbox"/> | <input type="checkbox"/> |
| If "yes", are specifications for the ice machine provided? | <input type="checkbox"/> | <input type="checkbox"/> |
| o Is there a water treatment device? | <input type="checkbox"/> | <input type="checkbox"/> |
| If "yes", how will the device be inspected and serviced? | _____ | |

What is the capacity of the water heater? _____ gallons

SEWAGE DISPOSAL		
	YES	NO
<input type="checkbox"/> The facility is/will be connected to a municipal sewer system	<input type="checkbox"/>	<input type="checkbox"/>
Which municipality? _____		
<input type="checkbox"/> The facility is/will be served by a private sewage disposal system	<input type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/> Grease traps are provided	<input type="checkbox"/>	<input type="checkbox"/>
If "yes", where? _____		
Provide schedule for cleaning and maintenance: _____		
SINKS		
	YES	NO
<input type="checkbox"/> A mop sink is/will be provided	<input type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/> As the menu dictates, a food preparation sink is present	<input type="checkbox"/>	<input type="checkbox"/>
DISHWASHING FACILITIES		
Will sinks or a dishwasher be used for ware washing?		
Dishwasher <input type="checkbox"/>		
Two compartment sink <input type="checkbox"/>		
Three compartment sink <input type="checkbox"/>		
Is ventilation provided? <input type="checkbox"/> Yes <input type="checkbox"/> No		
Type of sanitization used: <input type="checkbox"/> Hot water (provide temp): _____		
<input type="checkbox"/> Booster Heater (temp): _____		
<input type="checkbox"/> Chemical (test kit must be provided) <input type="checkbox"/> Chlorine <input type="checkbox"/> Iodine <input type="checkbox"/> Quaternary Ammonium (quats)		
<input type="checkbox"/> Other: _____		
<input type="checkbox"/> Do all dish machines have templates with operating instructions?	<input type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/> Do all dish machines have temperature/pressure gauges as required that are accurately working?	<input type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/> Do the largest pot and pan fit into each compartment of the sink used for ware washing?	<input type="checkbox"/>	<input type="checkbox"/>
If no, what is the procedure for manual cleaning and sanitizing? _____		
<input type="checkbox"/> Are there drain boards on both ends of the sink used for ware washing?	<input type="checkbox"/>	<input type="checkbox"/>
HANDWASHING/TOILET FACILITIES		
	Yes	No
<input type="checkbox"/> Is there a handwashing sink in each food preparation area and warewashing area?	<input type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/> Do all handwashing sinks, including those in the restrooms, have a mixing valve or combination faucet?	<input type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/> Do all self-closing metering faucets provide a flow of water for at least 15 seconds without the need to reactivate the faucet?	<input type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/> Is hand cleanser available at all handwashing sinks?	<input type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/> Are hand drying facilities (paper towels, air blowers, etc...) available at all handwashing sinks?	<input type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/> Are covered waste receptacles available in each restroom?	<input type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/> Are hot and cold running water under pressure available at each handwashing sink?	<input type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/> Are all toilet room doors self-closing?	<input type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/> Are all toilet rooms equipped with mechanical ventilation?	<input type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/> Is a handwashing sign posted in each employee restroom and at all handwashing sinks?	<input type="checkbox"/>	<input type="checkbox"/>

SMALL EQUIPMENT REQUIREMENTS

Please specify the number, location, and types of each of the following:

Equipment	Type	Quantity	Location
Slicers			
Cutting Boards			
Can Openers			
Mixers			
Floor Mats			
Other			

SIGNATURES

I hereby certify that the information contained in this application is correct, and I fully understand that any deviation from the above without prior permission from this Department may nullify final approval.

Signature(s): _____

Owner/Responsible Representative

Date

Owner/Responsible Representative

Date

Approval of these plans and specifications by this Department does not indicate compliance with any other code, law, or regulation that may be required whether federal, state, or local. It further does not constitute endorsement or acceptance of the completed establishment (structure or equipment). A pre-opening inspection of the establishment with equipment in place and operational will be necessary to determine if it complies with the local and state laws governing food service establishments.

Approved: _____

Health Department Official

Date

FOOD PREPARATION REVIEW SUPPLEMENT (pages S1-S3)

Check categories of Potentially Hazardous/Time-Temperature Controlled for Safety Foods (PHF/TCS) to be handled, prepared, and served:

Category	Yes	No
o Thin meats, poultry, fish, eggs (hamburger, sliced meats, fillets)	<input type="checkbox"/>	<input type="checkbox"/>
o Thick meats, whole poultry (roast beef whole turkey, chickens, or hams)	<input type="checkbox"/>	<input type="checkbox"/>
o Cold processed foods (salads, sandwiches, vegetables)	<input type="checkbox"/>	<input type="checkbox"/>
o Hot processed foods (soups, stews, rice/noodles, gravy, chowders, casseroles)	<input type="checkbox"/>	<input type="checkbox"/>
o Bakery goods (pies, custards, cream fillings, and toppings)	<input type="checkbox"/>	<input type="checkbox"/>
o Other: _____	<input type="checkbox"/>	<input type="checkbox"/>

HACCP PLAN REQUIREMENTS*

*HACCP: A written document that delineates the formal procedures for following the Hazard Analysis and Critical Control Point principles developed by The National Advisory Committee on Microbiological Criteria for Foods.

Special Processes Requiring a HACCP Plan:

- o *Reduced Oxygen Packaging (ROP)*

The term ROP can be used to describe any packaging procedure that results in a reduced oxygen level in a sealed package. The term is often used because it is an inclusive term and can include packaging options such as: Cook-chill, Controlled Atmosphere Packaging (CAP), Modified Atmosphere Packaging (MAP), Sous Vide, and Vacuum Packaging.

- o *Other Food Manufacturing/Processing Operations*
- o *Smoking and Curing (for preservation not for flavoring)*
- o *Fermentation and Dehydration*
- o *Raw juicing for retail sale*

If you are unsure if you have a special process that would require a HACCP Plan or have questions, please contact an inspector at the health department for more information.

FOOD SUPPLIES

	Yes	No
o Are all food supplies from inspected and approved sources?	<input type="checkbox"/>	<input type="checkbox"/>
o What are the projected frequencies of deliveries for:		
Frozen foods _____		
Refrigerated foods _____		
Dry goods _____		
o How will foods be stored off the floor?		
Frozen foods _____		
Refrigerated foods _____		
Dry goods _____		

COLD STORAGE

	Yes	No
o Will/does each refrigerator/freezer have a thermostat?	<input type="checkbox"/>	<input type="checkbox"/>
o Will raw meats, poultry, and seafood be stored in the same refrigerators and freezers with cooked/ready-to-eat foods?	<input type="checkbox"/>	<input type="checkbox"/>
If yes, how will cross contamination be prevented? _____ _____		

THAWING PHF/TCS FOOD

Please indicate by checking the appropriate boxes how frozen PHF/TCS Foods in each category will be thawed. More than one method may apply.

Thawing Method	Thick Frozen Foods (more than 1 inch)	Thin Frozen Foods (approx. 1 inch or less)
» Refrigeration		
» Running water less than 70°F (21°C)		
» Microwave (as part of cooking process)		
» Cooked from frozen state		
» Other (describe):		

COOKING

- o What type of temperature measuring devices will be available: _____
- o List types of cooking equipment:

COOLING

Please indicate by checking the appropriate boxes how PHF/TCS Foods in each category will be cooled to 41°F (5°C) within 6 hours (140°F to 70°F in 2 hours and 70°F to 41°F in 4 hours):

Cooling Method	Thin Meats	Thick Meats	Thin Soups/Gravies	Thick Soups/Gravies	Rice/Noodles
» Shallow pans					
» Ice bath					
» Reduce volume/size					
» Rapid chill					
» Other (describe):					

REHEATING

How will PHF/TCS Foods that are cooked, cooled, and reheated for hot holding be reheated so that all parts of the food reach a temperature of at least 165°F for 15 seconds within 2 hours? Indicate type and number of units used for reheating foods:

EMPLOYEE TRAINING AND FOOD PREPARATION PROCESSES

Total number of employees: _____

Number of certified food managers: _____
(must provide copies of certification to cchd)

Number of certified food handlers: _____

(establishment must maintain training logs or certificates)

- o Will disposable gloves be available for handling of ready-to-eat foods? Yes No
- o Is there a written policy to exclude or restrict food workers who are sick or have infected cuts and lesions? Yes No
- o How will cooking equipment, cutting boards, counter tops, and other food contact surfaces which cannot be submerged in sinks or put through a dishwasher be sanitized?

Yes No

Hot water

Chemical

Chlorine (bleach)

Iodine

Quaternary ammonium (quats)

Other: _____

Testing kit for chemical sanitizer available? Yes No

- o Ingredients for cold ready-to-eat foods such as tuna, mayonnaise, and eggs for salads and sandwiches will be pre-chilled before being mixed and/or assembled
If "no", how will ready-to-eat foods be cooled to 41°F?

- o All produce will be washed on-site prior to use Yes No
- o There is/will be a dedicated sink for washing produce Yes No
- o Describe the procedure for minimizing the length of time PHF/TCS Foods will be kept in the temperature danger zone (41°F - 140°F) during preparation:

HIGHLY SUSCEPTIBLE POPULATIONS

Highly Susceptible Population: Persons who are more likely than other people in the general population to experience foodborne disease because they are:

- » Immunocompromised
- » Preschool age children (or younger)
- » Older adults
- » Obtaining food at a facility that provides services such as custodial care, health care, or assisted living, such as a child or adult day care center, kidney dialysis center, hospital or nursing home, or nutritional or socialization services such as a senior center.

Yes No

- o This facility does/will serve a highly susceptible population
If "yes",

- o This facility does/will use only pasteurized egg and milk products Yes No
- o This facility will only offer fully cooked meat products for consumption Yes No



Fixed Site Establishment Food Service Renewal Risk Factor Flowchart

Christian County Health Department

Will you prepare food at a location other than your permitted facility or mobile unit?

Yes No

If yes, where? (name of facility, address, County)

All food must be prepared at a facility with a current food permit from the appropriate regulatory agency. Provide a copy of the current food permit as well as a copy of the most recent health department inspection for the other facility. Failure to provide this documentation may result in a delay in issuing your renewal food permit.

Risk Factor Flow Chart instructions: Answer each question by checking "Yes" or "No". The first time you answer "Yes," follow the arrow to the right to see which risk category you are in. Definitions of key terms are attached.

Start Here



Do/will you do any of the following: (check all that apply)

- Reduced oxygen packaging?
- Smoking/curing?
- Bottling of raw juices or ciders?
- Fermentation?
- Acidification to convert TCS food to non-TCS food?

YES

CATEGORY I FACILITY – HIGH RISK
Must have cchd approved HACCP plan.
Must have at least one CFPM for each shift, who also has allergen awareness training certificate.
Food handler training required for workers.

NO

Do/will you do any of the following: (check all that apply)

- Prepare TCS food in advance using extensive preparation?
- Prepare TCS food using extensive preparation for delivery to and consumption at a location off the premises?
- Prepare and then hold hot or cold foods for 12 hours or more before serving?
- Cool hot foods that you have prepared?
- Reheat cooled foods?
- Primarily serve an at-risk population?
- Use bare-hand contact with ready to eat (RTE) foods?

YES

CATEGORY I FACILITY – HIGH RISK
Facilities proposing bare-hand contact with RTE foods must submit risk control plan.
Must have at least one CFPM for each shift, who also has allergen awareness training certificate.
Food handler training required for workers.

NO

Do/will you prepare hot and/or cold foods or foods that require temperature control after preparation: (check all that apply)

- Only to order upon consumer's request?
- In advance in quantities based on projected consumer demand and discard food that is not sold or served at an approved frequency?
- Using time as the public health control (4 hour rule)?

YES

CATEGORY II FACILITY – MEDIUM RISK*
Must have at least one full-time CFPM.
Food handler training required for workers.

NO

Do/will you prepare food, open or serve open beverages, or handle food or food contact surfaces? Prepackaged food may also be provided.

YES

CATEGORY III FACILITY – LOW RISK*
Food handler training required for workers.

NO

Do/will you provide only prepackaged foods including PHF/TCS foods which require time/temperature control for safety? (Examples: convenience or grocery stores which have a cooler with milk, eggs, commercially packaged and sealed lunch meats, and/or products labeled "Keep Refrigerated")

YES

CATEGORY III FACILITY – LOW RISK

NO

Do/will you provide only prepackaged foods that do not require time/temperature control for safety (TCS)? (Examples: candy bars, canned pop, bottled water, chips)

YES

NO PERMIT NEEDED

*Existing establishments with an established history of failing to effectively control risks may be classified at a higher risk level.

Definition of terms

At-risk population - immuno compromised individuals such as the elderly, young children under age four and pregnant women are served, where these individuals compose the majority of the consuming population.

Category I facility - a food establishment that presents a high relative risk of causing food-borne illness, based on the large number of food handling operations typically implicated in food-borne outbreaks and/or the type of population served by the facility.

Category II facility - a food establishment that presents a medium relative risk of causing food- borne illness, based upon few food handling operations typically implicated in food-borne illness outbreaks.

Category III facility - a food establishment that presents a low relative risk of causing food-borne illness, based upon few or no food handling operations typically implicated in food-borne illness outbreaks.

Commissary - Food establishment or approved place in which food, containers, supplies, single service articles, single use articles are kept, prepared, packaged or stored for off-site service.

Extensive preparation - Processes that include the cooking, hot and cold holding, and reheating of time/temperature control for safety foods.

Food(s) - A raw, cooked, or processed edible substance, ice, beverage, or ingredient used or intended for use or for sale in whole or in part for human consumption, or chewing gum.

Food contact surface(s) - Includes a surface of equipment or a utensil with which food normally comes into contact; or a surface of equipment or a utensil from which food may drain, drip, or splash into a food, or onto a surface normally in contact with food.

PHF - Potentially hazardous food(s). Applies to foods requiring time or temperature controls to prevent the growth of harmful or toxin forming pathogens. Also referred to as time/temperature control for safety (TCS) foods.

Prepackaged - Bottled, canned, cartoned, bagged, or wrapped, whether packaged in a food establishment or a food processing plant. Prepackaged does not include wrapped or placed in a carry-out container to protect the food during service or delivery to the consumer, by a food employee, upon consumer request.

Reduced Oxygen Packaging (ROP) - The reduction of the amount of oxygen in a package by removing oxygen; displacing oxygen and replacing it with another gas or combination of gases; or otherwise controlling the oxygen content to a level below that normally found in the atmosphere (approximately 21% at sea level); and a process as specified above that involves a food for which the hazards *Clostridium botulinum* or *Listeria monocytogenes* require control in the final packaged form. Includes vacuum, modified atmosphere, controlled atmosphere, cook chill and sous vide packaging.

Risk factor - A level of risk assigned to a food service establishment based upon the types of food being offered, level of preparation, population served and associated risk of transmitting food borne illness. In Christian County, IL, risk factors are assigned a Roman numeral of either I (high risk), II (medium risk), or III (low risk).

TCS - Time/temperature control for safety. Applies to foods requiring time or temperature controls to prevent the growth of harmful or toxin forming pathogens. Formerly referred to as potentially hazardous foods (PHF).