Key changes to the Illinois Food Code and Macon County Food Sanitation Ordinance

December 10, 2018
The State of Illinois implemented a new food code on July 29, 2016. Local health agencies have until January 1, 2019 to adopt and implement the new code.

Changes will include new inspection reports, new practices, new guidelines, and eliminating the scoring system.
SCORES ARE OUT!!!

- The weighted point value of each violation (1, 2, 4, or 5 points) has been eliminated.
- The rating score (out of 100) has also been eliminated.

- Compliance for inspections will now be based on a number of risk factors & public health interventions, and the number of repeated risk factors & public health interventions.
A new inspection report will feature 58 items.
The inspection report is organized into two sections:
- Items 01-29 are Foodborne Illness Risk Factors & Public Health Interventions.
- Items 30-58 are Good Retail Practices.

Items will now be marked with IN (compliance), OUT (compliance), N/O (not observed), or N/A (not applicable).
### Food Establishment Inspection Report

#### Local Health Department Name and Address
Macon County Health Department
5221 E. Condit
Decatur, IL 62521
(217)482-6688

#### No. of Risk Factor/Intervention Violations

<table>
<thead>
<tr>
<th>Establishment</th>
<th>License/Permit #</th>
<th>No. of Risk Factor/Intervention Violations</th>
<th>Date</th>
<th>Time In</th>
<th>Time Out</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
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#### No. of Repeat Risk Factor/Intervention Violations

<table>
<thead>
<tr>
<th>Permit Holder</th>
<th>Risk Category</th>
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<tbody>
<tr>
<td></td>
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#### Purpose of Inspection

<table>
<thead>
<tr>
<th>City/State</th>
<th>ZIP Code</th>
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#### FODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (P, O, A, N, NA) for each numbered item.

**COMPLIANCE STATUS**

- **P** = pass
- **O** = out of compliance
- **A** = acceptable
- **N** = no observation

**MARK "X"** in appropriate box for COS and/or R

**COS** = corrected on-site during inspection

**R** = repeat violation

<table>
<thead>
<tr>
<th>Compliance Status</th>
<th>COS</th>
<th>R</th>
</tr>
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</table>

#### Risk Factors are Important Practices or Procedures Identified as the Most Prevalent Contributing Factors of Foodborne Illness or Injury. Public Health Interventions are Control Measures to Prevent Foodborne Illness or Injury.

<table>
<thead>
<tr>
<th>Risk Factor/Intervention Violations</th>
<th>Compliance Status</th>
<th>COS</th>
<th>R</th>
</tr>
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<tbody>
<tr>
<td><strong>Protection From Contamination</strong></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>15. In, Out, NO/A, WD</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>16. In, Out, NO/A, WD</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>17. In, Out, NO/A, WD</td>
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#### Good Hygienic Practices

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<th>R</th>
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<tbody>
<tr>
<td>8. In, Out, NO</td>
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<td></td>
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</tr>
<tr>
<td>9. In, Out, NO</td>
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<td></td>
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<tr>
<td>10. In, Out, NO</td>
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#### Preventing Contamination by Handwashing

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<td>9. In, Out, NO/A, WD</td>
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#### Good Retail Practices

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#### Food Identification

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#### Prevention of Food Contamination

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#### Safe Food and Water

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#### Food Temperature Control

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#### Proper Use of Utensils

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#### Utensils, Equipment and Vending

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#### Physical Facilities

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#### Employee Training

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<th>Employee Training</th>
<th>Compliance Status</th>
<th>COS</th>
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DEFINITIONS HAVE CHANGED...

- Violations were previously categorized as critical and non-critical. Now violations found during inspections will be marked as priority, priority foundation, and core.
- Time-Temperature Control for Safety Foods (TCS) is what was previously known as Potentially Hazardous Foods (PHFs).
- Certified Food Protection Manager (CFPM) replaces Food Service Sanitation Managers Certification (FSSMC).
- Others can be found in the Code and Ordinance.
PERSON IN CHARGE (PIC)

- The PIC is the individual present at a food establishment who is responsible for the operation at the time of the inspection.
  - Inquiring who the PIC is during an inspection will be one of the first questions we ask.
- If you, the permit holder, are not present, then designate someone as the PIC.
  - We suggest at least 2 other staff members be designated for when you are gone.
- Each PIC will need to be a Certified Food Protection Manager (CFPM).
PERSON IN CHARGE (CONT’D)

- As per the FDA Food Code (2-101.11)

  - *Except as specified in ¶ (B) of this section, the PERMIT HOLDER shall be the PERSON IN CHARGE or shall designate a PERSON IN CHARGE and shall ensure that a PERSON IN CHARGE is present at the FOOD ESTABLISHMENT during all hours of operation.*
Big 6 Pathogens

The FDA lists over 40 types of bacteria, viruses, parasites, and fungi that can contaminate foods and cause illness, but they have identified 6 that are the most dangerous and cause the most severe symptoms. They are: E. coli, Hepatitis A, Norovirus, Salmonella, Shigellosis, and Salmonella Typhi.

Symptoms

- **E. coli**
  - Severe abdominal pain and cramping.
  - Diarrhea may be bloody.
  - Fever may be present.

- **Hepatitis A**
  - Symptoms vary from mild to severe:
    - Fever, nausea, vomiting, and abdominal pain.
    - Jaundice, fatigue, and loss of appetite.

- **Norovirus**
  - Symptoms: vomiting, diarrhea, and stomach cramps.
  - May occur within 24 hours of exposure.

- **Salmonella**
  - Symptoms: fever, diarrhea, abdominal pain.
  - Symptoms may be mild to severe.

- **Shigellosis**
  - Symptoms: severe, watery, bloody diarrhea.
  - Fever, nausea, and vomiting may be present.

- **Salmonella Typhi**
  - Symptoms: fever, headache, nausea.

How They're Contracted

- **E. coli**
  - Spread through the fecal-oral route: contaminated food or water.

- **Hepatitis A**
  - Spread through the fecal-oral route: contaminated food or water.

- **Norovirus**
  - Spread through the fecal-oral route: contaminated food or water.

- **Salmonella**
  - Spread through the fecal-oral route: contaminated food or water.

- **Shigellosis**
  - Spread through the fecal-oral route: contaminated food or water.

- **Salmonella Typhi**
  - Spread through contaminated food or water.

Prevention

Many of the "Big 6" can be prevented by washing hands, raw vegetables, fruits, and utensils with hot water and soap. Cook food at a high enough temperature to kill the bacteria. Avoid cross-contamination by using separate cutting boards for raw meat and produce.
**Allergen Training**

- Each designated PIC shall be certified from an ANSI approved Food Allergen Training Program.
8 Major Food Allergens

The 8 major food allergens are fish, shellfish, wheat, peanuts, tree nuts, soy/soybeans, milk/milk by-products, and egg/egg substitute.

You can reduce your risk to food allergens by:
- Reading labels
- Avoiding foods that have caused allergic symptoms
- Recognizing early symptoms
- Practicing good hygiene

Allergic Reaction Symptoms*

**Respiratory**
problems breathing, wheezing/coughing, tingling sensation of mouth, swelling of tongue and throat, itch/watery eyes

**Gastrointestinal**
abdominal cramps, diarrhea, vomiting

**Skin**
facial swelling, itching, hives

* In certain cases, allergic reactions may result in death.
WEMPS

- Wheat
- Eggs
- Milk & Soy
- Peanuts & Tree Nuts
- Seafood (Crustacean and Shellfish)
ALLERGEN TRAINING (CONT’D)

- As per the FDA Food Code (2-102.11)

  - (9) Describing FOODS identified as MAJOR FOOD ALLERGENS and the symptoms that a MAJOR FOOD ALLERGEN could cause in a sensitive individual who has an allergic reaction. \( Pf \)
WHO NEEDS ALLERGEN TRAINING?

- All CFPM working in restaurants assigned as Category 1 Facilities will need to have allergen training.
  - A restaurant is defined as any business that is primarily engaged in the sale of ready to eat food for immediate consumption.
WHO DOES NOT NEED ALLERGEN TRAINING?

- Grocery stores, convenience stores, daycares, schools, assisted living or long term care facilities, food handlers (those without CFPM certificates), and CFPM for Category 2 and 3 facilities.
NEW SIGN

- You must now post hand washing signs for food employees at all hand sinks. (Core violation)
HANDWASHING SIGN

As per the FDA Code (6-301.14)

- A sign or poster that notifies FOOD EMPLOYEES to wash their hands shall be provided at all HANDWASHING SINKS used by FOOD EMPLOYEES and shall be clearly visible to FOOD EMPLOYEES.
CLEAN UP OF VOMIT & DIARRHEAL EVENTS

- Every food establishment must have procedures for the clean up of vomitus or fecal events.
- These procedures shall contain specific actions employees must take to minimize the contamination and exposure to employees, consumers, food, and surfaces.
- Food establishments will also need a body fluid clean up kit to meet this requirement.
CLEAN UP OF VOMIT & DIARRHEAL EVENTS

As per the FDA Code (2-501.11)

- A FOOD ESTABLISHMENT shall have written procedures for EMPLOYEES to follow when responding to vomiting or diarrheal events that involve the discharge of vomitus or fecal matter onto surfaces in the FOOD ESTABLISHMENT. The procedures shall address the specific actions EMPLOYEES must take to minimize the spread of contamination and the exposure of EMPLOYEES, consumers, FOOD, and surfaces to vomitus or fecal matter. Pf
Clean-up and Disinfection for Norovirus ("Stomach Bug")

These directions should be used to respond to any vomiting or diarrhea accident.

Note: Anything that has been in contact with vomit or diarrhea should be discarded or disinfected.

1. Clean up
   a. Remove vomit or diarrhea right away!
      • Wearing protective clothing, such as disposable gloves, apron and/or mask, wipe up vomit or diarrhea with paper towels
      • Use kitty litter, baking soda or other absorbent material on carpets and upholstery to absorb liquid; do not vacuum material; pick up using paper towels
      • Dispose of paper towel/waste in a plastic trash bag or biohazard bag
   b. Use soapy water to wash surfaces that contacted vomit or diarrhea and all nearby high-touch surfaces, such as doorknobs and toilet handles
   c. Rinse thoroughly with plain water
   d. Wipe dry with paper towels

   Don’t stop here: Germs can remain on surfaces even after cleaning!

2. Disinfect surfaces by applying a chlorine bleach solution
   Disinfecting maybe preferable for carpets and upholstery. Chlorine bleach could permanently stain these.
   Mixing directions are based on EPA-registered bleach product directions to be effective against norovirus.
   For best results, consult label directions on the bleach product you are using.
   a. Prepare a chlorine bleach solution
      Make bleach solutions fresh daily; keep out of reach of children; never mix bleach solution with other cleaners.
      
      **IF HARD SURFACES ARE AFFECTED...**
      e.g., non-porous surfaces, vinyl, ceramic tile, sealed concrete tops, metal, glass
      
      $$\frac{3}{4} \text{ Cup of Concentrated Bleach} + 1 \text{ Gallon Water}$$
      
      If using regular strength bleach (5.25%), increase the amount of bleach to 1 cup
      
      b. Leave surface wet for at least 5 minutes
   c. Rinse all surfaces intended for food or mouth contact with plain water before use

3. Wash your hands thoroughly with soap and water
   Hand sanitizers may not be effective against norovirus.

4. Facts about Norovirus
   Norovirus is the leading cause of outbreaks of diarrhea and vomiting in the U.S. and it spreads quickly.
   Norovirus spreads by contact with an infected person or by eating or drinking contaminated food or drinking contaminated water. Norovirus particles can even float through the air and then settle on surfaces, spreading contamination.
   Norovirus particles are extremely small and billions of them are in the stool and vomit of infected people.
   Any vomit or diarrhea may contain norovirus and should be treated as though it's sewage.
   People can transfer norovirus to others for at least three days after being sick.

Scientific experts from the U.S. Centers for Disease Control and Prevention (CDC) helped to develop this poster.
For more information on norovirus prevention, please see http://www.cdc.gov/norovirus/preventing-infection.html.
Employees are the First Line Of Food Defense
EMPLOYEE HEALTH

- New management actions and employee reporting responsibilities are considered a Priority Violation.
- Employees are required to report within 24 hours to the PIC information about their health and activities as it relates to disease transmission through food.
- The PIC should have trainings with employees to review the employee health policy.
Retail Food Protection: Employee Health and Personal Hygiene Handbook

Updated 2017 memo to the Employee Health and Hygiene Handbook PDF (20KB).

This document is also available in PDF (10.68MB).

To order this publication, please go to www.fda.gov/educationresourcelibrary and click these filters: Food Safety> Industry and Regulators>Orderable Hardcopies>Apply, and scroll down to Employee Health and Personal Hygiene Handbook.

- Introduction
- Foodborne Illness
- Employee Health and the Food Establishment
- Personal Hygiene
- No Bare Hand Contact with Ready-to-Eat Foods
- Forms, Tables and Decision Trees
PERSONAL CLEANLINESS

- Unless wearing intact gloves, a food employee may not wear fingernail polish or artificial fingernails when working with exposed foods.
- Except for a plain ring such as a wedding band, while preparing food, food employees may not wear jewelry, including medical information jewelry, on their arms and hands.
PERSONAL CLEANLINESS (CONT’D)

- As per the FDA Code (2-302.11)

  - (A) FOOD EMPLOYEES shall keep their fingernails trimmed, filed, and maintained so the edges and surfaces are cleanable and not rough. \(^{Pf}\)

  - (B) Unless wearing intact gloves in good repair, a FOOD EMPLOYEE may not wear fingernail polish or artificial fingernails when working with exposed FOOD. \(^{Pf}\)
PERSONAL CLEANLINESS (CONT’D)

- As per the FDA Code (2-303.11)

  - *Except for a plain ring such as a wedding band, while preparing FOOD, FOOD EMPLOYEES may not wear jewelry including medical information jewelry on their arms and hands.*
PERSONAL CLEANLINESS (CONT’D)

- As per the FDA Code (2-304.11)

  - *Food employees shall wear clean outer clothing to prevent contamination of food, equipment, utensils, linens, and single-service and single-use articles.*
MACON COUNTY FOOD ORDINANCE CHANGES
DEFINITIONS

- We adopted the new definitions from the FDA Code. This allows us to be more uniform with it.
DATES AND LATE FEES FOR RENEWAL

- New updated schedule and fees are as follows:
  - January 1st- add $50
  - January 15th- add $100
  - February 1st- Closure of establishment plus add $200
Macon County Food License

Must be displayed in a conspicuous spot for your customers to see.
MACON COUNTY INSPECTION FORM

- Your most recent ROUTINE inspection must be posted in a conspicuous spot for your customers to see.
CRITICAL VIOLATIONS VS PRIORITY VIOLATIONS

- As stated earlier, the term critical violation “term” has been replaced with priority violation.
- There will still be a $75 fee charged for any re-inspection needed for priority violations.
TIME FRAMES FOR CORRECTIONS

- Priority violations must be corrected within 48 hours, or a timeframe specified by the Health Authority.
- Priority Foundation violations must be corrected within 5 business days of inspection, or a timeframe specified by the Health Authority.
- Core violations must be corrected in a timeframe specified by the Health Authority, but no later than the next routine inspection.
CLOSURE

- If your establishment is closed by the Health Authority, you will now need to respond in writing on how each violation will be corrected PRIOR to the Health Authority coming out to reopen your establishment.

- There will also be a $250 fee assessed for reopening your establishment.
  - Must be paid PRIOR to opening.
CLOSURE (PART 2)

- If your establishment is closed twice in a 12 month period, your Macon County Food License will be revoked.
- You may repeal that decision by requesting a hearing with the Macon County Health Department Board of Health.
  - Section 7.9- Permit Suspension
IMMINENT HEALTH HAZARD

- A permit holder shall immediately discontinue operations and must notify the Health Authority if an imminent health hazard exists.

- Examples: (but not limited to)
  - Emergency issues such as fire or flood,
  - Extended interruption such as electrical or water service,
  - Sewage backup,
  - Misuse of toxics,
  - Unsanitary condition,
  - Foodborne illness,
  - Pest infestations,
  - Or other circumstances that may endanger public health.
The Health Authority may determine that menu limitation at a food establishment is necessary for food safety.

The food establishment will comply with any notice of menu limitation issued by the Health Authority.
2019 Macon County Food Ordinance Changes

With the adoption of the 2017 FDA Food Code, the Macon County Health Department had to update their local ordinance. Here are some of those changes.

Definitions were changed to align with those in the FDA Food Code.

If your establishment is closed by the Health Authority, you will now have to respond in writing on how each violation will be corrected PRIOR to a Health Authority coming out to reopen your establishment. There will also be a $250 fee assessed for reopening your establishment.

Dales and late fees for license renewals have been updated. Late fees will now be assessed January 1st of each year. Here is the breakdown:
- January 1 – add $25
- January 15 – add $100
- February 1 – Closure of establishment, plus add $200

As always, your Macon County Food License must be posted in a conspicuous spot for your customers to see.

Now, you must post your most recent routine inspection in a conspicuous spot for your customers to see.

If your establishment is closed twice in a twelve (12) month period, your Macon County Food License will be revoked. You may appeal that decision by asking for a hearing with the Macon County Health Department Board of Health.

Critical violations are no longer referred to as “critical.” They are now referred to as “priority violations.” There will still be a $75 fee charged for any re-inspection needed for priority violations.

Time frames to correct violations have been changed. Priority violations must be corrected within 48 hours, or a timeframe specified by the Health Authority. Priority Foundation violations must be corrected within 5 business days of inspection, or a timeframe specified by the Health Authority. Core violations must be corrected in a timeframe specified by the Health Authority, but no later than the next routine inspection.

Learning Opportunity!

The Macon County Health Department will be holding an informational meeting at the Decatur Civic Center Theater. This meeting will go over some of the changes to not only the Macon County Food Sanitation Ordinance, but also the changes that you will see with the 2017 FDA Food Code.

- Monday, December 10, 2018
- Two sessions – 10 am and 2 pm

Visit the Macon County Health Department’s website for more information on the 2019 Macon County Food Ordinance and the 2017 FDA Food Code!

www.maconcountyhealth.org

Macon County Health Department
Environmental Health Division
217-629-8980 Ext: 1154

This is not an all encompassing list of changes. Please speak with the Environmental Health Division for further questions.
Key Changes to the Illinois Food Code

New Illinois Food Code

The State of Illinois implemented a new food code on July 29, 2016. Local health agencies now until January 1, 2019 to adopt and implement the new code. There will be changes such as new inspection reports, new practices, and eliminating the existing scoring system.

Scores are out!
The weighted point value of each violation (1, 2, 4, or 5 points) has been eliminated.
The rating score (out of 100) has also been eliminated.

Compliance for inspections now will be based on number of risk factors & public health interventions, and the number of repeated risk factors & public health interventions violations.

Violation Marking
Inspections were previously categorized as critical and non-critical violations. Now, violations found during inspections will be marked as priority, priority foundation, or core.

You can find the definitions of each of these in the new Macon County Food Ordinance.

Uniform Inspection Report
A new inspection report will feature 56 items (previous form was 45 items). The inspection report is organized into two sections. The top section, items 01-29, are known as Foodborne Illness Risk Factors & Public Health Interventions (FPRIs). The second section, items 30-56, are known as Good Retail Practices (GRPs).

Items will be marked with N (compliance), O (not observed), or N/A (non-applicable).

Correction of Violations
Priority Violations – Must be corrected immediately, within 48 hours, or other specified time frame designated by the Health Authority.
Priority Foundation Violations – Must be corrected immediately, within 5 business days of inspection, or other specified time frame designated by the Health Authority.
Core Violations – Must be corrected in a time frame agreed upon by the Health Authority but no later than the next routine inspection.
Imminent Health Hazard – The food establishment shall immediately cease food preparations until the hazard is corrected, and the Health Authority grants authorization to resume operations.

Person-In-Charge (PIC) Assignment
PIC is the individual present at a food establishment who is responsible for the operation at the time of the inspection. During an inspection, inquiring about the PIC will be one of the first questions we’ll ask. If you, the permit holder, are not present, then designate someone as the PIC. We suggest that you designate at least two other staff members as PICs. Each PIC will need to be a Certified Food Protection Manager (CFPM).

Allergen Training
The designated PIC shall be certified from an ANSI approved Food Allergen training program.
Employee Health

New management actions and employee reporting responsibilities regarding employee health are now a requirement and are considered a Priority Violation.

Employees are required to report within 24 hours to the PIC information about their health and activities as they relate to disease transmitted through food.

- If they are experiencing gastrointestinal symptoms or a pus-containing lesion,
- If they are diagnosed (sick) with a foodborne illness,
- If they are exposed to a foodborne illness through contact with other people (household, work setting, or other food exposure).

The PIC should have trainings with employees to review specific information regarding these changes. Make sure all of the employees are aware of your employee health policy. If you don’t have an employee health policy, start one!

Upon employee notification, the PIC is required to reduce the risk of foodborne disease transmission.

New Sign and Procedure

A new core violation is to post hard washing signs for food employees at all hand sinks.

Personal Cleanliness

Unless wearing intact gloves, a food employee may not wear fingernail polish or artificial fingernails while working with exposed foods.

Except for a plain ring, such as a wedding band, while preparing food, food employees may not wear jewelry, including medical information jewelry, on their arms and hands.

Clean-up of Vomit and Diarrheal Events

Food establishments must have procedures for the clean-up of vomitus or fecal events. These procedures shall contain specific actions employees must take to minimize the contamination and exposure to employees, consumers, food, and surfaces. Food establishments will also need a body fluid clean up kit to meet this requirement.

Consumer Advisory Statement

If undercooked or raw animal products, including milk and eggs, or shellfish are to be served or sold, it is required that the food establishment post the Consumer Advisory Statement in a conspicuous location.

Macon County Health Department
Environmental Health Division
1221 E. Condit
Decatur, IL 62521
217-423-6988 Ext. 1134
**Training Opportunity**

- After your first routine inspection, as the inspections are reviewed, if we notice that your establishment has not done as well as normal, we will send you a letter regarding your inspection. This letter will offer a training to you and your staff. It is recommended for establishments who are performing lower than usual to take advantage of this free opportunity.
  - You must respond to this letter within 10 calendar days.