

Whiteside County Health Department

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Division of Environmental Health
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Pre-opening Requirements for Food Service Establishments

Upon opening or re-opening a food service establishment in Whiteside County, the establishment must meet the requirements of the current Illinois Food Service Sanitation Code before a license can be issued. Contained in this document are some of the requirements of the Illinois Food Service Sanitation Code.

▶ **Walls, Floors & Ceilings**

Walls, floors and ceiling coverings must be constructed from light colored, smooth, durable, and easily cleanable materials. The wall coverings behind the dishwashing equipment must be fiberglass (sanitary) board or stainless/galvanized steel. The floor wall joints must be finished with rubberized coving (mopboard).

The floor must be finished with a durable grade of linoleum, commercial(plastic) tile, terrazzo, or ceramic (carpet is prohibited). If smooth and crack free, a cement floor can be sealed with an epoxy sealant.

▶ **Equipment**

All cooling and freezing units must be commercial grade and approved by the National Sanitation Foundation and must also be provided with accurate thermometers.

Either a commercial dishwashing machine must be installed and/or a 3 compartment sink complete with drain boards installed on both sides. The sink or machine must be large enough to accommodate the facility's largest pot or pan.

A properly sized grease interceptor or trap must be installed at the waste plumbing for the utensil washing facilities. Waste plumbing from these facilities must also have indirect drainage (consult a licensed plumber).

All cook line equipment must be floor mounted or mounted 6" off the floor on casters.

A ventilation hood, large enough to accommodate all cooking equipment in terms of depth and length, must be installed. The hood must have pitch-mounted, removable filters and a guttering system for collecting grease. All shelving must be smooth and easily cleanable. Coverings such as contact paper or aluminum foil are not acceptable

▶ **Sinks**

A hand wash sink must be provided in the food preparation area complete with hand soap and paper towels.

A mop sink must be provided for the filling and disposal of mop water. This sink must be located in the establishment away from food storage and preparation areas.

▶ **Windows and Doors**

All exterior openings must be screened and permanently closed. All exit doors must also be equipped with self closing, tight-fitting screen doors.

▶ **Restrooms**

Provide handicap accessible male and female restrooms complete with ventilation, hand soap, paper towels, hot and cold running water, lidded trash receptacles, and self closing doors.

▶ **Lighting**

Lighting in all food preparation and utensil washing areas must equal or exceed 20 foot candles of light (consult an electrician). All lighting in the food preparation and food storage areas must be shielded or equipped with shatter proof bulbs.

▶ **Dumpsters**

All dumpsters, including grease dumpsters, must be located on an impervious surface such as asphalt or concrete.

▶ **Floor Plan**

A floor plan of the establishment which reveals these requirements and their location must be submitted prior to construction.

▶ **Menu**

A copy of the menu must be provided. If you plan to serve under-cooked animal foods (eggs over-easy, rare steaks or burgers, etc.) A consumer warning statement must be provided as a table tent, or directly on the menu (see below).

Consumer Advisory

The Illinois Department of Public Health advises that eating raw or undercooked meat, poultry, eggs or seafood poses a health risk to everyone, but especially to the elderly, young children under age 4, pregnant women, and other highly susceptible individuals with compromised immune systems. Thorough cooking of such animal foods reduces the risk of illness. For further information, contact your physician or public health department.

John R. Lumpkin, M.D., M.P.H., Director, Illinois Department of Public Health

▶ **Certification**

In addition to the above mentioned requirements, at least one full-time supervisor must be certified in food sanitation prior to the establishment opening.

***If you have any questions regarding these requirements, please give our office a call.
Office hours are 8 a.m. to 5 p.m., Monday through Friday***