DEPARTMENT OF PUBLIC HEALTH

NOTICE OF PROPOSED AMENDMENTS

- 1) <u>Heading of the Part:</u> Food Service Sanitation Code
- 2) <u>Code Citation:</u> 77 Ill. Adm. Code 750
- 3) Section Numbers: Proposed Action: 750.5 Amendment 750.4000 New Section 750.4300 New Section
- 4) <u>Statutory Authority:</u> Food Handling Regulation Enforcement Act [410 ILCS 625].
- 5) <u>A Complete Description of the Subjects and Issues Involved:</u> This rulemaking will establish the requirements and a certificate issuance process for Food Product Sampling Handlers for farmers' markets.

The economic effect of this proposed rulemaking is unknown. Therefore, the Department requests any information that would assist in calculating this effect.

The Department anticipates adoption of this rulemaking approximately six to nine months after publication of the Notice in the *Illinois Register*.

- 6) Published studies or reports, and sources of underlying data, used to compose this rulemaking: None
- 7) Will this rulemaking replace any emergency rulemaking currently in effect? No
- 8) Does this rulemaking contain an automatic repeal date? No
- 9) Does this rulemaking contain incorporations by reference? Yes
- 10) Are there any other proposed rulemakings pending on this Part? No
- 11) <u>Statement of Statewide Policy Objectives:</u> This rulemaking does not create or expand any State mandates on units of local government.
- 12) <u>Time, Place and Manner in which interested persons may comment on this proposed rulemaking:</u>

DEPARTMENT OF PUBLIC HEALTH

NOTICE OF PROPOSED AMENDMENTS

Written or e-mail comments may be submitted within 45 days after this issue of the *Illinois Register* to:

Elizabeth Paton Division of Legal Services Illinois Department of Public Health 535 W. Jefferson St., 5th floor Springfield, Illinois 62761

217/782-2043

e-mail: dph.rules@illinois.gov

- 13) <u>Initial Regulatory Flexibility Analysis:</u>
 - A) Types of small businesses, small municipalities and not for profit corporations affected: farmers wishing to offer samples of products they are selling at farmers' markets
 - B) Reporting, bookkeeping or other procedures required for compliance: None
 - C) Types of professional skills necessary for compliance: None
- 14) Regulatory Agenda on which this rulemaking was summarized: July 2014

The full text of the Proposed Amendments begins on the next page:

DEPARTMENT OF PUBLIC HEALTH

NOTICE OF PROPOSED AMENDMENTS

TITLE 77: PUBLIC HEALTH CHAPTER I: DEPARTMENT OF PUBLIC HEALTH SUBCHAPTER m: FOOD, DRUGS AND COSMETICS

PART 750 FOOD SERVICE SANITATION CODE

SUBPART A: GENERAL PROVISIONS

Section

750.5	Incorporated and Referenced Materials
750.10	Definitions
750.20	Inspections and Inspection Report
	SUBPART B: FOOD SUPPLIES
Section	
750.100	General
750.110	Special Requirements
750.120	General – Food Protection
750.130	General – Food Storage
750.140	Refrigerated Storage
750.150	Hot Storage
750.151	Ready-to-Eat Potentially Hazardous Food, Date Marking
750.152	Ready-to-Eat Potentially Hazardous Food, Disposition
750.153	Time as a Public Health Control
750.155	Damaged Food Containers
750.160	General – Food Preparation
750.170	Raw Fruits and Raw Vegetables
750.180	Cooking Potentially Hazardous Foods
750.185	Minimum Food Temperature and Holding Time Required Under Section 750.180(a)(2) for Cooking All Parts of Pork and Game Animals, Comminuted Fish and Meats, and Injected Meats
750.186	Oven Parameters Required for Destruction of Pathogens on the Surface of Roasts of Beef and Corned Beef
750.187	Minimum Holding Times Required at Specified Temperatures for Cooking All Parts of Roasts of Beef and Corned Beef
750.188	Plant Food Cooking for Hot Holding
750.189	Microwave Cooking
750.190	Dry Milk and Dry Milk Products

DEPARTMENT OF PUBLIC HEALTH

NOTICE OF PROPOSED AMENDMENTS

Liquid, Frozen, Dry Eggs and Egg Products

750.200

750.208	Preparation for Immediate Service
750.210	Reheating for Hot Holding
750.220	Nondairy Products
750.230	Product Thermometers
750.240	Thawing Potentially Hazardous Foods
750.250	Food Display and Service of Potentially Hazardous Food
750.260	Display Equipment
750.270	Reuse of Tableware
750.280	Dispensing Utensils
750.290	Ice Dispensing
750.300	Condiment Dispensing
750.310	Milk and Cream Dispensing
750.320	Re-Service
750.325	Special Requirements for Highly Susceptible Populations
750.330	General – Food Transportation
750.340	Public Health Protection
750.350	Preventing Health Hazards, Provision for Conditions Not Addressed
750.360	Variances
750.370	Justification for and Documentation of Proposed Variance
	SUBPART C: PERSONNEL
Section	
750.500	General – Employee Health
750.510	General – Personal Cleanliness
750.512	When to Wash Hands
750.514	Where to Wash Hands
750.516	Hand Antiseptics
750.520	General – Clothing
750.530	General – Employee Practices
750.540	Management Sanitation Training and Certification
750.550	Management Sanitation Certification Examination (Repealed)
750.551	Certification and Recertification Issuance
750.555	Change of Name or Address
750.560	Certificate Revocation or Suspension
750.570	Food Handler Training

SUBPART D: EQUIPMENT AND UTENSILS

DEPARTMENT OF PUBLIC HEALTH

Section	
750.600	General – Materials
750.610	Solder
750.620	Wood
750.630	Plastics
750.640	Mollusk and Crustacea Shells
750.650	General – Design and Fabrication
750.660	Accessibility
750.670	In-Place Cleaning
750.680	Thermometers
750.690	Non-Food-Contact Surfaces
750.700	Ventilation Hoods
750.710	General – Equipment Installation and Location
750.720	Table-Mounted Equipment
750.730	Portable Equipment
750.740	Floor-Mounted Equipment
750.750	Aisles and Working Spaces
	SUBPART E: CLEANING, SANITIZING, AND STORAGE OF EQUIPMENT AND UTENSILS
Section	
750.800	Cleaning Frequency
750.810	Wiping Cloths
750.820	Manual Cleaning and Sanitizing
750.830	Mechanical Cleaning and Sanitizing
750.840	Drying
750.850	Equipment, Utensil, and Tableware Handling
750.860	Equipment, Utensil, and Tableware Storage
750.870	Pre-Set Tableware
750.880	Single-Service Articles
750.890	Prohibited Storage Area
	SUBPART F: SANITARY FACILITIES AND CONTROLS
Section	
750.1000	General – Water Supply
750.1010	Transportation
750.1020	Bottled Water
750.1030	Water Under Pressure
. 2 3 . 2 3 2 3	

DEPARTMENT OF PUBLIC HEALTH

NOTICE OF PROPOSED AMENDMENTS

750.1040	Steam
750.1050	General – Sewage Disposal
750.1060	General – Plumbing
750.1070	Nonpotable System
750.1080	Backflow
750.1090	Grease Traps
750.1100	Drains
750.1110	General – Toilet Facilities
750.1120	General – Lavatory Facilities
750.1130	Containers – Garbage and Refuse
750.1140	Garbage and Refuse Storage
750.1150	Disposal of Garbage and Rubbish
750.1160	General – Insect and Rodent Control
750.1170	Protection of Openings Against Entrance of Insects and Rodents

SUBPART G: CONSTRUCTION AND MAINTENANCE OF PHYSICAL FACILITIES

Section	
750.1200	General – Floors
750.1210	General – Walls and Ceilings
750.1220	General – Cleaning Physical Facilities
750.1230	General – Lighting
750.1240	Protective Light Shielding
750.1250	General – Ventilation
750.1260	Special Ventilation
750.1270	Dressing Areas
750.1280	Lockers
750.1290	Poisonous or Toxic Materials Permitted
750.1300	Labeling of Poisonous or Toxic Materials
750.1310	Storage of Poisonous or Toxic Materials
750.1320	Use of Poisonous or Toxic Materials
750.1330	Personal Medications
750.1340	First-Aid Supplies
750.1350	General – Premises
750.1360	Living Areas
750.1370	Laundry Facilities
750.1380	Linens and Clothes Storage
750.1390	Cleaning Equipment Storage
750.1400	Animals

DEPARTMENT OF PUBLIC HEALTH

NOTICE OF PROPOSED AMENDMENTS

SUBPART H: MOBILE FOOD SERVICE

Section	
750.1500	General – Mobile Food Units
750.1510	Restricted Operation
750.1520	Single-Service Articles
750.1530	Water Systems
750.1540	Waste Retention
750.1550	Base of Operations
750.1560	Servicing Area
750.1570	Servicing Operations

SUBPART I: TEMPORARY FOOD SERVICE

Section	
750.1600	General – Temporary Food Service Establishments
750.1610	Restricted Operations
750.1620	Ice
750.1630	Equipment
750.1640	Water
750.1650	Wet Storage
750.1660	Waste Disposal
750.1670	Handwashing
750.1680	Floors
750.1690	Walls and Ceilings of Food Preparation Areas
750.1700	Single-Service Articles

SUBPART J: FOOD SERVICE SANITATION MANAGER CERTIFICATION

Section	
750.1800	General
750.1810	Instructor Approval
750.1812	Instructor Renewal
750.1814	Proctor Approval
750.1815	Instructor and Proctor Compliance and Enforcement Process
750.1820	Course Content
750.1830	Course Approval
750.1831	Alternative Training Methods
750.1835	Make Up Work (Repealed)

DEPARTMENT OF PUBLIC HEALTH

NOTICE OF PROPOSED AMENDMENTS

750.1836	Home Study (Repealed)
750.1837	Course Waiver (Repealed)
750.1838	Course Denial
750.1840	Reciprocity
750.1850	Certification Examination
750.1855	Testing Criteria (Repealed)
750.1860	Administration of Examination
750.1861	Class Enrollment Form (Repealed)
750.1862	Administration of Examination (Repealed)
750.1865	Monitors (Repealed)
750.1868	Cheating (Repealed)
750.1870	Re-test Class (Repealed)
750.1876	Dictionary (Repealed)
750.1880	Retake Examination (Repealed)
750.1890	Certificates (Repealed)
750.1895	Change of Address (Repealed)
	SUBPART K: REDUCED OXYGEN I
Section	

PACKAGING

Section	
750.2000	General
750.2010	Acceptable Products
750.2020	Employee Training
750.2030	Refrigeration Requirements
750.2031	Labeling – Refrigeration Statements
750.2032	Labeling – "Use By" Dates
750.2040	Safety Barriers
750.2041	Fish and Fishery Products
750.2042	Safety Barrier Verification
750.2050	Hazard Analysis Critical Control Point (HACCP) Program
750.2060	Precautions Against Contamination
750.2070	Disposition of Expired Product
750.2080	Dedicated Area/Restricted Access

SUBPART L: MEAT/POULTRY PROCESSING AND LABELING

Section	
750.3000	Exceptions
750.3100	Meat and Poultry Labeling
750.3200	Smoked Meat, Poultry and Other Food Products

DEPARTMENT OF PUBLIC HEALTH

NOTICE OF PROPOSED AMENDMENTS

750.3300 Curing of Meat and Poultry

SUBPART M: FOOD HANDLER TRAINING

Section	
750.3400	General Requirements
750.3410	Course Content
750.3420	Course Approval
750.3430	Requirements for Food Handlers

SUBPART N: FARMERS' MARKETS

Section	
750.4000	Definitions

<u>750.4300</u> Food Product Sampling Handler Certificate for Farmers' Markets

750.APPENDIX A	Retail Food Sanitary Inspection Report
750.APPENDIX B	Examination Date Notification Form (Repealed)
750.APPENDIX C	Class Enrollment Form (Repealed)
750.APPENDIX D	Permission to Retake Certification Examination Form (Repealed)
750.APPENDIX E	Monitor's Agreement Form (Repealed)

AUTHORITY: Implementing the Illinois Food, Drug and Cosmetic Act [410 ILCS 620] and the Sanitary Food Preparation Act [410 ILCS 650] and authorized by Section 21 of the Illinois Food, Drug and Cosmetic Act [410 ILCS 620/21] and Section 11.1 of the Sanitary Food Preparation Act [410 ILCS 650/11.1] and the Food Handling Regulation Enforcement Act [410 ILCS 625].

SOURCE: Adopted December 23, 1975; amended at 2 Ill. Reg. 19, p. 180, effective May 13, 1978; old rules repealed, new rules adopted and codified at 7 Ill. Reg. 1336, effective January 25, 1983; amended at 7 Ill. Reg. 16415, effective November 23, 1983; amended at 11 Ill. Reg. 2345, effective February 1, 1987; amended at 11 Ill. Reg. 18735, effective January 1, 1988; emergency amendment at 12 Ill. Reg. 14380, effective September 2, 1988, for a maximum of 150 days; amended at 12 Ill. Reg. 17918, effective December 1, 1988; amended at 13 Ill. Reg. 1819, effective January 30, 1989; amended at 13 Ill. Reg. 18888, effective December 1, 1989; amended at 14 Ill. Reg. 19975, effective January 1, 1991; amended at 14 Ill. Reg. 20535, effective January 1, 1991; amended at 16 Ill. Reg. 15995, effective October 1, 1992; amended at 17 Ill. Reg. 18588, effective October 15, 1993; amended at 20 Ill. Reg. 2171, effective January 20, 1996; amended at 20 Ill. Reg. 3210, effective February 5, 1996; amended at 22 Ill. Reg. 19009,

DEPARTMENT OF PUBLIC HEALTH

NOTICE OF PROPOSED AMENDMENTS

Ill. Reg. 2036: 2014; amende	5, effect ed at 38	998; amended at 32 Ill. Reg. 11980, effective July 10, 2008; amended at 37 ive December 6, 2013; amended at 38 Ill. Reg. 11775, effective May 21, Ill. Reg. 23109, effective November 20, 2014; amended at 39 Ill. Reg. e March 17, 2015; amended at 39 Ill. Reg, effective
Section 750.5	Incorp	oorated and Referenced Materials
a)	The fol	llowing State statutes materials are referenced in this Part:
	1)	Alternative Health Care Delivery Act [210 ILCS 3]
	2)	Nursing Home Care Act [210 ILCS 45]
	3)	Good Samaritan Food Donor Act [745 ILCS 50]
	4)	Hospital Licensing Act [210 ILCS 85]
	5)	Federal Food, Drug, and Cosmetic Act (21 USC 301)
	6)	Illinois Food, Drug and Cosmetic Act [410 ILCS 620]
	7)	Grade A Pasteurized Milk and Milk Products Act [410 ILCS 635]
	8)	Meat and Poultry Inspection Act [225 ILCS 650]
	9)	Sanitary Food Preparation Act [410 ILCS 650]
	10)	Freedom of Information Act [5 ILCS 140]
-	<u>11)</u>	Food Handling Regulation Enforcement Act (410 ILCS 625)
<u>b)</u>	The fol	llowing State administrative rules are referenced in this Part:
	<u>1</u> 11)	Control of Communicable Diseases Code (77 Ill. Adm. Code 690)
, :	<u>2</u> 12)	Salvage Warehouses and Stores for Foods, Alcoholic Liquors, Drugs, Medical Devices and Cosmetics Code (77 Ill. Adm. Code 725)

Illinois Plumbing Code (77 Ill. Adm. Code 890)

<u>3</u> 13)

DEPARTMENT OF PUBLIC HEALTH

- 4 14) Public Area Sanitary Practice Code (77 Ill. Adm. Code 895)
- 5 15) Drinking Water Systems Code (77 Ill. Adm. Code 900)
- <u>6</u> 16) Private Sewage Disposal Code (77 Ill. Adm. Code 905)
- 7 17) Water Well Construction Code (77 Ill. Adm. Code 920)
- <u>8</u> 18) Practice and Procedure in Administrative Hearings (77 Ill. Adm. Code 100)
- 19) Food Service Sanitation Code (77 Ill. Adm. Code 750)
- 9 20) Meat and Poultry Act (8 Ill. Adm. Code 125)
- 10) Certified Local Health Department Code (77 Ill. Adm. Code 600)
- b) The following materials are incorporated in this Part:
 - 1) Official Methods of Analysis of the Association of Official Analytical Chemists, 18th Edition, Association of Official Analytical Chemists (2006), 111 North Nineteenth Street, Suite 210, Arlington, Virginia 22209.
 - 2) Standard Methods for the Examination of Dairy Products, 17th Edition, American Public Health Association (2004), 8001 I Street, Washington, D.C. 20001-3710.
 - 3) The following Federal Regulations, Office of the Federal Register, National Archives and Records Administration (2005), U.S. Government Printing Office, 732 N. Capitol Street NW, Washington, D.C. 20401.
 - A) 9 CFR 1: Animals and Animal Products; Animal Welfare, Definition of Terms;
 - B) 9 CFR 301: Animals and Animal Products; Mandatory Meat Inspection, Definitions;

DEPARTMENT OF PUBLIC HEALTH

- C) 9 CFR 318: Animals and Animal Products; Mandatory Meat Inspection, Entry into official establishments; reinspection and preparation of products;
- D) 9 CFR 381: Animals and Animal Products; Mandatory Poultry Products Inspection, Poultry products inspection regulations;
- E) 21 CFR 110: Current Good Manufacturing Practice in Manufacturing, Packaging, or Holding Human Food;
- F) 21 CFR 133: Cheeses and Related Cheese Products;
- G) 21 CFR 131: Milk and Cream;
- H) 21 CFR 114: Acidified Foods;
- I) 9 CFR 317: Labeling, Marking Devices, and Containers;
- J) 21 CFR 170.39 Threshold of regulation for substances used in food-contact articles;
- K) 21 CFR 178 Indirect Food Additives: Adjuvants, Production Aides, and Sanitizers (as regulated for use as a food additive with conditions of safe use);
- L) 21 CFR 182 Substances Generally Recognized as Safe;
- M) 21 CFR 184 Direct Food Substances Affirmed as Generally Recognized as Safe; and
- N) 21 CFR 186 Indirect Food Substances Affirmed as Generally Recognized as Safe (for use in contact with food).
- 4) Conference for Food Protection "Standards for Accreditation of Food Protection Manager Certification Programs" (May 2014 April 2012) (available online at http://www.foodprotect.org/media/management/CFP%20FPMC%20April %202012%20Standards.pdf).

DEPARTMENT OF PUBLIC HEALTH

NOTICE OF PROPOSED AMENDMENTS

c) All incorporations by reference of federal regulations and the standards of nationally recognized organizations refer to the regulations and standards on the date specified and do not include any amendments or editions subsequent to the date specified.

(Source:	Amended at 39 Ill. Reg	g., effective)

SUBPART N: FARMERS' MARKETS

Section 750.4000 Definitions

"Act" means Food Handling Regulation Enforcement Act.

"Certified Local Health Department" means a local government agency that administers and assures health-related programs and services within its jurisdiction and is certified pursuant to Section 600.210 of the Certified Local Health Departments Code.

"Farmers' market" means a common facility or area where the primary purpose is for two or more farmers to gather to sell a variety of fresh fruits and vegetables and other locally produced farm and food products directly to consumers.

(Section 3.3(b) of the Act)

"Food product sampling" means food product samples distributed free of charge for promotional or educational purposes only. (Section 3.4(a) of the Act)

"Food product sampling handler" means any person who is engaged in performing tasks such as un-packaging, cutting, slicing, preparing or distributing food product samples to consumers at a farmers' market.

"Food sample" means an individual portion of food given to a consumer without charge to allow consumers to experience a small portion of the product.

"Local health department" means a local governmental agency that administers and assures health-related programs and services within its jurisdiction.

"Point of sale" means the physical location where food products are sold to customers.

DEPARTMENT OF PUBLIC HEALTH

NOTICE OF PROPOSED AMENDMENTS

(Source:	Added at 39 Ill.	Reg.	, effective	
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Section 750.4300 Food Product Sampling Handler Certificate for Farmers' Markets

- <u>a) Food Product Sampling Handler Certificate Application Requirements</u>
 - 1) Individuals possessing a valid Illinois Food Service Sanitation Manager Certification (FSSMC) shall submit the following:
 - <u>A)</u> Department application; and
 - B) Payment of the \$10 application fee.
 - 2) Individuals who do not possess a valid FSSMC shall submit the following:
 - A) Evidence of successful completion of a food handler training course as outlined in Subpart M.
 - B) Evidence of successful completion of Department farmers' market food sampling handler training;
 - <u>C)</u> Department application; and
 - D) Payment of the \$40 application fee.
- b) Certificate
 - 1) Food Product Sampling Handler Certificates issued to a FSSMC will be valid 36 months from the issue date.
 - 2) Food Product Sampling Handler Certificates issued to a non-FSSMC will be valid for 36 months from the date of the successful completion of the Department farmers' market food sampling handler training.
- <u>c)</u> Replacement certificates issued under this Subpart will:
 - 1) Be issued after the Department's receipt of a \$10 replacement fee; and
 - 2) Have the same expiration date as the original Food Product Sampling Handler Certificate.

DEPARTMENT OF PUBLIC HEALTH

- <u>All persons possessing a valid Food Product Sampling Handler Certificate shall display the certificate at the point of sale.</u>
- e) Suspension or revocation of a Food Product Sampling Handler Certificate
 - Any violation of this Subpart by the food product sampling handler that creates a potential health hazard shall result in suspension of the certificate by the Department or a certified local health department unless the violation can be corrected immediately during the inspection based on the inspector's professional judgment. The following procedures shall be followed for the suspension of a certificate:
 - A) The certified local health department shall notify the certificate holder in writing at the time of suspension, stating the reason for the suspension and corrective measures needed to reinstate the certificate.
 - B) The certificate holder shall apply, in writing, to the certified local health department responsible for suspending the certificate to request reinstatement of the certificate. If the certified local health department considers the violations to be corrected, the certificate shall be reinstated.
 - C) The certified local health department shall within five days after the suspension and certificate reinstatement notify the Department in writing of the suspension and certificate reinstatement. The certified local health department shall forward to the Department a copy of the inspection including the reason for suspension and resolution of the suspension, if any.
 - D) If the issue is not resolved, the holder of the certificate may apply for reinstatement of the certificate, in writing, to the Department to request a conference to determine whether the holder is in compliance with this Subpart.
 - 2) If the certificate holder receives two or more suspensions in a 12- month period, the Department will revoke the certificate. The Department will notify the certificate holder of the Department's intent to revoke the certificate and will provide an opportunity for a hearing in accordance

DEPARTMENT OF PUBLIC HEALTH

NOTICE OF PROPOSED AMENDMENTS

with Practice and Procedure in Administrative Hearings. If the certificate holder does not file a request for a hearing with the Department within 10 days following service of the notice, the certificate will be revoked.

<u>f)</u> <u>Exemption</u>

A vendor who possesses a food service establishment permit from the local health department is exempted from the training and permit requirements of this Subpart. A food service establishment permit is valid only in the jurisdiction of the issuing local health department.

(Source:	Added at 39	9 Ill. Reg.	, effective	
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