

COVID-19 Vaccine

United Center vaccination site opens March 10. Seniors 65+ can register starting March 4. Getting vaccinated will help keep you from getting the COVID-19 illness and may also protect people around you. Learn more at [Learn more at Chicago.gov/COVIDVax](#).



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Understand Health Code Requirements for Food Establishments

The Chicago Department of Public Health (CDPH) is committed to protecting the public's health by conducting science-based inspections of all food establishments. CDPH Sanitarians conduct inspections for new businesses, existing businesses and in response to a complaint.

There are Different Types of Health Inspections

Business License Health Inspections

New food establishments, or a transfer of ownership, that are applying for a business license must pass a health inspection by CDPH before the license will be issued. After an application for a license has been filed with the [Department of Business Affairs and Consumer Protection](#), a health inspector from the CDPH will contact the applicant to arrange for an inspection. The applicant can schedule an appointment with the Health representative at the Department of Business Affairs and Consumer Protection at 312.744.5430, 312.74.GOBIZ (744.6249).

During the inspection, the health inspector will assess the types of food that will be prepared and the methods used for preparing and serving the food. This information will be used to assign a 'risk-level' – risk 1, 2 or 3 – to the food establishment. This risk level will be used to determine how frequent a food establishment needs to be inspected.

Routine Health Inspections

Once a food establishment is licensed and operating, a health inspector will periodically conduct unannounced inspections. The frequency of these inspections is based on the risk level assigned to the establishment.

In general, risk 1 establishments are inspected twice per year, risk 2 establishments once per year, and risk 3 establishments every other year. If problems are identified, the establishment may face fines or possible closure, depending on the severity of the problems.

Complaint-Based Health Inspections

CDPH receives around 4,000 complaints against food establishments each year. In response, CDPH health inspectors conduct unannounced inspections at the establishment.

Ways to Prepare for a Health Inspection

You should know what to expect, here are some ways to prepare:

Service Facts

Department:

Public Health

Health Inspections

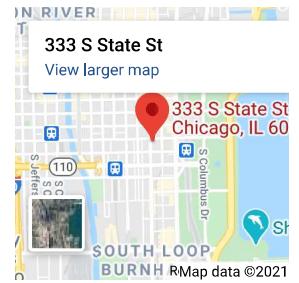
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- Download the Chicago Municipal Code that outlines all of the requirements that food establishments must meet: [City of Chicago Municipal Code \(chapters 4-8, 7-38, 7-40, and 7-42\)](#) and the [Chicago Board of Health Rules and Regulations](#).
- Attend a free Inspection workshop geared towards new businesses, offered once a month by the Department of Business Affairs and Consumer Protection: [monthly workshop offered by the Department of Business Affairs and Consumer Protection](#).

Report/File Request	+
Sign up for/Volunteer	+

Health Code Violations

During routine inspections, or in response to a complaint a health inspector may issue one or more citations to the food establishment. These citations are based on the following violations:

Priority Violations

This category includes such occurrences as:

- Inadequate storage temperatures
- Improper food handling practices
- Improper personal hygiene
- Rodent and/or insect infestation
- Lack of hot running water

Priority violations create an **immediate health hazard** that carry a high-risk of causing food-borne illness. Priority violations must be corrected immediately; if they cannot be corrected immediately, the license will be suspended, and the food establishment must close. Once the violations are corrected, the food establishment operator must sign an affidavit stating the violations have been corrected, and schedule a follow-up inspection. All violations must be corrected in order for the establishment to reopen.

Priority Foundation Violations

This category includes such occurrences as:

- Potentially hazardous foods improperly thawed
- Re-serving food previously served to another customer
- Food not properly protected from contamination during storage, preparation, display, service, or transportation
- Inadequate pest control

Priority Foundation violations create a **potential health hazard** if not corrected in the timeframe specified by the health inspector. If serious violations are identified, an unannounced follow-up inspection will be conducted by the health inspector at a later date.

Core Violations

Core violations include such occurrences as:

- Poorly constructed or maintained walls, ceilings or floors
- Improper storage of soiled and clean linens, coats, and aprons

Core violations **do not pose an immediate threat to the public's health**. A follow-up inspection is not performed if there are only Core violations. No citations are issued for Core violations.

The City of Chicago has adopted a new food code rules to better ensure food safety.

For all inspections completed after July 1, 2018 the Chicago Department of Public Health
will use the following check list.

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

SUPERVISION

- Person in charge present, demonstrates knowledge, and performs duties
- City of Chicago Food Service Sanitation Certificate

EMPLOYEE HEALTH

- Management, food employee and conditional employee; knowledge, responsibilities and reporting
- Proper use of restriction and exclusion
- Procedures for responding to vomiting and diarrheal events

GOOD HYGIENIC PRACTICES

- Proper eating, tasting, drinking, or tobacco use
- No discharge from eyes, nose, and mouth

PREVENTING CONTAMINATION BY HANDS

- Hands clean & properly washed



9 No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed

10 Adequate handwashing sinks properly supplied and accessible

APPROVED SOURCE

11 Food obtained from approved source

12 Food received at proper temperature

13 Food in good condition, safe, & unadulterated

14 Required records available: shellstock tags, parasite

PROTECTION FROM CONTAMINATION

15 Food separated and protected

16 Food-contact surfaces: cleaned & sanitized

17 Proper disposition of returned, previously served, reconditioned & unsafe food

TIME/TEMPERATURE CONTROL FOR SAFETY

18 Proper cooking time & temperatures

19 Proper reheating procedures for hot holding

20 Proper cooling time and temperature

21 Proper hot holding temperatures

22 Proper cold holding temperatures

23 Proper date marking and disposition

24 Time as a Public Health Control; procedures & records

CONSUMER ADVISORY

25 Consumer advisory provided for raw/undercooked food

HIGHLY SUSCEPTIBLE POPULATIONS

26 Pasteurized foods used; prohibited foods not offered

FOOD/COLOR ADDITIVES AND TOXIC SUBSTANCES

27 Food additives: approved and properly used

28 Toxic substances properly identified, stored, & used

CONFORMANCE WITH APPROVED PROCEDURES

29 Compliance with variance/specialized process/HACCP

GOOD RETAIL PRACTICES

SAFE FOOD AND WATER

30 Pasteurized eggs used where required

31 Water & ice from approved source

32 Variance obtained for specialized processing methods

FOOD TEMPERATURE CONTROL

33 Proper cooling methods used; adequate equipment for temperature control

34 Plant food properly cooked for hot holding

35 Approved thawing methods used

36 Thermometers provided & accurate

FOOD IDENTIFICATION

37 Food properly labeled; original container

PREVENTION OF FOOD CONTAMINATION

38 Insects, rodents, & animals not present

39 Contamination prevented during food preparation, storage & display

40 Personal cleanliness

41 Wiping cloths: properly used & stored

42 Washing fruits & vegetables

PROPER USE OF UTENSILS



- 43 In-use utensils: properly stored
- 44 Utensils, equipment & linens: properly stored, dried, & handled
- 45 Single-use/single-service articles: properly stored & used
- 46 Gloves used properly

UTENSILS, EQUIPMENT, AND VENDING

- 47 Food & non-food contact surfaces cleanable, properly designed, constructed & used
- 48 Warewashing facilities: installed, maintained & used; test strips
- 49 Non-food contact surfaces clean

PHYSICAL FACILITIES

- 50 Hot & cold water available; adequate pressure
- 51 Plumbing installed; proper backflow devices
- 52 Sewage & waste water properly disposed
- 53 Toilet facilities: properly constructed, supplied, & cleaned
- 54 Garbage & refuse properly disposed; facilities maintained
- 55 Physical facilities installed, maintained & clean
- 56 Adequate ventilation & lighting: designated areas used

EMPLOYEE TRAINING

- 57 IN OUT All food employees have food handler training
- 58 IN OUT Allergen training as required

CITY OF CHICAGO ORDINANCE COMPLIANCE

- 59 Previous priority foundation violation corrected
- 60 Previous core violation corrected
- 61 Summary Report displayed and visible to the public
- 62 Compliance with Clean Indoor Air Ordinance
- 63 Removal of Suspension Sign

Contact CDPH

Phone: 312.747.9884
TTY: 312.747.2374
333 S. State Street
Room 200
Chicago, IL 60604 (For 24-hour assistance or to report a public health issue,
call 311)

Quick Links

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