

Pike County Health Department

113 East Jefferson Street Pittsfield, Illinois 62363

Requirements for Food Service Establishments

1. Certified Food Managers

- a. Effective January 25, 1983, all food service establishments as defined in Section 750.540, shall be under the operational supervision of a supervisor who has been certified in food service sanitation.

2. Lavatory Facilities

- a. Hand washing stations must be conveniently located and accessible in or immediately adjacent to toilet rooms, food preparation areas, and ware-washing areas. Soap, sanitary drying towels, and a waste basket must be provided at each station.
- b. An additional hand washing station is required if the food service area is physically separated from the preparing kitchen.
- c. A separate food preparation sink must be installed in this area for washing produce or performing other food preparation activities.

3. Light Fixtures

Shielding of light fixtures and bulbs in areas where food is displayed or stored is required. At least 20 foot candles of light shall be provided on all food preparation surfaces, at equipment or utensil washing areas and work areas. All other areas require at least 10 foot candles.

4. Food Contact Surfaces

All food contact surfaces shall be smooth and easily cleanable: free of breaks, open seams, cracks, chips, pits, difficult-to-clean internal corners and crevices, and similar imperfections. Utensils and food storage containers shall be constructed of food grade materials and not reused more than the recommended number of times allowed.

5. Non-food Contact Surfaces

Non-food contact surfaces which are exposed to splash of food debris or which require frequent cleaning shall be designed to be smooth, washable, free of unnecessary ledges or crevices, and readily accessible for cleaning.

6. Equipment Installation

Table Mounted Equipment that is placed on tables or counters, unless portable, shall be sealed to the table or counter, or mounted on legs at least 4" high.

Unless readily moveable, floor mounted equipment shall be sealed to the floor or elevated on legs at least 6" off the floor.

7. Floors, Walls and Ceilings

Floors of all food preparation areas, food storage, utensil washing areas, dressing or locker rooms, toilet rooms, and walk in cooling units shall be constructed of durable, non-absorbent, light colored and easily cleanable materials, such as sealed concrete, terrazzo, ceramic tile, durable grades of linoleum, or tight wood impregnated with plastic. The floor-wall juncture shall be coved and sealed.

All walls, wall coverings, and ceilings of all food preparation areas, utensil washing areas toilet rooms and vestibules shall be light colored, smooth, non-absorbent, and easily cleanable.

8. Water, Cross-Connection and Backflow, and Sewage Requirements

- a. Potable water must be supplied to all food service and restroom fixtures.
- b. The potable water system shall be installed to preclude possibility of backflow. Devices to protect against backflow and back-siphonage shall be installed at all fixtures and equipment where an air gap at least twice the diameter of the water inlet is not provided between water outlet and the flood-level rim, and, wherever else backflow or back-siphonage may occur.

c. Indirect Waste

Commercial dishwashing machines, dishwashing sinks, pot washing sinks, bar sinks, soda fountain sinks, vegetable sinks, ice machines, steam tables, dipper well sinks, and other similar fixtures shall be provided with indirect waste connections as required under state plumbing codes.

- d. Sewage disposal shall be from a connection to an IEPA approved community sewer system or an approved private sewage disposal septic system approved for this type of waste loading.

9. Dishwashing Area

- a. A three compartment sink shall be used for cleaning and sanitizing equipment or utensils manually. Sinks shall be large enough to permit the complete immersion of the equipment and utensils and each compartment of the sink shall be supplied with hot and cold potable water. Adequately sized commercial dishwashers may be installed in addition to the three compartment sink.
- b. Two dish tables or drain boards of adequate size shall be provided for proper handling of soiled utensils prior to washing and for cleaned utensils following sanitizing.
- c. Each compartment shall be provided with hot and cold water under pressure.
- d. Mechanical dishwashing machines shall comply with design standards set forth
- e. Floors, Walls and Ceilings
Same requirements as for food preparation areas.
- f. Indirect Waste
In new or remodeled establishments, the three compartment sink must have an indirect waste connection below trap and installed in accordance with the Illinois State Plumbing Code

10. Refrigeration

- a. Adequate mechanical refrigeration shall be provided to maintain potentially hazardous foods at 41 °F or below. Thermometers shall be provided and located in all refrigeration and freezer units.

11. Restrooms

- a. Toilet facilities for employees shall be provided and installed according to law, shall be conveniently located and shall be accessible to employees at all times. If toilet facilities are provided for the public, they shall meet the same requirements.
- b. Lavatories shall be conveniently located within or immediately adjacent to all toilet rooms or vestibules.
- c. Each lavatory shall be provided with hot and cold tempered water through combination faucets or mixing valves.
- d. Soap and sanitary towels must be provided.
- e. Ventilation
All toilet rooms must be properly vented to the outside.
All rooms shall have sufficient ventilation to keep them free of excessive heat, steam, condensation, vapors, obnoxious odors, smoke and fumes.
Ventilation systems shall be installed and operated according to law. Check local fire codes for additional requirements.
- f. Self-closing Doors
Toilet rooms shall have tight fitting, self-closing doors.
- g. Anti-Siphon Device
Water closets must have approved anti-siphon balllocks.
- h. Vacuum Breaker
Urinals must have a vacuum breaker installed on the downstream side of the last control valve.
- i. Floors and Walls
Construction same as for food preparation areas

12. Ice Machines

- a. Steam table, cooling or refrigerant coils must be installed with an indirect waste connection and in accordance with the Illinois State Plumbing Code.

13. Garbage Storage

- a. Outside storage areas or enclosures shall be large enough to store the garbage and refuse containers that cumulate.
- b. Garbage and refuse containers and compactor systems shall be stored on or above a smooth surface of non-absorbent material, such as concrete or machine laid asphalt.
- c. Containers must be constructed of materials that are insect and rodent proof and be provided with tight fitting lids.

14. Insect and Rodent Control

- a. All openings to the outside shall be effectively protected against the entrance of rodents and insects by tight fitting, self-closing, and adequately screened doors and windows.

15. Utility Sinks

- a. In new or remodeled facilities, a utility sink shall be provided for the cleaning of floors or other general facility cleaning needs and the disposal of waste cleaning water.

16. Dry Food Storage

- a. Food shall be stored above the floor on clean surfaces in a way that permits cleaning of the storage area without contamination of food by splash, dust, or other means. A minimum unobstructed storage height of 6 inches above the floor is required. Foods or food equipment shall not be located below exposed sewer lines. Food storage shelves or shelving units shall be constructed of smooth, easily cleanable materials. Materials such as contact paper or newspaper shall not be used.

17. Plumbing

- a. All plumbing shall be sized, installed, and maintained in accordance with applicable provisions of the Illinois State Plumbing Code.

Pike County Food Service License

Effective June 1, 2012, all food service establishments must have applied for and received a Pike County Food Service License from the Pike County Health Department prior to opening.

Smoke-free Illinois Act

Effective January 1, 2008, The Smoke-free Illinois Act prohibits smoking in virtually all public places and workplaces, including offices, theaters, museums, libraries, educational institutions, schools, commercial establishments, enclosed shopping centers and retail stores, restaurants, bars, private clubs and gaming facilities.

Illinois has taken this important step to protect its residents, workers and visitors from the harmful and hazardous effects of secondhand smoke. The Pike County Health Department encourages you to comply with this important law. If you have any questions about this Act as it applies to your business, please feel free to contact us.

Americans with Disabilities Act

Title III of the Act requires public accommodations to provide goods and services to people with disabilities on an equal basis with the rest of the general public. The Act covers such issues as accessibility to buildings and public restrooms. A checklist outlining the technical requirements needed to comply with the Act can be obtained from your regional Disability and Business Technical Center by calling 1-800-949-4ADA.