
CHAMPAIGN COUNTY BOARD OF HEALTH

Brookens Administrative Center
1776 E. Washington
Urbana, IL 61802

Phone: (217) 384-3772
Fax: (217) 384-3896

Champaign County Board of Health

**Tuesday, March 21, 2017
5:30 PM**

**Location: Champaign-Urbana Public Health District
201 W. Kenyon, Champaign, IL**

Main Conference Room

(Park & Enter on North Side of Facility—Middle Door)

AGENDA

<u>ITEM</u>	<u>PAGE NO.</u>
A. Call to Order	
B. Roll Call	
C. Approval of Agenda/Addenda	
D. Approval of Minutes	
1. November 15, 2016 – Monthly Meeting	1-3
2. December 6, 2016 – Special Meeting	4-5
E. Public Participation on Agenda Items Only	
F. Correspondence and Communications	
G. SmileHealthy	
1. Monthly Report – October 2016	6-10
2. Monthly Report – November 2016	11-13
3. Monthly Report – December 2016	14-16
H. CUPHD	
1. Approval of CUPHD Invoice for October 2016 Services	17
2. Approval of CUPHD Invoice for November 2016 Services	18
3. Approval of CUPHD Invoice for December 2016 Services	19
4. Approval of CUPHD Invoice for January 2017 Services	20
5. CUPHD Monthly Division Reports – November 2016 to February 2017	
Reports can be viewed at: http://www.c-uphd.org/monthly-reports.html	
a. Administrative Training	
b. Environmental Health	
c. Human Resources	
d. Infectious Disease	
e. Maternal & Child Health	
f. Planning & Research	
g. Wellness & Health Promotion	
6. Information and Discussion of the New Illinois Food Code	21-59

Champaign County BOH Meeting Agenda
Page 2

I. Old Business

1. Environmental Health
 - a. Status of An Ordinance Amending Fees Under the Health Ordinance of Champaign County
2. Update on Case of Raw Sewage Discharging on the Ground in Ludlow; Complaint Filed with State's Attorney

J. Other Business

K. Public Participation on Non-Agenda Items Only

L. Next Meeting

1. June 20, 2017 at 5:30 PM

M. Adjournment

CHAMPAIGN COUNTY BOARD OF HEALTH

Tuesday, November 15, 2016

Call to Order

The Champaign County Board of Health held a meeting on November 15, 2016 at the Champaign-Urbana Public Health District office, 201 W. Kenyon Road, Champaign. The meeting was called to order at 5:30 PM by President, Krista Jones.

Roll Call

Upon roll call, the following Board members were found to be present: Krista Jones, President, Dr. John Peterson, Secretary/Treasurer, David King, David Thies, Jim McGuire, Dr. Dorothy Vura-Weis, and Julie Kumar. Dr. Michael Ruffatto, Vice President, was absent.

Also present were: Julie Pryde, CUPHD Administrator, Patricia Robinson, Director of Human Resources, Amanda Knight, Director of Finance, Candi Krause, Director of Infectious Disease, and Samantha Heckman, SmileHealthy.

Approval of Agenda/Addendum

Dr. Peterson made a motion to approve the November 15, 2016 agenda. Dr. Vura-Weis seconded the motion. With all in favor, the motion carried.

Approval of Minutes

David Thies made a motion to approve the August 16, 2016 meeting minutes. David King seconded the motion. Dr. Vura-Weis made a motion to amend the minutes regarding the fees under old business by approving the fees without the \$200 incentive and keeping the fees at \$400. David King seconded the amendment. With all in favor, the motion carried.

Public Participation on Agenda Items Only

None

Correspondence and Communications

Dr. Peterson attended the Champaign County Board meeting where the \$200 incentive was discussed and noted that it would not be considered.

Smile Healthy

Dr. Vura-Weis made a motion to receive and place on file the July, August and September 2016 SmileHealthy monthly reports. David King seconded the motion.

53
54 With all in favor, the motion carried.
55

56 David Thies made a motion to approve the Renewal of Participation Agreement
57 between the Champaign County Board of Health and SmileHealthy. Jim McGuire
58 seconded the motion. With all in favor, the motion carried.
59

60 **CUPHD**

61
62 Dr. Peterson made a motion to approve the CUPHD invoices for July, August
63 and September 2016 services. David Thies seconded the motion. With all in favor, the
64 motion carried.
65

66 CUPHD Monthly Reports for August to October 2016 are available on-line. Jim
67 McGuire made a motion to approve and place on file the monthly reports for CUPHD.
68 Dr. Vura-Weis seconded the motion. With all in favor, the motion carried.
69

70 Julie Pryde reported that 36 Zika virus tests were sent to the State. Of those
71 tests, two were positive; however, they were not contracted locally.
72

73 Ms. Pryde also gave an update in regards to the unlawful discharge of raw
74 sewage at a residential property in Ludlow. She will follow up with Jim Roberts for
75 additional information from the State's Attorney.
76

77 CUPHD purchased an ACU-T Tactical Interconnect System in 2007 with
78 emergency preparedness funds and would like approval to transfer the system to the
79 Champaign Fire Department. Current value is approximately \$1,300. Dr. Vura-Weis
80 made a motion to approve the transfer of the ACU-T Tactical Interconnect System to the
81 Champaign Fire Department. David King seconded the motion. With all in favor, the
82 motion carried.
83

84 **Old Business**

85
86 Jim Roberts has prepared a draft board memo and final strikethrough for the
87 proposed ordinances to amend the Environmental Health program fees. This will go to
88 the Champaign County Board policy committee in January. The County Board of Health
89 requested that the ordinance be reviewed at the March meeting prior to going to the full
90 Champaign County Board.
91

92 **Other Business**

93
94 The 2017 meeting schedule was presented. The November meeting will be
95 moved from the 21st to the 14th. David Thies made a motion to approve the amended
96 2017 meeting schedule. Dr. Vura-Weis seconded the motion. With all in favor, the
97 motion carried.
98
99

103
104 Dr. Vura-Weis led a discussion regarding concerns of opiate addiction, overdose
105 and the lack of available services in Champaign County. Dr. Peterson also provided
106 information in regards to community resources and stated that it is a growing problem.
107 He is developing an addiction program with the VA Hospital for medically-assisted
108 treatment. Julie Pryde reported that CUPHD has had 85 known overdose reversals over
109 the last three years.

110
111 A discussion was held regarding the development of a subcommittee to consider
112 RFPs for funding of dental services or other community grants. The County Board of
113 Health currently provides SmileHealthy with \$45,000 each year. Children’s dental
114 services have been a priority due to the limited number of local providers that accept
115 Medicaid. Dr. Peterson may consider another good program if it were in the area of
116 public health. David Thies stated that he was comfortable with not putting out an RFP,
117 with a potential for an increase the following year. The Board was in agreement to not
118 pursue RFPs.

119
120 **Public Participation on Non-Agenda Items Only**

121
122 None

123
124 **Next Meeting**

125
126 The next meeting is scheduled for March 21, 2017 at 5:30 PM.

127
128 **Adjournment**

129
130 With no further business to be discussed, Dr. Vura-Weis made a motion to
131 adjourn the meeting at 7:16 PM. David Thies seconded the motion. With all in favor, the
132 motion carried.

CHAMPAIGN COUNTY BOARD OF HEALTH

Tuesday, December 6, 2016

Call to Order

The Champaign County Board of Health held a Special Meeting on December 6, 2016 at the Champaign-Urbana Public Health District office, 201 W. Kenyon Road, Champaign. The meeting was called to order at 5:35 PM by President, Krista Jones.

Roll Call

Upon roll call, the following Board members were found to be present: Krista Jones, President, Dr. John Peterson, Secretary/Treasurer, Dr. Michael Ruffatto, Vice President, David King, Dr. Dorothy Vura-Weis, and Julie Kumar. David Thies and Jim McGuire were absent.

Also present were: Jim Roberts, Director of Environmental Health, and Michael Flanagan, Environmental Health Specialist II.

Approval of Agenda/Addendum

Dr. Ruffatto made a motion to approve the December 6, 2016 agenda. Dr. Vura-Weis seconded the motion. With all in favor, the motion carried.

Public Participation on Agenda Items Only

None

Correspondence and Communications

None

Old Business

Jim Roberts held a discussion and presented An Ordinance Amending Fees Under the Health Ordinance of Champaign County. He also presented the accompanying memo and previous version with strikethroughs. Mr. Roberts will be presenting all information to the Champaign County Board policy committee in January. Fees have not increased since 1998. Dr. Vura-Weis noted that the verbiage non-for-profit should be changed to not-for-profit.

Dr. Vura-Weis made a motion to approve An Ordinance Amending Fees Under the Health Ordinance of Champaign County, and to include amendments that a footnote be added after Category I, II, and III indicating the categories are related to the types of food and food preparation at each establishment and to post the link to the food code. Also change the wording in the memo and ordinance with fee schedule from non-for-

54

55

56 profit to not-for-profit. David King seconded the motion. This process has been on-going
57 and began in March of 2015. With all in favor, the motion carried.

58

59 Mr. Roberts requested that a County Board of Health member join him at the
60 meeting of the whole where this ordinance will be presented.

61

62 **Public Participation on Non-Agenda Items Only**

63

64

None

65

66 **Next Meeting**

67

68 The next meeting is scheduled for March 21, 2017 at 5:30 PM.

69

70 **Adjournment**

71

72 With no further business to be discussed, Dr. Vura-Weis made a motion to
73 adjourn the meeting at 5:52 PM. Dr. Ruffatto seconded the motion. With all in favor, the
74 motion carried.



**Champaign County Board of Health
Monthly Report for October 2016, Fiscal Year 2016**

Total number of children seen from all programs this month: **286**

Total number of unique pediatric dental patients in BOH Fiscal Year 2015: **1927**

Breakdown of current month of patients for all programs by town.

- Champaign: **119**
- Gifford: **1**
- Mahomet: **9**
- Ogden: **2**
- Rantoul: **72**
- Savoy: **20**
- St. Joseph: **9**
- Thomasboro: **4**
- Tolono: **2**
- Urbana: **32**
- Other/Unknown: **16**

Education and Outreach

OCTOBER 2016

Dental Education Report

Saturday, October 1st

Staff attended the Healing Café at Restoration Urban Ministries and had contact with **14 adults** and **6 children**. Education materials were provided.

Monday October 3rd

Staff hygienist did well child visits at Frances Nelson Health Center and had contact with **2 children**. Education materials were provided. **1 appointment** was made.

Tuesday October 4th

Staff hygienist did well child visits at Frances Nelson Health Center and had contact with **12 children**. Education materials were provided. **3 appointments** were made.

Staff hygienist went to Rantoul Head Start and presented to **107 children**. Education materials and supplies were provided for each child.

Wednesday October 5th

Staff hygienist did prenatal visits at Frances Nelson Health Center and had contact with **8 women**. Education materials were provided. **2 appointments** were made.

Staff hygienist did well child visits at Frances Nelson Health Center and had contact with **4 children**. Education materials were provided. **3 appointments** were made.

Thursday October 6th

Staff hygienist did prenatal visit at Frances Nelson Health Center and had contact with **1 woman**. Education materials were provided. **1 appointment** was made.

Staff hygienist did well child visits at Frances Nelson Health Center and had contact with **1 child**. Education materials were provided. **1 appointment** was made.

Friday October 7th

Staff hygienist did prenatal visit at Frances Nelson Health Center and had contact with **4 women**. Education materials were provided. **1 appointment** was made.

Staff hygienist did well child visits at Frances Nelson Health Center and had contact with **4 children**. Education materials were provided.

Tuesday October 11th

Staff hygienist did prenatal visit at Frances Nelson Health Center and had contact with **1 woman**. Education materials were provided. **1 appointment** was made.

Staff hygienist did well child visits at Frances Nelson Health Center and had contact with **8 children**. Education materials were provided. **4 appointments** were made.

Staff and volunteers attended Rosecrance's Re-entry Fair at Illinois Terminal and had contact with **31 adults**. Education materials were provided.

Thursday October 13th

Staff hygienist did well child visits at Frances Nelson Health Center and had contact with **1 child**. Education materials were provided. **1 appointment** was made.

Friday October 14th

Staff hygienist did well child visits at Frances Nelson Health Center and had contact with **7 children**. Education materials were provided. **5 appointments** were made.

Saturday October 15th

Staff and volunteers attended Disability Resource Expo at Fluid Event Center and had contact with **75 adults and 36 children**. Education materials were provided.

Monday October 17th

Staff hygienist did prenatal visits at Frances Nelson Health Center and had contact with **2 women**. Education materials were provided. **1 appointment** was made.

Staff hygienist did well child visits at Frances Nelson Health Center and had contact with **3 children**. Education materials were provided. **2 appointments** were made.

Tuesday October 18th

Staff hygienist did prenatal visits at Frances Nelson Health Center and had contact with **2 women**. Education materials were provided. **1 appointment** was made.

Staff hygienist did well child visits at Frances Nelson Health Center and had contact with **5 children**. Education materials were provided. **2 appointments** were made.

Staff hygienist went to Urbana Head Start and presented to **54 children**. Education materials and supplies were provided for each child.

Wednesday October 19th

Staff did well child visits at Frances Nelson Health Center and had contact with **2 children**. Education materials were provided.

Thursday October 20th

Staff hygienist did well child visits at Frances Nelson Health Center and had contact with **3 children**. Education materials were provided. **2 appointments** were made.

Staff hygienist had contact with **1 adult** at Frances Nelson Health Center. Education materials were provided.

Saturday October 22nd

Staff and volunteers attended Champaign County Expungement and Record Sealing at Stone Creek Church and had contact with **47 adults**. Education materials were provided.

Monday October 24th

Staff hygienist went to Savoy Head Start and presented to **137 children**. Education materials and supplies were provided for each child.

Tuesday October 25th

Staff hygienist did well child visits at Frances Nelson Health Center and had contact with **9 children**. Education materials were provided. **4 appointments** were made.

Staff hygienist did prenatal visits at Frances Nelson Health Center and had contact with **1 woman**. Education materials were provided. **1 appointment** was made.

Staff hygienist went to Champaign Head Start and presented to **53 children**. Education materials and supplies were provided for each child.

Thursday October 27th

Staff had contact with **1 child** and **1 adult** at Frances Nelson Health Center and **2 appointments** were made. Education materials were provided.

Sunday October 30th

Staff and volunteer attended St. Patrick's Church Annual Health Fair and had contact with **27 children and adults**. Education materials were provided.

Total number of contacts: 628

Total number of prenatal: 19

Total number of prenatal appointments: 7

Total well child visits: 62

Smile Healthy Dental Center is home: 32

Other Dental Home: 17

No dental home need follow up: 7

Infant, no teeth yet: 6

Total number of well child appointments made: 29

SmileHealthy

Champaign County Board of Health, Child Dental & Vision Program
 Fiscal Year 2016 Report

	Jan 16	Feb 16	March 16	April 16	May 16	June 16	July 16	Aug 16	Sep 16	Oct 16	Nov 16	Dec 16	Total
Bondville					1								1
Broadlands							1						1
Champaign	99	107	101	90	85	111	100	114	137	119	84		1147
Dewey													0
Fisher	1		2	1				3			6		13
Foosland													0
Gifford	1	3	1	3	1	1	1	3	1	1	1		17
Homer								2	1				3
Ivesdale													0
Ludlow											13		13
Mahomet	8	8	18	24	7	5	10	11	5	9	7		112
Ogden			4		1				2	2	2		11
Penfield			1										1
Pesotum													0
Philo	5	10	2	3	6		2	3					31
Rantoul	51	58	69	39	75	70	58	64	93	72	57		706
Royal													0
Sadorus		2	1			4							7
Savoy	9	10	14	9	8	8	12	15	13	20	5		123
Seymour	1	1		1			1						4
Sidney		21		10	1		4	4			3		43
St. Joseph		2	10	27	4	5	8	11	4	9	4		84
Thomasboro	1		3	12	3		1		4	4	2		30
Tolono		44	5	5	2	11	5	9	2	2	2		87
Urbana	20	34	49	38	34	41	44	53	58	32	29		432
Other/Unk	16	22	125	17	12	38	24	29	35	16	10		344
Total	212	322	405	279	240	294	271	321	355	286	225	0	
Total Unique Patients in FY	212	508	856	1030	1183	1338	1497	1649	1824	1927	1999		
Education Contacts	540	853	1451	1131	694	154	403	914	113	628	436		7317



**Champaign County Board of Health
Monthly Report for November 2016, Fiscal Year 2016**

Total number of children seen from all programs this month: **225**

Total number of unique pediatric dental patients in BOH Fiscal Year 2015: **1999**

Breakdown of current month of patients for all programs by town.

- Champaign: **84**
- Fisher: **6**
- Gifford: **1**
- Ludlow: **13**
- Mahomet: **7**
- Ogden: **2**
- Rantoul: **57**
- Savoy: **5**
- Sidney: **3**
- St. Joseph: **4**
- Thomasboro: **2**
- Tolono: **2**
- Urbana: **29**
- Other/Unknown: **10**

Education and Outreach

NOVEMBER 2016

Dental Education Report

Tuesday November 1st

Staff hygienist did well child visits at Frances Nelson Health Center and had contact with **16 children**. Education materials were provided. **3 appointments** were made.

Staff Hygienist did prenatal visits at Frances Nelson Health Center and had contact with **7 women**. Education materials were provided. **5 appointments** were made.

Wednesday November 2nd

Staff hygienist did prenatal visits at Frances Nelson Health Center and had contact with **3 women**. Education materials were provided.

Staff hygienist did well child visits at Frances Nelson Health Center and had contact with **6 children**. Education materials were provided. **2 appointments** were made.

Tuesday November 8th

Staff hygienist did well child visits at Frances Nelson Health Center and had contact with **10 children**. Education materials were provided. **2 appointments** were made.

Staff hygienist went to Rantoul Head Start and presented to **118 children**. Education materials and supplies were provided for each child.

Staff hygienist had **1 contact** with an adult at Frances Nelson Health Center and **1 appointment** was made.

Friday November 11th

Staff hygienist did prenatal visits at Frances Nelson Health Center and had contact with **3 women**. Education materials were provided.

Staff hygienist did well child visits at Frances Nelson Health Center and had contact with **5 children**. Education materials were provided. **1 appointment** was made.

Tuesday November 15th

Staff hygienist went to Savoy Head Start and presented to **143 children**. Education materials and supplies were provided for each child.

Staff hygienist did well child visits at Frances Nelson Health Center and had contact with **8 children**. Education materials were provided. **3 appointments** were made.

Staff hygienist did prenatal visits at Frances Nelson Health Center and had contact with **3 women**. Education materials were provided. **3 appointments** were made.

Wednesday November 16th

Staff did well child visits at Frances Nelson Health Center and had contact with **1 child**. Education materials were provided.

Staff hygienist did prenatal visits at Frances Nelson Health Center and had contact with **4 women**. Education materials were provided.

Tuesday November 22nd

Staff hygienist went to Urbana Head Start and presented to **53 children**. Education materials and supplies were provided for each child.

Tuesday November 29th

Staff hygienist went to Champaign Head Start and presented to **44 children**. Education materials and supplies were provided for each child.

Staff hygienist did well child visits at Frances Nelson Health Center and had contact with **10 children**. Education materials were provided. **4 appointments** were made.

Staff hygienist had contact with **1 adult** at Frances Nelson Health Center and **1 appointment** was made. Education materials were provided.

Total number of contacts: 436

Total number of prenatal: 20

Total number of prenatal appointments: 8
Total well child visits: 56
 Smile Healthy Dental Center is home: 13
 Other Dental Home: 23
 No dental home need follow up: 12
 Infant, no teeth yet: 2
 Total number of well child appointments made: 15



**Champaign County Board of Health
Monthly Report for December 2016, Fiscal Year 2016**

Total number of children seen from all programs this month: **220**

Total number of unique pediatric dental patients in BOH Fiscal Year 2015: **2064**

Breakdown of current month of patients for all programs by town.

- Champaign: **83**
- Fisher: **2**
- Mahomet: **9**
- Ogden: **1**
- PhiloL **5**
- Rantoul: **38**
- Savoy: **12**
- Sidney: **1**
- Tolono: **3**
- Urbana: **50**
- Other/Unknown: **16**

Education and Outreach
December 2016

Monthly Education Report

Monday December 5th

Staff hygienist went to Champaign Head Start and presented to **51 children**. Education materials and supplies were provided for each child.

Tuesday December 6th

Staff hygienist went to Rantoul Head Start and presented to **85 children**. Education materials and supplies were provided for each child.

Staff hygienist did well child visits and contacted **13 children** and made **8 appointments**. Educations materials were provided.

Tuesday December 19th

Staff hygienist went to Savoy Head Start and presented to **98 children**. Education materials and supplies were provided for each child.

Wednesday December 20th

Staff hygienist went to Urbana Head Start and presented to **34 children**. Education materials and supplies were provided for each child.

Total number of contacts: 281

Total number of prenatal: 0

Total number of prenatal appointments: 0

Total well child visits: 13

Smile Healthy Dental Center is home: 8

Other Dental Home: 5

No dental home need follow up: 0

Infant, no teeth yet: 0

Total number of well child appointments made: 8

SmileHealthy

Champaign County Health Care Authority
 Fiscal Year 2016 Report

	Jan 16	Feb 16	March 16	April 16	May 16	June 16	July 16	Aug 16	Sep 16	Oct 16	Nov 16	Dec 16	Total
Bondville					1								1
Broadlands							1						1
Champaign	99	107	101	90	85	111	100	114	137	119	84	83	1230
Dewey													0
Fisher	1		2	1				3			6	2	15
Foosland													0
Gifford	1	3	1	3	1	1	1	3	1	1	1		17
Homer								2	1				3
Ivesdale													0
Ludlow											13		13
Mahomet	8	8	18	24	7	5	10	11	5	9	7	9	121
Ogden			4		1				2	2	2	1	12
Penfield			1										1
Pesotum													0
Philo	5	10	2	3	6		2	3					36
Rantoul	51	58	69	39	75	70	58	64	93	72	57	38	744
Royal													0
Sadorus		2	1			4							7
Savoy	9	10	14	9	8	8	12	15	13	20	5	12	135
Seymour	1	1		1			1						4
Sidney		21		10	1		4	4			3	1	44
St. Joseph		2	10	27	4	5	8	11	4	9	4		84
Thomasboro	1		3	12	3		1		4	4	2		30
Tolono		44	5	5	2	11	5	9	2	2	2	3	90
Urbana	20	34	49	38	34	41	44	53	58	32	29	50	482
Other/Unk	16	22	125	17	12	38	24	29	35	16	10	16	360
Total	212	322	405	279	240	294	271	321	355	286	225	220	
Total Unique Patients in FY	212	508	856	1030	1183	1338	1497	1649	1824	1927	1999	2064	2064
Education Contacts	540	853	1451	1131	694	154	403	914	113	628	436	281	7598

Invoice Number:	1610
Date of Invoice:	November 30, 2016
Billing Period:	October-16

To:

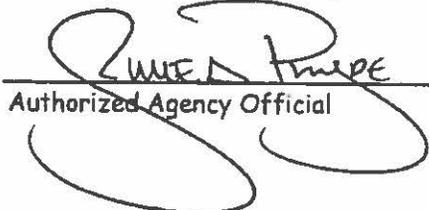
Champaign County Public Health Department
1776 East Washington Street
Urbana, Illinois 61802

For the Following Expenses:

533.07 Professional Services - LHPG Communicable Disease	\$	3,972.00
533.07 Professional Services - LHPG Disease Intervention	\$	5,885.83
533.07 Professional Services - LHPG Tuberculosis	\$	3,923.92
533.07 Professional Services - LHPG Food	\$	19,018.08
533.07 Professional Services - LHPG Water	\$	3,784.50
533.07 Professional Services - LHPG Sewage	\$	6,211.25
533.07 Professional Services - Administration	\$	10,565.25
533.07 Professional Services - PHEP Grant	\$	-
533.07 Professional Services - TFC Grant	\$	-
533.07 Professional Services - Smoke-Free IL Citation Fee Reimb.	\$	-
533.07 Professional Services - Summer Food Inspection Grant	\$	-
533.07 Professional Services - Vector Surveillance & Control Grant	\$	-
533.07 Professional Services - Ebola Grant	\$	1,703.13
533.07 Professional Services - County Well Water Testing	\$	264.04
Total Amount Due to CUPHD per Contract	\$	55,328.00

CERTIFICATION:

I hereby certify that the amounts billed above agree with the approved budget; that appropriate purchasing procedures have been followed, and that reimbursement has not previously been requested or received.



Authorized Agency Official

Invoice Number:	1611
Date of Invoice:	December 19, 2016
Billing Period:	November-16

To:

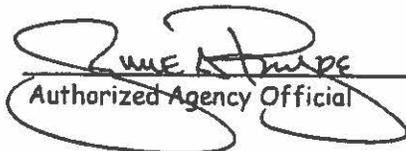
Champaign County Public Health Department
1776 East Washington Street
Urbana, Illinois 61802

For the Following Expenses:

533.07 Professional Services - LHPG Communicable Disease	\$	3,972.00
533.07 Professional Services - LHPG Disease Intervention	\$	5,885.83
533.07 Professional Services - LHPG Tuberculosis	\$	3,923.92
533.07 Professional Services - LHPG Food	\$	19,018.08
533.07 Professional Services - LHPG Water	\$	3,784.50
533.07 Professional Services - LHPG Sewage	\$	6,211.25
533.07 Professional Services - Administration	\$	10,565.25
533.07 Professional Services - PHEP Grant	\$	23,102.00
533.07 Professional Services - TFC Grant	\$	-
533.07 Professional Services - Smoke-Free IL Citation Fee Reimb.	\$	-
533.07 Professional Services - Summer Food Inspection Grant	\$	-
533.07 Professional Services - Vector Surveillance & Control Grant	\$	-
533.07 Professional Services - Ebola Grant	\$	(86.69)
533.07 Professional Services - County Well Water Testing	\$	159.01
Total Amount Due to CUPHD per Contract	\$	<u>76,535.15</u>

CERTIFICATION:

I hereby certify that the amounts billed above agree with the approved budget; that appropriate purchasing procedures have been followed, and that reimbursement has not previously been requested or received.


Authorized Agency Official

Invoice Number:	1612
Date of Invoice:	January 19, 2017
Billing Period:	December-16

To:

Champaign County Public Health Department
 1776 East Washington Street
 Urbana, Illinois 61802

For the Following Expenses:

533.07 Professional Services - LHPG Communicable Disease	\$	3,972.00
533.07 Professional Services - LHPG Disease Intervention	\$	5,885.83
533.07 Professional Services - LHPG Tuberculosis	\$	3,923.92
533.07 Professional Services - LHPG Food	\$	19,018.08
533.07 Professional Services - LHPG Water	\$	3,784.50
533.07 Professional Services - LHPG Sewage	\$	6,211.25
533.07 Professional Services - Administration	\$	10,565.25
533.07 Professional Services - PHEP Grant	\$	4,025.47
533.07 Professional Services - TFC Grant	\$	-
533.07 Professional Services - Smoke-Free IL Citation Fee Reimb.	\$	-
533.07 Professional Services - Summer Food Inspection Grant	\$	-
533.07 Professional Services - Vector Surveillance & Control Grant	\$	-
533.07 Professional Services - Ebola Grant	\$	-
533.07 Professional Services - County Well Water Testing	\$	201.82
Total Amount Due to CUPHD per Contract	\$	<u>57,588.12</u>

CERTIFICATION:

I hereby certify that the amounts billed above agree with the approved budget; that appropriate purchasing procedures have been followed, and that reimbursement has not previously been requested or received.


 Authorized Agency Official

Invoice Number:	1701
Date of Invoice:	February 16, 2017
Billing Period:	January-17

To:

Champaign County Public Health Department
 1776 East Washington Street
 Urbana, Illinois 61802

For the Following Expenses:

533.07 Professional Services - LHPG Communicable Disease	\$	4,145.66
533.07 Professional Services - LHPG Disease Intervention	\$	4,975.25
533.07 Professional Services - LHPG Tuberculosis	\$	4,512.91
533.07 Professional Services - LHPG Food	\$	19,150.18
533.07 Professional Services - LHPG Water	\$	4,810.92
533.07 Professional Services - LHPG Sewage	\$	5,170.00
533.07 Professional Services - Administration	\$	12,113.58
533.07 Professional Services - PHEP Grant	\$	4,824.88
533.07 Professional Services - TFC Grant	\$	-
533.07 Professional Services - Vector Surveillance & Control Grant	\$	-
533.07 Professional Services - Ebola Grant	\$	-
533.07 Professional Services - Summer Food Inspection Grant	\$	-
533.07 Professional Services - Smoke-Free IL Citation Fee Reimb.	\$	-
533.07 Professional Services - County Well Water Testing	\$	182.67
Total Amount Due to CUPHD per Contract	\$	59,886.05

CERTIFICATION:

I hereby certify that the amounts billed above agree with the approved budget; that appropriate purchasing procedures have been followed, and that reimbursement has not previously been requested or received.



 Authorized Agency Official

201 West Kenyon Road
Champaign, IL 61820



Phone: (217) 363-3269
Fax: (217) 373-7905

Public Health
Prevent. Promote. Protect

**Champaign County
Public Health Department**

Information Memorandum

To: Champaign-Urbana Public Health District Board of Health
Champaign County Public Health Department Board of Health

From: Jim Roberts, Director of Environmental Health
Champaign-Urbana Public Health District

Subject: New Illinois Food Code

Date: March 4, 2017

Background

In July 2016, the Illinois Department of Public Health (IDPH) adopted a new Illinois Food Code (Food Code) that incorporated the United States Food and Drug Administration's (FDA) 2013 Model Food Code (Definitions, Chapters 1-7) and a few sections of the former Illinois Food Service Sanitation Code (77 Ill. Adm. Code 750). (See IDPH August 30, 2016 correspondence). The Food Code is available at <http://www.c-uphd.org/food-sanitation-codes.html>.

To Do List

- Ordinance changes indicating Food Code adoption. IDPH implementation due date is July 1, 2018.
- Ordinance changes as needed (new ordinance for CUPHD; new food section for CCPHD).
- New IDPH Food Establishment Inspection Report (IDPH working on revision – Spring 2017).
- New IDPH grading system to create a uniform system across Illinois. Illinois Uniform Grading System on the Food Establishment Inspection Report and existing local Rating Scores and Adjusted Scores are out. IDPH is replacing with counting the number of foodborne illness risk factor violations and repeat violations observed during the inspection. The purpose is to focus the inspection results and enforcement on eliminating foodborne illness risk factors and correcting the violations based on risk, not on an arbitrary score (IDPH working on revision – Spring 2017).
- Compliance and Enforcement

Page 2

- It is a local health agency decision, but IDPH recommends looking/following Chapter 8 in the FDA Model Food Code.
 - Terminology change: “critical” and “non-critical” terms are replaced with risk designations for code provisions.
 - What is timely correction for risk designations and for repeat violations?
 - What is “passing”?
 - Include as a responsibility of the Permit Holder to post a sign/placard to notify the public?
-
- Inspection software (Vendor goal – January 1, 2018).
 - Inspections on the website.
 - Staff training (new definitions, code provisions, marking instructions – in progress).
 - Staff re-standardization (start 2017).
 - Food Establishment information (“Key Changes”, comparing inspection report formats, what is passing, navigating/explaining code – start Spring 2017).





525-535 West Jefferson Street • Springfield, Illinois 62761-0001 • www.dph.illinois.gov

TO: Local Health Department Administrators
Local Health Department Environmental Health Directors

FROM: Brandy Lane, Acting Chief *Brandy Lane*
Division of Food, Drugs and Dairies

DATE: August 30, 2016

RE: New Illinois Food Code Adoption

On July 29, 2016, the Department's proposed amendments to the Illinois Food Service Sanitation Code ("Illinois Food Code") (77 Ill. Adm. Code 750) to incorporate the United States Food and Drug Administration's (FDA) 2013 Model Food Code were officially adopted.

Summary of Changes

- In this newly adopted version of the Illinois Food Code, many Sections were repealed to eliminate duplication and inconsistencies with the FDA Model Food Code.
- While the actual text from the FDA Model Food Code does not appear in the Illinois Food Code, a listing of Sections of the FDA Model Food Code that were incorporated by reference into the Illinois Food Code can be found in Section 750.5(c).
- In addition to the repeal of many of the Sections, some Sections have been amended while Subparts I, J, M and N remain in their entirety.
- The Retail Food Sanitary Inspection Report in Appendix A was replaced with the new Food Establishment Inspection Report.
- Note that "critical violations" are not part of the new Illinois Food Code, except that there's still the 3 month compliance requirement for Section 750.540.
- Although Chapter 8 of the FDA Model Food Code was not adopted into the Illinois Food Code, it can be used as guidance for correction times of Priority Items and Priority Foundation Items. Priority Items and Priority Foundation Items are listed under each violation in Annex Guide 3-B.
- The 2013 FDA Model Food Code Annexes were not adopted into the Illinois Food Code; however, they are an invaluable resource for local health departments in navigating and further explaining the Code.

Delayed Implementation for Local Health Departments

Please note that Section 750.20(e) of the Illinois Food Code states, “the regulatory authority shall implement the provisions of this Part by July 1, 2018.” While the Department is now using the newly adopted Illinois Food Code when providing guidance or training to the public, local health departments and industry, local health departments have until that date to implement and enforce the newly adopted changes in their jurisdictions. A copy of the former Illinois Food Code remains on the Division of Food, Drugs and Dairies community on the IDPH Web Portal under Announcements for local health department reference as needed.

Action Steps

As the Department finalizes development of an all-inclusive Illinois Food Code Field Guide and continues to provide trainings on the newly adopted changes, we urge local health departments to begin becoming familiar with the new changes, training their staff and updating their enforcement policies to include follow-up inspection requirements and the new scoring system.

Local health departments should begin to notify their food service establishments of the upcoming changes in anticipation of the July 1, 2018 deadline to implement. Suggestions on how to accomplish this are:

- showing the retail food establishments the new inspection form and scoring system;
- giving an overview of major changes such as needing handwashing signs and procedures for cleaning up vomiting and diarrheal events;
- sharing information the “Person In Charge” will now need to demonstrate, etc.

Training Resources and Tools

- FDA Model Food Code 2013 website
<http://www.fda.gov/Food/GuidanceRegulation/RetailFoodProtection/FoodCode/ucm374275.htm>
- Annex Guide 3-B of the FDA Model Food Code 2013 is “Instructions for Marking the Food Establishment Inspection Report, Including Food Code References for Risk Factors/Interventions and Good Retail Practices,” which is a tool to help sanitarians write violations under the correct inspection report item numbers.
- A copy of the new food establishment report from Appendix A can be found on the IDPH web portal in the Food, Drugs and Dairies community under /Documents/Illinois Adopted Inspection Report 2016.
- United States Food and Drug Administration (FDA) Office of Regulatory Affairs University (ORAU) offers web based courses covering each chapter of the FDA Food Code. You can register to take these courses at the following link
<http://www.compliancewire.com/secure/custom/FDAORAUSelfReg.asp>
- Slide presentations from IDPH FDA Food Code Cadre presentations in 2015 and FDA Food Code Overview in May of 2016 are on the IDPH web portal in the Food, Drugs and Dairies community under Retail Food.

- **“Food Code: Conducting a Risk Based Inspection/Food Establishment Categorization” webinar to be held September 28, 2016 and then placed on the web portal under Retail Food. Registration details will be forthcoming.**
- **The IDPH Field Guide, which is a comprehensive document to include sections kept from the former Illinois Food Code, the newly adopted sections from the 2013 FDA Code (all labeled with corresponding violation numbers), and Annex Guide 3-B, is being finalized for release this fall.**
- **A “Quick Reference” guide from former code to new code and other resources is being finalized to be placed on the IDPH web portal in the Food, Drugs and Dairies community under Retail Food in September.**
- **FDA 218 Risk-Based Inspection Methods at Retail course to be offered in February 2017 (no more than one person per local health department allowed due to limited enrollment).**

Please send any questions you may have to dph.food@illinois.gov so staff in the Division’s Food Section may respond.



Adoption / National Model

- Uniform national standards for retail food safety to reduce complexity and ensure better compliance
- The process for updating laws and regulations at the state and local level is made more efficient by eliminating redundant processes for establishing food safety criteria
- A more standardized approach to inspection and audits of food establishments can be established

750 APPENDIX A Food Establishment Inspection Report
Applicable for Illinois Only

Food Establishment Inspection Report

As Governed by the State Code Sect XXXXXX De Good Permit Holder
 County 12344 Any Street, OurTown, State 1111 Risk Category

Establishment _____ Address _____
 License/Permit # _____ City/State/Zip Code _____ Purpose of Inspection _____

Status: ~~Pass~~ ~~Pass with Conditions~~ ~~Fail~~ **change**
 Add: Date _____ Time in/out _____

Spring
2017

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. Risk factors require immediate correction.	
Compliance Status		Compliance Status	
Supervision		Protection from Contamination	
1 IN OUT	Person in charge present, demonstrates knowledge, and performs duties	13 IN OUT N/A N/O	Food separated and protected
2 IN OUT N/A	Single Food Service Sanitation Manager Certification	16 IN OUT N/A	Food-contact surfaces, cleaned and sanitized
Employee Health		17 IN OUT	Proper disposition of returned, previously served, reconditioned and uneaten food
3 IN OUT	Management, food employee and conditional employee, knowledge, responsibilities and reporting	Time/Temperature Control for Safety	
4 IN OUT	Proper use of restriction and exclusion	18 IN OUT N/A N/O	Proper cooking time and temperatures
5 IN OUT	Procedures for responding to vomiting and diarrheal events	19 IN OUT N/A N/O	Proper reheating procedures for hot holding
Good Hygienic Practices		20 IN OUT N/A N/O	Proper cooling time and temperatures
6 IN OUT	N/O Proper eating, tasting, drinking, or tobacco use	21 IN OUT N/A N/O	Proper hot holding temperatures
7 IN OUT	N/O No discharge from eyes, nose, and mouth	22 IN OUT N/A N/O	Proper cold holding temperatures
Preventing Contamination by Hands		23 IN OUT N/A N/O	Proper date marking and disposition
8 IN OUT	N/O Hands clean and properly washed	24 IN OUT N/A N/O	Time as a Public Health Control procedures & records
9 IN OUT N/A N/O	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed	Consumer Advisory	
10 IN OUT	Adequate handwashing sinks properly supplied and accessible	25 IN OUT N/A	Consumer advisory provided for raw/undercooked food
Approved Source		Highly Susceptible Populations	
11 IN OUT	Food obtained from approved source	26 IN OUT N/A	Pasteurized foods used, prohibited foods not offered
12 IN OUT N/A N/O	Food received at proper temperature	Food/Color Additives and Toxic Substances	
13 IN OUT	Food in good condition, sale, and undelivered	27 IN OUT N/A	Food additives: approved and properly used
14 IN OUT N/A N/O	Required records available: shellstock tags, parasite destruction	28 IN OUT N/A	Toxic substances properly identified, stored, and used
		Conformance with Approved Procedures	
		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. Mark "X" in box if numbered item is not in compliance Mark "X" in appropriate box for COS and/or R COS=corrected on-site during inspection R=repeat violation			
Compliance Status		Compliance Status	
Safe Food and Water		Proper Use of Utensils	
30	Pasteurized eggs used where required	43	In-use utensils: properly stored
31	Water and ice from approved source	44	Utensils, equipment & linens: properly stored, stored, & handled
32	Variance obtained for specialized processing methods	45	Single-use/single-service articles: properly stored and used
Food Temperature Control		46	Gloves used properly
33	Proper cooling methods used, adequate equipment for temperature control	Utensils, Equipment and Vending	
34	Plant food properly cooked for hot holding	47	Food and non-food contact surfaces cleanable, properly designed, constructed, and used
35	Approved thawing methods used	48	Washing facilities: installed, maintained, & used; test strips
36	Thermometers provided & accurate	49	Non-food contact surfaces clean
Food Identification		Physical Facilities	
37	Food properly labeled; original container	50	Hot and cold water available; adequate pressure
Prevention of Food Contamination		51	Plumbing installed; proper backflow devices
38	Insects, rodents, and animals not present	52	Sewage and waste water properly disposed
39	Contamination prevented during food preparation, storage and display	53	Toilet facilities: properly constructed, supplied, & cleaned
40	Personal cleanliness	54	Garbage & refuse properly disposed; facilities maintained
41	Wiping cloths: properly used and stored	55	Physical facilities installed, maintained, and clean
42	Washing fruits and vegetables	56	Adequate ventilation and lighting; designated areas used
		Employee Training	
		57	All food employees have food handler training

Risk Designations for Code Provisions

Systematic risk evaluation process used to assign code provisions to one of 3 groups:

1. Priority item - Provision has direct connection to preventing foodborne illness – compliance is a priority. These are mostly FBI Risk Factors.
(denoted with a superscript P – ^P)
2. Priority foundation item - Provision provides foundation for, or enables compliance with, priority items. Many of these are FBI Risk Factors.
(denoted with a superscript Pf – ^{Pf})
3. Core item - Remaining provisions that promote sanitation.
(denoted with a superscript C – ^C in Annex 7 Guide 3-B only)

Correction/Follow-up for Provision Items– LHD Decision

- Because there are no longer “critical” or “non-critical” items in the food code, each local health department is to create and use their own enforcement policy for correction and follow-up inspections.
- Chapter 8 (Compliance and Enforcement) of the FDA Food Code was not adopted, however, IDPH recommends using Section 8-405.11 as guidance for correction of Priority & Priority Foundation items.
- Note that P and Pf items are interspersed throughout the FBI Risk Factors and GRPs sections. The only way to determine which applies is to look them up in the code or Annex Guide 3-B.
- 3 month compliance requirement for Section 750.540 remains in the code.

Corrective Actions

- Local policies and procedures apply, can only be more strict than the code
 - Not acceptable: “we don’t enforce that in our county”
- IDPH strongly recommends immediate correction or follow-up inspection for Priority or Priority Foundation items (8-405.11)
- Obtain immediate corrective actions essential to public health and imminent health hazards
- Use hazard analysis principle

Chapter 8 (guidance only)

8-405.11 Timely Correction.

(A) Except as specified in ¶ (B) of this section, a PERMIT HOLDER shall at the time of inspection correct a violation of a PRIORITY ITEM or PRIORITY FOUNDATION ITEM of this Code and implement corrective actions for a HACCP PLAN provision that is not in compliance with its CRITICAL LIMIT. Pf

(B) Considering the nature of the potential HAZARD involved and the complexity of the corrective action needed, the REGULATORY AUTHORITY may agree to or specify a longer time frame, not to exceed:

- (1) 72 hours after the inspection, for the PERMIT HOLDER to correct violations of a PRIORITY ITEM; or
- (2) 10 calendar days after the inspection, for the PERMIT HOLDER to correct violations of a PRIORITY FOUNDATION ITEM or HACCP PLAN deviations.

Chapter 8 (guidance only)

8-405.11 Timely Correction.

COS
[Corrected on site]
used today

(A) Except as specified in ¶ (B) of this section, a PERMIT HOLDER shall at the time of inspection correct a violation of a PRIORITY ITEM or PRIORITY FOUNDATION ITEM of this Code and implement corrective actions for a HACCP PLAN provision that is not in compliance with its CRITICAL LIMIT. Pf

(B) Considering the nature of the potential HAZARD involved and the complexity of the corrective action needed, the REGULATORY AUTHORITY may agree to or specify a longer time frame, ~~not to exceed:~~

~~(1) 72 hours after the inspection, for the PERMIT HOLDER to correct violations of a PRIORITY ITEM; or~~

VCF
[violation correction form]

(2) 10 calendar days after the inspection, for the PERMIT HOLDER to correct violations of a PRIORITY FOUNDATION ITEM, or HACCP PLAN deviations.
^
PRIORITY ITEM,

↳ similar to *MVCF* [major violation correction form used today]



Repeat Violations

Spring
2017

- Definition of repeat violations
 - “Violation noted on the previous inspection report that ~~is not corrected during the time of the inspection~~ and that is observed again on the next routine inspection on the same piece of equipment, same area of the facility or same practice”
- Enforcement for repeat violations
 - Local health department ordinance or enforcement policy should dictate monitoring of and enforcement for repeat violations



§ 8-304.11 Responsibilities of the Permit Holder

- Requirement to post a sign/placard (or other method acceptable to the regulatory authority) notifying the public that the most recent inspection report is available upon request

Chapter

8

Compliance and Enforcement

Parts

- 8-1 CODE APPLICABILITY
- 8-2 PLAN SUBMISSION AND APPROVAL
- 8-3 PERMIT TO OPERATE
- 8-4 INSPECTION AND CORRECTION OF VIOLATIONS
- 8-5 PREVENTION OF FOODBORNE DISEASE TRANSMISSION BY EMPLOYEES

8-1 CODE APPLICABILITY

Subparts

- 8-101 Use for Intended Purpose
- 8-102 Additional Requirements
- 8-103 Variances

*Use for
Intended
Purpose*

8-101.10 Public Health Protection.

(A) The REGULATORY AUTHORITY shall apply this Code to promote its underlying purpose, as specified in § 1-102.10, of safeguarding public health and ensuring that FOOD is safe, UNADULTERATED, and honestly presented when offered to the CONSUMER.

(B) In enforcing the provisions of this Code, the REGULATORY AUTHORITY shall assess existing facilities or EQUIPMENT that were in use before the effective date of this Code based on the following considerations:

- (1) Whether the facilities or EQUIPMENT are in good repair and capable of being maintained in a sanitary condition;

(2) Whether FOOD-CONTACT SURFACES comply with Subpart 4-101;

(3) Whether the capacities of cooling, heating, and holding EQUIPMENT are sufficient to comply with § 4-301.11; and

(4) The existence of a documented agreement with the PERMIT HOLDER that the facilities or EQUIPMENT will be replaced as specified under ¶ 8-304.11(G).

Additional Requirements

8-102.10 Preventing Health Hazards, Provision for Conditions Not Addressed.

(A) If necessary to protect against public health HAZARDS or nuisances, the REGULATORY AUTHORITY may impose specific requirements in addition to the requirements contained in this Code that are authorized by LAW.

(B) The REGULATORY AUTHORITY shall document the conditions that necessitate the imposition of additional requirements and the underlying public health rationale. The documentation shall be provided to the PERMIT applicant or PERMIT HOLDER and a copy shall be maintained in the REGULATORY AUTHORITY'S file for the FOOD ESTABLISHMENT.

Variations

8-103.10 Modifications and Waivers.

The REGULATORY AUTHORITY may grant a VARIANCE by modifying or waiving the requirements of this Code if in the opinion of the REGULATORY AUTHORITY a health HAZARD or nuisance will not result from the VARIANCE. If a VARIANCE is granted, the REGULATORY AUTHORITY shall retain the information specified under § 8-103.11 in its records for the FOOD ESTABLISHMENT.

8-103.11 Documentation of Proposed Variance and Justification.

Before a VARIANCE from a requirement of this Code is APPROVED, the information that shall be provided by the PERSON requesting the VARIANCE and retained in the REGULATORY AUTHORITY'S file on the FOOD ESTABLISHMENT includes:

(A) A statement of the proposed VARIANCE of the Code requirement citing relevant Code section numbers;^{Pf}

(B) An analysis of the rationale for how the potential public health HAZARDS and nuisances addressed by the relevant Code sections will be alternatively addressed by the proposal;^{Pf} and

(C) A HACCP PLAN if required as specified under ¶ 8-201.13(A) that includes the information specified under § 8-201.14 as it is relevant to the VARIANCE requested.^{Pf}

8-103.12 Conformance with Approved Procedures.

If the REGULATORY AUTHORITY grants a VARIANCE as specified in § 8-103.10, or a HACCP PLAN is otherwise required as specified under § 8-201.13, the PERMIT HOLDER shall:

(A) Comply with the HACCP PLANS and procedures that are submitted as specified under § 8-201.14 and APPROVED as a basis for the modification or waiver;^P and

(B) Maintain and provide to the REGULATORY AUTHORITY, upon request, records specified under ¶¶ 8-201.14(D) and (E) that demonstrate that the following are routinely employed;

(1) Procedures for monitoring the CRITICAL CONTROL POINTS;^{Pf}

(2) Monitoring of the CRITICAL CONTROL POINTS;^{Pf}

(3) Verification of the effectiveness of the operation or process;^{Pf} and

(4) Necessary corrective actions if there is failure at a CRITICAL CONTROL POINT.^{Pf}

8-2	PLAN SUBMISSION AND APPROVAL
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	<i>Subparts</i>
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	8-201	Facility and Operating Plans
	8-202	Confidentiality
	8-203	Construction Inspection and Approval

***Facility and
Operating Plans***

8-201.11 When Plans Are Required.

A PERMIT applicant or PERMIT HOLDER shall submit to the REGULATORY AUTHORITY properly prepared plans and specifications for review and approval before:

- (A) The construction of a FOOD ESTABLISHMENT;^{Pf}
- (B) The conversion of an existing structure for use as a FOOD ESTABLISHMENT;^{Pf} or
- (C) The remodeling of a FOOD ESTABLISHMENT or a change of type of FOOD ESTABLISHMENT or FOOD operation as specified under ¶ 8-302.14(C) if the REGULATORY AUTHORITY determines that plans and specifications are necessary to ensure compliance with this Code.^{Pf}

8-201.12 Contents of the Plans and Specifications.

The plans and specifications for a FOOD ESTABLISHMENT, including a FOOD ESTABLISHMENT specified under § 8-201.13, shall include, as required by the REGULATORY AUTHORITY based on the type of operation, type of FOOD preparation, and FOODS prepared, the following information to demonstrate conformance with Code provisions:

- (A) Intended menu;
- (B) Anticipated volume of FOOD to be stored, prepared, and sold or served;
- (C) Proposed layout, mechanical schematics, construction materials, and finish schedules;

(D) Proposed EQUIPMENT types, manufacturers, model numbers, locations, dimensions, performance capacities, and installation specifications;

(E) Evidence that standard procedures that ensure compliance with the requirements of this Code are developed or are being developed; and

(F) Other information that may be required by the REGULATORY AUTHORITY for the proper review of the proposed construction, conversion or modification, and procedures for operating a FOOD ESTABLISHMENT.

8-201.13 When a HACCP Plan is Required.

(A) Before engaging in an activity that requires a HACCP PLAN, a PERMIT applicant or PERMIT HOLDER shall submit to the REGULATORY AUTHORITY for approval a properly prepared HACCP PLAN as specified under § 8-201.14 and the relevant provisions of this Code if:

(1) Submission of a HACCP PLAN is required according to LAW;

(2) A VARIANCE is required as specified under Subparagraph 3-401.11(D)(4), § 3-502.11, or ¶ 4-204.110(B);

(3) The REGULATORY AUTHORITY determines that a FOOD preparation or processing method requires a VARIANCE based on a plan submittal specified under § 8-201.12, an inspectional finding, or a VARIANCE request.

(B) Before engaging in REDUCED OXYGEN PACKAGING without a VARIANCE as specified under § 3-502.12, a PERMIT applicant or PERMIT HOLDER shall submit a properly prepared HACCP PLAN to the REGULATORY AUTHORITY.

8-201.14 Contents of a HACCP Plan.

For a FOOD ESTABLISHMENT that is required under § 8-201.13 to have a HACCP PLAN, the plan and specifications shall indicate:

(A) A categorization of the types of TIME/TEMPERATURE CONTROL FOR SAFETY FOODS that are specified in the menu such as soups and sauces, salads, and bulk, solid FOODS such as MEAT roasts, or of other FOODS that are specified by the REGULATORY AUTHORITY;^{Pf}

(B) A flow diagram by specific FOOD or category type identifying CRITICAL CONTROL POINTS and providing information on the following:

(1) Ingredients, materials, and EQUIPMENT used in the preparation of that FOOD,^{Pf} and

(2) Formulations or recipes that delineate methods and procedural control measures that address the FOOD safety concerns involved;^{Pf}

(C) FOOD EMPLOYEE and supervisory training plan that addresses the FOOD safety issues of concern;^{Pf}

(D) A statement of standard operating procedures for the plan under consideration including clearly identifying:

(1) Each CRITICAL CONTROL POINT,^{Pf}

(2) The CRITICAL LIMITS for each CRITICAL CONTROL POINT,^{Pf}

(3) The method and frequency for monitoring and controlling each CRITICAL CONTROL POINT by the FOOD EMPLOYEE designated by the PERSON IN CHARGE,^{Pf}

(4) The method and frequency for the PERSON IN CHARGE to routinely verify that the FOOD EMPLOYEE is following standard operating procedures and monitoring CRITICAL CONTROL POINTS,^{Pf}

(5) Action to be taken by the PERSON IN CHARGE if the CRITICAL LIMITS for each CRITICAL CONTROL POINT are not met,^{Pf} and

(6) Records to be maintained by the PERSON IN CHARGE to demonstrate that the HACCP PLAN is properly operated and managed;^{Pf} and

(E) Additional scientific data or other information, as required by the REGULATORY AUTHORITY, supporting the determination that FOOD safety is not compromised by the proposal.^{PI}

Confidentiality

8-202.10 Trade Secrets.

The REGULATORY AUTHORITY shall treat as confidential in accordance with LAW, information that meets the criteria specified in LAW for a trade secret and is contained on inspection report forms and in the plans and specifications submitted as specified under §§ 8-201.12 and 8-201.14.

**Construction
Inspection and
Approval**

8-203.10 Preoperational Inspections.

The REGULATORY AUTHORITY shall conduct one or more preoperational inspections to verify that the FOOD ESTABLISHMENT is constructed and equipped in accordance with the APPROVED plans and APPROVED modifications of those plans, has established standard operating procedures as specified under ¶ 8-201.12(E), and is in compliance with LAW and this Code.

8-3	PERMIT TO OPERATE
	<i>Subparts</i>
	8-301 Requirement
	8-302 Application Procedure
	8-303 Issuance
	8-304 Conditions of Retention

Requirement

8-301.11 Prerequisite for Operation.

A PERSON may not operate a FOOD ESTABLISHMENT without a valid PERMIT to operate issued by the REGULATORY AUTHORITY.^{PI}

**Application
Procedure**

**8-302.11 Submission 30 Calendar Days Before
Proposed Opening.**

An applicant shall submit an application for a PERMIT at least 30 calendar days before the date planned for opening a FOOD ESTABLISHMENT or the expiration date of the current PERMIT for an existing facility.

8-302.12 Form of Submission.

A PERSON desiring to operate a FOOD ESTABLISHMENT shall submit to the REGULATORY AUTHORITY a written application for a PERMIT on a form provided by the REGULATORY AUTHORITY.

**8-302.13 Qualifications and Responsibilities of
Applicants.**

To qualify for a PERMIT, an applicant shall:

- (A) Be an owner of the FOOD ESTABLISHMENT or an officer of the legal ownership;
- (B) Comply with the requirements of this Code;
- (C) As specified under § 8-402.11, agree to allow access to the FOOD ESTABLISHMENT and to provide required information; and
- (D) Pay the applicable PERMIT fees at the time the application is submitted.

8-302.14 Contents of the Application.

The application shall include:

- (A) The name, birth date, mailing address, telephone number, and signature of the PERSON applying for the PERMIT and the name, mailing address, and location of the FOOD ESTABLISHMENT;
- (B) Information specifying whether the FOOD ESTABLISHMENT is owned by an association, corporation, individual, partnership, or other legal entity;

(C) A statement specifying whether the FOOD ESTABLISHMENT:

(1) Is mobile or stationary and temporary or permanent, and

(2) Is an operation that includes one or more of the following:

(a) Prepares, offers for sale, or serves TIME/TEMPERATURE CONTROL FOR SAFETY FOOD:

(i) Only to order upon a CONSUMER's request,

(ii) In advance in quantities based on projected CONSUMER demand and discards FOOD that is not sold or served at an APPROVED frequency, or

(iii) Using time as the public health control as specified under § 3-501.19,

(b) Prepares TIME/TEMPERATURE CONTROL FOR SAFETY FOOD in advance using a FOOD preparation method that involves two or more steps which may include combining TIME/TEMPERATURE CONTROL FOR SAFETY FOOD ingredients; cooking; cooling; reheating; hot or cold holding; freezing; or thawing,

(c) Prepares FOOD as specified under Subparagraph (C)(2)(b) of this section for delivery to and consumption at a location off the PREMISES of the FOOD ESTABLISHMENT where it is prepared,

(d) Prepares FOOD as specified under Subparagraph (C)(2)(b) of this section for service to a HIGHLY SUSCEPTIBLE POPULATION,

(e) Prepares only FOOD that is not TIME/TEMPERATURE CONTROL OF SAFETY FOOD, or

(f) Does not prepare, but offers for sale only prePACKAGED FOOD that is not TIME/TEMPERATURE CONTROL FOR SAFETY FOOD;

(D) The name, title, address, and telephone number of the PERSON directly responsible for the FOOD ESTABLISHMENT;

(E) The name, title, address, and telephone number of the PERSON who functions as the immediate supervisor of the PERSON specified under ¶ (D) of this section such as the zone, district, or regional supervisor;

(F) The names, titles, and addresses of:

(1) The PERSONS comprising the legal ownership as specified under ¶ (B) of this section including the owners and officers, and

(2) The local resident agent if one is required based on the type of legal ownership;

(G) A statement signed by the applicant that:

(1) Attests to the accuracy of the information provided in the application, and

(2) Affirms that the applicant will:

(a) Comply with this Code, and

(b) Allow the REGULATORY AUTHORITY access to the establishment as specified under § 8-402.11 and to the records specified under §§ 3-203.12 and 5-205.13 and Subparagraph 8-201.14(D)(6); and

(H) Other information required by the REGULATORY AUTHORITY.

Issuance

8-303.10 New, Converted, or Remodeled Establishments.

For FOOD ESTABLISHMENTS that are required to submit plans as specified under § 8-201.11 the REGULATORY AUTHORITY shall issue a PERMIT to the applicant after:

(A) A properly completed application is submitted;

(B) The required fee is submitted;

(C) The required plans, specifications, and information are reviewed and APPROVED; and

(D) A preoperational inspection as specified in § 8-203.10 shows that the establishment is built or remodeled in accordance with the APPROVED plans and specifications and that the establishment is in compliance with this Code.

8-303.20 Existing Establishments, Permit Renewal, and Change of Ownership.

The REGULATORY AUTHORITY may renew a PERMIT for an existing FOOD ESTABLISHMENT or may issue a PERMIT to a new owner of an existing FOOD ESTABLISHMENT after a properly completed application is submitted, reviewed, and APPROVED, the fees are paid, and an inspection shows that the establishment is in compliance with this Code.

8-303.30 Denial of Application for Permit, Notice.

If an application for a PERMIT to operate is denied, the REGULATORY AUTHORITY shall provide the applicant with a notice that includes:

- (A) The specific reasons and Code citations for the PERMIT denial;
- (B) The actions, if any, that the applicant must take to qualify for a PERMIT; and
- (C) Advisement of the applicant's right of appeal and the process and time frames for appeal that are provided in LAW.

Conditions of Retention

8-304.10 Responsibilities of the Regulatory Authority.

(A) At the time a PERMIT is first issued, the REGULATORY AUTHORITY shall provide to the PERMIT HOLDER a copy of this Code so that the PERMIT HOLDER is notified of the compliance requirements and the conditions of retention, as specified under § 8-304.11, that are applicable to the PERMIT.

(B) Failure to provide the information specified in ¶ (A) of this section does not prevent the REGULATORY AUTHORITY from taking authorized action or seeking remedies if the PERMIT HOLDER fails to comply with this Code or an order, warning, or directive of the REGULATORY AUTHORITY.

8-304.11 Responsibilities of the Permit Holder.

Upon acceptance of the PERMIT issued by the REGULATORY AUTHORITY, the PERMIT HOLDER in order to retain the PERMIT shall:

- (A) Post the PERMIT in a location in the FOOD ESTABLISHMENT that is conspicuous to CONSUMERS;
- (B) Comply with the provisions of this Code including the conditions of a granted VARIANCE as specified under § 8-103.12, and APPROVED plans as specified under § 8-201.12;
- (C) If a FOOD ESTABLISHMENT is required under § 8-201.13 to operate under a HACCP PLAN, comply with the plan as specified under § 8-103.12;
- (D) Immediately contact the REGULATORY AUTHORITY to report an illness of a FOOD EMPLOYEE or CONDITIONAL EMPLOYEE as specified under ¶ 2-201.11(B);
- (E) Immediately discontinue operations and notify the REGULATORY AUTHORITY if an IMMINENT HEALTH HAZARD may exist as specified under § 8-404.11;
- (F) Allow representatives of the REGULATORY AUTHORITY access to the FOOD ESTABLISHMENT as specified under § 8-402.11;
- (G) Replace existing facilities and EQUIPMENT specified in § 8-101.10 with facilities and EQUIPMENT that comply with this Code if:
 - (1) The REGULATORY AUTHORITY directs the replacement because the facilities and EQUIPMENT constitute a public health HAZARD or nuisance or no longer comply with the criteria upon which the facilities and EQUIPMENT were accepted,

(2) The REGULATORY AUTHORITY directs the replacement of the facilities and EQUIPMENT because of a change of ownership, or

(3) The facilities and EQUIPMENT are replaced in the normal course of operation;

(H) Comply with directives of the REGULATORY AUTHORITY including time frames for corrective actions specified in inspection reports, notices, orders, warnings, and other directives issued by the REGULATORY AUTHORITY in regard to the PERMIT HOLDER'S FOOD ESTABLISHMENT or in response to community emergencies;

(I) Accept notices issued and served by the REGULATORY AUTHORITY according to LAW; and

(J) Be subject to the administrative, civil, injunctive, and criminal remedies authorized in LAW for failure to comply with this Code or a directive of the REGULATORY AUTHORITY, including time frames for corrective actions specified in inspection reports, notices, orders, warnings, and other directives.

(K) Notify customers that a copy of the most recent establishment inspection report is available upon request by posting a sign or placard in a location in the food establishment that is conspicuous to customers or by another method acceptable to the REGULATORY AUTHORITY.

8-304.20 Permits Not Transferable.

A PERMIT may not be transferred from one PERSON to another PERSON, from one FOOD ESTABLISHMENT to another, or from one type of operation to another if the FOOD operation changes from the type of operation specified in the application as specified under ¶ 8-302.14(C) and the change in operation is not APPROVED.

8-4

INSPECTION AND CORRECTION OF VIOLATIONS*Subparts*

8-401	Frequency
8-402	Competency and Access
8-403	Report of Findings
8-404	Imminent Health Hazard
8-405	Violation of Priority Item or Priority Foundation Item
8-406	Core Item Violation

*Frequency***8-401.10 Establishing Inspection Interval.**

(A) Except as specified in ¶¶ (B) and (C) of this section, the REGULATORY AUTHORITY shall inspect a FOOD ESTABLISHMENT at least once every 6 months.

(B) *The REGULATORY AUTHORITY may increase the interval between inspections beyond 6 months if:*

(1) *The FOOD ESTABLISHMENT is fully operating under an APPROVED and validated HACCP PLAN as specified under § 8-201.14 and ¶¶ 8-103.12(A) and (B);*

(2) *The FOOD ESTABLISHMENT is assigned a less frequent inspection frequency based on a written RISK-based inspection schedule that is being uniformly applied throughout the jurisdiction and at least once every 6 months the establishment is contacted by telephone or other means by the REGULATORY AUTHORITY to ensure that the establishment manager and the nature of FOOD operation are not changed; or*

(3) *The establishment's operation involves only coffee service and other UNPACKAGED or prePACKAGED FOOD that is not TIME/TEMPERATURE CONTROL FOR SAFETY FOOD such as carbonated BEVERAGES and snack FOOD such as chips, nuts, popcorn, and pretzels.*

(C) The REGULATORY AUTHORITY shall periodically inspect throughout its PERMIT period a TEMPORARY FOOD ESTABLISHMENT that prepares, sells, or serves UNPACKAGED TIME/TEMPERATURE CONTROL FOR SAFETY FOOD and that:

(1) Has improvised rather than permanent facilities or EQUIPMENT for accomplishing functions such as handwashing, FOOD preparation and protection, FOOD temperature control, WAREWASHING, providing DRINKING WATER, waste retention and disposal, and insect and rodent control; or

(2) Has inexperienced FOOD EMPLOYEES.

8-401.20 Performance- and Risk-Based.

Within the parameters specified in § 8-401.10, the REGULATORY AUTHORITY shall prioritize, and conduct more frequent inspections based upon its assessment of a FOOD ESTABLISHMENT'S history of compliance with this Code and the establishment's potential as a vector of foodborne illness by evaluating:

- (A) Past performance, for nonconformance with Code or HACCP PLAN requirements that are PRIORITY ITEMS or PRIORITY FOUNDATION ITEMS;
- (B) Past performance, for numerous or repeat violations of Code or HACCP PLAN requirements that are CORE ITEMS;
- (C) Past performance, for complaints investigated and found to be valid;
- (D) The HAZARDS associated with the particular FOODS that are prepared, stored, or served;
- (E) The type of operation including the methods and extent of FOOD storage, preparation, and service;
- (F) The number of people served; and
- (G) Whether the population served is a HIGHLY SUSCEPTIBLE POPULATION.

Competency

8-402.10 Competency of Inspectors.

An authorized representative of the REGULATORY AUTHORITY who inspects a FOOD ESTABLISHMENT or conducts plan review for compliance with this Code shall have the knowledge, skills, and ability to adequately perform the required duties.

Access**8-402.11 Allowed at Reasonable Times after Due Notice.**

After the REGULATORY AUTHORITY presents official credentials and provides notice of the purpose of, and an intent to conduct, an inspection, the PERSON IN CHARGE shall allow the REGULATORY AUTHORITY to determine if the FOOD ESTABLISHMENT is in compliance with this Code by allowing access to the establishment, allowing inspection, and providing information and records specified in this Code and to which the REGULATORY AUTHORITY is entitled according to LAW, during the FOOD ESTABLISHMENT'S hours of operation and other reasonable times.

8-402.20 Refusal, Notification of Right to Access, and Final Request for Access.

If a PERSON denies access to the REGULATORY AUTHORITY, the REGULATORY AUTHORITY shall:

(A) Inform the PERSON that:

(1) The PERMIT HOLDER is required to allow access to the REGULATORY AUTHORITY as specified under § 8-402.11 of this Code,

(2) Access is a condition of the acceptance and retention of a FOOD ESTABLISHMENT PERMIT to operate as specified under ¶ 8-304.11(F), and

(3) If access is denied, an order issued by the appropriate authority allowing access, hereinafter referred to as an inspection order, may be obtained according to LAW; and

(B) Make a final request for access.

8-402.30 Refusal, Reporting.

If after the REGULATORY AUTHORITY presents credentials and provides notice as specified under § 8-402.11, explains the authority upon which access is requested, and makes a final request for access as specified in § 8-402.20, the PERSON IN CHARGE continues to REFUSE access, the REGULATORY AUTHORITY shall provide details of the denial of access on an inspection report form.

8-402.40 Inspection Order to Gain Access.

If denied access to a FOOD ESTABLISHMENT for an authorized purpose and after complying with § 8-402.20, the REGULATORY AUTHORITY may issue, or apply for the issuance of, an inspection order to gain access as provided in LAW.

Report of Findings**8-403.10 Documenting Information and Observations.**

The REGULATORY AUTHORITY shall document on an inspection report form:

(A) Administrative information about the FOOD ESTABLISHMENT's legal identity, street and mailing addresses, type of establishment and operation as specified under ¶ 8-302.14(C), inspection date, and other information such as type of water supply and SEWAGE disposal, status of the PERMIT, and personnel certificates that may be required; and

(B) Specific factual observations of violative conditions or other deviations from this Code that require correction by the PERMIT HOLDER including:

(1) Failure of the PERSON IN CHARGE to demonstrate the knowledge of foodborne illness prevention, application of HACCP principles, and the requirements of this Code as specified under § 2-102.11,

(2) Failure of FOOD EMPLOYEES, CONDITIONAL EMPLOYEES, and the PERSON IN CHARGE to report a disease or medical condition as specified under ¶¶ 2-201.11(B) and (D),

(3) Nonconformance with PRIORITY ITEMS OR PRIORITY FOUNDATION ITEMS of this Code,

(4) Failure of the appropriate FOOD EMPLOYEES to demonstrate their knowledge of, and ability to perform in accordance with, the procedural, monitoring, verification, and corrective action practices required by the REGULATORY AUTHORITY as specified under § 8-103.12,

(5) Failure of the PERSON IN CHARGE to provide records required by the REGULATORY AUTHORITY for determining conformance with a HACCP PLAN as specified under Subparagraph 8-201.14(D)(6), and

(6) Nonconformance with CRITICAL LIMITS of a HACCP PLAN.

8-403.20 Specifying Time Frame for Corrections.

The REGULATORY AUTHORITY shall specify on the inspection report form the time frame for correction of the violations as specified under §§ 8-404.11, 8-405.11, and 8-406.11.

8-403.30 Issuing Report and Obtaining Acknowledgment of Receipt.

At the conclusion of the inspection and according to LAW, the REGULATORY AUTHORITY shall provide a copy of the completed inspection report and the notice to correct violations to the PERMIT HOLDER or to the PERSON IN CHARGE, and request a signed acknowledgment of receipt.

8-403.40 Refusal to Sign Acknowledgment.

The REGULATORY AUTHORITY shall:

(A) Inform a PERSON who declines to sign an acknowledgment of receipt of inspectional findings as specified in § 8-403.30 that:

(1) An acknowledgment of receipt is not an agreement with findings,

(2) Refusal to sign an acknowledgment of receipt will not affect the PERMIT HOLDER'S obligation to correct the violations noted in the inspection report within the time frames specified, and

(3) A refusal to sign an acknowledgment of receipt is noted in the inspection report and conveyed to the REGULATORY AUTHORITY'S historical record for the FOOD ESTABLISHMENT; and

(B) Make a final request that the PERSON IN CHARGE sign an acknowledgment receipt of inspectional findings.

8-403.50 Public Information.

Except as specified in § 8-202.10, the REGULATORY AUTHORITY shall treat the inspection report as a public document and shall make it available for disclosure to a PERSON who requests it as provided in LAW.

Imminent Health Hazard

8-404.11 Ceasing Operations and Reporting.

(A) Except as specified in ¶ (B) of this section, a PERMIT HOLDER shall immediately discontinue operations and notify the REGULATORY AUTHORITY if an IMMINENT HEALTH HAZARD may exist because of an emergency such as a fire, flood, extended interruption of electrical or water service, SEWAGE backup, misuse of POISONOUS OR TOXIC MATERIALS, onset of an apparent foodborne illness outbreak, gross insanitary occurrence or condition, or other circumstance that may endanger public health.^P

(B) A PERMIT HOLDER need not discontinue operations in an area of an establishment that is unaffected by the IMMINENT HEALTH HAZARD.

8-404.12 Resumption of Operations.

If operations are discontinued as specified under § 8-404.11 or otherwise according to LAW, the PERMIT HOLDER shall obtain approval from the REGULATORY AUTHORITY before resuming operations.

**Violation of
Priority Item or
Priority
Foundation Item**

8-405.11 Timely Correction.

(A) Except as specified in ¶ (B) of this section, a PERMIT HOLDER shall at the time of inspection correct a violation of a PRIORITY ITEM or PRIORITY FOUNDATION ITEM of this Code and implement corrective actions for a HACCP PLAN provision that is not in compliance with its CRITICAL LIMIT. ^{PI}

(B) Considering the nature of the potential HAZARD involved and the complexity of the corrective action needed, the REGULATORY AUTHORITY may agree to or specify a longer time frame, not to exceed:

(1) 72 hours after the inspection, for the PERMIT HOLDER to correct violations of a PRIORITY ITEM; or

(2) 10 calendar days after the inspection, for the PERMIT HOLDER to correct violations of a PRIORITY FOUNDATION ITEM or HACCP PLAN deviations.

8-405.20 Verification and Documentation of Correction.

(A) After observing at the time of inspection a correction of a violation of a PRIORITY ITEM or PRIORITY FOUNDATION ITEM or a HACCP PLAN deviation, the REGULATORY AUTHORITY shall enter the violation and information about the corrective action on the inspection report.

(B) As specified under ¶ 8-405.11(B), after receiving notification that the PERMIT HOLDER has corrected a violation of a PRIORITY ITEM OR PRIORITY FOUNDATION ITEM or HACCP PLAN deviation, or at the end of the specified period of time, the REGULATORY AUTHORITY shall verify correction of the violation, document the information on an inspection report, and enter the report in the REGULATORY AUTHORITY'S records.

**Core Item
Violation**

8-406.11 Time Frame for Correction.

(A) Except as specified in ¶ (B) of this section, the PERMIT HOLDER shall correct CORE ITEMS by a date and time agreed to or specified by the REGULATORY AUTHORITY but no later than 90 calendar days after the inspection.

(B) The REGULATORY AUTHORITY may approve a compliance schedule that extends beyond the time limits specified under ¶ (A) of this section if a written schedule of compliance is submitted by the PERMIT HOLDER and no health HAZARD exists or will result from allowing an extended schedule for compliance.

8-5 PREVENTION OF FOODBORNE DISEASE TRANSMISSION BY EMPLOYEES

Subpart

8-501 Investigation and Control

Investigation and Control

8-501.10 Obtaining Information: Personal History of Illness, Medical Examination, and Specimen Analysis.

The REGULATORY AUTHORITY shall act when it has reasonable cause to believe that a FOOD EMPLOYEE OR CONDITIONAL EMPLOYEE has possibly transmitted disease; may be infected with a disease in a communicable form that is transmissible through FOOD; may be a carrier of infectious agents that cause a disease that is transmissible through FOOD; or is affected with a boil, an infected wound, or acute respiratory infection, by:

(A) Securing a confidential medical history of the FOOD EMPLOYEE OR CONDITIONAL EMPLOYEE suspected of transmitting disease or making other investigations as deemed appropriate; and

(B) Requiring appropriate medical examinations, including collection of specimens for laboratory analysis, of a suspected FOOD EMPLOYEE OR CONDITIONAL EMPLOYEE.

8-501.20 Restriction or Exclusion of Food Employee, or Summary Suspension of Permit.

Based on the findings of an investigation related to a FOOD EMPLOYEE or CONDITIONAL EMPLOYEE who is suspected of being infected or diseased, the REGULATORY AUTHORITY may issue an order to the suspected FOOD EMPLOYEE, CONDITIONAL EMPLOYEE or PERMIT HOLDER instituting one or more of the following control measures:

- (A) RESTRICTING the FOOD EMPLOYEE or CONDITIONAL EMPLOYEE;
- (B) EXCLUDING the FOOD EMPLOYEE or CONDITIONAL EMPLOYEE; or
- (C) Closing the FOOD ESTABLISHMENT by summarily suspending a PERMIT to operate in accordance with LAW.

8-501.30 Restriction or Exclusion Order: Warning or Hearing Not Required, Information Required in Order.

Based on the findings of the investigation as specified in § 8-501.10 and to control disease transmission, the REGULATORY AUTHORITY may issue an order of RESTRICTION or EXCLUSION to a suspected FOOD EMPLOYEE or the PERMIT HOLDER without prior warning, notice of a hearing, or a hearing if the order:

- (A) States the reasons for the RESTRICTION or EXCLUSION that is ordered;
- (B) States the evidence that the FOOD EMPLOYEE or PERMIT HOLDER shall provide in order to demonstrate that the reasons for the RESTRICTION or EXCLUSION are eliminated;
- (C) States that the suspected FOOD EMPLOYEE or the PERMIT HOLDER may request an appeal hearing by submitting a timely request as provided in LAW; and
- (D) Provides the name and address of the REGULATORY AUTHORITY representative to whom a request for an appeal hearing may be made.

8-501.40 Removal of Exclusions and Restrictions.

The REGULATORY AUTHORITY shall release a FOOD EMPLOYEE, OR CONDITIONAL EMPLOYEE from RESTRICTION or EXCLUSION according to LAW and the conditions specified under § 2-201.13.