



AGENDA ITEM # 18

**AGENDA ITEM EXECUTIVE SUMMARY
Village Board Meeting
August 9, 2021**

Item Title: **2017 FDA Food Code**

Staff Contact: Brian Joanis, Assistant Village Administrator

VILLAGE BOARD ACTION

Receive a staff presentation and recommendation to adopt the 2017 U.S. Public Health Service FDA Food Code into the Village of Roselle Municipal Code.

Executive Summary:

Background

The Village performs plan reviews, new/periodic inspections (see attached), and responds to public concerns for all food service, retail food stores, or food vending operations in the Cook County portion of the Village. In addition, the Village completes grease trap inspections for food service establishments located in both the Cook County and DuPage County portions of the Village pursuant to Village Code. All other health services for food establishments located in DuPage County are administered by the DuPage County Health Department.

FDA Food Code

The 2017 Food and Drug Administration’s (FDA) Food Code provides a model, much like the Village building codes, for local jurisdictions to better address the safety and protection of food offered at local retail and in food service establishments. The 2017 FDA Food Code is the most recent version and Illinois is one of 15 states that have formally adopted the code. Currently, any new updates regarding food safety and protection standards would require local code amendments. Adopting the FDA Food Code will include any future amendments to the code automatically.

Recommendation

Staff recommends the Board formally adopt the 2017 FDA Food Code to:

- Join a uniformed approach for administering the most up-to-date and efficient food safety and protection regulations
- Provide a clear enforcement mechanism as outlined in the FDA Food Code
- Match inspectional services with the highest food safety standards
- Create efficiencies for future code updates that may impact standard or local administration of services

If the Board concurs with staff's recommendation an ordinance will be drafted and presented at the next Village Board meeting. The process would also include repealing sections of the Village Code of Ordinances which contradict or overlap with the FDA Food Code.

Implications:

Is this item budgeted? N/A

Any other implications to be considered? N/A

Attachments:

Inspection Form

- Food Service Establishment Temporary Event
 Retail Food Store Mobile/Food Truck
 Processing/Warehouse Other/ _____

- Routine Recheck
 Complaint License
 Critical Routine Alternative

RISK: H M L

Name _____ Address _____ Page 1 of _____

Owner/Operator _____ Phone _____

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					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.				
Mark "X" in appropriate box for COS and/or R COS=corrected on site during the inspection R=repeat violation									
Compliance Status			COS-R		Compliance Status			COS-R	
Supervision					Protection from Contamination				
1	IN OUT N/A N/O	Person in charge present, demonstrates knowledge, and performs duties			15	IN OUT N/A N/O	Food separated and protected; cross contamination		
2	IN OUT N/A	Certified Food Protection Manager (CFPM)			16	IN OUT N/A	Food contact surfaces; clean and sanitized; ppm, °F		
Employee Health					Time Temperature Control for Safety				
3	IN OUT	Management, food employee, and conditional employee; knowledge, responsibilities and reporting			17	IN OUT	Proper disposition of returned, previously served, reconditioned and unsafe food		
4	IN OUT	Proper use of restriction and exclusion			18	IN OUT N/A N/O	Proper cooking time and temperature		
5	IN OUT	Procedures for responding to vomiting & diarrheal events			19	IN OUT N/A N/O	Proper reheating procedures for hot holding		
Good Hygienic Practices					Consumer Advisory				
6	IN OUT N/O	Proper eating, tasting, drinking, or tobacco use			20	IN OUT N/A N/O	Proper cooling time and temperature; no labeling		
7	IN OUT N/O	No discharge from eyes, nose, and mouth			21	IN OUT N/A N/O	Proper hot holding temperature		
Preventing Contamination by Hands					Highly Susceptible Populations				
8	IN OUT N/O	Hands clean and properly washed, in approved sink			22	IN OUT N/A N/O	Proper cold holding temperature		
9	IN OUT N/A N/O	No bare hand contact with RTE food or a preapproved alternative procedure properly allowed; no scoop			23	IN OUT N/A N/O	Proper date marking and disposition		
10	IN OUT	Adequate Handwashing sinks properly supplied and accessible			24	IN OUT N/A N/O	Time as a Public Health Control; procedures & records		
Approved Source					Food/Color Additives and Toxic Substances				
11	IN OUT	Food obtained from approved source			25	IN OUT N/A	Consumer advisory provided for raw/undercooked food		
12	IN OUT N/A N/O	Food received at proper temperature			26	IN OUT N/A	Pasteurized foods used, prohibited foods not offered		
13	IN OUT	Food in good condition, safe, and unadulterated; formula			Conformance with Approved Procedures				
14	IN OUT N/A N/O	Required records available: shellstock tags, parasite destruction			27	IN OUT N/A	Food additives: approved and properly used		
					28	IN OUT N/A	Toxic substances properly identified, stored, and used		
					29	IN OUT N/A	Compliance with variance/specialized process/HACCP		

Cold Food T°

Hot Food T°

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

Safe Food and Water			COS-R		Proper Use of Utensils			COS-R	
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, dried, & handled		
32		Variance obtained for specialized processing methods			45		Single-use/single service articles: properly stored and used		
Food Temperature Control					Utensils, Equipment and Vending				
33		Proper cooling methods used; adequate equipment for temperature control			46		Gloves used properly		
34		Plant food properly cooked for hot holding			47		Food and non-food contact surfaces cleanable, properly designed, constructed, and used; maintained		
35		Approved thawing methods used			48		Warewashing facilities: installed, maintained, and used; test strips		
36		Thermometers provided and 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					Employee Training				
38		Insects, rodents, and animals not present; outer openings not protected			51		Plumbing installed; proper backflow devices; plumbing maintained		
39		Contamination prevented during food preparation, storage, & display			52		Sewage and waste water properly disposed		
40		Personal Cleanliness; hair restraints, jewelry, nails			53		Toilet facilities: properly constructed, supplied & clean; self-closing doors		
41		Wiping cloths: properly used and stored			54		Garbage and refuse properly disposed; facilities maintained, outdoors		
42		Washing fruits and vegetables			55		Physical facilities installed, maintained, and clean, indoors		
VOS LOCAL CODES					Adequate ventilation and lighting; designated areas used; personal items				
LO		LICENSED GREASE HAULER			57		All food employees have food handler training		
LO		RECYCLING MATERIAL			58		Allergen training as required		
LO		PEST CONTROL							

