



**Public Health**  
Prevent. Promote. Protect.

# Christian County Health Department

902 W. Springfield Road, Taylorville, Illinois 62568

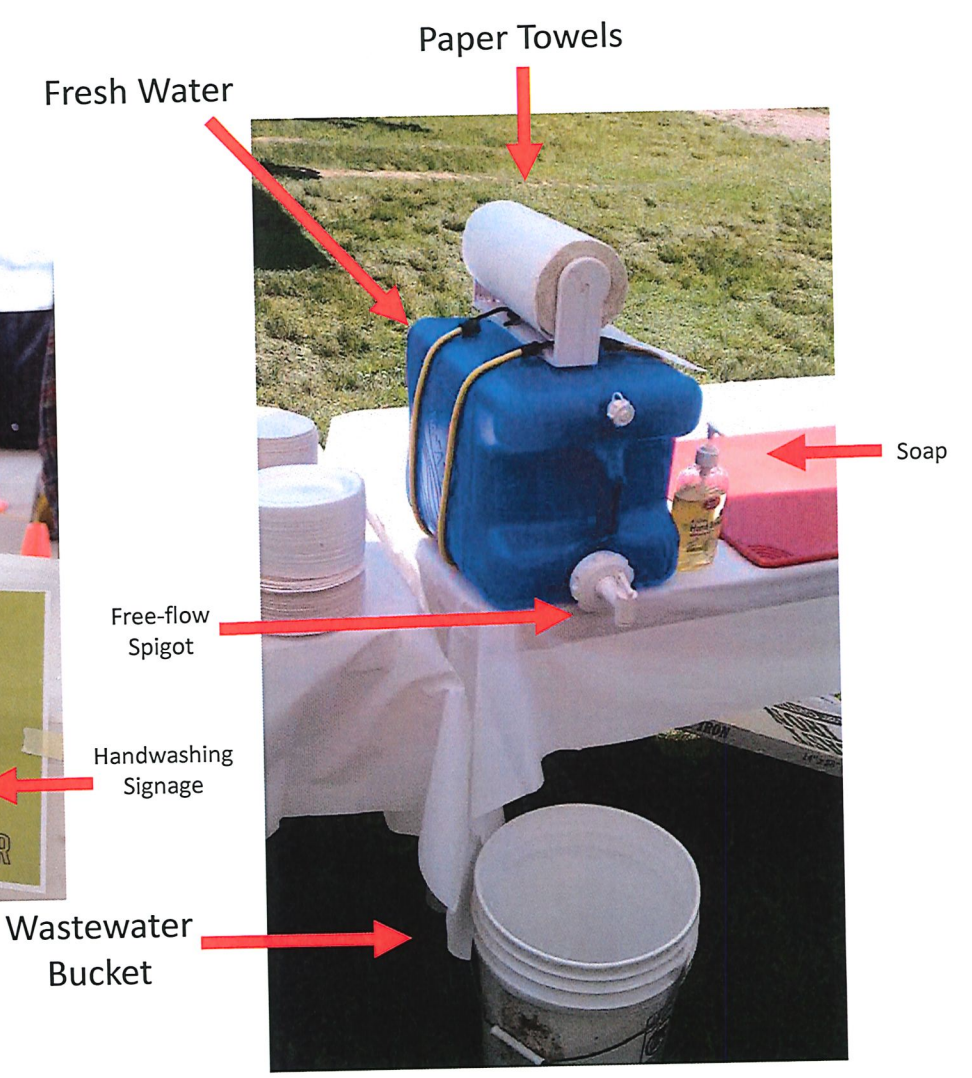
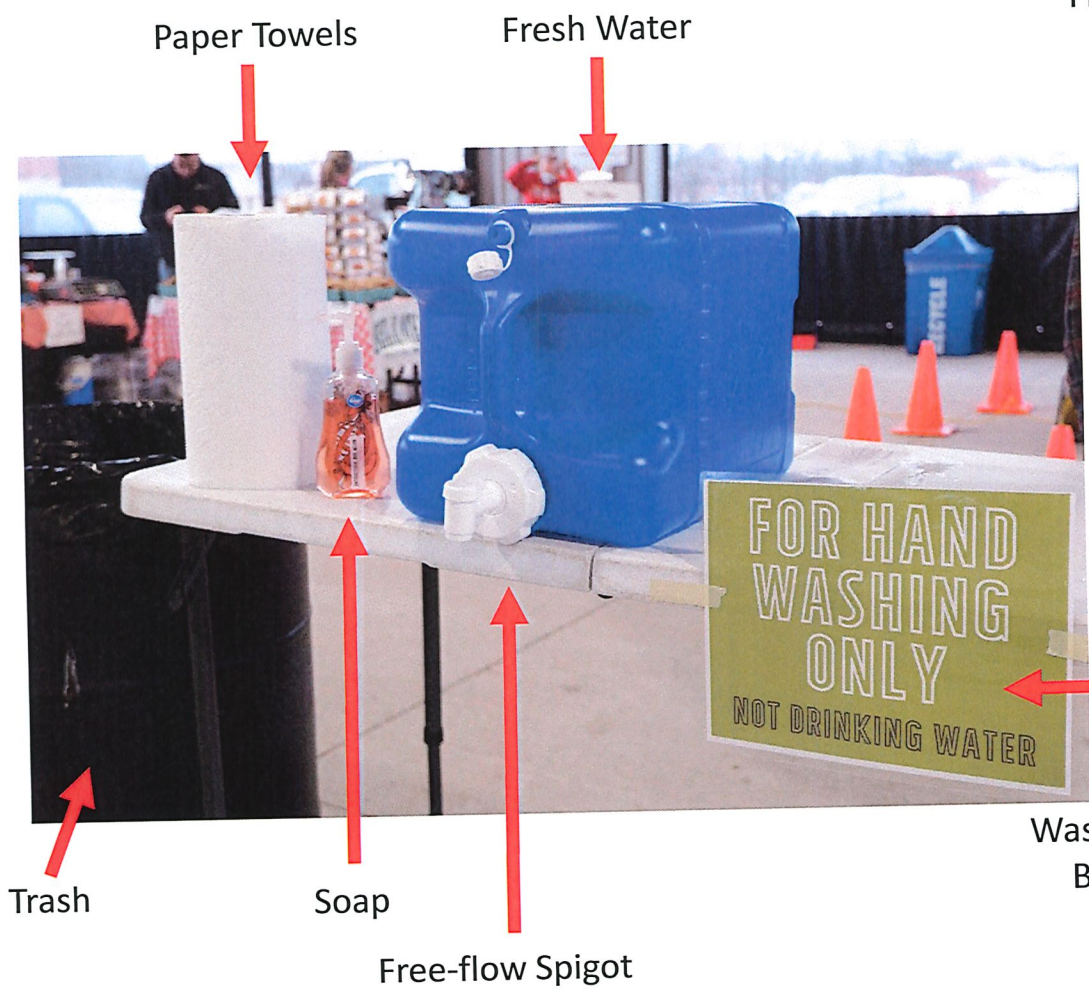
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www.cchdil.org

*The mission of the Christian County Health Department is to serve our community by preventing the spread of disease, promoting optimal wellness & protecting the public's health.*

	<b>A Person-in-Charge (PIC) to demonstrate knowledge and perform duties required for food safety.</b>
	Hand-washing setup provided with a <b>closed container</b> and a <b>“hands-free” or “free-flowing” spigot</b> . A separate bucket to collect wastewater, <b>pump hand soap, paper towels</b> , and a trash can are also required.
	Ware-washing setup with <b>3 separate sinks, pails, or basins</b> for washing, rinsing, and sanitizing utensils and equipment. A <b>separate sink, pail, or basin</b> for sanitizer water and wiping cloth storage. <b>Dish soap</b> and <b>food-grade sanitizer</b> are also required. <b>Test strips</b> for the chemical sanitizer must be provided and used. The sanitizer before use and often to ensure proper concentration. Approved food-grade sanitizer includes chlorine, iodine, or quaternary ammonia.
	Enough <b>potable water</b> for food preparation, ware-washing, and hand-washing. <b>Hoses</b> used to obtain municipal water must be food-grade. Hot water is recommended for ware-washing and hand-washing.
	Provide a <b>metal-stemmed thermometer</b> (accurate to +/- 2° F and reads 0° F to 220° F) for checking food temperatures. Provide a <b>thermometer</b> in all refrigeration and/or freezer equipment (accurate to +/- 2° F and reads -20° F to 80° F).
	Mechanical refrigeration is preferred. Sufficient equipment must be provided to maintain cold PHF/TCS food at <b>41°F or below</b> must be used for the storing PHF/TCS food.
	<b>All equipment, utensils, and other items must be in good condition</b> (no chips, pitting, rust etc.) and cleaned and sanitized before operating.
	Mechanical hot-holding equipment is preferred. All hot-holding equipment must be sufficient and provided to maintain hot PHF/TCS foods at <b>135° F or above</b> .
	All food must be from an <b>approved source</b> and prepared in a licensed commercial kitchen/facility or at the event. <b>No home prepared foods are allowed</b> .
	All food not in its original container must be <b>labeled with the name and the made/opened date or the use/discard by date</b> .
	A <b>3-sided and covered food stand</b> (compliant with State Fire Code and provide proper ventilation if cooking inside) must be provided to prevent contamination of food and surfaces. All <b>flooring must be smooth, durable, and cleanable</b> . Cardboard may only be used if it is changed daily and when visibly soiled.
	All food, utensils and food equipment <b>stored at 6” off and above the ground</b> .
	Only <b>single service articles</b> (plates, flatware, etc.) used for the customers. All equipment and utensils stored correctly (handle up, not submerged).
	<b>Effective hair and beard restraints</b> for all employees.
	Durable and easily cleanable <b>containers for all garbage</b> and refuse provided.
	<b>Toxic chemicals stored in a separately</b> away from food and preparations areas.
	<b>Post a “consumer Advisory”</b> if serving any raw or undercooked animal foods (eggs, beef, fish, lamb, pork, poultry) or shellfish. <b>The advisory sign and a reminder are required</b> . Undercooked items on your menu must be designated by a disclosure asterisk (*). The sign must state the following: <i>Consuming raw or undercooked MEATS, POULTRY, seafood, shellfish, or EGGS may increase your RISK of foodborne illness, especially if you have certain medical conditions.</i>

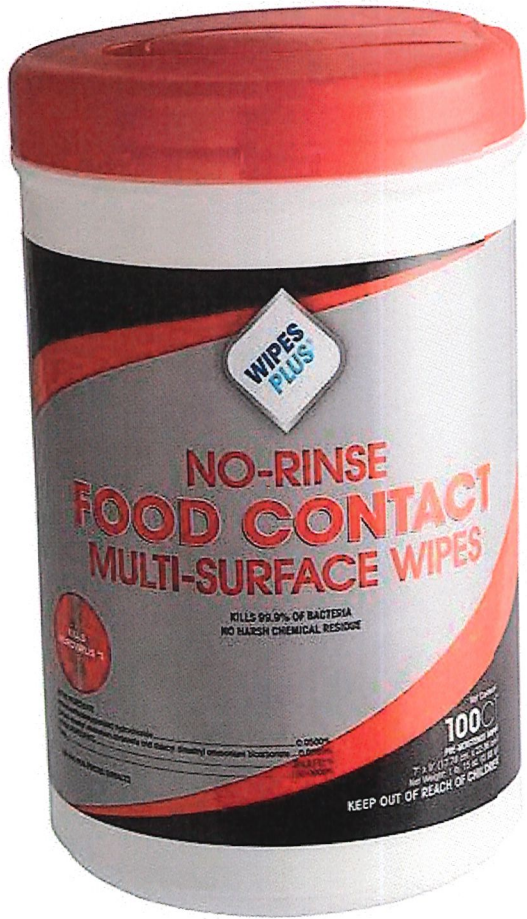






1. Wash basin filled with soapy water
2. Rinse basin filled with clean water
3. Sanitize basin filled with water and a sanitizing agent such as:
  - **Chlorine** bleach at 50-100 ppm\*(approximately ½ teaspoon of bleach per 1 gallon of water) **or**
  - **Quaternary Ammonium Compound (QAC)** at the concentration designated by the manufacturer
4. Test strips for testing the concentration of sanitizer
5. Proper air drying space

Each basin must be large enough to accommodate your largest utensil.



1. Wet



3. Scrub



5. Dry



2. Lather



4. Rinse



FDA







