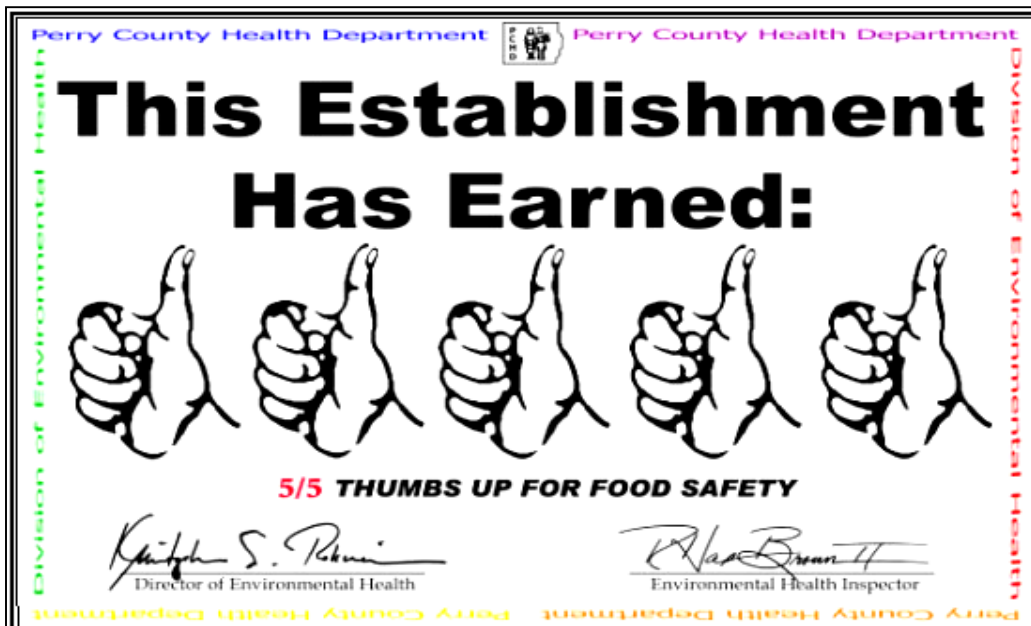


Perry County Health Department

Thumbs Up for Food Safety

The Perry County Health Department would like to introduce our new pilot program, *Thumbs Up for Food Safety*. This volunteer program is designed to inform you, the public, of the quality of food safety in a food establishment.

As you enter a participating establishment, you will see a scorecard as follows:



What is this?

Thumbs Up for Food Safety is a pilot program designed to inform the public about the level of food safety in an establishment. All food establishments in Perry County have been invited to participate in this program at this time.

How does it work?

All food establishments are inspected by the local Health Department one to three times each year to determine whether or not the *Illinois Food Service Sanitation Code* is being followed. In the code are critical items that are more likely to cause food-borne illness. These critical items include, but are not limited to, things such as *improper food temperatures* (during cooking and holding), *poor personal hygiene* (not washing hands, working while ill, etc), and the *presence of unsafe or contaminated foods*.

A "thumbs-up" is removed from the *Thumbs Up Score Card* (top of page) for each critical item found during the inspection. A food establishment with no critical violations will retain all five "thumbs-up."

For additional information, please contact Ron Brown @ Perry County Health Department: 357-5371 ext.114

continued on back ↘

The Thumbs Up Program works as follows:

Each establishment will be assessed a number of “thumbs up” (up to five maximum) to indicate the overall safety of food in the establishment. Every establishment will begin with a full five “thumbs up” score at the beginning of every inspection. Each critical violation observed during that routine inspection will result in the loss of one “thumbs up.”

A Food Safety Scorecard will then be placed on the door of the establishment indicating the number of “thumbs up” awarded during that inspection. These scorecards will remain on the door of the facility until the next routine inspection. If any critical violations are noted during the inspection, a recheck will follow. A new scorecard with one additional “thumbs up” may be earned after the required recheck if all of the critical violations from the original inspection have been corrected.

What are Critical Violations?

These are items most likely to cause food borne illness, including but not limited to:

1. presence of unsafe foods or food from unsafe sources(home canned foods)
2. presence of spoiled foods
3. improper hot holding temperature
4. improper cold holding temperature
5. improper food storage temperature
6. circumstances lending to cross-contamination
7. sick employees in the workplace
8. inadequate employee hand washing
9. inadequate employee hygiene
10. improper dishwashing temperature or sanitizing level
11. unsafe water source
12. inadequate hot water source
13. improper sewage disposal/lines
14. cross-connection or backflow from wastewater
15. inadequate toilet facilities
16. inadequate hand washing facilities
17. unprotected openings to outside of facility
18. presence of insects/rodents
19. presence of pets on premises
20. improper storage of toxic items/medicines

What can you do to help?

**Be sure to ask your favorite
food establishments to join
this volunteer program!**