

Chicago Food Code Major Changes

TERMS

- "Potentially Hazardous Foods (PHF)" has been changed to "Time/Temperature Control for Safety Foods (TCS Foods)"
- "Critical Violation" has been changed to "Priority (P) Violation"
- "Serious Violation" has been changed to "Priority Foundation (PF) Violation"
- "Minor Violation" has been changed to "Core (C) Violation"
- "Corrected During Inspection (CDI)" has been changed to "Corrected on Site (COS)"

REQUIRED WRITTEN DOCUMENTS

- **Health Policy:** (1) Establish a formal written health policy (2) Train employees on the health policy (3) Keep a record that the employees have been trained on the health policy.
- **Cleaning procedures:** Establish written procedure for cleaning after a patron or employee experiences vomiting and diarrhea.

FOOD SAFETY TRAINING

- **The person in charge must demonstrate food safety knowledge in one of these ways:** (1) Have a City of Chicago Food Service Sanitation Certificate, or (2) Having no Priority Violations during the food establishment inspection, or (3) Respond correctly to the Sanitarian's questions regarding food safety practices.
- **Allergen Training:** In a category one food establishment, the person who has the City of Chicago Food Service Sanitation Certificate must also have completed an Illinois Department of Public Health approved allergen awareness training.

FOOD SAFETY

- **Food Labeling:** All packaged food must be labeled with a list of ingredients.
- **Disclosure Statement:** A written statement that clearly identifies the animal-derived foods which are, or can be ordered, raw, undercooked.
- **Date Marking:** All TCS Foods held in an establishment for more than 24 hours must be clearly marked with the date by which the food is to be sold, discarded, or consumed.

- **Food Allergens:** All packaged food made in a location that has milk, eggs, fish, tree nuts, wheat, peanuts, or soybeans must be labelled as such.
- **Hot and Cold Holding Temperatures:** Hot foods can be held at 135°F or hotter, down from the current minimum temperature of 140°F or hotter. Cold foods can be held at 41°F or colder, up from the current maximum of 40°F.

INSPECTION REPORT

- Violations will be broken down in to 63 specific violations instead of the current broader 45 violations.
- Most violations, it will now be marked "IN" or "OUT" of compliance on the inspection report.

VARIANCES

- The following no longer require a variance:
 - Manual capping of bottles
 - Time Only as a Public Health Control (TPHC)
 - Juicing
- Variances are required for:
 - Some processes that require HACCP Plans
 - Bare-hand contact with ready-to-eat food

EQUIPMENT COMPLIANCE

- **Hand sinks:** Will now be required in, or immediately adjacent to, all bathrooms, dishwashing areas, and food preparation areas (including bar areas)
- **Existing equipment:** Equipment installed prior to 7/1/2018 will be considered in compliance provided it is in good working condition and not negatively impacting food safety. New or replacement equipment installed on or after 7/1/2018 must meet applicable requirements.

ENFORCEMENT OF NEW CODE

- On the first inspection after 7/1/2018, violations of the new code will be listed on the inspection report but no citations will be issued for all new code requirements. 90 days will be given to comply with new code requirements, unless an imminent food safety or public health concern that will result.