

FOOD INSPECTION NOTICE PLACARDS: VIOLATION CATEGORIES & OUTBREAK EXAMPLES

What is an Inspection Notice Placard?

Every Champaign-Urbana retail food establishment^① 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.^②

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.



^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.

^②The 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 the Illinois Food Code rules and regulations. Violation categories that impact consumer health are located in the center of this Inspection Notice placard.



Food Safety Alert (Yellow) Placard

A yellow placard means food safety alert. The food establishment is in non-compliance and administrative enforcement actions are pending. An opportunity is given to improve compliance (time for owner/manager to take corrective actions).



Closed (Red) Placard

A red placard means the establishment is out of compliance with the ordinances and the Illinois Food Code 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 Illinois Food Code 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
<http://www.ncbi.nlm.nih.gov/pubmed/19903397>

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
<http://www.ncbi.nlm.nih.gov/pubmed/1500757>
 - ✓ Group A Streptococcal Throat Infection Outbreak and Pasta, 2006
<http://www.ncbi.nlm.nih.gov/pubmed/18005475>
 - ✓ Streptococcal Throat Infection Outbreak and Cabbage Salad, 1994
<http://www.ncbi.nlm.nih.gov/pubmed/7980756>

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:
 - ✓ Limited Access to Soap and Running Water for Hand Washing – Outbreak of Shigellosis at an Outdoor Music Festival, 1988
<http://www.ncbi.nlm.nih.gov/pubmed/2006648>
 - ✓ 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
http://www.ct.gov/dph/lib/dph/infectious_diseases/ctepinews/vol22no3.pdf

- ✓ 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
<http://www.ncbi.nlm.nih.gov/pubmed/19903397>

Using Food from Unapproved Food Sources or Food in Poor Condition

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>

- ✓ Unwashed Produce – Foodborne Outbreak of Cryptosporidiosis, 1997
<http://www.cdc.gov/mmwr//preview/mmwrhtml/00053914.htm>
- ✓ The Role of Cross-Contamination in Four Chain Restaurant-associated Outbreaks of *Escherichia coli* O157:H7, 1993
<http://www.ncbi.nlm.nih.gov/pubmed/10927738>
- ✓ *E.coli* O157:H7 Transmission in Steak/Salad Bar Restaurants, 2000
https://apha.confex.com/apha/131am/techprogram/paper_70000.htm
- ✓ *Salmonella* Outbreak Associated with Unpasteurized Tempeh, 2013
http://wwwnc.cdc.gov/eid/article/19/9/13-0334_article

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
<http://abcnews.go.com/US/woman-drank-lye-laced-tea-sees-change/story?id=25184917>
 - ✓ 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
<https://www.health.ny.gov/statistics/diseases/foodborne/outbreaks/2005/report.htm>
 - ✓ Galvanized Metal and Fruit Punch, 1982
<http://www.cdc.gov/mmwr/preview/mmwrhtml/00000082.htm>
 - ✓ Methomyl Fly Bait and Salads, 2000
http://www.researchgate.net/publication/231537263_Restaurant-associated_Outbreak_Possibly_Linked_to_Methomyl_Poisoning_Ohio_2000
 - ✓ Common Food Pot for Powdered Milk and Insecticide, Peru, 1999
<http://articles.latimes.com/1999/oct/24/news/mn-25748>

Inadequate Time/Temperature Control for Safety (TCS) Foods

Holding TCS 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 TCS foods:

- **Improper Hot Holding Temperatures**

- ✓ Botulism Associated with Sautéed Onions, 1983
<http://www.cdc.gov/mmwr/preview/mmwrhtml/00000265.htm>
- ✓ *Bacillus cereus* Outbreak Associated with Fried Rice, 1993
<http://www.cdc.gov/mmwr/preview/mmwrhtml/00025744.htm>
- ✓ *Clostridium perfringens* Outbreak Associated with Roast Beef at a Wedding Reception, 1999
http://www.health.gov.on.ca/english/providers/pub/phero/pdf/2000/phero_103000.pdf

- **Improper Cooling**

- ✓ *Clostridium perfringens* Outbreak Associated with a Casserole, 2008
<http://www.cdc.gov/mmwr/preview/mmwrhtml/mm5806a2.htm>
- ✓ Staphylococcal Food Poisoning From a Turkey Buffet, 1986.
<http://www.cdc.gov/mmwr/preview/mmwrhtml/00000825.htm>
- ✓ *Clostridium perfringens* Outbreak Due to Cold Chicken Sandwiches or Chicken Salad, 2010
<http://www.cdc.gov/mmwr/preview/mmwrhtml/mm6132a1.htm>

- **Improper Cold Holding Temperatures**

- ✓ *Shigella sonnei* Outbreaks Associated with Eating Fresh Parsley, 1998
<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
http://www.cdc.gov/mmwr/preview/mmwrhtml/mm6250a2.htm?s_cid=mm6250a2_e
- ✓ An Outbreak of Type A Botulism Associated with a Commercial Cheese Sauce, 1993
<http://www.ncbi.nlm.nih.gov/pubmed/8815754>

- **Inadequate Cooking**

- ✓ Undercooking of Hamburger Patties and *E. coli* O157:H7, 1992-1993
<http://www.cdc.gov/mmwr/preview/mmwrhtml/00020219.htm>
- ✓ Inadequate Deep-fat Frying and a *Salmonella* Outbreak, 1990
<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
<http://www.adn.com/article/20131010/link-found-between-moose-meat-and-unborn-babys-infection>

No Display of Consumer Advisory Regarding Raw or Undercooked Foods

Food establishments serving raw or undercooked foods (sushi, undercooked eggs, rare steaks, etc.) shall 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
<http://caselaw.findlaw.com/la-court-of-appeal/1296460.html>
 - ✓ Insufficient Warning About Eating Raw Seafood, 2012
<http://setexasrecord.com/news/279173-suit-alleges-man-dies-from-eating-contaminated-oysters-at-floyds-restaurant-suit-alleges>
 - ✓ 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:

- ✓ Hollandaise Sauce Made with Raw Egg – Aged Care Facility, 2009.
<http://www.smh.com.au/articles/2009/02/05/1233423405360.html>
- ✓ 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
<http://www.ncbi.nlm.nih.gov/pubmed/10532553>

Insufficient Numbers of Certified Food Protection Managers or a Lack of Demonstration of Knowledge

Establishments are required to have the proper number of Certified Food Protection 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
http://www.cdc.gov/nceh/ehs/EHSNet/plain_language/Kitchen-Manager-Certification-and-Food-Safety.htm
 - ✓ Restaurant Food Safety Risks: Ill Workers, Leafy Greens Preparation Practices, Microwave Practices, Food Cooling Practices, and (Lack of) Kitchen Manager Certification
<https://iafp.confex.com/iafp/2014/webprogram/Session2068.html>
 - ✓ Certified Kitchen Managers: Do They Improve Restaurant Inspection Outcomes?
<http://www.ncbi.nlm.nih.gov/pubmed/19350984>
 - ✓ Do Certified Food Manager Knowledge Gaps Predict Critical Violations and Inspection Scores Identified During Local Health Department Restaurant Inspections?
<http://www.foodprotection.org/files/food-protection-trends/MarApr-14-Burke-Manes.pdf>

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 Associated with Argentine Meat Roll – Storage in Heat-shrunked Plastic Wrap – A Contributing Factor, 1998
<http://www.ncbi.nlm.nih.gov/pubmed/10208152>
- ✓ 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
<http://www.wausaudailyherald.com/article/20101224/WDH0101/12240554/1981&located=rss>
- ✓ 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>



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