

Understanding Food Service Establishment Classification

Classification of the various establishments in our county is done utilizing the following information:

Section 750.10 of the Illinois Food Service Sanitation Code provides the following definitions:

Category I Facility means a food establishment that presents a high relative risk of causing food-borne illness, based on the large number of food handling operations typically implicated in food-borne outbreaks and/or the type of population served by the facility. Category I facilities include those where the following operations occur:

- Potentially hazardous foods are cooled, as part of the food handling operation at the facility;
- Potentially hazardous foods are prepared hot or cold and held hot or cold for more than 12 hours before serving;
- Potentially hazardous cooked and cooled foods must be reheated;
- Potentially hazardous foods are prepared for off-premises serving for which time-temperature requirements during transportation, holding and service are relevant;
- 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;
- Vacuum packaging and/or other forms of reduced oxygen packaging are performed at the retail level; or
- Immunocompromised individuals such as the elderly, young children under age four and pregnant women are served, where these individuals compose the majority of the consuming population.

Category II Facility means a food establishment that presents a medium relative risk of causing food-borne illness, based upon few food handling operations typically implicated in food-borne illness outbreaks. Category II facilities include those where the following operations occur:

- Hot or cold foods are held at required temperatures for no more than 12 hours and are restricted to same-day services;
- Foods are prepared from raw ingredients, using only minimal assembly; and
- Foods 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 III Facility means a food establishment that presents a low relative risk of causing food-borne illness, based upon few or no food handling operations typically implicated in food-borne illness outbreaks. Category III facilities include those where the following operations occur:

- 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;
- 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 and non-alcoholic) are served at the facility.

Chapter 10 - Food Safety of the Peoria County Municipal Code provides for the following information regarding inspections:

Sec. 10-16. - Frequency

At minimum, the health authority shall inspect each food establishment within Peoria County as follows:

Category I: Three (3) times annually.

Category II: Two (2) times annually.

Category III: One (1) time annually.

However, all categories and types of food establishments shall be inspected as many times as the health authority deems necessary to enforce the provisions of this chapter.