CHAMPAIGN COUNTY BOARD OF HEALTH

Phone: (217) 384-3772

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Brookens Administrative Center 1776 E. Washington Urbana, IL 61802

Champaign County Board of Health
Tuesday, February 22, 2011
6:00 p.m.
CUPHD Facility
201 W. Kenyon Road, Champaign, Illinois

ADDENDUM

<u>PAGE NO.</u>

H. CUPHD

- 4. Verify the Need for Health Permits at Lodging Accommodations and Concessions that may be Operating a Food Service Kitchen
- 5. Assigning Risk Classification to Food Permit Facilities with Seasonal *1-3 Fees & Consequences

	Facility Name	City	Risk (projected)	Fee (projected)
083C	Wood Wagon BBQ (Seas.)	MAHOMET	I (projected)	\$400
1451	Gaines BBQ Barn - Co. (Seas.)	CHAMPAIGN	<u> </u>	\$400
001SC	Lincolnshire Fields Concessions & Cookout	CHAMPAIGN		\$300
012SC	Culler's French Fries (Seas.)	SPRINGFIELD		
	Parker Family Aquatic Center (Seas.)	RANTOUL		\$300
027SC	Ice Cream Express - Co. (Seas.)	Ruxton		\$300
	Ud's Grill (Seas.)	ST. JOSEPH	11	\$300 \$300
1407	Homer Soda Company (Seas.)	HOMER		\$300
	J & W Catering (Seas.)	FISHER	11	\$300
	Corner Concession (Seas.)	GIFFORD	11	
	O'Brien Too & Bidwell (Seas.)	ST. JOSEPH		\$300 \$300
	Leiding's Meats & Catering (Seas.)	DANVILLE		\$300
	Mahomet Lion's Club (Seas.)	MAHOMET	li li	No charge
	Rantoul Falcons Football (Seas.)	RANTOUL	11	No charge
	St. Joseph Community Park Concessions (Seas.)	St. JOSEPH	11	No charge
1453	Prairieview-Ogden Jr. High (Seas.)	THOMASBORO		No charge
005SC	Papa John's - Mobile Trailer (Seas.)	CHAMPAIGN		\$150
	Sidney Dairy Barn - Booth (Seas.)	SIDNEY	iii	\$150
1264	Frosty Treats (Seas.)	ROCHESTER		\$150
	Frosty Treats No. 2 (County Seas.)	ROCHESTER		T
1544	Autumn's Ice Cream Bike (Seas.)	GIFFORD	III	\$150 \$150
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 $From: \ \underline{http://www.ilga.gov/commission/jcar/admincode/077/077006150C03100R.html}$

- 3) For each facility, the local health department shall assess the relative risks of causing foodborne illness; classify each facility as category I, category II, category III; and annually verify the classification of each facility.
 - A) "A Category I facility" is a food establishment that presents a high relative risk of causing foodborne illness based on the large number of food handling operations typically implicated in foodborne outbreaks and/or the type of population served by the facility. The following criteria shall be used to classify facilities as Category I facilities:
 - i) whenever cooling of potentially hazardous foods occurs as part of the food handling operations at the facility;
 - ii) when potentially hazardous foods are prepared hot or cold and held hot or cold for more than 12 hours before serving;
 - iii) if potentially hazardous foods which have been previously cooked and cooled must be reheated;
 - iv) when potentially hazardous foods are prepared for off-premises service for which timetemperature requirements during transportation, holding and service are relevant;
 - whenever complex preparation of foods, or extensive handling of raw ingredients with hand contact for ready-to-eat foods, occurs as part of the food handling operations at the facility;
 - vi) if vacuum packaging and/or other forms of reduced oxygen packaging are performed at the retail level; or
 - vii) whenever serving immunocompromised individuals, where these individuals comprise the majority of the consuming population.
 - B) A "Category II facility" is a food establishment that presents a medium relative risk of causing foodborne illness based upon few food handling operations typically implicated in foodborne illness outbreaks. The following criteria shall be used to classify facilities as Category II facilities:
 - i) If hot or cold foods are not maintained at that temperature for more than 12 hours and are restricted to same day service;
 - ii) If preparing foods for service from raw ingredients uses only minimal assembly; and
 - foods served at an establishment that require complex preparation (whether canned, frozen, or fresh prepared) are obtained from approved food processing plants, (high risk) food service establishments or retail food stores.
 - C) A "Category III facility" is a food establishment that presents a low relative risk of causing foodborne illness based upon few or no food handling operations typically implicated in foodborne illness outbreaks. The following criteria shall be used to classify facilities as Category III facilities:
 - only pre-packaged foods are available or served in the facility, and any potentially hazardous foods available are commercially pre-packaged in an approved food processing plant;
 - ii) only limited preparation of non-potentially hazardous foods and beverages, such as snack foods and carbonated beverages, occurs at the facility; or
 - iii) only beverages (alcoholic or non-alcoholic) are served at the facility.



Health Department

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

Date

Name Address City, State, Zip

Dear:

As a past permit holder charged a seasonal fee, I am writing to inform you of changes that may affect your operation. Changes that may affect you include:

1) Food services, which in the past paid seasonal fees, will now be classified according to relative risk of causing a foodborne illness, as is done with all other food services in our community. For details about classification criteria, see Section 615.310 – Food Protection, 3), of the following website:

http://www.ilga.gov/commission/jcar/admincode/077/077006150C03100R.html.

A review of your menu and food handling procedures has been conducted and your food service has been *classified as a category*

- 2) Your permit fee amount depends on the classification your food service is assigned. Again, this is based on menu and food handling procedures. Permit fee amounts are: I \$400, II = \$300, III = \$150. No permit fee will be charged if proof of 501(C)(3) tax exempt status is provided.
- 3) Permits will be issued on an annual basis. Rather than being limited to six months of operation, your permit will now allow you to operate anytime throughout the permit year (December 1 -- November 30).
- 4) All annual permits expire November 30 every year. You will receive an invoice on or around November 1.

Please feel free to contact our office at (217) 363-3269 with any questions you might have.

Sincerely,

Jim Roberts, MS, LEHP Director of Environmental Health