

## Implementing New Safety Measures While Navigating COVID-19

I wonder how  
routine food inspections  
will proceed in 2021?



COVID-19 has upended much of our everyday lives and routines, including the routine of regular public health inspections.

After receiving some guidance from the Illinois Department of Public Health (IDPH) and further evaluating the best safety options for both retail staff and local health inspectors, the Oak Park Department of Public Health is now implementing safety guidelines for future retail food inspections as we navigate through COVID-19 together.





# Pre-Inspection Screening

## What is a pre-inspection screening?

For food establishments, including restaurants and non-restaurants, a “pre-inspection screening” will be conducted before the actual routine is occurs.

This will involve a call or email to the facility before the inspection with the purpose of inquiring about new hours of operation, entry policies, requirements and/or screening, asking the person in charge (PIC) a series of questions about their employees having been suspected or confirmed positive for COVID-19, and explaining social distancing practices that must be in place during inspection.

In addition to the pre-inspection screening, especially for schools and daycares, your health inspector may adjust their normal inspection times to be earlier or later in the day in order to avoid a more crowded kitchen during busy serving times.

The IDPH Division of Long-Term Care (LTC) has resumed routine surveys and have approved local health departments to resume routine inspections at LTC facilities.

IDPH has highly recommended to conduct the pre-inspection screening for LTC facilities not only for the reasons previously mentioned, but also to determine if the facilities have active cases and are under quarantine due to COVID-19 reasons.

The purpose of pre-inspection screening is to keep both parties safe (health inspector and food staff), while still enforcing food safety laws. These practices will be in place until the CDC and IDPH have confirmed it is safe to conduct inspections otherwise.



Since the COVID-19 pandemic began, everyone has been required to compromise and/or alter their life in some way, shape or form.

While we do understand the discomfort and inconvenience behind wearing a face covering especially in the food industry, this small gesture is saving lives and preventing the spread of the virus as we all navigate through Covid-19 together.

As a reminder, please be aware of Governor JB Pritzker's Executive Order where businesses shall take reasonable steps to require that employees, customers, and other individuals on their business' premises who are over age two and able to medically tolerate a face covering to cover their nose and mouth with a face covering when on the premises and unable to maintain at least a six-foot social distance.

# What to expect during your inspection



- **The inspector may be likely to require a 6-foot social distance from them as much as possible during the inspection**
- **The inspector may only go over Priority/Priority Foundation items in person and discuss the rest of the violations over the phone or via written report**
- **If corrections can be documented and submitted electronically (pictures, corrective action plans, etc.), the inspector may not conduct a site visit for follow-up purposes**

## **For Your Information...**

- Touching and/or adjusting your face covering without washing your hands afterwards is considered a violation.

*\*Think of it as touching your face or hair in between tasks.\**

- If an employee or employees are observed not wearing a face covering or not properly wearing their face covering, your health inspector may document this violation as a Person in Charge (PIC) violation 2-102.11/2-103.11.



# Person In Charge (PIC) & the Demonstration of Knowledge

## New Food Code Requirement

The new Food Code requires a designated Person In Charge (PIC) to be in the food establishment during all hours of operation (2-101.11).

Although all food employees must use safe food handling practices in the establishment, the PIC is required to demonstrate knowledge of foodborne disease prevention during inspections (2-102.11).

The PIC must demonstrate knowledge by:

- Complying with the Food Code by not having Priority Items (Pf) during the time of inspection;
- Being a Certified Food Protection Manager who has shown proficiency of required information through passing a test that is part of an Accredited Program or;
- Responding correctly to the inspector's questions as they relate to the specific food operation.

When Priority Items are observed out of compliance, an Inspector is more likely to ask questions about the food operation that occurs at that particular establishment.

## Determining Compliance

There are three factors that play a significant role when determining compliance regarding Demonstration of Knowledge.

**1. Routine Inspection Compliance:** The most important way a PIC may demonstrate the required level of knowledge is by compliance with the Food Code. If an inspector observes no foodborne illness risk factors, the requirement for manager knowledge is met.

**2. Certification:** The PIC is a Certified Food Protection Manager (CFPM).

**3. Correct Responses:** The PIC can correctly respond to an inspector's questions about the food operation. This does not mean the Person In Charge will be "quizzed" or "tested" during a routine inspection. During a routine inspection, the inspector may have questions regarding daily routine of food handling practices that the Person In Charge should be able to answer.

The PIC is not required to know everything about the new Food Code. The level of knowledge depends on the scope of the food operation that takes place at that particular food establishment.

To find out how this new rule may affect your establishment, please contact your inspector.

## Examples for demonstration of knowledge

### Employee Health

- What do you do when an employee calls in sick? What symptoms are a food safety concern?
- When do you restrict ill employees to non-food handling tasks?
- What do you do if an employee tells you they have been diagnosed with an illness communicable through food?

### Reason for Temperature Control

- Why do TCS foods need to be kept out of the “danger zone”?
- What are safe hot holding temperatures?
- What are safe cold holding temperatures?

### Consumption of Raw Food

- What are some hazards of serving raw or undercooked animal products?
- What TCS foods do you offer raw or undercooked?

### TCS Food Handling Procedures

- What are your cooling procedures?
- What are your reheating procedures?
- Describe your food prepping procedures before opening for business operation?
- How do you monitor your cold holding?

### Cross Contamination Prevention

- How do you prevent cross contamination?
- What can employees do to prevent cross contamination?
- When should employees wash hands?



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- What can employees do to prevent cross contamination?
- When should employees wash hands?



# Wash Your Hands

## When To Wash 2-301.14

FOOD EMPLOYEES shall clean their hands and exposed portions of their arms as specified under § 2-301.12 immediately before engaging in FOOD preparation including working with exposed FOOD, clean EQUIPMENT and UTENSILS, and unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES and:

- (A) After touching bare human body parts other than clean hands and clean, exposed portions of arms;
- (B) After using the toilet room;
- (C) After caring for or handling SERVICE ANIMALS or aquatic animals as specified in ¶ 2-403.11(B);
- (D) Except as specified in ¶ 2-401.11(B), after coughing, sneezing, using a handkerchief or disposable tissue, using tobacco, eating, or drinking;
- (E) After handling soiled EQUIPMENT or UTENSILS;
- (F) During FOOD preparation, as often as necessary to remove soil and contamination and to prevent cross contamination when changing tasks;
- (G) When switching between working with raw FOOD and working with READY-TO-EAT FOOD;
- (H) Before donning gloves to initiate a task that involves working with FOOD; and
- (I) After engaging in other activities that contaminate the hands.

## When To Wash 2-301.15

FOOD EMPLOYEES shall clean their hands in a HANDWASHING SINK or APPROVED automatic handwashing facility and may not clean their hands in a sink used for FOOD preparation or WAREWASHING, or in a service sink or a curbed cleaning facility used for the disposal of mop water and similar liquid waste.

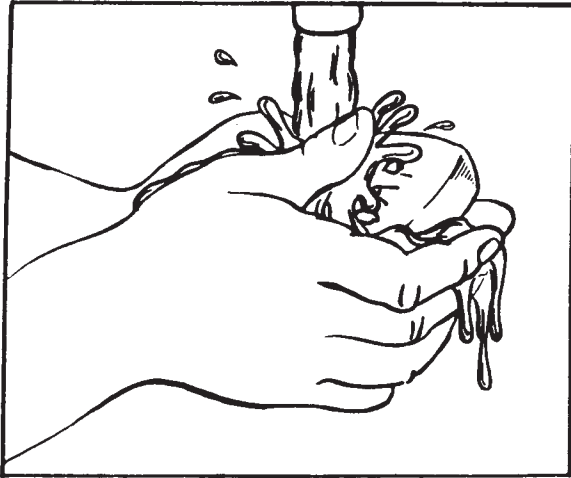


## Cleaning Procedures 2-301.12

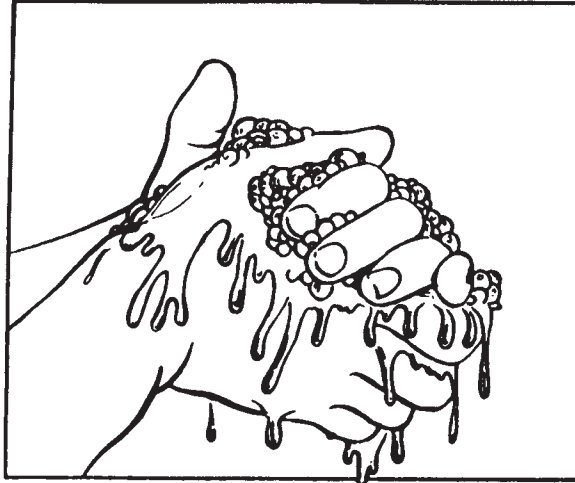
- (A) Except as specified in ¶ (D) of this section, FOOD EMPLOYEES shall clean their hands and exposed portions of their arms, including surrogate prosthetic devices for hands or arms for at least 20 seconds, using a cleaning compound in a HANDWASHING SINK that is equipped as specified under § 5-202.12 and Subpart 6-301.
- (B) FOOD EMPLOYEES shall use the following cleaning procedure in the order stated to clean their hands and exposed portions of their arms, including surrogate prosthetic devices for hands and arms:
- (1) Rinse under clean, running warm water;
  - (2) Apply an amount of cleaning compound recommended by the cleaning compound manufacturer;
  - (3) Rub together vigorously for at least 10 to 15 seconds while:
    - (a) Paying particular attention to removing soil from underneath the fingernails during the cleaning procedure, and
    - (b) Creating friction on the surfaces of the hands and arms or surrogate prosthetic devices for hands and arms, finger tips, and areas between the fingers;
  - (4) Thoroughly rinse under clean, running warm water; and
  - (5) Immediately follow the cleaning procedure with thorough drying using a method as specified under § 6-301.12.
- (C) TO avoid recontaminating their hands or surrogate prosthetic devices, FOOD EMPLOYEES may use disposable paper towels or similar clean barriers when touching surfaces such as manually operated faucet handles on a HANDWASHING SINK or the handle of a restroom door.
- (D) If APPROVED and capable of removing the types of soils encountered in the FOOD operations involved, an automatic handwashing facility may be used by FOOD EMPLOYEES to clean their hands or surrogate prosthetic devices.

# PROPER HANDWASHING

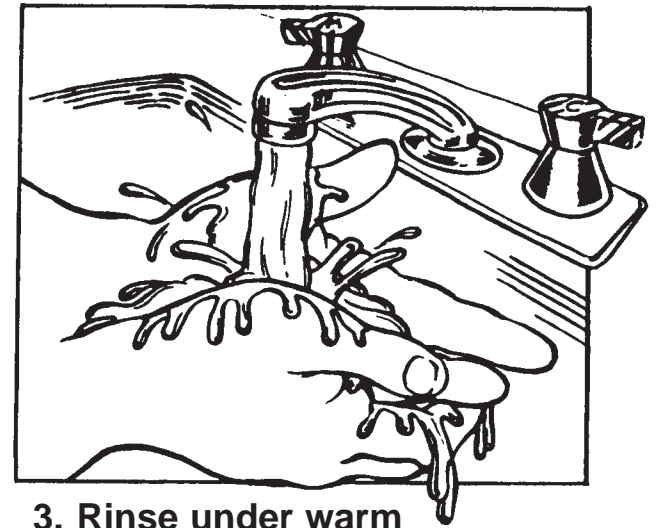
ILLINOIS DEPARTMENT OF PUBLIC HEALTH



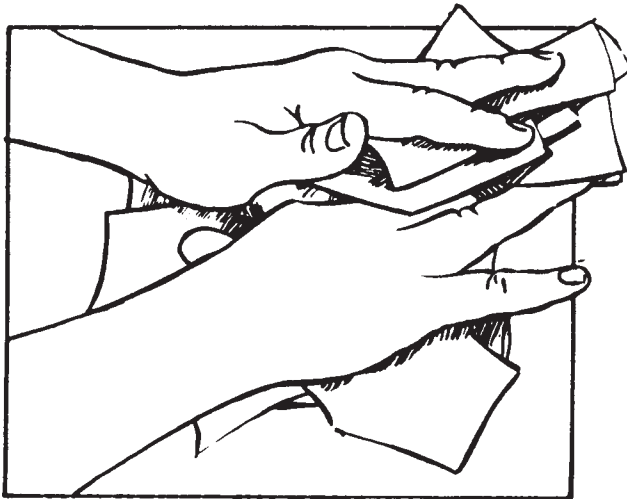
1. Wet hands with soap and warm water.



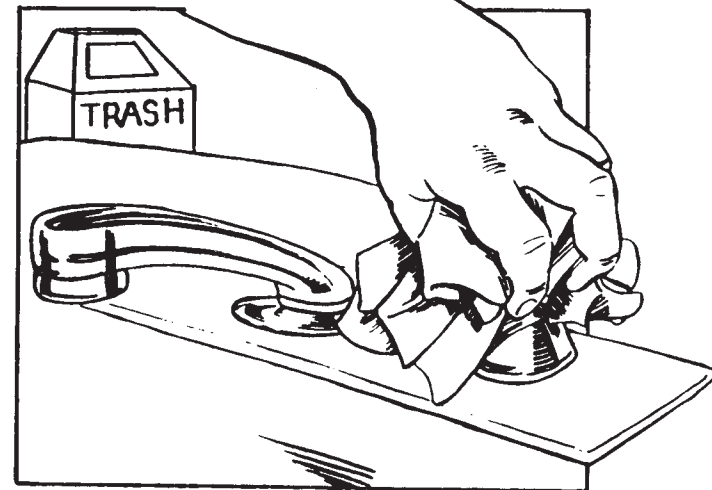
2. Rub hands for 20 seconds. Get under fingernails and between fingers.



3. Rinse under warm running water.



4. Dry hands on your own clean towel.



5. Turn off water with paper towel. Throw towel away.