What is an Inspection Notice Placard?

Every Champaign-Urbana retail food establishment is required to display recent inspection results by posting a color-coded Inspection Notice placard near the food establishment entrance or other approved location. Placards can be seen at restaurants, grocery stores, food trucks, concession stands, day care kitchens, hospital kitchens, school cafeterias, correctional facilities, food pantries, nursing home kitchens, and other health-permitted establishments.

The posting of the Inspection Notice placards are being used to help promote consumer awareness and education, and to encourage food establishment operators to use proper food safety practices. Compliance status is quickly revealed through color, while violation categories that impact consumer health are located in the center of the Inspection Notice placard.

1. Although inspections are conducted at Champaign County food establishments outside of Champaign-Urbana, the Champaign County Board did not authorize posting of placards in other areas of Champaign County.

2. The Champaign-Urbana Public Health District does not inspect cottage food operations or the food establishments owned and operated by the University of Illinois.

Satisfactory Compliance (Green) Placard

A green placard means the food establishment was found to be in satisfactory compliance with the ordinances and applicable food service sanitation rules and regulations.

Re-inspection Required (Yellow) Placard

A yellow placard means less than satisfactory compliance. An opportunity is given to improve compliance (time for owner/manager to take corrective actions). A re-inspection is required to verify improvement to a satisfactory level.
Closure (Red) Placard

A red placard means the establishment is out of compliance with the ordinances and applicable rules and regulations to the extent that it poses an immediate threat to the health of the public, or because of a failure to act (e.g., did not pay health permit fee) resulting in a health permit suspension.

Foodborne Illness Risk Factors and Public Health Interventions

Ensuring that all food establishment employees follow the rules and regulations will help prevent illnesses and outbreaks associated with food contamination. Foodborne Illness Risk Factors (shown in orange) are improper practices or procedures identified as the most prevalent contributing factors to foodborne illness or injury. Public Health Interventions (shown in blue) are control measures that help prevent foodborne illness or injury. See each risk factor/public health intervention below and click on selected foodborne outbreak examples.

Employees Working While Ill

It is important for employees working in food establishments to be well while handling food. Food service employees who are working while ill (with symptoms of diarrhea, vomiting, fever, sore throat, and/or jaundice) should go home until these symptoms subside. Food handlers with infected cuts and/or burns on the hands and/or wrists are restricted from food handling until the infected area is properly covered or healed.

- Selected outbreak consequences of employee illness:
  - Norovirus Outbreak Associated with Ill Food-Service Workers, 2006
    http://www.cdc.gov/mmwr/preview/mmwrhtml/mm5646a2.htm
  - Foodborne Transmission of Hepatitis A, 2001
    http://www.cdc.gov/mmwr/preview/mmwrhtml/mm5224a2.htm
  - Staphylococcal Food Poisoning on a Cruise Ship, 1983
    http://www.cdc.gov/mmwr/preview/mmwrhtml/00000093.htm
  - Asymptomatic Food Handler and a Shigella sonnei Outbreak in a Day Care Center, 1992
    http://www.thefreelibrary.com/Investigation+and+control+of+a+Shigella+sonnei+outbreak+in+a+day+care...-a014983145
  - Restaurant Salmonella Enteritidis Outbreak Associated with an Asymptomatic Infected Food Worker, 2008
Poor Hygienic Practices

Poor hygienic practices are the personal actions that may transfer pathogens to food. For example, body fluids can be shared with someone else through food when a food handler eats, drinks, uses tobacco products, or tastes food more than once with the same utensil. Bacteria and viruses can also be spread from the food handler to someone else through nail-biting, handling of animals in the establishment, touching food-soiled work clothing, scratching the head with hands, placing fingers in or about the nose or mouth, uncovered coughing or sneezing, or other lapses in personal cleanliness.

- Selected outbreak consequences of poor hygienic practices:
  - Foodborne Hepatitis A, 1990-1992
    http://www.cdc.gov/mmwr/preview/mmwrhtml/00021180.htm
  - Restaurant-associated Outbreak of Giardiasis, 1992
  - Group A Streptococcal Throat Infection Outbreak and Pasta, 2006
  - Streptococcal Throat Infection Outbreak and Cabbage Salad, 1994

Allowing Contaminations by Hands

Hands are a vehicle for spreading germs and diseases. Proper hand washing reduces the spread of fecal-oral pathogens from the hands of the employee to foods. It also reduces the spread of other pathogens from environmental sources to food. Hand washing cannot be effective if, for example, there is no hand soap available to wash hands; hands are not washed when required; or when hand sinks are not accessible for use due to equipment or other items blocking the hand sink. Because hand washing alone may not be enough, preventing direct bare hand contact with ready-to-eat foods is an additional protection.

- Selected outbreak consequences of allowing contamination by hands:
  - Bare Hand Contact with Food – Salmonella Gastroenteritis Outbreak After a Wedding Reception, 2009
    http://www.cdc.gov/mmwr/preview/mmwrhtml/mm5934a1.htm?s_cid=mm5934a1_e
  - Bare Hand Contact with Ready-to-eat Food; Hand Washing Sink was not Conveniently Located – Outbreak of Norwalk-Like Virus Illness Gastroenteritis, 2002
Not Washing Hands After Handling Raw Venison – Non-O157 Shiga Toxin-producing *Escherichia coli* Associated with Venison, 2010  
http://wwwnc.cdc.gov/eid/article/18/2/11-0855_article

A *Salmonella* Enteritidis Outbreak Associated with an Asymptomatic Infected Food Worker; No Glove Use Policy, 2008  

Using Food from Unapproved Food Sources

Establishments are not allowed to use food that was produced, prepared, and/or processed from unapproved, unknown, or uninspected facilities. Examples include home-canned vegetables, foods prepared under the cottage food law, or meat from unknown sources. Also, foods that are adulterated or unsafe for consumption are included in this section.

- Selected outbreak consequences of using food from unapproved food sources:
  - Outbreak of Listeriosis Associated With Homemade Mexican-Style Cheese, 2000  
    http://www.cdc.gov/mmwr/preview/mmwrhtml/mm5026a3.htm
  - Outbreak of *Salmonella* Enteritidis Associated with Homemade Ice Cream, 1993  
    http://www.cdc.gov/mmwr/preview/mmwrhtml/00032543.htm
  - Uninspected Source; Salmonellosis and Meat Purchased at Live-Bird and Animal-Slaughter Markets, United States, 2007–2012  
    http://wwwnc.cdc.gov/eid/article/20/1/13-1179_article
  - Foodborne Botulism From Eating Home-Pickled Eggs, 1997  
    http://www.cdc.gov/mmwr/preview/mmwrhtml/mm4934a2.htm
  - Unapproved Egg Source; Eggs Were Ungraded, Cracked, Visibly Dirty, and/or Improperly Packaged; *Salmonella* Enteritidis Infections – Mobile Lunch Trucks — Canada, 2010–2011  
    http://www.cdc.gov/mmwr/preview/mmwrhtml/mm6228a2.htm

Allowing Cross-Contamination

Cross-contamination occurs when bacteria are transferred from raw foods to cooked or ready-to-eat foods (e.g. washed lettuce). Transfer can occur during transportation, storage, and/or handling. It is important to keep raw food separate from cooked and ready-to-eat food to avoid the issue of cross-contamination.

- Selected outbreak consequences of allowing cross-contamination:
  - Outbreak of *Campylobacter jejuni* Associated with Cross-Contamination of Food, 1996  
    http://www.cdc.gov/mmwr/preview/mmwrhtml/00051427.htm
Improper Chemical Storage, Labeling or Use

Proper chemical storage, labeling and use are imperative to reduce accidents occurring from consumption of chemicals. Storing chemicals such as medications or cleaning solutions that lack proper identification labels, wrong placement or storage of chemicals, or misuse of chemicals can be dangerous and potentially fatal.

- Selected outbreak consequences of improper chemical storage, labeling or use:
  - Iced Tea Laced with Lye, 2014
  - Methemoglobinemia Following Unintentional Ingestion of Sodium Nitrite from a Plastic Bag Labeled "Refined Iodized Table Salt", 2002
    http://www.cdc.gov/mmwr/preview/mmwrhtml/mm5129a2.htm
  - Copper Poisoning at a Private Home Within Two Hours of Ingesting Iced Tea, 2005
  - Galvanized Metal and Fruit Punch, 1982
    http://www.cdc.gov/mmwr/preview/mmwrhtml/00000082.htm
  - Methomyl Fly Bait and Salads, 2000
  - Common Food Pot for Powdered Milk and Insecticide, Peru, 1999

Inadequate Time and Temperature Control of Potentially Hazardous Foods

Holding potentially hazardous foods at improper temperatures for too long a time may allow pathogenic bacteria to reproduce rapidly and progressively to great numbers, thus putting someone who eats that food at risk for foodborne illness. It is essential for food to be cooked to
adequate temperatures and to be held for the adequate amount of time and at proper temperatures to avoid an issue of foodborne illness.

- Selected outbreak consequences of inadequate time and temperature control of potentially hazardous foods:
  
  - **Improper Hot Holding Temperatures**
    - Botulism Associated with Sautéed Onions, 1983
      [Link](http://www.cdc.gov/mmwr/preview/mmwrhtml/00000265.htm)
    - *Bacillus cereus* Outbreak Associated with Fried Rice, 1993
      [Link](http://www.cdc.gov/mmwr/preview/mmwrhtml/00025744.htm)
    - *Clostridium perfringens* Outbreak Associated with Roast Beef at a Wedding Reception, 1999
  
  - **Improper cooling**
    - *Clostridium perfringens* Outbreak Associated with a Casserole, 2008
      [Link](http://www.cdc.gov/mmwr/preview/mmwrhtml/mm5806a2.htm)
    - Staphylococcal Food Poisoning From a Turkey Buffet, 1986.
      [Link](http://www.cdc.gov/mmwr/preview/mmwrhtml/00000825.htm)
    - *Clostridium perfringens* Outbreak Due to Cold Chicken Sandwiches or Chicken Salad, 2010
      [Link](http://www.cdc.gov/mmwr/preview/mmwrhtml/mm6132a1.htm)
  
  - **Improper Cold Holding Temperatures**
    - *Shigella sonnei* Outbreaks Associated with Eating Fresh Parsley, 1998
      [Link](http://www.cdc.gov/mmwr/preview/mmwrhtml/00056895.htm)
    - Inadequate Refrigeration Associated with an Outbreak of Staphylococcal Food Poisoning from a Military Unit Lunch Party, 2012
      [Link](http://www.cdc.gov/mmwr/preview/mmwrhtml/mm6250a1.htm)
    - An Outbreak of Type A Botulism Associated with a Commercial Cheese Sauce, 1993
      [Link](http://www.ncbi.nlm.nih.gov/pubmed/8815754)
  
  - **Inadequate cooking**
    - Undercooking of Hamburger Patties and *E. coli O157:H7*, 1992-1993
      [Link](http://www.cdc.gov/mmwr/preview/mmwrhtml/00020219.htm)
    - Inadequate Deep-fat Frying and a *Salmonella* Outbreak, 1990
      [Link](http://www.ncbi.nlm.nih.gov/pmc/articles/PMC2271611/?page=1)
Inadequate Microwave Cooking of Frozen Meals and a Salmonella Outbreak, 2010
http://www.cdc.gov/mmwr/preview/mmwrhtml/mm6248a2.htm?s_cid=mm6248a2_w

Undercooked Moose Meat, Toxoplasma gondii, and an Unborn Baby’s Infection, 2013

No Display of Consumer Advisory Regarding Raw or Undercooked Foods

Food establishments serving raw or undercooked foods (sushi, undercooked eggs, rare steaks, etc.) should inform potential customers of the potential dangers of consuming raw or undercooked foods. It is especially important for young children, elderly individuals, and persons with a weakened immune system to be notified of raw or undercooked foods via consumer advisory. A lack of consumer advisory warning can result in serious consequences for individuals consuming raw or undercooked food.

- Selected outbreak consequences of no display of consumer advisory regarding raw or undercooked foods:
  - Vibrio vulnificus and Insufficient and Inadequate Warnings Posted Regarding the Ingestion of Raw Oysters, 2001
  - Insufficient Warning About Eating Raw Seafood, 2012
  - A Campylobacter jejuni Outbreak Associated with Chicken Livers Lightly Cooked (Undercooked), 2012
    http://www.cdc.gov/mmwr/preview/mmwrhtml/mm6244a2.htm
  - Escherichia coli O157:H7 Outbreak Associated with Seasonal Consumption of Raw Ground Beef—A Regional Holiday Tradition, 2012-2013
    http://www.cdc.gov/mmwr/preview/mmwrhtml/mm6248a4.htm

Prohibited Foods Were Served to Highly Susceptible Populations

Food establishments serving highly susceptible consumers (e.g. immune-compromised persons; pre-school aged children; or older adults) are prohibited from serving raw or partially cooked animal foods, raw seed sprouts, or unpasteurized eggs. For additional information on susceptible populations click the link and scroll down to the “At-Risk Groups” section.

Susceptible populations link

- Selected outbreak consequences of prohibited foods being served to highly susceptible populations:

Listeriosis Outbreak Associated with Mexican-Style Cheese; Mother-Infant Pairs, 1985.
http://www.cdc.gov/mmwr/preview/mmwrhtml/00000562.htm

Primary *Vibrio vulnificus* bacteremia in a Liver Transplant Recipient After Ingestion of Raw Oysters, 1999

### Insufficient Numbers of Food Safety Certified Managers

Establishments are required to have the proper number of Illinois Food Service Sanitation Certified Managers needed to provide managerial control of food safety hazards at food establishments.

- Additional information on food safety certified managers:
  - Certification of Kitchen Managers May Affect Foodborne Illness Risk Factors in Ways
    https://iafp.confex.com/iafp/2014/webprogram/Session2068.html
  - Certified Kitchen Managers: Do They Improve Restaurant Inspection Outcomes?
  - Do Certified Food Manager Knowledge Gaps Predict Critical Violations and Inspection Scores Identified During Local Health Department Restaurant Inspections?

### Using Unapproved Procedures for Specialized Processes

When food establishments use diverse ways to process foods, they require proper knowledge and procedures. Some types of specialized processes are reduced-oxygen packaging or vacuum sealing; curing, smoking or drying of meats and fish; acidifying food for preservation; sprouting seeds or beans; and/or custom animal processing.

- Selected outbreak consequences of using unapproved procedures for specialized processes:
  - Outbreak of Salmonellosis Associated With Beef Jerky, 1995
    http://www.cdc.gov/mmwr/preview/mmwrhtml/00039423.htm
  - Outbreaks of *Escherichia coli* O157:H7 Infection and Cryptosporidiosis Associated with Drinking Unpasteurized Apple Cider, 1996
    http://www.cdc.gov/mmwr/preview/mmwrhtml/00045558.htm
Restaurant-Associated Botulism from Mushrooms Bottled In-House, 1987
http://www.cdc.gov/mmwr/preview/mmwrhtml/00000876.htm


Botulism Outbreak – Vacuum-packed Smoked Whitefish Chubs, 1963
https://archive.org/stream/morbiditymortoct6318unit/morbiditymortoct6318unit_djvu.txt

Outbreak of *Escherichia coli* O145 – Consumption of Ready-to-eat, Custom, Smoked Meat Products Made From Wild Game at a Meat Market, 2010

Outbreak of *Escherichia coli* O157:H7 – Linked to Commercially Distributed Dry-Cured Salami (Not Cooked but Fermented and Dried ), 1994
http://www.cdc.gov/mmwr/preview/mmwrhtml/00036467.htm