

2017 FDA Food Code FAQs

1. Does this change affect every county in Illinois?

Yes – Part of the reason for this change is to enforce the Food Code and inspection process uniformly. Adoption of the 2017 FDA Food Code and new inspection sheet must be implemented by 01/01/2019.

2. Is it a requirement for a CFPM to be present at all times?

Yes – In Category I and II facilities. This is a major change for Category II facilities. Previously, Category II facilities were only required to have one on file.

3. What if I only operate on a part-time basis? Would I still be required to have more than one CFPM?

You must have enough staff with a certificate to cover all hours the facility is in operation.

4. What can I do if I lose my certificate?

Most people/organizations that give the CFPM training and testing are unable to reprint a certificate. You may have to retake the course.

5. Is my Illinois FSSM certificate still good?

The Illinois FSSM certificates will be recognized until they expire. At which point you will have to take an ANSI approved CFPM course.

6. Who is required to have allergen training?

Staff who are Certified Food Protection Managers in high risk (Category I) restaurants.

7. When is a food service a restaurant?

When at least 51% of revenue comes from the sale of Ready-To-Eat foods, not counting alcohol.

8. What is the difference between Category I and Category II facilities?

Category I facilities have extensive food handling procedures, (more processing of raw foods), hot/cold holding for more than 12 hours, cooling and reheating food, HACCP (i.e. smoking meat, sous vide, etc.) and serving compromised populations (facilities where less than 51% of revenue comes from the sale of food to children 4 and under, and people with compromised immune systems).

9. Is food handler training required?

Yes – for anyone working in a food service who has contact with unpackaged food or food contact surfaces, and who is not a CFPM. This has been a requirement and is now included on the inspection report.

10. Does a “substitute” or temporary worker, for example a parent/volunteer in a school kitchen or a stocker in a grocery store have to have food handler training?

Yes – Substitute or temporary paid workers. Volunteers (such as parents) are not required to have food handler training. A grocery store clerk such as a stocker would not have to have training unless they were to handle unpackaged food or food contact surfaces.

11. Does the Vomit/Diarrhea clean-up poster have to be posted?

Either the one we provided or something stating your procedure for cleaning after a vomit/diarrhea event. The equipment/supplies to implement the procedure must be on hand as well.

12. Do we have to use form 1-B, which states employees must notify their supervisor if they have certain symptoms, or can we make another form?

You can use your own form if it contains substantially the same information, or you can use a sign-in sheet from an approved training.

13. When is a doctor visit required if an employee is ill?

If the health authority is investigating a possible food-borne illness or if required by the supervisor.

14. How long will an employee be excluded from work if they test positive for one of the reportable illnesses?

The Health Dept. works closely with medical personnel to make that determination. At a minimum, there must be 2 negative test results, at least 24-48 hours apart, depending on the illness involved.

15. I have vomiting/diarrhea. I did not go to the doctor. How long do I have to stay off of work?

Food service workers cannot work until you have no symptoms for at least 24 hours.

16. Without a score, how will you determine if/when to inspect again (recheck)?

The decision to perform a recheck is not determined by the score, but by the nature of the violation and the risk to public health. Any item out of compliance will be listed on page 2 or 3 of the inspection form along with: COS (corrected on sight), a date for completion, or NRI (next routine inspection).

17. Are food service required to post all three pages of the inspection?

Yes, the full inspection report must be available to the public.

18. During a boil water order or water outage, can water be hauled in and hooked to the facility's plumbing?

No, per the plumbing code. Bottled water or water hauled in from an approved source may be used, but not through the plumbing system.

19. If a facility self-closed, can it "self-open?"

No, when a facility has closed due to fire, flood, sewer back-up, or extended power outage, the Health Authority must be contacted and may perform an inspection to verify sanitation and food equipment and/or food holding temperature.

20. Is fish which is thawing under refrigeration and packaged in reduced oxygen packaging which has a tear, but not completely unwrapped, in violation of the new code?

Yes – Fish frozen in ROP thawing under refrigeration must be removed from packaging prior to thawing.