

Food Service Facility Educational Survey Report Explanation/Key

Inspection Item	Explanation
P.I.N.	Permanent Index Number – we no longer use this field, we track locations with GIS/GPS
Category	<p>All food facilities are categorized by the risk that is posed by the type and complexity of food preparation that takes place. The number of inspections facilities get each year is set based on this risk categorization – the higher the risk, the more inspections are done.</p> <p>I - (Low Risk) Category Type I: means a food service facility where:</p> <ol style="list-style-type: none"> 1. Only pre-packaged potentially hazardous foods are available or served; and/or, 2. Potentially hazardous foods are commercially pre-packaged in an approved processing facility; and/or, 3. Milk is the only potentially hazardous food. <p>II - (Medium Risk) Category Type II: means a food service facility where one or more of the following activities take place:</p> <ol style="list-style-type: none"> 1. Preparing foods for service from raw ingredients that do not place those raw ingredients in contact with ready-to-eat foods 2. Hot or cold holding is restricted to the same day the food is being served. 3. Food requiring preparation is obtained (canned, frozen, fresh prepared) from approved processing facilities (i.e., frozen pizza, entrees, etc.) <p>III - (High Risk) Category Type III: means a food service facility where one or more of the following activities take place:</p> <ol style="list-style-type: none"> 1. Preparing and holding hot or cold food more than 12 hours before serving. 2. Handling of raw ingredients and hand contact with ready-to-eat foods. 3. Reheating potentially hazardous foods that have been previously cooked and cooled. 4. Preparing food for off-site service (where time-temperature requirements during transportation, holding and service are a factor). 5. Vacuum packaging and/or other forms of reduced oxygen packaging are performed at the retail level. 6. Serving of immunocompromised individuals (where these individuals comprise the majority of the consuming population).

Inspection Type	<p>Routine An unannounced (surprise) inspection that is conducted on a schedule based on the risk category of the food facility. During these inspections the facility is checked for safe food handling practices and proper sanitation and hygiene. Violations may be cited and food safety and sanitation educational information is provided.</p> <p>Educational Presentation A pre-scheduled inspection where a food safety class is given to foodservice workers. Hands-on training may take place, one of many food safety videos may be shown, or other types of educational presentations are made. A pre and post quiz is given to the foodservice workers to determine their food safety knowledge.</p> <p>Complaint An inspection made in response to a consumer complaint.</p> <p>FBI (Foodborne illness) An investigation that is conducted after receiving that a foodborne illness may have occurred as a result of food consumed from a facility. Many things are checked during these inspections including a thorough look at the preparation of the suspected food and a review of food handlers' health.</p> <p>Change of Owner An inspection that is conducted when a food facility has a change of owner. A new owner will be required to fix all critical items.</p> <p>Opening An inspection that is conducted after a plan review is approved to allow a new facility to open.</p> <p>Re-inspection/Follow-up An inspection to verify that previously cited violations have been corrected. These usually take place after a routine inspection has been conducted and violations were cited.</p> <p>Closed Facility An inspection that documents that a food facility is not longer in business.</p> <p>Construction/Pre-Open An inspection that precedes an opening inspection during which on-going construction items are checked and/or verified.</p> <p>Temporary Event An inspection conducted at outdoor festivals or a location that is away from the regularly permitted facility.</p> <p>Vending Machine An inspection conducted on vending machines that serve/hold potentially hazardous foods.</p>
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<p>Inspection RESULT</p>	<p>Passed Either no violations noted at time of inspection, or all violations cited were addressed/corrected at the time of the inspection.</p> <p>Failed Serious and/or repeated violations were cited or other violations could not be addressed/corrected at the time of the inspection. A follow-up inspection is required.</p>
<p>Educational Presentation/Type</p>	<p>Standard General food safety information is provided and violations that are observed are discussed with the foodservice workers and facility manager(s).</p> <p>Demonstration A hands-on approach to food safety issues for the foodservice workers, where safe food preparation or handling techniques are demonstrated.</p> <p>Video One of a number of available food safety videos are presented to the foodservice workers and facility manager(s) and then discussed.</p> <p>Visual One of a number of available food safety handouts are distributed and discussed with the foodservice workers and facility manager(s).</p>
<p>HACCP Principles</p>	<p>HACCP stands for Hazard Analysis Critical Control Point and it is a system that was developed to provide 100% assurance that hazards are minimized, prevented or eliminated and safe food is provided to the customer. These principles are discussed at every routine inspection.</p>
<p>Temperatures</p>	<p>During all inspections, temperatures of many potentially hazardous foods are taken and recorded. Hot Foods shall be kept at 135°F or above. Cold Foods shall be kept at 41°F or below.</p>
<p>Temperature Logs in use</p>	<p>If this box is checked it means that the facility keeps a written record of the temperatures of its potentially hazardous foods. Using temperature logs is a good practice that helps keep these foods safe.</p>

<p>Sanitizing</p>	<p>Equipment and utensils in food facilities are required to be sanitized after washing. This information indicate the type of sanitizers that used in the food facility. Approved sanitizers are:</p> <ul style="list-style-type: none"> ● Chlorine ● Iodine ● Quaternary Ammonia ● Heat ● (N/A will be indicated when no equipment or utensils are required to be sanitized) ●
<p>Food Service Sanitation – Certified Manager</p>	<p>A Food Service Sanitation Certified Manager (FSSCM) is a person who has completed an Illinois Department of Public Health (IDPH) approved 15-hour FSSMC course, successfully passed a state examination with a score of at least 75 percent and paid a \$35 certificate fee to IDPH.</p> <ul style="list-style-type: none"> ● Every Category III facilities must have a certified manager present during all times that potentially hazardous foods are being handled. ● Every Category II facility must have at least one certified manager on staff, and this manager must be responsible for the operation. ● Any new establishment shall have a certified manager from the initial day of operation or provide documentation of enrollment in an approved course to be completed within three months. ● If a certified manager leaves, a food facility has three months to employ another certified manager. Arrangements should be made to enroll in the food certification class before the opening of a new establishment. <p>Knowledge of food safety and sanitation is important for all foodservice workers, but especially for managers and cooks/chefs. They have the responsibility to educate the staff and the ability to anticipate problems before they become violations. A basic understanding of food safety and the regulations is taught in the certification class.</p>
<p>Re-inspection Fee</p>	<p>Lake County Board of Health Ordinance Article XIII allows one re-inspection (follow-up) after each routine inspection without the assessment of a re-inspection fee. Any subsequent re-inspections, conducted as a result of the citation of critical violation(s) on a routine inspection, are subject to the re-inspection fee set in Article XIII.</p>

<p>Violations</p>	<p>Critical Critical violations are the primary focus of the Lake County Health Department inspection program. The U.S. Centers for Disease Control had identified critical violations as leading contributors to foodborne illness. Examples of critical violations include lack of or improper handwashing, cross-contamination of food and inadequate cooking, holding, reheating and cooling temperatures of potentially hazardous foods.</p> <p>Non-Critical Non-critical violations may not directly cause a foodborne illness but may affect the overall sanitation within a food facility. Examples include poor cleaning practices and a lack of proper equipment or facility maintenance.</p> <p>Repeat A violation has been documented and cited on a previous inspection.</p> <p>Item and Code Reference These items refer to the citation of a violation based on the Illinois Department of Public Health Food Service Sanitation Code, 77 Ill.Adm.Code 750, updated July 2008.</p> <p>Deficiencies/Remarks/Corrections- Violations, general observations and corrections are documented in this section.</p> <p>CORRECTED – If a violation is marked “CORRECTED” it means the violation has been corrected at the time of the inspection.</p>
<p>Product Flow Chart</p>	<p>A HACCP-based flow chart is conducted on a menu item with a foodservice worker during a routine inspection at each high risk facility. The menu item is tracked from receiving to service in order to assure safe practices are conducted throughout.</p>
<p>Educational Survey Report</p>	<p>This area identifies what type of educational presentation was given to what foodservice workers at the facility.</p>
<p>Quiz Given</p>	<p>This check box documents if a quiz was given.</p>
<p>Summary of Results</p>	<p>This area documents the number of correct answers to the quiz given and the total correct on the pre/post quiz.</p>