

## CAT III—LOW RISK FACILITY: WHAT TO EXPECT WHEN WE ARE INSPECTING

### Illinois Food Code Sec. 750.100 Definitions, “Category III Facility”

#### **What is a Cat III—Low Risk Facility?**

A food establishment that presents a low relative risk of causing foodborne illness, based upon few or no food handling operations. Examples of Cat III establishments include convenience stores that serve only time/temperature controlled for safety (TCS) foods that are commercially prepackaged, such as milk or eggs, or a tavern that serves only beverages and non-time/temperature controlled for safety (TCS) snacks, such as popcorn. Cat III establishments are typically inspected annually by the Local Health Department. During these inspections, an Environmental Health Specialist will check that good food safety practices are in place. Ensuring the items below are in compliance can prevent costly follow-up fees and reinspection.

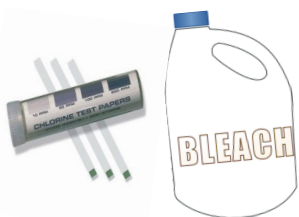


#### **During the Food Safety Inspection, the Person in Charge will be asked to Provide Proof of:**

- **Food Handler Training** -required for all paid staff that handle food contact surfaces, such as bartenders and dishwashers. *Note: employees at Cat III establishments that serve ONLY commercially prepackaged foods and drinks are not required to have food handler training.*
- **Vomit and Diarrheal Clean-Up Procedures** and supplies for the kit.
- **Food-Contact Safe Sanitizer** and **Proper Test Strips/Kit** to ensure sanitizer is being made to the proper concentration that both reduces pathogens and is safe for food-contact surfaces, such as shelving that holds TCS foods that are ready-to-eat (example: shelving that holds individually wrapped string cheese, ice cream bars).
- **Food Safe Temperatures** in cold holding units. Ensure that coolers that hold time/temperature controlled for safety (TCS) foods are being held at temperatures that decrease the potential for pathogen growth (frozen or  $\geq 41$  F).
- **Proper Pest Control** measures. Ensure the facility maintains clean floors, walls, ceilings, dumpsters, and other harborage areas to promote best practices and decrease attraction of pests.
- All **Handwashing** sinks are accessible for use and are stocked with the necessary supplies that allow proper handwashing to take place: *Soap, disposable paper towels, hot running water, signage, and trash bin.*

#### **Common Violation: No food-contact safe sanitizer and/or no sanitizer test strips**

- EPA registered, unscented, bleach is an inexpensive sanitizer that is safe for food-contact surfaces when the concentration is 100-200ppm (as measured by chlorine test strips).
- A typical spray bottle requires only 1-2 drops of bleach + water to be at a safe and effective concentration. Other approved sanitizers for use with food-contact surfaces include quaternary ammonium (“quats”) and iodine.
- Test strips can be purchased online or at most restaurant supply stores.



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