



**HEALTHY
CHICAGO**

CHICAGO DEPARTMENT OF PUBLIC HEALTH

Food Protection Program

Requirements for Child and Adult Care Food Programs and Summer Feeding Sites 2016

1. The sites shall use approved sources of food and shall keep records such as the food delivery invoices and receipts.
2. Perishable foods shall be stored at the proper temperatures. The cold foods must be held at 40°F or below and the hot foods must be held at 140°F or above. Hot foods shall be reheated to a minimum of 165°F.
3. Adequate refrigeration maintaining a temperature of 40°F or below is required for storage of all perishable foods. All perishable foods shall be refrigerated immediately.
4. A thermometer shall be provided for all refrigerators/coolers accurate to + or - 2°F.
5. All site managers shall have a clean and sanitized metal stem thermometer to monitor and record the temperature of all incoming food and milk.
6. The delivery of any food that does not meet the temperature requirement shall be rejected.
7. No foods shall be stored at room temperature.
8. Storage, handling, and dispensing of all foods shall be performed in a clean and sanitary manner.
9. Leftover food shall be discarded and not held over for use the following day.
10. Hand washing and toilet facilities shall be convenient and accessible for food handlers.
11. All site food handlers are required to wash their hands thoroughly in an approved hand washing facility.
12. Soap and paper towels must be provided at the hand washing sink.
13. A certified food manager is required at the site at all times when potentially hazardous foods are being prepared, handled, and cooked. The certified food manager shall have an original Chicago Department of Public Health Food Service Sanitation Certificate available for review by the sanitarian.
14. A 3-compartment stainless steel sink with an attached metal drain board is required if the site will use multi-use utensils to prepare and cook food. A commercial dish machine that sanitizes and has gauges may also be used to sanitize the utensils.
15. An exhaust hood shall be provided over the stove / cooking equipment if the site cooks on-site.
16. Refuse containers and covers shall be provided and maintained in a clean manner.
17. A service by a state licensed pest control company is recommended.
18. These requirements shall be posted in all sites.