

*Adopted February 16, 1994
Amended November 21, 2001
Amended October 12, 2005
Amended May 23, 2007
Amended September 24, 2008
Amended October 27, 2009
Amended April 27, 2011*

KNOX COUNTY HEALTH ORDINANCE ARTICLE II FOOD SAFETY

SECTION A, GOAL:

The goal of this Ordinance is to assure the reduction or elimination of the risk for the transmission of communicable disease in the food service industry.

SECTION B, SCOPE:

In the achievement of this goal, the Knox County Food Safety Ordinance shall focus on the identification, reduction, and whenever possible, the elimination of factors in the food service operation which are critical to the creation of foodborne illness. The implementation of the Food Safety Ordinance shall include defining and regulating food service establishments (including taverns, bed and breakfast establishments, retail food stores, seasonal food establishments and temporary food establishments), the operation of such establishments, and requiring the permitting of such establishments within the limits of Knox County.

SECTION C, ADOPTION BY REFERENCE:

In addition to those provisions set forth herein, this Ordinance hereby adopts by reference the provisions set forth in the "State of Illinois, Food Service Sanitation Code 77 ILL. Adm. Code 750" and the provisions set forth in the "State of Illinois, Retail Food Store Sanitation Code 77 ILL. Adm. Code 760," the "Bed and Breakfast Act," and any subsequent amendments or revisions thereto, one copy of each shall be on file in the office of the Knox County Clerk.

SECTION D, PERMITS:

Beginning January 1, 1994 and every year thereafter, it shall be unlawful for any person or persons to operate a food-service establishment, retail food store, seasonal food establishment, temporary food establishment, or bed and breakfast establishment within the County of Knox, State of Illinois, who does not possess a valid permit issued by the Knox County Health Department. Only a person who complies with the requirements of this Ordinance shall be entitled to receive and retain such a permit. Permits shall not be transferable from one person to another person, nor shall said permit be applicable to any location, building, or place other than that for which it was issued. A valid permit

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shall be posted in every food establishment so as to be clearly visible to all customers. A valid permit is one that is not suspended, revoked, or expired.

1. Issuance of Permits: Any person desiring to operate a food service establishment, retail food store, seasonal food establishment, temporary food establishment, or bed and breakfast establishment, or to renew an expired permit, shall make written application for a permit on forms provided by the Health Department. Such applications shall include:

- a. the owner's full legal name, mailing address, and telephone number
- b. whether said owner is an individual, partnership, firm, or corporation
- c. establishment name, address, and telephone number
- d. signature of applicant
- e. type of establishment (i.e.: restaurant, retail store, tavern, school, mobile, bed and breakfast, deli, etc.)
- f. hours of operation
- g. manager's full legal name, mailing address, and telephone number
- h. any other information deemed necessary for the proper review of the application by the Health Department

2. Multiple Food Operations in One Facility:

- a. A single owner food service establishment or retail food store may be issued more than one permit for the facility under the following conditions:
 - i. All food operations receiving additional permits are independent of each other and have their own:
 - 1. Refrigeration space
 - 2. Food preparation area
 - 3. Dishwashing area
 - 4. Cooking area
 - ii. Each food operation receiving an additional permit pays the appropriate permit fee as assigned by their priority assessment.
 - iii. Each food operation receiving an additional permit would be responsible for meeting all appropriate rules and regulations set forth in this Ordinance.
- b. The issuance of new permits:
 - i. It shall be determined prior to opening as to whether a new establishment meets the qualifications to obtain additional permits. If the establishment meets the criteria for additional permits and is desired by the establishment, the permits shall be issued at the time of opening.
 - ii. Requesting of additional permits is a one-time opportunity and once a decision is made it will be permanent, unless the facility changes owners.

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3. Term: The permit term shall be twelve (12) months from the date of issuance, except temporary establishment permits which shall have an expiration date of not longer than seven (7) days after the date of issuance.

4. Fees: Permit fees shall be assessed annually for each permitted establishment and collected by the Health Department. Permit fees shall be based on the risk classification of the establishment.

a. Effective April 1, 2011 the permit fee schedule is as follows:

Category I	\$150.00
Category II.	\$125.00
Category III	\$105.00
Seasonal Food Establishment	\$75.00 (2-60 days)
	\$90.00 (61-90 days)
Temporary Food Establishment	\$0.00 (1 day)
	\$35.00 (2-7 days)

b. Provisions for annual permit fees shall not apply to:

- units of local government
- public or private schools
- charitable food pantries and soup kitchens

c. Permit fees will be non-refundable once a permit has been issued by the Health Department.

d. Annual renewal of permits shall be required for continued operation of the establishment. Any permit holder desiring to renew his/her permit shall make proper application on renewal forms provided by the Health Department and pay the appropriate annual fee.

e. All permit fees for the annual renewal of permits are due within fifteen (15) days prior to the permit expiration date. Establishments failing to submit the appropriate fee and renewal application prior to the permit expiration date shall be assessed a late payment penalty fee of \$35.00 in addition to the appropriate permit fee. Failure to submit the total fee required by the date of permit expiration will result in an expired permit and a request for cessation of food establishment operations by the Health Officer due to the lack of a valid permit. The Health Officer shall remove a permit, which has expired, from the establishment.

f. All seasonal and temporary food establishment permit applications are to be received by the Knox County Health Department no less than two (2) business days prior to the event date. Those establishments failing to submit the appropriate fee and application within two

(2) business days shall be assessed a late payment penalty fee of \$15.00 in addition to the appropriate permit fee.

- g. Any person who operates a food service establishment, retail food store, seasonal food establishment, temporary food establishment, and/or bed and breakfast establishment, whether it is a new facility or a change of ownership, prior to the issuance of a permit from the Health Department will be assessed a fifty-dollar (\$50.00) penalty fee in addition to the annual permit fee at the time of application.

5. Classification of Establishments: For every food establishment operating in Knox County, the Knox County Health Department shall assess the relative risks of creating a foodborne illness. This classification shall result in the facility being placed into a permit category as it relates to food safety. These permit categories are not meant to imply that any given establishment is less safe than others. The following criteria will be utilized to classify food establishments within Knox County.

- a. **Category I:** “Category I” means that a facility presents a high relative risk of causing foodborne illness based on the large number of food handling operations typically implicated in foodborne outbreaks and the type of population served by the facility. The following criteria shall be used to classify high risk facilities:
 - i. Whenever cooling of potentially hazardous foods occurs as part of the food handling operations at the facility;
 - ii. When potentially hazardous foods are prepared hot or cold and held hot or cold for more than twelve (12) hours before serving;
 - iii. If potentially hazardous foods which have been previously cooked or cooled must be reheated;
 - iv. When preparing potentially hazardous food for off-premises service for which time-temperature requirements during transportation, holding, and service are relevant;
 - v. 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;
 - vi. If vacuum packaging and/or other forms of reduced oxygen packaging are performed at the retail level; or
 - vii. Whenever serving immunocompromised individuals, where these individuals comprise the majority of the consuming population.
- b. **Category II:** “Category II” means that a facility presents a medium relative risk of causing foodborne illness based upon few food handling operations typically implicated

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in foodborne illness outbreaks. The following criteria shall be used to classify medium risk facilities:

- i. If hot or cold foods are not maintained at that temperature for more than twelve (12) hours and are restricted to same day service;
 - ii. If preparing foods for service from raw ingredients uses only minimal assembly; and
 - iii. 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.
- c. **Category III:** “Category III” means that a facility presents a low relative risk of causing foodborne illness based upon few or no food handling operations typically implicated in foodborne illness outbreaks. The following criteria shall be used to classify low risk facilities:
- i. Only pre-packaged foods are available or served in the facility, and any potentially hazardous foods available are commercially pre-packaged in an approved food processing plant;
 - ii. Only limited preparation of non-potentially hazardous foods and beverages, such as snack foods and carbonated beverages, occurs at the facility; or
 - iii. Only beverages (alcoholic or non-alcoholic) are served at the facility.

The Health Department may reclassify a food establishment based upon its experience with the facility (e.g., inspection history, number and frequency of violations, etc.) if in the opinion of the Health Officer, a health hazard will not result from such reclassification.

6. Seasonal Food Establishments: Food service establishments including food stands that operate at a fixed location for a period of time of not more than ninety (90) consecutive days must obtain a Seasonal Food Establishment permit from the Health Department prior to beginning operation. An opening inspection will be performed and all other subsequent routine inspections will be based on the risk categorization as outlined in Section D: Permits, 5. Classification of Establishments found within this Ordinance. The seasonal food establishment permit will go into effect September 1, 2011.

7. Temporary Food Establishments: Food service establishments including food stands that operate at a fixed location for a period of time of not more than seven (7) consecutive days in conjunction with a single event or celebration must obtain a Temporary Food Establishment permit from the Health Department prior to beginning operation. The permit fee shall be waived for single day events. However, an inspection may be performed at these single day events dependent on the type of food being prepared and served or the presence of an

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individual during the event who has participated in a food safety training class sponsored by the Health Department.

8. Permit Suspension: At any time the Health Officer determines that a permit holder or operator is not in compliance with the provisions of this Ordinance, he shall issue a notice

under the provisions of this Ordinance to the permit holder or operator. Said notice shall state the nature of the violation, and a reasonable time in which corrective action must be taken.

- a. In the event that such violation constitutes an immediate hazard to the public health, the aforesaid notice may also require the immediate suspension of the entire operation of the establishment or portions thereof. Any person to whom such notice is issued shall comply immediately therewith.
- b. Any person whose permit has been suspended may make application for a re-inspection for the purpose of reinstatement of the permit. Within two (2) days following receipt of the written request, including a signed statement by the applicant that in his/her opinion, the conditions causing suspension of the permit have been corrected, the Health Officer shall make a re-inspection. If the applicant is found to be in compliance with the Ordinance, the permit shall be reinstated.

9. Revocation: For repeated violations of those provisions of this Ordinance, which in the opinion of the Health Officer creates the possibility of a direct health hazard to the public, or for interference with the Health Officer in the performance of his/her duties, the permit may be permanently revoked. Prior to such action, the Health Officer shall notify the permit holder that the permit is subject to revocation and advise that the permit shall be permanently revoked at the end of ten (10) days following service of such notice via certified mail unless a request for a hearing is filed in accordance with provisions within this Ordinance within said ten (10) day period.

10. Cessation of Operations: Permits for all establishments shall automatically be revoked should the permit holder or operator fail to apply for a re-inspection for thirty (30) consecutive days of cessation of operation or suspension of permit. The permit holder must then make application for a new permit in accordance with the provisions of this Ordinance.

12. Exemptions: The following shall be exempt from the provisions of this Ordinance:

- a. Establishments which have only non-perishable and/or non-potentially hazardous food and whose principle order of business is not to sell food for human consumption.
- b. Roadside stands operated primarily for the sale of agricultural products.
- c. Temporary food establishments selling non-perishable and/or non-potentially hazardous foods.

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- d. Establishments which have only non-perishable and/or non-potentially hazardous food dispensed by vending machines.
- e. Facilities licensed and inspected by the Illinois Department of Corrections.

SECTION E, INSPECTIONS:

1. The Health Department shall conduct on-site inspections for each facility, which has been issued a permit at least as often as outlined by the following schedule:
 - a. Category I facilities shall receive three (3) inspections per year, or two (2) inspections per year if one of the following conditions is met:
 - i. A certified food service manager is present at all times the facility is in operation; or
 - ii. Employees involved in food operations receive a Hazard Analysis Critical Control Point (HACCP) exercise, in-service training in another food service sanitation area, or attend an educational conference on food safety or sanitation.
 - b. Category II facilities shall receive two (2) inspections per year.
 - c. Category III facilities shall receive one (1) inspection every year.
2. The Health Department shall provide consultation and/or on-site inspections for each temporary food establishment a minimum of one (1) time for each permit issued; and shall make as many additional inspections or re-inspections as are necessary for the enforcement of this Ordinance.
3. **Right of Entry:** After the Health Officer presents official credentials and provides notice of the purpose of, and an intent to conduct, an inspection, the person in charge of the food establishment shall allow the Health Officer to determine if the food-service establishment, retail food store, temporary food establishment, and/or bed and breakfast establishment is in compliance with this Ordinance by providing access to the establishment, allowing inspection, and providing information and records specified in this Ordinance and to which the Health Officer is entitled according to law, during the establishment's hours of operation and other reasonable times.
4. **Refusal of Entry:** If a person denies access to the Health Officer, the Health Officer shall:
 - a. Inform that person that:
 - i. The permit holder is required to allow access to the Health Officer as specified in this Ordinance.

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- ii. Access for the purpose of inspection is a condition of the acceptance and retention of a food-service establishment, retail food store, temporary food establishment, and/or bed and breakfast establishment permit to operate.
 - iii. If access is denied, an order issued by the appropriate authority allowing access, hereinafter referred to as an inspection order, may be obtained according to law.
 - b. If after the Health Officer presents credentials and provides notice, explains the authority upon which access is requested, and makes a final request for access, the person in charge continues to refuse access, the Health Officer shall provide details of the denial of access on an inspection report form.
 - c. If denied access to a permitted establishment, retail food store, temporary food establishment, and/or bed and breakfast establishment for an authorized purpose, and after complying with the Ordinance, the Health Officer may issue, or apply for an issuance of, an inspection order to gain access as provided in law.
- 5. **Report:** Whenever an inspection of an establishment is made, the findings shall be recorded on an inspection report.
 - a. The Health Officer shall document on an inspection report form the following information:
 - i. Administrative information about the food-service establishment's, retail food store's, temporary food establishment's, and/or bed and breakfast establishment's legal identity, street and mailing addresses, type of establishment and operation, inspection date, and other information such as type of water supply and sewage disposal, status of the permit, and personnel certificates that may be required; and
 - ii. Specific factual observations of violative conditions or other deviations from this Ordinance that require correction by the permit holder.
 - b. The Health Officer shall specify on the inspection report form the time frame for correction of the violations.
 - c. At the conclusion of the inspection and according to law, the Health Officer shall provide a copy of the completed inspection report and the notice to correct violations to the permit holder or to the person in charge, and request a signed acknowledgement of receipt. In the case that violations of this Ordinance are found, this inspection report shall serve as official notice to the permit holder or operator that the establishment is in violation of the provisions of this Ordinance.
- 6. **Refusal to Sign Report:** If a person refuses to sign the report, the Health Officer shall:

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- a. inform a person who declines to sign an acknowledgement of receipt of inspectional findings that:
 - i. an acknowledgement of receipt is not an agreement with findings,
 - iii. refusal to sign an acknowledgement of receipt will not affect the permit holder's obligation to correct the violation(s) noted in the inspection report within the time frames specified, and
 - a. a refusal to sign an acknowledgement of receipt is noted in the inspection report and conveyed to the Health Department's historical record for the food establishment, and;
 - iii. make a final request that the person in charge sign an acknowledgement receipt of inspectional findings.

7. Correction of Violations: Enforcement procedures for the correction of violations of this Ordinance shall be carried out in accordance with procedures established by the Knox County Board of Health.

- a. All violations of the High Risk nature as noted on the inspection report will require immediate or twenty-four (24) hour correction and follow-up inspections will be conducted within one (1) working day. For the purposes of this Article, High Risk violations shall mean, but not limited to, those violations of the "State of Illinois, Food Service Sanitation Code 77 ILL. Adm. Code 750," and the "State of Illinois, Retail Food Store Sanitation Code 77 ILL. Adm. Code 760," and any subsequent amendments thereto, adopted by reference herein, that involve the following, but not limited to:
 - i. Time and Temperature Management
 - ii. Cross-Contamination
 - iii. Wholesomeness and Adulteration
 - iv. Infected Employees
 - v. Employee practices
 - vi. Facilities to maintain product temperature
- b. All other violations noted on the inspection report will be corrected according to a compliance schedule as determined by the Health Officer and the permit holder.
- c. Verification and Documentation of Correction:
 - i. After observing at the time of inspection of a correction of a high-risk violation or deviation, the Health Officer shall enter the violation and information about the corrective action on the inspection report.

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ii. As specified in the Ordinance, after receiving notification that the permit holder has corrected a high-risk violation, or at the end of the specified period of time, the Health Officer shall verify correction of the violation, and document the information on an inspection report.

d. Except as specified in the Ordinance, the permit holder shall correct all other violations by a date and time agreed to or specified by the Health Officer.

8. Re-inspection Fees: Effective January 1, 2009, A food service establishment, retail food establishment, and/or bed and breakfast shall be assessed a “non-compliance” penalty fee of \$100.00 for the second re-inspection and \$200.00 for the 3rd and all subsequent re-inspections performed in order to determine compliance with this Ordinance.

a. For the purpose of this section, re-inspections will include the following:

i. The second and all subsequent follow-up inspections to determine correction / elimination of critical and/or major violations as defined by the Board of Health’s enforcement policy.

ii. All re-inspections as a result of a compliance conference as defined by the Board of Health’s enforcement policy.

iii. The second and all subsequent follow-up inspections conducted to determine correction / elimination of violations related to a valid request for service.

iv. The second and all subsequent temperature checks conducted to determine correction / elimination violations of the Code.

b. Re-inspections fees will not be assessed for the following:

i. Routine operational inspections.

ii. Inspections requested by the facility management.

iii. Education visits or workshops.

iv. Constructional surveys.

v. Disaster inspections

vi. Foodborne illness investigations.

vii. Complaint investigations except as outlined in 8a.iii above.

viii. Equipment consultations except as outlined in 8a.iv above.

c. The owner of the food establishment shall be billed for all “non-compliance” fees assessed during the month.

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- d. The owner of the facility will be responsible for paying the “non-compliance” within 30 days of the billing.
 - e. Failure to pay the “non-compliance” penalty fee shall result in the facility’s permit being revoked until such time as the fee is paid in full.
- 9. Public Information:** The Health Department shall treat the inspection report as a public document and shall make it available upon request, as provided by law.
- 10. Imminent Health Hazard**
- a. Except as specified in this Ordinance, a permit holder shall immediately discontinue operations and notify the Health Department if an imminent health hazard may exist because of an emergency such as fire, flood, extended interruption of electrical or water service, sewage backup, misuse of poisonous or toxic materials, onset of an apparent foodborne illness outbreak, gross unsanitary occurrence or condition, or other circumstances that may endanger public health.
 - b. A permit holder need not discontinue operations in an area of an establishment that is unaffected by the imminent health hazard.
- 11. Resumption of Operations:** If operations are discontinued as specified under the Ordinance or otherwise according to law, the permit holder shall obtain approval from the Health Officer before resuming operations.

SECTION F, EXAMINATION AND CONDEMNATION OF FOOD AND/OR EQUIPMENT:

- 1.** Food may be examined or sampled by the Health Officer to determine freedom from adulteration or misbranding. The Health Officer may, upon written notice to the permit holder, condemn or embargo any food, which he determines, or has probable cause to believe to be unwholesome or otherwise adulterated or misbranded. Condemned or embargoed food may be permitted to be suitably stored unless storage is not possible without risk to the public health; in which case, immediate destruction shall be ordered and accomplished.

It shall be unlawful for any person to remove or alter a condemnation or embargo order, notice, or tag placed on food/or food containers by the Health Officer, and neither such food nor containers thereof shall be relabeled, replaced, reprocessed, altered, disposed of, or destroyed without the permission of the Health Officer, except an order by a Court of competent jurisdiction. If the permit holder request a hearing as provided within the provisions of this Ordinance, and on the basis of evidence produced at such hearing, the Health Officer may vacate the condemnation or embargo order.

- 2.** Any potentially hazardous food found to be in the optimal temperature range of 46 to 139 degrees F for the growth of pathogenic foodborne bacteria by the Health Officer during an

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inspection of an establishment will be subject to immediate condemnation. The condemned food shall be held under embargo until it has been proved satisfactory for human consumption by a certified laboratory at the expense of the permit holder if the food product is not voluntarily destroyed immediately.

3. Where equipment used in the preparation of food products is found to be in a state of disrepair, unsafe, unsanitary, or unsuitable for use in the preparation, display, or service of food, such equipment shall be taken out of use and a hold order placed on said equipment by the Health Officer. Such equipment may not be put back into service until written permission is obtained

from the Health Officer. It shall be unlawful for any person to remove or alter a hold order, notice, or tag placed on equipment by the Health Officer. Such equipment will not be altered, disposed of, or destroyed without permission of the Health Officer except on an order of a Court of competent jurisdiction.

SECTION G, ADULTERATED FOOD:

No food service establishment, retail food store, bed and breakfast establishment, or temporary food establishment shall offer for sale or keep for the purpose of selling or offering for sale, any food of any kind intended for human consumption which is adulterated for any reason, or violate any rule or regulation as provided herein.

SECTION H, EMPLOYEE HEALTH:

When the Health Department has reasonable cause to suspect the possibility of disease transmission by any food service establishment, retail food store, bed and breakfast establishment, temporary food establishment, or an employee thereof, the Health Officer shall make such investigation as may be indicated, including the morbidity history of suspected employees and take appropriate action. The Health Officer may require any or all of the following measures:

1. The immediate exclusion of the employee from any food handling activities.
2. Restriction of the employee service to some area of the establishment where there will be no danger of transmitting disease.
3. Adequate medical and laboratory examinations of the employee and, if deemed necessary, other employees, and of his/her and/or their body discharges.
4. No employee shall be allowed to return to work in the establishment until the Health Officer certifies that the employee no longer presents a health hazard.

Any person to whom such an order is issued shall comply immediately therewith, failure to comply with such an order shall entitle the Health Officer to petition the Circuit Court for an order seeking compliance with any of all of the above measures. Pursuant to the Administrative search provisions

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of this Ordinance, the Health Officer shall be permitted to examine employee records to obtain pertinent information required to prevent the possibility of disease transmission.

SECTION I, FOOD OUTSIDE JURISDICTION:

Food from establishments outside the jurisdiction of the County of Knox, State of Illinois may be sold in the County if said establishments conform to the provisions of this Ordinance or to substantially equivalent provisions. To determine extent of compliance with such provisions, the Health Department may accept reports from responsible authorities and other jurisdictions where said establishments are located.

SECTION J, PLAN REVIEW:

1. **When Plans Are Required:** Any person who owns, or wishes to own, a food-service establishment, retail food store, and/or bed and breakfast establishment, shall submit to the Health Department properly prepared plans and specifications for review and approval before:
 - a. the construction of a food establishment;
 - b. the conversion of an existing structure for use as a food establishment;
 - c. the remodeling of a food establishment or a change of type of food establishment or food operation that plans and specifications are necessary to ensure compliance with this Ordinance.

2. **Contents of the Plans and Specifications:** The plans and specifications for a food establishment shall include the following information to demonstrate conformance with Ordinance provisions:
 - a. intended menu;
 - b. anticipated volume of food to be stored, prepared, and sold or served;
 - c. proposed layout, mechanical schematics, construction materials, and finish schedules;
 - d. proposed equipment types, manufacturers, model numbers, locations, dimensions, performance capabilities, and installation specifications;
 - e. other information that may be required for the proper review of the proposed construction/remodeling.

3. The Health Officer shall approve the plan and specifications, if they meet the requirements of this Ordinance. No food service establishment, bed and breakfast establishment, or retail food store shall be constructed, remodeled, or converted except in accordance with plans and specifications approved by the Health Officer.

4. **Pre-Opening Inspections:** Whenever plans and specifications are required by provisions of this Ordinance to be submitted to the Health Department, the Health Officer shall inspect the

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food service establishment, bed and breakfast, or retail food store prior to the beginning or resumption of operations to determine compliance with the approved plans and specifications and the requirements of this Ordinance prior to the issuance of a permit to operate.

5. Any person who fails to submit a plan review for a food-service establishment, retail food store, and/or bed and breakfast establishment as outlined in this Ordinance shall be assessed a fifty dollars (\$50.00) penalty fee and must have a plan review approved before a permit for operation can be issued by the Health Department.

SECTION K, VARIANCES:

The Health Department may grant a variance by modifying or waiving the requirements of this Ordinance if in the opinion of the Health Officer a public health hazard will not result from the issuance of the variance. If a variance is granted, the Health Department shall retain all pertinent information in its records for the establishment.

1. **Documentation of Proposed Variance and Justification:** Before a variance from a requirement of this Ordinance is granted, the information that shall be provided by the person requesting the variance and approved by the Health Department:
 - a. A statement of the proposed variance of the Rules and Regulations citing relevant code section numbers;
 - b. An analysis of the rationale for how the potential public health hazards addressed by the relevant code sections will be alternatively addressed by the proposal.
2. **Conformance with Approved Procedures:** If the Health Department grants a variance as provided under this section, the permit holder shall comply with the plans and procedures that are submitted and approved as a basis for the variance.
3. **Existing Construction and Equipment:** The Health Department may accept existing facilities or equipment that were in use before the effective date of this Ordinance and that do not fully meet all of the current code requirements for design and construction, if:
 - a. The facilities or equipment are in good repair and capable of being maintained in a sanitary condition;
 - b. Food contact surfaces are in good repair and capable of being kept in a condition not prejudicial to public health.
 - c. The facilities and equipment shall be brought into substantial compliance with current rules and regulations upon change of ownership.

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SECTION L, ADDITIONAL REQUIREMENTS:

1. If necessary to protect against public health hazards or nuisances, the Health Department may impose specific requirements in addition to the requirements contained in this Ordinance that are authorized by law.
2. The Health Department shall document the conditions that necessitate the imposition of additional requirements and the underlying public health rationale. The documentation shall be provided to the permit applicant or permit holder and a copy shall be maintained in the Health Department file for the food establishment.

SECTION M, AMENDMENTS TO ARTICLE:

This article can be changed by action of the Knox County Board at any meeting provided all appropriate notice and hearing requirements have been met.

SECTION N, FOOD SERVICE COMMITTEE:

Upon adoption of this Article by the Knox County Board, the Health Officer shall appoint a food service advisory committee. This committee shall be composed of representatives of the food service industry throughout Knox County. The food service advisory committee shall act as a liaison to the Health Department regarding the Food Service Safety Program and its impact on the food service industry.

SECTION O, PENALTIES:

Any person who violates any provision of this Ordinance shall be guilty of a Class B misdemeanor and, upon conviction thereof, shall be punished by a fine of not more than \$500.00 or other dispositions as provided in the United Code of Correction in effect now or hereafter amended.

SECTION P, EFFECTIVE DATE:

Upon adoption, this Article shall be in full force and effective as provided by law on September 1, 2011. Passed and adopted this 27th day of April, 2011 by the Knox County Board.

Clerk of the County Board
County of Knox, Illinois

Chairman of County Board
County of Knox, Illinois