



Food Protection Services and Health Code Enforcement

Virginia Castañeda, MBA, LEHP
Manager of Food Protection Services



Agenda

- Overview
 - Food Protection
 - Health Code Enforcement
 - Staff
 - Inspections
- Covid-19
 - Foodservice
 - Challenges
 - Inspections
- Can you guess this violation?
- Questions





Food Protection

- **Food Protection Inspections -**

We promote public health in the areas of food safety and sanitation to prevent the spread of food-borne diseases. We conduct various types of inspections of food establishments, educate food operators, and address food safety related emergencies. We enforce the Municipal Ordinance and ensure that food establishments meet the minimum requirements set in the Food Code Rules.

- **Swimming pool and Spa Inspections –**

We promote public health by inspecting swimming pool and spa facilities to ensure that they meet the minimum standards required by law. We verify that the facilities meet water quality and safety standards. This will minimize the risk of physical dangers and prevent the transmission of diseases by contaminated water.





Health Code Enforcement

- **Health Code Enforcement Inspections -**

We prevent disease by regulating body art facilities who engage in tattooing, body piercing and the application of permanent cosmetics. We ensure tanning facilities are meeting standards to minimize health risks associated with skin tanning. We ensure that these facilities meet minimum standards to perform body art and tanning procedures in a safe and compliant manner.





Food Protection Staff Overview

40 Current Staff -

- 1 Manager of Food Protection Services
 - 1 Administrative Assistant II + Supervising Sanitarians
- 6 Districts/Supervising Sanitarians
 - 25 Sanitarian IIs (10/15/21)
- 1 License & Complaint Section/Supervising Sanitarian
 - 1 Communicable Disease Investigator II & 2 Senior DEOs
- 1 BACP/Special Events/Supervising Sanitarian
- 1 Health Code Enforcement/Supervising Sanitarian
 - 1 Health Code Enforcement Inspection Analyst

- 19 Vacancies (10/15/21)
 - 14 Sanitarian IIs
 - 2 Supervising Sanitarians
 - 1 Chief Sanitarian
 - 1 HCEIA
 - Coordinator of Special Projects •
- 7 staff members on leave
 - Sanitarian IIs

• *Possible reclassification*





What do we inspect?

Food Protection

- Retail Food Establishments
 - Restaurants / Bakeries
 - Grocery / convenience stores
 - Shared / Ghost kitchens / Commissaries
 - Pop-ups
 - Daycares / Schools
 - Hospital / Nursing Home kitchens
 - Golden Diners
 - Mobile Food Vehicles
 - Special Events
 - After-school / summer feeding
 - Liquor establishments

- Indoor Swimming Pools and Spas
- Chicago Park District Pools

Health Code Enforcement

- Body art facilities
- Tanning facilities
- Daycares





Inspection data – Food Protection

- Total retail food inspections 2019
 - Canvass/routine - 8,353
 - License – 2,642
 - Complaint – 1,792
 - Foodborne Illness – 56
 - Re-inspections – 3,661
 - Total (DHD data) - 16,504
 - Total Pass – 4,556 (28%)
 - Total Pass with Conditions – 7,898 (48%)
 - Total Fail– 4,050 (24%)
 - License suspensions - 126
- Total retail food inspections 2020
 - Canvass/routine – 6,169
 - License – 1,896
 - Complaint – 1,814
 - Foodborne Illness – 12
 - Re-inspections – 2,936
 - Total (DHD data) – 12,827
 - Total Pass – 5,727 (45%)
 - Total Pass with Conditions – 3,917 (30%)
 - Total Fail – 3,183 (25%)
 - License suspensions - 81





Inspection data – Health Code Enforcement

- Total inspections 2019
- Body Art – 163
- Tanning – 72
- Smoking complaints (non-food) – 5
- Daycare license - 76

- Total inspections 2020
- Body Art – 157
- Tanning – 61
- Smoking complaints (non-food) – 1
- Daycare license – 30

Current -

- Body Art Permits – 241
- Tanning Permits - 53



Food Protection - Types of Inspections



Routine / Canvass – Generally unannounced visit. The inspector looks at all aspects of an establishment to assure compliance with the food code.

Complaint (via 311, on-line, phone) - Usually a customer has filed a complaint about possible unsafe practices. Just because a complaint has been filed does not mean the condition exists.

Suspect Food Poisoning - Usually a customer has reported becoming sick from eating food at an establishment.

Licenses – Required inspection to obtain the City license(s).

Follow-Up (re-inspection) - This inspection will occur after an establishment has been given a certain amount of time to correct priority or priority foundation violations.



How We Prioritize Food Inspections



- SFPs, Licenses, Complaints, Re-inspections, Routine
- FDA Model
 - Food Establishment classification based on the type of food and how the food is prepared.
 - A risk assessment is completed at every full (annual) inspection

Chicago Department of Public Health
Food Protection Division

Risk Category Checklist

Telephone: 312.746.8030 FAX: 312.746.4240
TTY: 312.744.2374 www.CityofChicago.org/Health

D/B/A:	SAMPLE
A/K/A:	
Business Address:	CHICAGO, IL

High Risk Food Activities	
<input type="checkbox"/>	Cool TCS that have been prepared or heated as part of the food handling operation
<input type="checkbox"/>	Prepare and hold hot or cold food for more than 12 hours before serving
<input type="checkbox"/>	Extensively handle raw ingredients or have bare hand contact with ready to eat food
<input type="checkbox"/>	Reheat TCS which have been previously cooked and cooled
<input type="checkbox"/>	Prepare food for off premises service which time/temperature requirements during transportation holding and services is relevant (not including pizza delivery)
<input type="checkbox"/>	Serve immuno-compromised individuals where these individuals compromise the majority of the consuming population

Medium Risk Food Activities	
<input type="checkbox"/>	Prepare food from raw ingredients using minimal assembly
<input type="checkbox"/>	Hold hot or cold prepared foods at required temperatures for no more than 12 hours and restricted to same day services
<input type="checkbox"/>	Obtain food that requires complex preparation from approved food processing plants high risk food service facilities or retail food stores

Low Risk Food Activities	
<input type="checkbox"/>	Serve or provide only pre-packaged foods
<input type="checkbox"/>	Serve TCS that are commercially pre-packaged in an approved processing facility
<input type="checkbox"/>	Prepare non-TCS and beverages on a limited basis (i.e. snack foods and carbonated beverages)
<input type="checkbox"/>	Serve beverages (alcoholic and non-alcoholic) only

Inspection completion by Category

Retail Food Establishments

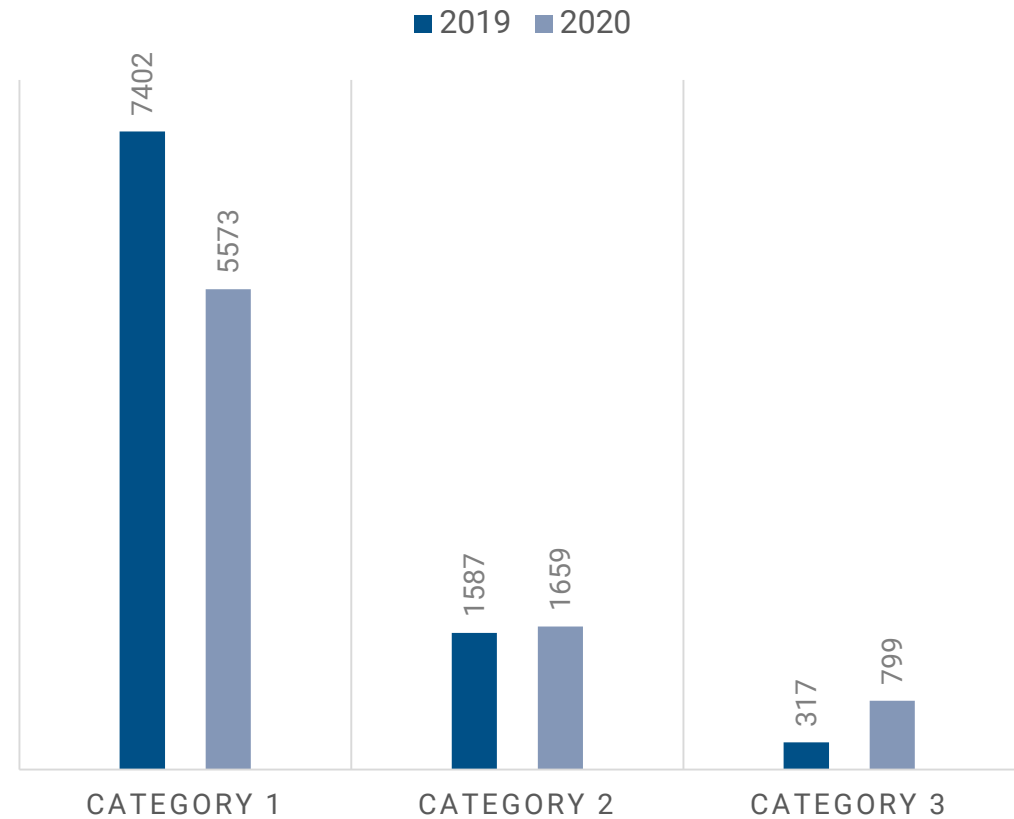
Category 1 (High) - 8,653

Category 2 (Medium) - 3,318

Category 3 (Low) - 3,021

Total - 14,992

FULL INSPECTIONS



Types of Violations



Priority (Critical) – correct immediately or 2 days

- Lead directly to foodborne illness (Immediate)

Priority Foundation (Serious) – 5 business days or same day

- Support or facilitates actions that can lead to foodborne illness

Core (Minor) – 90 days

- Usually, general sanitation
- Minor repairs

Exceptions:

- *Clean Indoor Air Ordinance*
- *Public Health Nuisance*

Citations Issued

Priority - \$500

Priority Foundation - \$250

Appear in Administrative Hearings;

Pre-pay options

List of Violations



FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS									
Circle designated compliance status (IN, OUT, N/O, N/A) for each numbered item IN=in compliance OUT=not in compliance N/O=not observed N/A=not applicable Mark "X" in appropriate box for COS and/or R COS=corrected on-site during inspection R=repeat violation					Risk factors are important practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public health interventions are control measures to prevent foodborne illness or injury.				
Compliance Status			COS	R	Compliance Status			COS	R
SUPERVISION					PROTECTION FROM CONTAMINATION				
1	IN	OUT			15	IN	OUT	N/A	N/O
Person in charge present, demonstrates knowledge, and performs duties					Food separated and protected				
2	IN	OUT	N/A		16	IN	OUT	N/A	
City of Chicago Food Service Sanitation Certificate					Food-contact surfaces: cleaned & sanitized				
EMPLOYEE HEALTH					TIME/TEMPERATURE CONTROL FOR SAFETY (TCS)				
3	IN	OUT			17	IN	OUT		
Management, food employee and conditional employee; knowledge, responsibilities and reporting					Proper disposition of returned, previously served, reconditioned & unsafe food				
4	IN	OUT			18	IN	OUT	N/A	N/O
Proper use of restriction and exclusion					Proper cooking time & temperatures				
5	IN	OUT	N/A		19	IN	OUT	N/A	N/O
Procedures for responding to vomiting and diarrheal events					Proper reheating procedures for hot holding				
GOOD HYGIENIC PRACTICES					CONSUMER ADVISORY				
6	IN	OUT	N/O		20	IN	OUT	N/A	N/O
Proper eating, tasting, drinking, or tobacco use					Proper cooling time and temperature				
7	IN	OUT	N/O		21	IN	OUT	N/A	N/O
No discharge from eyes, nose, and mouth					Proper hot holding temperatures				
PREVENTING CONTAMINATION BY HANDS					HIGHLY SUSCEPTIBLE POPULATIONS				
8	IN	OUT	N/O		22	IN	OUT	N/A	N/O
Hands clean & properly washed					Proper cold holding temperatures				
9	IN	OUT	N/A	N/O	23	IN	OUT	N/A	N/O
No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed					Proper date marking and disposition				
10	IN	OUT			24	IN	OUT	N/A	N/O
Adequate handwashing sinks properly supplied and accessible					Time as a Public Health Control; procedures & records				
APPROVED SOURCE					CONFORMANCE WITH APPROVED PROCEDURES				
11	IN	OUT	N/O		25	IN	OUT	N/A	
Food obtained from approved source					Consumer advisory provided for raw/undercooked food				
12	IN	OUT	N/A	N/O	26	IN	OUT	N/A	
Food received at proper temperature					Pasteurized foods used; prohibited foods not offered				
13	IN	OUT	N/O		FOOD/COLOR ADDITIVES AND TOXIC SUBSTANCES				
Food in good condition, safe, & unadulterated					27	IN	OUT	N/A	
14	IN	OUT	N/A	N/O	Food additives: approved and properly used				
Required records available: shellstock tags, parasite destruction					28	IN	OUT	N/A	
					Toxic substances properly identified, stored, & used				
					29	IN	OUT	N/A	
					Compliance with variance/specialized process/HACCP				

GOOD RETAIL PRACTICES									
Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.									
SAFE FOOD AND WATER					UTENSILS, EQUIPMENT, AND VENDING				
30	IN	OUT	N/A		47	IN	OUT		
Pasteurized eggs used where required					Food & non-food contact surfaces cleanable, properly designed, constructed & used				
31	IN	OUT			48	IN	OUT	N/A	
Water & ice from approved source					Warewashing facilities: installed, maintained & used; test strips				
32	IN	OUT	N/A		49	IN	OUT		
Variance obtained for specialized processing methods					Non-food/food contact surfaces clean				
FOOD TEMPERATURE CONTROL					PHYSICAL FACILITIES				
33	IN	OUT	N/A		50	IN	OUT		
Proper cooling methods used; adequate equipment for temperature control					Hot & cold water available; adequate pressure				
34	IN	OUT	N/A	N/O	51	IN	OUT		
Plant food properly cooked for hot holding					Plumbing installed; proper backflow devices				
35	IN	OUT	N/A	N/O	52	IN	OUT		
Approved thawing methods used					Sewage & waste water properly disposed				
36	IN	OUT	N/A		53	IN	OUT		
Thermometers provided & accurate					Toilet facilities: properly constructed, supplied, & cleaned				
FOOD IDENTIFICATION					EMPLOYEE TRAINING				
37	IN	OUT	N/O		54	IN	OUT		
Food properly labeled; original container					Garbage & refuse properly disposed; facilities maintained				
PREVENTION OF FOOD CONTAMINATION					CITY OF CHICAGO ORDINANCE COMPLIANCE				
38	IN	OUT			55	IN	OUT		
Insects, rodents, & animals not present					Physical facilities installed, maintained & clean				
39	IN	OUT			56	IN	OUT		
Contamination prevented during food preparation, storage & display					Adequate ventilation & lighting; designated areas used				
40	IN	OUT			EMPLOYEE TRAINING				
Personal cleanliness					57	IN	OUT	N/A	
41	IN	OUT			All food employees have food handler training				
Wiping cloths: properly used & stored					58	IN	OUT	N/A	
42	IN	OUT	N/A	N/O	Allergen training as required				
Washing fruits & vegetables					CITY OF CHICAGO ORDINANCE COMPLIANCE				
PROPER USE OF UTENSILS					59	IN	OUT		
43	IN	OUT	N/A		Previous priority foundation violation corrected				
In-use utensils: properly stored					60	IN	OUT		
44	IN	OUT	N/A		Previous core violation corrected				
Utensils, equipment & linens: properly stored, dried, & handled					61	IN	OUT		
45	IN	OUT	N/A		Summary Report displayed and visible to the public				
Single-use/single-service articles: properly stored & used					62	IN	OUT		
46	IN	OUT	N/A	N/O	Compliance with Clean Indoor Air Ordinance				
Gloves used properly					63	IN	OUT	N/A	
					Removal of Suspension Sign				
					64	IN	OUT	N/A	
					Public Health Nuisance				

Inspection Results



	Chicago Department of Public Health Food Protection Division Food Establishment Inspection Report Form – 1410	
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A/P Lic. #: 0	Inspection #: 200655	Re-Inspection of #: 200654	Date of Previous Inspection: 10/20/2021	Risk:			
Sanitarian Badge #: 207	Supv. Badge #:	Date of Inspection: 10/20/2021	Insp. Type: Canvass Re-Inspection	SR #:	Time Started: 03:00 PM	Time Completed: 12:00 AM	Result: Pass

	Chicago Department of Public Health Food Protection Division Food Establishment Inspection Report Form – 1410	
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A/P Lic. #: 0	Inspection #: 200655	Re-Inspection of #: 10/20/2021	Date of Previous Inspection: 10/20/2021	Risk:			
Sanitarian Badge #: 207	Supv. Badge #:	Date of Inspection: 10/20/2021	Insp. Type: Canvass Re-Inspection	SR #:	Time Started: 03:00 PM	Time Completed: 12:00 AM	Result: Pass w/ Conditions

	Chicago Department of Public Health Food Protection Division Food Establishment Inspection Report Form – 1410	
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A/P Lic. #: 0	Inspection #: 200655	Re-Inspection of #: 200654	Date of Previous Inspection: 10/20/2021	Risk:			
Sanitarian Badge #: 207	Supv. Badge #:	Date of Inspection: 10/20/2021	Insp. Type: Canvass Re-Inspection	SR #:	Time Started: 03:00 PM	Time Completed: 12:00 AM	Result: Fail

LICENSE SUSPENDED

Chicago Department of Public Health

City of Chicago
Department of Public Health
Food Protection Program

Effective Date _____

Pass

No violations or core violations

Pass w/ Conditions

Priority or Priority Foundation violations corrected during the inspection

Fail

Any Priority and/or Any Priority Foundation violation not corrected during inspection

Closure – License Suspension

Imminent health Hazard
Continued non-compliance
(Priority Violations)

Summary Report - Posted

This food establishment
was last inspected by the
Chicago Department of Public Health
On October 20 2021

OR

This food establishment was last inspected by
the **Chicago Department of Public Health** on
October 20, 2021

The inspection found the following violations of key
portions of Chicago's Health Code:

**This establishment was found
to be in substantial compliance
with Chicago's Health Code.**

- | VIOLATION | COS | VIOLATION | COS |
|---|--------------------------|--|--------------------------|
| <input type="checkbox"/> Inadequate Food Protection: Item(s) spoiled, in poor condition, unapproved source, no labels | <input type="checkbox"/> | <input type="checkbox"/> Non-compliance with ordinance: Clean Indoor Air, Public Health Nuisance | <input type="checkbox"/> |
| <input type="checkbox"/> Personnel: Poor hygienic practices, supervision, training, infection control | <input type="checkbox"/> | <input type="checkbox"/> Toxic Items: Not properly used, stored, labeled | <input type="checkbox"/> |
| <input type="checkbox"/> Inadequate: Sanitation, equipment, utensils, facilities | <input type="checkbox"/> | <input type="checkbox"/> Inadequate: Refuse disposal, refuse areas, waste grease, area not clean, containers not covered | <input type="checkbox"/> |
| <input type="checkbox"/> Inadequate Plumbing: Lack of cold/hot water, lack of water pressure | <input type="checkbox"/> | <input type="checkbox"/> Non-compliance: Inspections, violations, procedures | <input type="checkbox"/> |
| <input type="checkbox"/> Inadequate Disposal: Sewage, wastewater | <input type="checkbox"/> | <input type="checkbox"/> Documentation: Food advisory, employee health policy, clean-up policy, variance | <input type="checkbox"/> |
| <input type="checkbox"/> Inadequate Facilities: Toilet and/or hand washing | <input type="checkbox"/> | <input type="checkbox"/> No City of Chicago Food Service Sanitation Manager/certificate not posted | <input type="checkbox"/> |
| <input type="checkbox"/> Pest Control: Infestation, evidence of pests, no pest control log book | <input type="checkbox"/> | <input type="checkbox"/> Other _____ | <input type="checkbox"/> |

COS, Corrected On Site

Pass with Conditions

Fail

Signature of Inspecting sanitarian: _____

Business Name SAMPLE

Address Chicago, IL

**If you have a
complaint about a
food establishment,
please phone 311**

Signature of Inspecting sanitarian _____

Signature of Certified manager _____

Business Name SAMPLE
Address _____
Chicago, IL

By order of the municipal code, this inspection report summary must be posted in plain view of this establishment's customers. Altering or removing this document is punishable by law.



City of Chicago
Lori Lightfoot
Mayor



Chicago Department of Public Health
Allison Arwady, MD
Commissioner

If you have a complaint about a food establishment, please phone 311, (TTY users dial 312-744-8599)



City of Chicago
Lori Lightfoot
Mayor



Chicago Department of Public Health
Allison Arwady, MD
Commissioner



COVID-19 and foodservice

- **How is COVID-19 a risk to the food supply?**
- Currently, no evidence of COVID-19 spreading via food
- COVID-19's threat to foodservice is to employees
 - They won't be able to work
 - Disrupt restaurant operation
 - Disrupt food supply
- Educated on employee and customer safety





Violation # 64 – Public Health Nuisance

Enforcement: Ordinance 7-28-060

Public Health Order No.2021-1

Violation #64

2020: 145 (Public Health Order 2020-9)

2021: 61 (10/15/21)

2020 – Covid related complaints addressed (no mask, social distancing...) – 1,264



★ Food Safety Challenges during Covid-19

Cleaning and Sanitizing

- Clean and sanitize food-contact surfaces (Food Code)
- Clean non-food contact surface (Food Code)
- Sanitize non-food contact surfaces (additional guideline)
- Misuse of disposable gloves
- Touching / adjusting mask then preparing food
- Hand sanitizers do not substitute hand washing when preparing / handling food
- Open windows/doors may allow pests inside if not screened
- No food preparation or cooking is allowed outside
- No storage / holding of open food, drinks, and utensils outside



★ Signage

**FACE COVERINGS
ARE REQUIRED
FOR EVERYONE**

AS OF 8/20/2021, BOTH VACCINATED AND UNVACCINATED INDIVIDUALS
MUST WEAR A FACE COVERING IN INDOOR PUBLIC SPACES.



BY ORDER OF
THE CHICAGO DEPARTMENT OF PUBLIC HEALTH

**EMPLOYEES MUST
WASH HANDS
BEFORE RETURNING
TO WORK**



Ciudad de Chicago
Departamento de Salud Pública
www.cityofchicago.org/health



NO SMOKING

We comply with Chicago's Clean Indoor Air Ordinance.
If you see someone smoking, please notify the manager.
If the problem persists, please call 311 and report it.
For more information, visit cityofchicago.org/health.



**HELP PREVENT COVID-19
WASH YOUR HANDS OFTEN**



1
Wet hands with soap and water.



2
Rub hands for 20 seconds. Get under fingernails and between fingers.



3
Rinse under warm running water.



4
Dry hands on your own clean towel.



5
Your hands are now clean. Throw towel away.



Inspections during Covid-19

- Health Inspector wearing face mask
 - They have a City ID and badge
- No signature required on report
- Inspection Report can be emailed
- Summary report provided (must be posted)
- Still addressing COVID-19 complaints (not food related)
 - Example – Not wearing face coverings



★ Can you guess these violations?



★ Can you guess these violations?



★ Can you guess this violation?



Thank You!



[Chicago.gov/Health](https://chicago.gov/Health)



HealthyChicago@cityofchicago.org



[@ChicagoPublicHealth](https://www.facebook.com/ChicagoPublicHealth)



[@ChiPublicHealth](https://twitter.com/ChiPublicHealth)