






The Illinois Food Service Sanitation Code now uses a three-tier violation system. The new violation system is designed to help communicate and prioritize important issues related to reducing food borne risk factors and critical control points during inspections.

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 <p>Old System Critical and Non-Critical violations</p>	 <p>New System! Priority Items; Priority-Foundation Items; or Core Item</p>
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3 New Violation Types

<p>Priority Items:</p> <p>Items that contribute directly to the elimination, prevention or reduction of hazards associated with food-borne illness or injury and there are no other provisions that do a better job of controlling the hazard.</p>  <p>Includes items that can be measured to show control of hazards such as cooking, reheating, cooling and hand washing.</p>	<p>Priority Foundation Items:</p> <p>These items require plans that include specific actions, equipment or procedures in the food service operation to attain control of risk factors that contribute to foodborne illness or injury.</p>  <p>Examples include not having a metal stem thermometer, not having sanitizer test strips and not having soap or paper towel at a hand sink.</p>	<p>Core Items:</p> <p>Relates to the general sanitation, operational controls, sanitation standard operating procedures (SSOP's) of the food service facility. Equipment design and general maintenance of the facility are also included.</p>  <p>Examples include dirty floors and improper facility lighting.</p>
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