

GUIDELINES FOR FOOD SERVICE INSPECTIONS PRIOR TO OPENING

Please be advised that you need a preliminary, stocking, and final inspection before opening.

Names and certificates of employees certified in food service sanitation by the State of Illinois. Two certified people are required if the facility is open 8 hours. Three to four certified people required if open 12 or more hours. **A certified employee must be present during hours of operation.** Additionally, any food handler working in Illinois, unless that person has a valid Illinois Food Service Sanitation Manger Certification, is required to have food handler certification..

Thermometers are required inside ALL walk-in and reach-in coolers and freezers.

At least 2 metal stem thermometers required for checking temperatures of foods. (Digital thermometers are recommended.)

Chemical strips for testing sanitizer levels are required for chlorine or quaternary sanitizer. Wiping cloth solution to ensure and maintain proper concentration for rinsing and wiping surfaces.

A three (3) compartment sink is required for proper washing, rinsing, and sanitizing of dishes and cookware. Drain should be in compliance with the Illinois State Plumbing Code.

The employee hand sink is to be convenient and easily accessible. Paper towels, soap, and proper hand washing procedures are required.

Facilities are required to have a mop sink.

All holes, gaps, openings to be properly sealed. Door sweeps required on ALL doors to outside. Exit doors must be self-closing.

Shielded lighting fixtures required throughout facility.

Bathrooms need to have self-closing doors, hot and cold water, paper towels with a dispenser and soap in a dispenser. Shielded lighting required. Toilets must have “open” seats. If used by employees, a RETURN TO WORK hand washing sign is necessary.

Hand sinks and mop sinks are required by state law.

All food must be stocked 6 inches off of the floor in storage areas, walk-in coolers and walk-in freezers.

All food must be properly labeled in original containers. Open food must be properly stored and wrapped/covered, labeled, and dated.

Any old and unused equipment, containers, and/or clutter must be removed from facility.

Name of company providing pest control.

Name of company providing grease trap services.

The Calumet City Health Inspector needs to be contacted prior to any changes in business procedures regarding hours of operation and/or food preparation.