

# Food Service Establishment Categorization

The Fayette County Health Department shall annually conduct a category assessment for every food service establishment and retail food store operating in Fayette County, pursuant to the Local Health Protection Grant Rules established by the Illinois Department of Public Health. This assessment will result in the facility being placed into the appropriate category as it relates to food handling operations. The following criteria as prescribed in 77 Ill. Adm. Code Ch. 1, Sec. 615, will be utilized to classify establishments in Fayette County:

## CATEGORY 1

- whenever cooling of potentially hazardous foods occurs as part of the food handling operations at the facility;
- when potentially hazardous foods are prepared hot or cold and held hot or cold for more than 12 hours before serving;
- if potentially hazardous foods which have been previously cooked and cooled must be reheated;
- when preparing potentially hazardous food for off-premises service for which time-temperature 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;
- if vacuum packaging and/or other forms of reduced oxygen packaging are performed at the retail level; or
- whenever serving immunocompromised individuals, where individuals comprise the majority of the consuming population.

## CATEGORY 2:

- if hot or cold foods are held at required temperatures for no more than 12 hours and are restricted to the same day service;
- if preparing food from raw ingredients using 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

## CATEGORY 3:

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