

Serving the
Townships of

Canteen
Cahokia Heights
East St. Louis
Stites

East Side Health District

Administrative Offices
650 N 20th Street
East St Louis, IL 62205
(618) 271-8722
Fax: (618) 271-0754

Members of Board

Mark Kern
Vanessa Chapman
Ricky Eastern, Sr.
Sally Rodriguez
Curtis McCall, Jr.

Attorney
Phillip Rice

December 16, 2024

GREETINGS!

Your current Retail Food Service Permit will **expire on December 31, 2024**. You will find your 2025 East Side Health District renewal application, [ordinance update](#) and **fee changes** in the enclosed materials. Your **completed application and payment** can be mail or submitted in person at: 650 N. 20th Steet, East St. Louis, IL. 62205. Our office hours are Monday-Friday, 8-12:45 p.m. and 2-4 p.m., excluding Holidays. ESHD accepts business checks, cashier's checks, money orders, credit cards (with \$2.00 nominal fee); personal checks are no longer accepted. **As of January 1, 2025, no establishment shall receive their 2025 permit until the following documentations are submitted: Certified Food Manager Certification (CFPM) Food Handler Certification, Hepatitis A vaccinations form, Employee Health Plan form, and a Procedure and Kit for Clean Up of Vomit and Diarrhea.**

In addition, you must **complete and submit the Certified Food Manager Verification and Hepatitis A Vaccination Notice forms** for your establishment. More information regarding CFPM's may be obtained at: [All Directory Listing \(ansi.org\)](#).

All **Certified Food Protection Managers (CFPMs)** working in a Category 1 & 2 restaurants must complete additional **Allergen Training Certification** using an approved allergen awareness training program. The certificate of course completion must be kept at the establishment, and displayed. CFPM, Food Handler, and Allergen certifications are required by the state and are listed as an item on the inspection report. More information can be obtained at: [Food Allergies \(illinois.gov\)](#).

A "**Food Handler**" means an individual working with unpackaged food, food equipment or utensils, or food-contact surfaces. A "food handler" does not include unpaid volunteers or temporary events. **Category 1 & 2 establishments** are required to have an ANSI- accredited Certified Food Protection Manager (CFPM) certification. In addition, anyone meeting that definition of a "food handler" that does not have a CFPM certification, must receive an **ANSI-accredited Food Handler Training**. More information can be found at: <http://dph.illinois.gov/topics-services/food-safety/food-handler-training>.

As a requirement of East Side Health District's Food Sanitation Ordinance, any individual working with unpackaged food, food equipment or utensils, or food-contact surfaces must have a **Hepatitis A vaccination** if they work more than 14 days in a calendar year (regardless if they are a volunteer, or not).


Food establishments are required to have an **Employee Health Plan and a Procedure** for the **Clean Up of Vomit and Diarrhea. Handwashing signs must be posted** in facility restrooms and near the handwashing sinks. Vomiting and diarrhea clean up procedures must be posted where they are accessible to applicable staff. These documents are available on our website: www.eastsidehealthdistrict.org.

Under the current 2022 FDA Code, Category I & II establishments must have a Person in Charge (PIC), who is a Certified Food Protection Manager (CFPM), **on duty at all times**. Please refer to: <http://www.dph.illinois.gov/topics-services/food-safety/retail-food> for details on the newly adopted FDA 2022 code.

Establishments which have a lapse in Certified Food Protection Management coverage will be given **30 days** to reinstate coverage before a violation will be noted on the inspection. New establishments **must have CFPM certification before** the opening inspection. It is the establishments responsibility to provide proof of the current CFPM coverage.

If you have any questions or concerns, please contact the Environmental Health Department at: (618) 271-8722, ext. 538, should you have any questions.

Sincerely,



Brian Wells, BS LEHP
Director of Environmental Health
East Side Health District
650 N. 20th Street
East St. Louis, IL. 62205
Office: (618) 271-8722, EXT. 112
bwells@eshd.org

Schedule A Food Permit Fees
FEE INCREASE

East Side Health District updated Food Permit fees shall be non-refundable, non-transferable.

Effective January 1, 2025 Fee Schedule

FEE TYPE	AMOUNT
Category 1 Annual Permit	\$ 300.00
Category 2 Annual Permit	\$ 300.00
Category 3 Annual Permit	\$ 200.00
Mobile Food Establishment Annual Permit	\$ 300.00
Annual Permit Late Fee (accrues each month)	\$ 100.00
Temporary Permit (1-3 days)	\$ 75.00
Temporary Permit (4-14 days)	\$ 100.00
Temporary Permit Late Fee (24-48 hours before event, additional fee)	\$ 50.00
Farmers/Flea Market Permit (per location/season)	\$ 250.00
Cottage Food Vendor Registration	\$ 50.00
Cottage Food Complaint Inspection	\$ 100.00
Plan Review Fee	\$ 200.00
Plan Review re-inspection (each time)	\$ 100.00
Change of Ownership or operating without a permit	\$ 100.00
Enforcement Penalty Maximum Fine	\$ 1,000.00
Re-Inspection Fee (failed inspection)	\$ 100.00

All fees will increase 5% increments on even number years starting in 2026.



2025 FOOD SERVICE PERMIT APPLICATION

All permits expire December 31st of each calendar year
Permits are NOT transferable

EAST SIDE HEALTH DISTRICT

EAST ST. LOUIS, ILLINOIS 62205

Ph: 618-271-8722 Ext: 538

Fax: 618-875-5038

Web: www.eastsidehealthdistrict.org

Payment: _____ Date: _____

Type of Payment: _____

Name of Business: _____

Address _____ City _____ Zip _____

Phone _____ Emergency Phone _____

Email _____ Hours of Operation _____

Name of Owner(s) _____

Owner(s) Address _____ City _____ Zip _____

Owner(s) Phone _____ Owner(s) Email _____

TYPE OF BUSINESS

- Individual Corporation Not for Profit (**NO FEE, must show IRS 501(c)(3) form**)
 Partnership Organization

TYPE OF FOOD SERVICES ESTABLISHMENT

- Restaurant/Kitchen Bakery Bar/Club Other _____
 Grocery/mini-mart School/Daycare Caterer
 Meat Hospital/Nursing-Rehab Mobile

FEE CATEGORIES

Category I & II Food Service Establishments that handles raw and ready to eat foods: \$300.00 _____

Category III Establishments where only pre-packaged foods are available or served: \$200.00 _____

Mobile Food Trucks (Restaurants on Wheels): \$300.00 _____

NOT FOR PROFIT (Must submitted current IRS 501c3 certificate with application.) **NO FEE** _____

*All payments **MUST** be mailed to the office or submitted in person at: 650 N 20th St., East St. Louis 62205. Payment may be made by: **CASH, MONEY ORDER, CORPORATE CHECK OR CREDIT CARD** (with a \$2.00 fee).

Application is hereby made for a Food Service Establishment to operate within ESHD Jurisdiction (East St. Louis, Stites, Cahokia Heights, and Canteen Townships) in St. Clair County, Illinois. By submitting this application, it is agreed that the establishment will comply with the provisions of the Basic Sanitation Standards applicable to this type of food handling establishment set forth by the Illinois Department of Public Health Food Service Sanitation Code 750 and the East Side Health District Food Sanitation Ordinance. It is further agreed that said food service establishment shall be open to inspection by the East Side Health District during normal working hours.

I affirm the above information is true to the best of my knowledge and belief.

Applicants Signature _____ Date _____

(Please see back for Notice of Late Fees and General Guidelines)

NOTICE OF FEES

LATE FEES:

Food Establishment permits **expire December 31st** of each calendar year.

Penalties for late payment shall be:

- **A \$100 late fee will** be assessed for **EACH** calendar month the permit **is past due** (Including Non-For-Profit).
- Legal Action will be taken once payments are 90 days past due or greater – late fees will continue to accrue after referred to legal counsel.

RE-INSPECTION FEES:

Food Establishments shall be charged a fee **\$100.00 for each additional re-inspection** conducted after the initial re-inspection.

Example: if you have a violation(s) and ESHD conducts a follow-up inspection, there is no charge for the 1st follow-up inspection; however, if your establishment needs additional re-inspection your establishment will be assessed \$100.00 fee for each additional re-inspection.

CHANGE OF OWNERSHIP (WITHOUT NOTICE OR OPERATING WITHOUT A PERMIT

Food Establishment will be charged \$100.00 fee for change of ownership (without notice) or operating without a permit. East Side Health District must be notified in writing of change of ownership.

All fees will increase 5% increments on even number years starting in 2026.

Hazards in Retail Food Establishments

Retail food establishments are required to **notify the health department** about specific hazards or situations that could impact public health, these requirements aim to control risks and ensure timely intervention. If hazard occurs during business hour (8:00 am – 4:30pm) contact the Environmental Health Department at East Side Health District 618-271-8722 ext: 538. **For all after hour emergencies contact Director Brian Wells at 618-409-7855.**

Situations Requiring Notification:

1. **Imminent Health Hazards:** Examples: Fire, outages, floods, sewage backups, shooting or other events that compromise food safety.
2. **Foodborne Illness or Contamination:** Reporting any known or suspected foodborne illness outbreak, contamination of food or equipment by toxic substances or physical hazards, employee communicable disease.
3. **Positive Results for Contaminated Food or Water:** Notification of any laboratory-confirmed positive results for pathogens (e.g., Salmonella, E. coli) in food or water served at the establishment.
4. **Changes in Water Supply or Sewage Disposal:** Any interruption or contamination of potable water supply or sewage disposal systems.
5. **Interruption of Critical Operations:** Events such as refrigeration failures or fire damage that could lead to unsafe food conditions.

General Guidelines:

CATEGORY I:

- a. Potentially hazardous foods are cooled, as part of the food handling operation at the facility.
- b. Prepare hot or cold food for more than 12 hours before serving.
- c. Potentially hazardous cooked and cooled foods are reheated.
- d. Prepare foods for off-premises service for which time-temperature requirements during transportation, holding and service are relevant.
- e. Extensively handle raw ingredients or have bare hand contact with ready to eat food.
- f. Serve immunocompromised individuals, where these individuals compromise the majority of the consuming population

CATEGORY II:

- a. Hot or cold foods are held at required temperatures for no more than 12 hours are restricted to same-day services.
- b. Foods are prepared from raw ingredients, using only minimal assembly.
- c. Foods that require complex preparation (whether canned, frozen or fresh prepared) are obtained from approved food-processing establishments

CATEGORY III:

- a. Only pre-packaged foods are available or served in the facility, and any potentially hazardous foods available are commercially pre-packaged in an approved processing plant
- b. Only limited preparation of non-potentially hazardous foods and beverages, such as snack foods and carbonated beverages, occurs at the facility
- c. Only beverages (alcoholic and non-alcoholic) are served at the facility

(See Front to verify application information)

Application Checklist

The following documentations must be submitted with Application:

- 2025 Application
- Correct Fee Amount for your Establishment
- Certified Food Manager Certification (CFPM)
- Allergen Certification for all CFPMs
- Food Handler Certification
- Hepatitis A Signature form (for all Employees)
- Employee Health Plan Signature form (for all Employees)
- Procedure for Clean Up of Vomit and Diarrhea
 - Vomit and Diarrhea Kit must be provided at the facility
 - Employees must be able to find kit and answer Inspectors questions
- Commissary agreement (Mobiles & hot dog carts only)

East Side Health District

Food Establishment Compliance Requirements

1. All food services establishments shall have a Certified Food Protection Manager. Certified Food Protection Managers working in a Category 1 & 2 facilities must have Allergen training.
2. All food handlers (any individual working with unpackaged food, food equipment utensils, or food-contact surfaces) are required to have ANSI approved Food Handler training. Individuals who hold a valid Certified Food Protection Manager (CFPM) are exempt.
3. All Certified Food Protection Managers and food-handlers must have obtained and provide documented proof of Hepatitis A vaccine.
4. All commercial kitchen facilities must be equipped with a three-compartment sink, supplied with pressured hot and cold running water, detergent, and sanitation solution.
5. Food temperatures shall be maintained in refrigeration at 41° F or below, freezer maintained at 0° F or below. Hot foods shall be maintained at 135° F or above.
6. Hand washing and good personal hygiene practices must be observed at all times; including no eating, drinking, or smoking in food preparation areas.
7. Provide a metal-stemmed thermometer, accurate to plus or minus 2° and reading 0-220° F for checking food temperatures. Thermometers shall be provided for all refrigeration units, freezer units, and hot-hold units.
8. All floors, walls and ceilings and all food contact surfaces must be smooth, durable, cleanable and constructed of a non-absorbent material.
9. Provide separate cleaning and sanitizing solution for wiping cloths, to clean and sanitize kitchen and food preparation surfaces. Provide an appropriate test kit for sanitizer.
10. Contact the local fire marshal, code enforcement (in your facility's jurisdiction of operation) and Illinois plumbing inspector to check for compliance with their rule's regulations.
11. All outer openings shall be tight fitting, self-closing doors. Any doors used for ventilation must have tight fitting screens.
12. Hand washing sinks shall be provided in food preparation areas supplied with: soap, paper towels, trash receptacle, a hand washing sign, and must be accessible at all times. *****Three compartment sinks cannot be used for handwashing.**
13. All restrooms shall have self-closing doors, covered waste basket, ventilation to the outside to protect from noxious odors, a hand-sink with soap and paper towels for sanitary drying of hands.
14. Conduct proper pest control to alleviate pest problems. Including sealing all outer openings to prevent pest entry (Shall provide invoice of pest control). Trash cans with food must have lids to prevent pest harborage.
15. Dumpsters shall be stored on a concrete or asphalt with lid kept closed at all times to prevent pest harborage.
16. All foods shall be stored at least 6 inches off the floor, excluding items in plastic bottles.
17. All lighting in food preparation areas must be shielded or shatterproof lighting.

(See back for list of websites below offers CFPM, food handler certification, and allergen certification)

Food Service Training Centers

The list of websites below offers certified food manager certification, food handler certification, and allergen certification:

1. **State food safety** www.statefoodsafety.com English, Español, 普通话, 한국어, Tagalog, Serbo-Croatia
2. **NEHA** <https://www.neha.org/food-safety-courses> English, Español
3. **NRFSP** www.NRFSP.com English, Español, Chinese
4. **SERVSAFE** www.servsafe.com English, Español
5. **PREMIER FOOD SAFETY** www.premierfoodsafety.com English, (Español), 한국어, 中文, and Việt
6. **SAFE FOOD TEST** www.safefoodtest.com English
7. **SAFEWAY** www.Safewayclasses.com English, Español, Chinese/Mandarin
8. **Always Food Safe - Food Manager Certification & Training** Always Food Safe Phone number 844-312-2011
9. www.tapseries.com/4u/swic (Still needs Illinois proctor for exam for cfpm)
10. www.eFoodhandlers.com LANGUAGES: English, Español \$10.00
11. www.safefoodtest.com LANGUAGES: English \$9.95
12. www.tapseries.com LANGUAGES: English, Español \$9.95

These Individuals offer training at your facility for groups or can schedule on-line training

1. **Carol C. Schlitt** (618) 977-7787 (at your facility) - carol@safeandsavorysolutions.com Serve Safe.
2. **Tim Hostert** (618) 615- 8205 (at your facility) Serve Safe or Prometric.
3. **Linda Petterson** (618) 466-9914 www.safefoodspecialist.com safefoodspecialist@gmail.com
4. **My Food Service License** (877) 590-5964 (Online) www.MyFoodServiceLicense.com Info@myfoodservicelicense.com
Languages offered: English/Spanish.
5. **O'C's Foodservice Quality Assurance & Education Company** 618-452-5383 2401 Washington Ave. Granite City, IL 62040 Online courses available. Call for dates and locations.
6. **Katkin - Safety Education for Professionals-** register online at www.katkinco.com
7. **Safe Food 101** – 618-406-4077 (8 hour class with proctored exam) Online courses available at www.safefood101.com Renee Robertson – renee@safefood101.com

Allergy Training

With the adoption of PA 100-0367 on August 25, 2017, amendments to the Food Handling Regulation Enforcement Act were made to include an Allergen Awareness Training requirement. If you are ever the **Person in Charge (PIC) of a Category I or II establishment you must be a CFPM and must show proof of completion of additional Allergen Training.** Allergen Training requirements can be satisfied by completing an online ANSI approved Allergen Training course. Allergen Training courses are approximately 1-2 hrs. Allergen Training is valid for three (3) year.

The Illinois Food Service Sanitation Manager Certification may have the 8 hrs. of training as an online course; however, the **EXAM IS A PROCTORED EXAM** and must be proctored by an Illinois Instructor.

(See back for East Side Health District Compliance Requirements)

East Side Health District

Food Certification Verification Acknowledgement

Date: _____

Food Facility: _____

Days and Hours of Operation: _____

A Certified Food Service Manager is present at all times the facility is handling PHFs: YES__ NO__

At least one full time Certified Food Service Manager is employed at this establishment: YES__ NO__

Certified Food Manager (CFPM)	Certification Number	Expiration Date

Food Handler	Certification Number	Expiration Date

Allergen	Certification Number	Expiration Date

Name: _____ Date: _____

(See back for Person in Charge Responsibilities)

Person In Charge (PIC)- Certified Food Protection Manager

Requirements according to the Illinois Food Service Sanitation Code:

The person in charge (PIC) has 4 duties:

1. **Must be present during all hours of food operation** 2-101.11 (A & B)
2. Must maintain a current certified food protection manager certification 20102.12
3. Demonstrate knowledge 2-102.11
4. Performs duties 2-103.11 (this is more commonly known as Active Managerial Control)

Demonstration of Knowledge

The PIC has three options for demonstrating knowledge. The PIC must meet at least one of these options:

1. Has a current certified food protection manager certification
2. Complying with the Illinois Food Service Sanitation Code by having no violations of priority items during the current inspection; or
3. PIC has correctly responded to questions as they relate to specific food operation:
 - Relationship between prevention of foodborne disease and personal hygiene
 - PIC responsibility for food employees with foodborne disease
 - Symptoms for foodborne disease
 - Time and temperature requirements for Time/temperature control for safety food (TCS)
 - Hazards from eating raw/undercooked meat, poultry eggs and fish
 - Cooking temperatures for meat, poultry, eggs and fish
 - Cold/hot holding, cooling and reheating temperatures/times
 - Relationship between prevention of foodborne disease and control of: cross contamination, hand contact with ready-to-eat foods, handwashing, maintaining food establishment clean and in good repair
 - Major food allergens
 - Relationship between food safety and equipment: sufficient in number and capacity, designed, constructed, located, installed, operated, maintained, and cleaned
 - Procedures for cleaning and sanitizing food contact surfaces
 - Water source and protection from backflow contamination
 - Identifying toxics in food establishment (storage and use)
 - Critical control points from purchasing through sales
 - Compliance with HACCP plan if required
 - Explain responsibilities of Code to: Food employees, conditional employees, other people in charge, regulatory authority
 - Explain how the PIC and employees comply with reporting exclusion or restriction of infected staff.

Performs Duties

PIC is to ensure employees are complying with the Illinois Food Service Sanitation Code. PIC trains, monitors and guides employees. Written procedures and plans where specified in the Code are maintained and implemented as required. PIC also ensures other authorized personnel such as maintenance and delivery people comply with the code.

By signing this document, you are aware that a CFPM with an Allergen certification will be present during all aspects of preparing, cooking, and serving food.

Name: _____ Date: _____

(See back to list certification)

Employee Health Responsibilities – including Volunteers

As the Permit Holder, Person in Charge (PIC), Food Employee or Conditional Employee you have an important role in providing safe food to the general public. All employees will report to the PIC any information about their health that can be related to **diseases that could be transmitted through FOOD**. The employee should provide information about the onset, the symptoms or the date of diagnosis without symptoms to reduce the risk of foodborne disease transmission.

The employee shall report if they have any of the following symptoms:

- a.) Vomiting
- b.) Diarrhea
- c.) Jaundice – yellow skin or yellow eye color
- d.) Sore throat with fever
- e.) A lesion containing pus, a boil or infected wound that is open or draining that is **on the hands or wrists, or face**, unless you have an impermeable cover over the lesion. A glove must be worn over the impermeable cover on the hands.

The employee shall report any illness, that is diagnosed by a Health Practitioner that relates to:

- a.) Norovirus
- b.) Hepatitis A virus
- c.) Shigella spp.
- d.) Shiga Toxin producing Escherichia Coli
- e.) Typhoid fever (caused by Salmonella Typhi)
- f.) Salmonella (nontyphoidal)

The employee has been **exposed to, or is the suspected source** of a confirmed disease outbreak, has consumed or prepared food implicated in the outbreak:

- a.) Norovirus within the past 48 hours of the last exposure
- b.) Shiga toxin producing Escherichia Coli or Shigella spp within the past 3 days of the last exposure.
- c.) Typhoid fever within the past 14 days of the last exposure
- d.) Hepatitis A virus within the past 30 days of the last exposure
- e.) Lives in the same household, works or attends a setting where there is a confirmed individual diagnosed with the previously mentioned pathogens.

The PIC must notify the Regulatory Authority when an employee is diagnosed with: Jaundiced, Norovirus, Shiga toxin producing Escherichia Coli or Shigella spp., Typhoid fever, Salmonella, or Hepatitis A.

The Person in Charge shall exclude or restrict any employee who exhibits or reports a symptom or diagnosed illness, including a history of exposure. The food employee shall comply with the exclusion or restriction. **The Person in Charge shall adhere to section 2-201.13 when removing, adjusting or retaining the Exclusion or Restriction of a Food Employee.**

Employee Acknowledgement

I understand that if I fail to meet the terms of this agreement, action could be taken by the food establishment, or the **East Side Health District** that may affect my employment.

Employee Name (please print): _____

Employee Signature: _____ Date: _____

Signature of Person in Charge: _____ Date: _____

(Please see back for Hepatitis A Notice)

Notice

HEPATITIS A VACCINATION

According to the East Side Health District Food Sanitation Ordinance Number 61-2001, Section 13, all food handlers must be vaccinated for Hepatitis A within two weeks of employment and proof of vaccination must be kept available for inspection.

This agreement declares you are aware of and understand the Hepatitis A vaccine requirement and are responsible for meeting the Hepatitis A vaccine requirement in regards to your food service establishment.

The following statement must be signed by the owner or person in charge of the food facility.

I have read and understand the Hepatitis A vaccine requirement set forth in the East Side Health District Food Sanitation Ordinance, Number 1-2001, Section 13

Employee Name

Establishment Owner/Person in Charge Signature

DATE

(Please see back for Employee Health Notice)

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East Side Health District

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Members of Board

Mark Kern
Vanessa Chapman
Ricky Eastern, Sr.
Sally Rodriguez
Curtis McCall, Jr.

Attorney
Phillip Rice

Commissary Agreement

A commissary is a base of operations for all mobile units and pushcarts. Each vehicle is required to operate from an approved commissary. Each vehicle must report **daily** to the commissary for food preparation, supplies, cleaning and servicing operations. All commissaries are required to have a current food establishment permit. This commissary agreement must be updated annually.

I agree to report daily to the commissary listed below. The facility will be providing the following **services**.
(Circle all that apply)

Fresh water supply
Chemical storage
Food preparation
Ware-washing equip

Food storage
Waste water disposal
Garbage disposal

Vehicle cleaning facilities

Owner's Name: _____

Business Name: _____

Business Address: _____

Signature: _____ Date: _____

Commissary Information

Commissary Name: _____ Title: _____

Commissary Owner: _____

Address: _____

Phone Number: _____

Signature: _____ Date: _____

Provide a copy of Commissary's permit and recent inspections report must be attached if not in East Side Health District: **(CHECK yes or no)** Yes _____ No _____

(ESHD Office use only)

Agreement approved: **(CHECK yes or no)** Yes _____ No _____

Food Control Representative Signature: _____ Date: _____

(Please see back for Commissary Agreement Rules)

East Side Health District Commissary Agreement Rules

A commissary is kitchen that acts as a basis of operations for food trucks/mobile units, pushcarts, temporary event, or outside catering business.

All commissaries are required to have a current food establishment permit and being in good standing. **This commissary agreement must be updated yearly.**

A commissary is only allowed to be used for **one individual food vendor** for food preparation, supplies, cleaning and serving operations unless you use a shared kitchen where space can be rented by the hour, or on a more permanent basis, for food storage, preparation, and cooking. Commissary kitchens are fully licensed commercial kitchens that comply with all relevant food safety standards and are regulated and inspected by the local health department.

All commissary agreements will be verified with each permitted food establishment offering their services upon submission of East Side Health District's Commissary Agreement Form to the Environmental Health Department.

Sincerely,



Brian Wells, BS LEHP
Director of Environmental Health

East Side Health District
650 N. 20th Street
East St. Louis, IL. 62205
Office: (618) 271-8722, EXT. 112
bwells@eshd.org

Clean-up and Disinfection for Norovirus ("Stomach Bug")

THESE DIRECTIONS SHOULD BE USED TO RESPOND TO ANY VOMITING OR DIARRHEA ACCIDENT

Note: Anything that has been in contact with vomit and diarrhea should be discarded or disinfected.



1 Clean up

- Remove vomit or diarrhea right away!**
 - Wearing protective clothing, such as disposable gloves, apron and/or mask, wipe up vomit or diarrhea with paper towels
 - Use kitty litter, baking soda or other absorbent material on carpets and upholstery to absorb liquid; do not vacuum material: pick up using paper towels
 - Dispose of paper towel/waste in a plastic trash bag or biohazard bag
- Use soapy water to wash surfaces that contacted vomit or diarrhea and all nearby high-touch surfaces, such as door knobs and toilet handles**
- Rinse thoroughly with plain water**
- Wipe dry with paper towels**

DON'T STOP HERE: GERMS CAN REMAIN ON SURFACES EVEN AFTER CLEANING!

2 Disinfect surfaces by applying a chlorine bleach solution


Steam cleaning may be preferable for carpets and upholstery. Chlorine bleach could permanently stain these. Mixing directions are based on EPA-registered bleach product directions to be effective against norovirus.

For best results, consult label directions on the bleach product you are using.

a. Prepare a chlorine bleach solution

Make bleach solutions fresh daily; keep out of reach of children; never mix bleach solution with other cleaners.

IF HARD SURFACES ARE AFFECTED...
e.g., non-porous surfaces, vinyl, ceramic tile, sealed counter-tops, sinks, toilets

 **3/4 CUP OF CONCENTRATED BLEACH** + **1 GALLON WATER**

CONCENTRATION - 3500 ppm

IF USING REGULAR STRENGTH BLEACH (5.25%), INCREASE THE AMOUNT OF BLEACH TO 1 CUP.

- Leave surface wet for at least 5 minutes**
- Rinse all surfaces intended for food or mouth contact with plain water before use**

3 Wash your hands thoroughly with soap and water

Hand sanitizers may not be effective against norovirus.

Facts about Norovirus

Norovirus is the leading cause of outbreaks of diarrhea and vomiting in the US, and it spreads quickly.

Norovirus spreads by contact with an infected person or by touching a contaminated surface or eating contaminated food or drinking contaminated water. Norovirus particles can even float through the air and then settle on surfaces, spreading contamination.

Norovirus particles are extremely small and billions of them are in the stool and vomit of infected people.

Any vomit or diarrhea may contain norovirus and should be treated as though it does.

People can transfer norovirus to others for at least three days after being sick.

IF CLOTHING OR OTHER FABRICS ARE AFFECTED...

- Remove and wash all clothing or fabric that may have touched vomit or diarrhea
- Machine wash these items with detergent, hot water and **bleach** if recommended, choosing the longest wash cycle
- Machine dry



Scientific experts from the U.S. Centers for Disease Control and Prevention (CDC) helped to develop this poster. For more information on norovirus prevention, please see <http://www.cdc.gov/norovirus/preventing-infection.html>.



co.somerset.nj.us/health



neha.org



waterandhealth.org



americanchemistry.com



cf.org

disinfect-for-health.org

Updated March, 2015

Clean Up & Disinfect For **NOROVIRUS** A STOMACH BUG

Act fast! Clean up any vomit or diarrhea immediately.



Only use hot water & bleach if fabric laundering directions permit



*If using regular strength bleach (5.25%), increase the amount of bleach to 1 cup.



Any vomit or diarrhea may contain norovirus and should be treated as though it does.

Cualquier vomito o diarrea puede contener norovirus y debe ser tratado como si lo hiciera.

Toute vomissure ou diarrhée peut contenir un norovirus et doit être traitée comme si elle en contenait.

任何呕吐或腹泻都可能含有诺如病毒，治疗时应视为含有诺如病毒处理。

Scientific experts from the U.S. Centers for Disease Control and Prevention (CDC) helped to develop this poster. For more information on norovirus prevention, please see <http://www.cdc.gov/norovirus/preventing-infection.html>.





NOTICE TO CONSUMERS

Please communicate any food allergies to an employee of this establishment and that employee shall communicate that food allergy information to the Person In Charge or Certified Food Protection Manager on duty at this establishment.



*This notice is mandated by PA 101-0495 (HB3018) 410 ILCS 625/3.08 effective 08/23/19

IOCI 20-297



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.

Ngozi O. Ezike, MD
Director
Illinois Department of Public Health



State of Illinois
Illinois Department of Public Health

NO SMOKING

Indoors or Within 15 Feet of Entrance



To file a complaint:

www.smoke-free.illinois.gov

866-973-4646

TTY 800-547-0466 (hearing impaired use only)



Smoke-Free Illinois Act 95-0017

IOCI 12-55



CALIBRATE THERMOMETERS OFTEN

Make sure temperatures are accurate!

ICE WATER METHOD

- Fill a large glass with crushed ice
- Add clean tap water until glass is full
- Stir mixture well
- Put thermometer or probe stem into ice water so the sensing area is completely submerged
- Wait 30 seconds
- Hold the adjusting nut securely with a wrench or pliers and rotate the head of the thermometer until it reads 32°F
- Wait 30 seconds, and recheck temperature

BOILING WATER METHOD

- Bring clean tap water to a boil in a deep pan
- Put thermometer or probe stem into the boiling water so the sensing area is completely submerged
- Wait 30 seconds
- Hold the adjusting nut securely with a wrench or pliers and rotate the head of the thermometer until it reads 212°F (100°C) or the appropriate boiling temperature
- Wait 30 seconds, and recheck temperature

notes...

Do not let the stem of the thermometer touch the bottom or sides of the glass or pan
The thermometer stem or probe must remain in the water
Press the reset button (if available) on a digital thermometer to adjust the readout



East Side Health District
Environmental Health Department

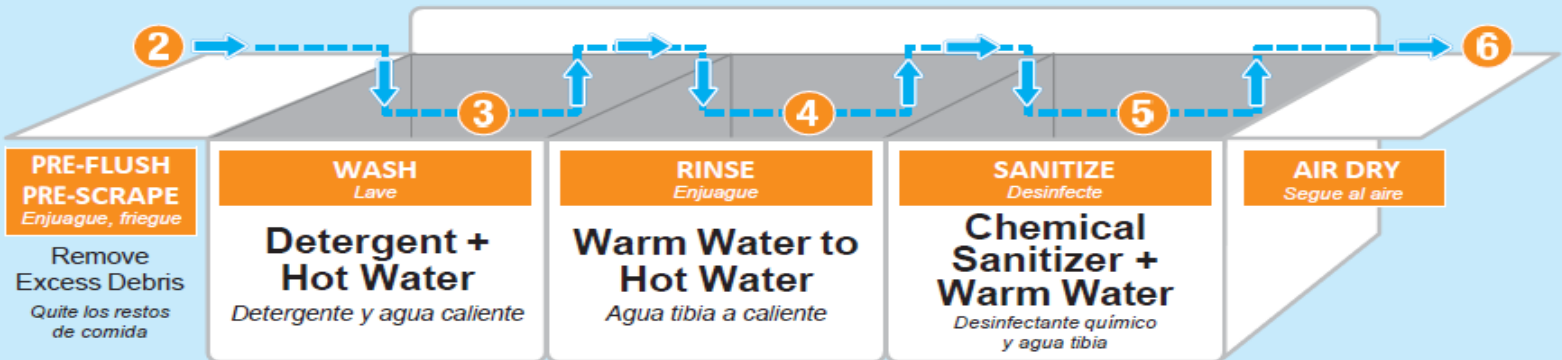
Phone: 618-271-8722 ext: 538
650 N. 20th Street, East St. Louis, IL 62205
www.eastsidehealthdistrict.org

Manual Warewashing (Chemical Sanitizing)

Pasos para lavar la vajilla a mano (limpiar con químicos)

1 Clean and Sanitize Sinks and Drainboards

Limpie y desinfecte los fregaderos y los escurrer platos



5 Sanitize

Desinfecte

(Water temperature equal to at least 75° F)
(la temperatura debe estar a o al menos a 75 grados F)

Chemical Sanitizer + Warm Water

Desinfectante químico y agua tibia

Chemical Type <i>Tipo de químico</i>	Approved Concentration <i>Concentraciones aprobadas</i>
Chlorine (<i>Cloro</i>)	...50 to 200 ppm
Quaternary Ammonia (<i>QUAT</i>) (<i>Amoniaco</i>)	...200 to 400 ppm
Iodine (<i>Yodo</i>)	...12.5 to 25 ppm



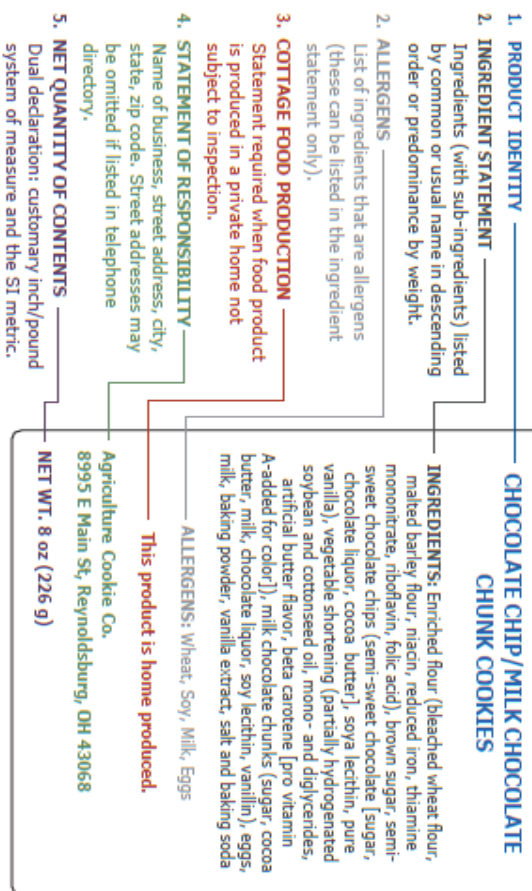
East Side Health District
650 N. 20th Street
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618-271-8722 ext: 538
ESHD Environmental Health website

PRODUCT LABELING

GOOD LABELING

- All items for sale in a can, package, or other container must be labeled with (see page 4 for an example of a label):
 - Common name of the food
 - List of ingredients (if more than 1 ingredient)
 - Weight (ounces, gallons, or pounds)
 - Name and address of Manufacturer, Packer, or Distributor
 - Allergens (if not already in the common name of the food)
 - Milk
 - Wheat
 - Soy
 - Eggs
 - Fish
 - Shellfish
 - Peanuts
 - Tree nuts
- Label must be in English. It may be labeled in a foreign language as long as English is also on the label.
- Safe handling instructions for raw meat.
- Make sure the label has all of these things when you are receiving packaged food items from the distributor.

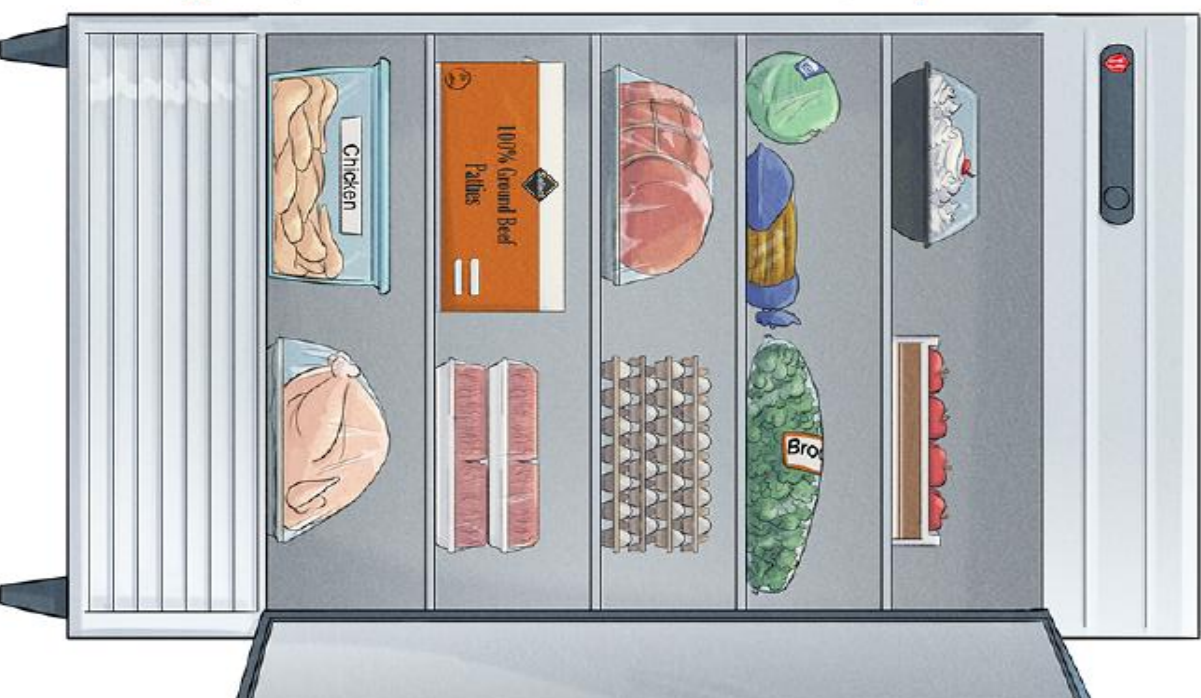
BASIC COMPONENTS FOR PRODUCT LABELING



Refrigerator Storage Chart

Always store ready-to-eat foods on the top shelf! Arrange other shelves by cooking temperature (highest cooking temperature on the bottom).

- Ready-to-Eat Foods (Top Shelf)**
- Lowest Cooking Temperature**
 - 135°F (57°C)**
Any food that will be hot held that is not in other categories
 - 145°F (63°C)**
Whole seafood; beef, pork, veal, lamb (steaks and chops); roasts; eggs that will be served immediately
 - 155°F (68°C)**
Ground, injected, marinated, or tenderized meats; eggs that will be hot held
 - 165°F (74°C)**
All poultry (chicken, turkey, duck, fowl); stuffing made with foods that require temperature control; dishes with previously cooked foods (casseroles)
- Highest Cooking Temperature**



East Side Health District Serving
Townships of
Cantzen, Cahokia Heights, East St
Louis, Stites Township

EAST SIDE HEALTH DISTRICT
650 N 20TH STREET
EAST ST LOUIS, IL 62205
www.eastsidhealthdistrict.gov
12/2024



COOL FOODS SAFELY

Keep germs from growing in your food...Use proper cooling methods!

IMPORTANT

Cool all hot foods from 135°F to 70°F in 2 hours or less then from 70°F to 41°F in 4 hours or less!



1 Ice Bath



2 Ice Wand



3 Shallow Pans
(not deeper than 2 inches)

Blast
Chiller



4



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East St Louis, Stites Township

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WASH HANDS

THIS SINK IS FOR HAND WASHING ONLY

EAST SIDE HEALTH DISTRICT