

ORDINANCE 5292 – PASSED 4/16/18

These are Village Code 6-1 revisions to amend the Food Service Sanitation Code

Review Notes Guide

- **Highlighting are new words/numbers to be added or changed from existing.**
- ***Enlarged Italic Texts are used for explanation – not part of final ordinance***

Orland Park, IL Code of Ordinances

 **CHAPTER 1**
HEALTH CODE

SECTION

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6-1-1: ADMINISTRATIVE GENERAL PROVISIONS:

6-1-1-1: PURPOSE:

It is the purpose of this code to enhance public protection by targeting for education and enforcement those issues which are most commonly associated with the occurrence of foodborne illness.

(Ord. 4801, 3-4-13)

6-1-1-2: POWERS:

The Health Inspector shall be given specific power to make inspections and for that purpose may enter buildings, structures and premises to enforce the environmental health laws of the Village and to that end shall make such orders, requirements, decisions and determinations as are necessary to the enforcement of the environmental health laws.

(Ord. 4801, 3-4-13)

6-1-1-3: RULES AND REGULATIONS:

The current and subsequent editions of the Food Service Sanitation Code, as amended from time to time and promulgated by the Illinois Department of Public Health, are hereby adopted by reference. The (FDA) 2013 Food Code Chapters as referenced in the July 29, 2016 Food Service Sanitation Code are adopted by reference. Three (3) copies of the Illinois Department of Public Health Food Service Sanitation Code (77 Ill. Adm. Code 750) and 2013 Food Code shall be on file for public use, and have been for more than thirty (30) days prior to the passage of this section.

(Ord. 4801, 3-4-13) (Amd. Ord. 5131, 10-3-16)

6-1-1-4: AMENDMENTS TO 77 ILL. ADM. CODE 750:

The below listed Sections and Sub-sections are amended in the following respects:

- 1) Section 4-201.11 of the 2013 Food Code is amended to add at the end of the section: Food service equipment needs to be commercial grade and meet the standards regarding safe design, non-toxic materials, intended use, and workmanship established by one of the recognized accredited agencies for food service equipment unless otherwise approved by the Health Inspector upon inspection. These agencies include the National Sanitation Foundation International (NSF), Environmental Testing Laboratory (ETL), Underwriters Laboratories (UL-SAN), or Canadian Standards Association International (CSA). The trademark seal of one of these agencies is an indicator that the equipment is approved. Existing non-conforming equipment shall be replaced with conforming equipment when found in disrepair.

- 2) Section 6-501.111 of the 2013 Food Code is amended to add the following at the end of the section "All food service establishments in the Village of Orland Park must have a licensed Pest Control Service monthly."
- 3) Where said rules and regulations make any reference to plumbing facilities, The Plumbing Code of the Village, as amended, shall be applicable.
- 4) To the extent that when any ordinance of the Village sets forth a more stringent requirement than said rules and regulations, the more stringent requirement shall be applicable.
- 5) Section 6-501.115 of the 2013 Food Code is amended to add the following at the end of the section:

Pet dogs are allowed at the exterior areas in outdoor dining areas of food facilities if the following requirements are met:

- A) A separate entrance must be present where pets do not enter through the food establishment to reach the outdoor dining area.
- B) Warning signs must be posted at all entrances of the outdoor eating area identifying the patio as a "Dog Friendly Area."
- C) No food preparation shall be allowed at the outdoor dining area including dispensing/mixing of drinks.
- D) Pets shall not be allowed on tables or chairs.
- E) Pets shall remain on leashes.
- F) Food for the pets will not be permitted in the outdoor eating area.
- G) Water must be served in a single use disposable bowl by their owners.
- H) All surfaces of the patio must be cleaned and sanitized daily.
- I) Table tops and arms of chairs must be sanitized between each seating of patrons.
- J) In cases where excrement or other bodily fluids (urine, saliva, vomit) are deposited, an employee shall immediately clean and sanitize the affected areas
- K) Pets must not come in contact with multi-use or reusable utensils such as plates, silverware, glasses and bowls. Those items shall not be stored, displayed or preset at the outdoor dining area.
- L) Restaurant employees are prohibited from touching or petting dogs while working.
- M) Hand sanitizer or disposable towelettes will be present on table tops for patrons to use after handling their pets.
- N) Entrances into the restaurant from the outdoor eating area must remain closed immediately after employees and customer enter and exit the area. The use of air curtains instead of physical separation will not be allowed.

- O) Pets in poor health and exhibiting aggressive behavior must be excluded from the premises.

Food service facilities that do not adhere to the above listed requirements upon inspection will be restricted from allowing pets on their premises.

6) Section 5-104.11(B)(3) of the 2013 Food Code is amended to change “Water containers.” to “Water containers may be used to supply water for temporary and seasonal food service operations only.”

This statement is added to the code to eliminate any ambiguity from the food code regarding the ability to open a permanent food service establishment without an adequate and consistent source of water for hand washing and sanitizing.