

ORDINANCE NO. 18-1199

AN ORDINANCE AMENDING CHAPTER 19 HEALTH CODE, ARTICLE IV, RETAIL FOOD ESTABLISHMENT SANITATION, OF THE REVISED CODE OR ORDINANCES OF THE COUNTY OF ST. CLAIR, ILLINOIS.

BE IT ORDAINED BY THE COUNTY BOARD OF ST. CLAIR COUNTY, ILLINOIS THAT:

SECTION 1: Amendment. Chapter 19, "Health Code, Article IV, Retail Food Establishment Sanitation" is hereby AMENDED to read as follows:

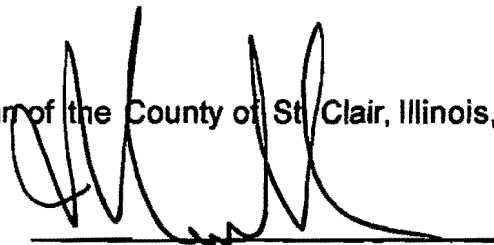
SEE EXHIBIT "A" FOLLOWING

Section 2: Severability of Provisions. Each section, paragraph, sentence, clause and provision of this ordinance is severable, and if any provision is held unconstitutional or invalid for any reason, such decision shall not affect the remained of the Ordinance, nor any part thereof, other than that part affected by such decision.

Section 3: Effective. November 27, 2018

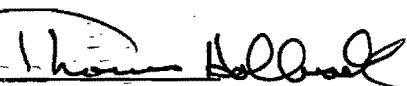
Section 4: Passed this **November 26, 2018** by the County Board of the County of St. Clair, Illinois, and deposited and filed in the office of the County Clerk on that date.

Signed by the County Board Chairman of the County of St. Clair, Illinois, this November 26, 2018.



MARK KERN
ST. CLAIR COUNTY CHAIRMAN

ATTEST



THOMAS HOLBROOK
ST. CLAIR COUNTY CLERK
(SEAL)

ARTICLE IV – RETAIL FOOD ESTABLISHMENT SANITATION

19-4-1 RULES AND REGULATIONS. The current edition and subsequent revisions of Illinois Department of Public Health Food Service Sanitation Rules and Regulations; known as 77 Illinois Administrative Code, Part 750 on file with the Secretary of State, are hereby adopted by reference. In addition to those provisions St. Clair County also adopts by reference the Food Handling Regulation Enforcement Act {410 ILCS 625} and "Bed and Breakfast Act," 50 ILCS 820.

19-4-2 SCOPE. This Chapter shall apply to all food service establishments such as any fixed or mobile restaurant; coffee shop, cafeteria, buffet, short order café; luncheonette; grill; tearoom; sandwich shop, catering kitchen; soda fountain; tavern; bar; cocktail lounge; nightclub; industrial feeding establishment; grocery store; meat market; poultry market; fish market; commissary; mobile food unit; food truck; temporary food service establishment; cottage food; retail food establishment; food pantry; delicatessen; bakery; confectionery; fraternity; school lunchroom; private, public or non-profit organization or institution routinely serving food; and any other eating or drinking establishment or operation where food or drink is prepared, served or provided for human consumption with or without charge within the County townships served by the St. Clair County Health Department, whether or not said establishments are located within the corporate limits of any Municipality.

This Chapter shall not apply to the **four (4)** townships served by the East Side Public Health District.

19-4-3 DEFINITIONS. In addition to the definitions contained in the above rules and regulations, the following definitions shall apply in the interpretation and enforcement of this Chapter.

(A) **Adulterated** shall mean the condition of any food:

- (1) if it bears or contains any poisonous or deleterious substance in a quantity which may render it injurious to health.
- (2) if it bears or contains any added poisonous or deleterious substance for which no safe tolerance has been established by regulation or in excess of such tolerances if one has been established.
- (3) if it consists in whole or in part of any filthy, putrid, or decomposed substance or if it is otherwise unfit for human consumption.
- (4) if it has been processed, prepared, packed or held under unsanitary conditions whereby it may have been contaminated with filth or whereby it may have been rendered injurious to health.
- (5) if it is in whole or in part the product of a diseased animal or animal which has died otherwise than by slaughter.
- (6) if its containers are composed in whole or in part of any poisonous or deleterious substance which may render the contents injurious to health.

(B) **Approved.** Acceptable to the health authority based on his determination as to conformance with appropriate standards and good public health practice.

(C) **Bed and Breakfast Establishment.** Shall mean an operator occupied residence providing accommodations for a charge to the public with no more than five (5) guest rooms for rent, in operation for more than ten (10) nights within a twelve month period; meals may be provided to the guests only as allowed by the Bed and Breakfast Act (50 ILCS 820); this term shall not include motels, hotels, boarding homes, or food service establishments. (50 ILCS 820/2a)

(D) **Board.** The County Board of Health or its authorized representative.

(E) **Closed.** Without openings large enough for the entrance of insects. An opening of 1/32 of an inch or less is closed.

(F) **Employee** - An employee is any person, full or part time, engaged in the operation of the establishment including but not limited to owners/managers, managers, assistant managers, servers, stock clerks, checkers, bus persons, maintenance persons, baggers, bookkeepers, host/hostesses, etc. The owner(s) and his/her family members shall also be considered an employee if they perform any of the functions related to the operation of the facility.

(G) **Extensive Remodel** - shall mean any structural additions or alterations to existing establishments; changes, modifications, and extensions of plumbing, excluding routine maintenance. Extensive remodeling does not include redecorating, altering seating design, or reducing seating capacity.

(H) **Food** - shall mean any raw, cooked, or processed edible substance, ice, beverage or ingredient used or intended for use or sale in whole, or in part for human consumption, or chewing gum.

(I) **Food Establishment** shall mean an operation that stores, prepares, packages, serves or vends food directly to the consumer, or otherwise provides items for human consumption, such as a restaurant, satellite of catered feeding location, catering operation if the operation provides food directly to a consumer or to a conveyance used to transport people, market, vending location, institution or food pantry, and relinquishes possession of food to a consumer directly, indirectly, or through a delivery service such as home delivery of grocery orders, restaurant takeout orders, or delivery service provided by common carriers.

1.) Food establishment includes an element of the operation, such as a transportation vehicle or a central preparation facility, that supplies a vending location or satellite feeding location, unless the vending or feeding location is permitted by the regulatory authority; and

2.) An operation that is conducted in a mobile, stationary, temporary or permanent facility or location. This inclusion applies regardless of where consumption is, on or off the premises and whether there is a charge for food.

(J) **Food Establishment does not include:**

1.) A produce stand that only offers whole, uncut fresh fruits and vegetables.

- 2.) A food processing plant, including those located on the premises of a food establishment when the plant is inspected by another regulatory authority.
- 3.) A kitchen in a private home, such as an in home daycare provider.
- 4.) A private home that receives catered or home delivered food; a closed family function where food is prepared or served for individual family consumption.
- 5.) A cottage food operation.
- 6.) An individual operating under the home kitchen act, in municipalities where they have an ordinance allowing such operation.

(K) **Food Pantry** —shall mean a public or private non-profit organization that distributes food to low-income and unemployed households, including food from sources other than the Department of Agriculture, to relieve situations of emergency and distress (7 USCS § 7501 (Title 7, Agriculture; Chapter 102, Emergency Food Assistance)).

(L) **Health Department** shall mean the St. Clair County Health Department.

(M) **Imminent Health Hazard** — means a significant threat or danger to health that is considered to exist when there is evidence sufficient to show that a product, practice, circumstance, or event creates a situation that requires immediate correction or cessation of operation base on 1) The number of potential injuries, and 2) The nature, severity, and duration of the anticipated injury (77 Ill. Adm. Code 750)

(N) **License Holder** shall mean any person or his agents who makes application to license a food service establishment, retail food store, or temporary food establishment pursuant to this ordinance.

(O) **Misbranded** shall mean the presence of any written, printed or graphic matter upon or accompanying food or containers of food which is false or misleading.

(P) **Regulatory Authority** shall mean the St. Clair County Health Department or an authorized representative thereof.

(Q) **Repeat Violation** — shall mean a violation of a provision in the food code that was written on the previous inspection of the establishment

(R) **Serious Violation** — shall mean a violation of a provision in the food code that contributes directly to hazards associated with foodborne illness or injury.

(S) **Temporary food establishment** - shall mean a food establishment that operates for a period of no more than fourteen (14) consecutive days in conjunction with a single event or celebration.

19-4-4 ENFORCEMENT PROVISIONS.

(A) **Permit.** It shall be unlawful for any person to operate a food-service establishment or retail food store within the County of St. Clair, State of Illinois, who does not possess a valid permit issued by him by the Regulatory Authority. Only a person who complies with the requirements or this Chapter shall be entitled to receive and retain such a permit. Permits shall not be transferable from one person to another person or place. A valid permit shall be posted in a

conspicuous place in every food-service establishment, so as to be clearly visible to all customers. A valid permit is one that is not suspended, revoked, or expired. Permits for permanent food-service establishments - shall be effective **January 1** through **December 31** of each calendar year. All permits granted hereunder shall expire on **December 31**, of the year of issuance; except temporary establishment permits shall expire **fourteen (14) days** after their date of issuance. All establishments must comply with existing state and local laws and zoning provisions.

(1) Issuance of Permits.

(a) Any person desiring to operate a food-service establishment or retail food store or to renew an expired permit shall make written application for a permit on forms provided by the Regulatory Authority. Such application shall include: the applicant's full name and post office address and whether such applicant is an individual firm, corporation, or a partnership; the names and type of proposed food-service establishment or retail food store; the proposed date of opening; and the signature of the applicant or applicants. If the application is for a temporary food-service establishment, or temporary retail food store, it shall also include the inclusive dates of the proposed operation.

(b) Upon receipt of such an application, the Regulatory Authority shall make an inspection of the establishment to determine compliance with the provisions of this Chapter. When inspection reveals that the applicable requirements of this Chapter have been met, a permit shall be issued to the applicant by the Regulatory Authority.

Any person who has not paid their annual fee for the renewal of their food permit by January 31st of the permit renewal year shall be considered to be operating a food service establishment without a valid permit, will be subject to late fees and may be subject to permit suspension.

(2) Renewal of Permits

Whenever an inspection for renewal of a permit reveals serious or repeated violations of this Chapter, the permit shall not be renewed. The Regulatory Authority shall notify the applicant immediately thereof. The notice shall state the reasons for not renewing the permit. The notice shall also state that an opportunity for a hearing shall be provided for the applicant at a time and place designated by the Regulatory Authority. Such hearing shall be scheduled not later than five (5) days from the date of the notice. The notice referred to in this paragraph shall be delivered to the applicant in person by the Regulatory Authority or may be sent by certified mail, return receipt requested. A Permit which has expired shall be removed from the establishment by the Regulatory Authority.

(3) Suspension of Permits.

(a) Permits may be suspended temporarily by the Regulatory Authority for failure of the permit holder to comply with the requirements of this Ordinance.

(b) Whenever a permit holder or operator has failed to comply with any notice issued under the provisions of **Section 19-4-4** of this Ordinance, the permit holder or operator shall be notified in writing that the permit is, upon service of the notice, immediately suspended and that an opportunity for a hearing will be provided. If within 72 hours, a written request for a hearing is filed with the Regulatory Authority by the permit holder, a hearing will be scheduled.

(c) Upon suspension of the permit, the permit shall be removed from the establishment by the Regulatory Authority and returned to the Health Department.

(d) Notwithstanding the other provisions of this Chapter, whenever the Regulatory Authority finds unsanitary or other conditions in the operation of a food-service establishment or retail food store which in its judgment, constitute a substantial hazard to the public health, it may without warning, notice, or hearing, issue a written notice to the permit holder or operator citing such conditions, specifying the corrective action to be taken, and specifying the time period within which such action shall be taken; and if deemed necessary, such order shall state that the permit is immediately suspended, and all operations as a food-service or retail food store are to be immediately discontinued.

(e) Any person to whom such an order is issued shall comply immediately therewith, but upon written petition filed not more than 72 hours after the discontinuance order to the Regulatory Authority may request a hearing for abatement of the order.

(f) The Regulatory Authority shall provide a hearing not later than 5 days from the filing of said petition.

(4) Reinstatement of Suspended Permits.

Any person whose permit has been suspended may, at any time, make application for a reinspection for the purpose of reinstatement of the permit. Within **five (5) days** following receipt of a written request, including a statement signed by the applicant that in their opinion the conditions causing suspension of the permit have been corrected, the Regulatory Authority shall make a reinspection. If the applicant is complying with the requirements of this Chapter, the permit shall be reinstated.

(5) Revocation of Permits.

For serious or repeated violations of any of the requirements of this Chapter, or for interference with the Regulatory Authority in the performance of its duties, the permit may be revoked after an opportunity for a hearing has been provided by the Regulatory Authority.

Prior to such action, the Regulatory Authority shall notify the permit holder in writing, stating the reasons for which the permit is subject to revocation and advising that the permit shall be revoked at the end of **five (5) days** following service of such notice, unless a request for a hearing is filed with the Regulatory Authority, by the permit holder, within the **five (5) day** period. Persons who violate any provisions of this Code, or any rules and regulations adopted herein shall be guilty of a misdemeanor and upon conviction thereof, may be subject to fines per 19-4-6 Penalties. The Regulatory Authority shall provide a hearing not later than **5 days** from the filing of said petition. A permit may be suspended for a cause pending its revocation or a hearing relative hereto.

(6) Hearing

The hearings provided for in this Chapter shall be conducted by the Regulatory Authority at a time and place designated by it. Any oral testimony given at a hearing shall be reported verbatim, and the presiding officer shall make provision for sufficient copies of the transcript. The Regulatory Authority shall make a final finding based upon the complete hearing record and shall sustain, modify or rescind any notice or order considered in the hearing. A written report of the hearing decision shall be furnished to the holder of the permit by the Regulatory Authority.

(7) Application After Revocation.

Whenever a revocation of a permit has become final, the holder of the revoked permit may make written application for a new permit, to be issued upon successful and continued compliance with this ordinance. Permit Fees shall be charged for all new Permits.

(B) Inspections

(1) Frequency of Inspection.

Category 1 facilities shall be inspected every **four (4) months**, three times annually. Category 2 and 3 facilities shall be inspected at least once every **six (6) months**, the Regulatory Authority shall inspect each food-service establishment within the County of St. Clair, Illinois, and shall make as many additional inspections and reinspections as are necessary for the enforcement of this Chapter.

(2) Right of Entry

The Regulatory Authority, after proper identification, shall be permitted to enter at any reasonable time at any food-service establishment in the County of St. Clair, State of Illinois, for the purpose of making inspections to determine compliance with this Ordinance. It shall be permitted to examine the records of the establishment to obtain pertinent information pertaining to food and supplies purchased, received, or used and persons employed.

(3) Report of Inspection

Whenever an inspection of a food service establishment is made, the findings shall be recorded on an inspection report that is substantially equivalent to that of the State of Illinois Department of Public Health Retail Food Establishment Inspection Report. **One (1) copy** of the inspection report form shall be furnished to the person in charge of the establishment. The copy of the inspection report form may be either paper or sent to the establishment electronically. The complete inspection report form is a public document and shall be posted online and made available for the public disclosure to any person who requests it.

(4) Correction of Violations.

If violations of this Ordinance exist, the inspection report shall serve as official notice to the permit holder that the establishment is in violation of the provisions of this Ordinance. The completed report form shall specify the violations found by the Regulatory Authority, and shall establish a reasonable time period within which said violations shall be corrected. If an imminent health hazard exists, such as complete lack of refrigeration or sewage backup into the establishment, the establishment shall immediately cease food service operations. Operations shall not be resumed until authorized by the Regulatory Authority.

(C) Embargo and Condemnation

1. Food may be examined or sampled by the Regulatory Authority to determine freedom from adulteration or misbranding. The Regulatory Authority may condemn or embargo (detain) equipment or food when he has probable cause to believe that any food or piece of equipment may be unwholesome or unfit for use. Such conditions include but are not limited to:
 - a. Food that has been adulterated.
 - b. Food that has been misbranded.
 - c. Anytime time/temperature control for safety food found to be in the optimal temperature range of 42°F to 134°F without proper paperwork (outlining procedures controlling) the growth of pathogenic foodborne bacteria.
 - d. Where equipment used in the preparation of food products is found to be in a state of disrepair, unsafe, unsanitary, or unsuitable for use in the preparation, display or service of food.

- e. In the event that food is contaminated as a result of fire, flood, sewage backup, power outage, or similar events.
2. Condemned or embargoed food, food containers, or equipment may be suitably stored by the permit holder unless said storage would pose a risk to public health. If a risk exists, immediate destruction shall be ordered by the Health Officer, or voluntary destruction may be accomplished by the permit holder. If the permit holder refuses to voluntarily destroy the condemned food, food containers, or equipment, same shall be held under embargo until they have been proved satisfactory for human consumption by a certified laboratory at the expense of the permit holder.
3. No person shall remove or alter a condemnation of embargo order, notice, or tag placed on food, food containers or equipment by the Health Officer. Said food, food containers or equipment shall not be relabeled, replaced, reprocessed, repackaged, altered, disposed of, destroyed or placed back in service without the permission of the Health Officer, except on order by a Court of competent jurisdiction. The permit holder may make a written request for a hearing with the Health Officer before imposition of condemnation according to the procedures set out in the Hearing Procedure section.

(D) Employee Health

When the Regulatory Authority has reasonable cause to suspect the possibility of disease transmission from any food-service establishment employee, the Regulatory Authority /Board of Health shall secure a morbidity history of the suspected employee, or make such other investigation as may be indicated, and take appropriate action. The Regulatory Authority may require any or all of the following measures:

- (1) The immediate exclusion of the employee from all food-service establishments;
- (2) the immediate closure of the food-service establishment concerned until, in the opinion of the Regulatory Authority, no further danger of disease outbreak exists;
- (3) restriction of the employee's services to some areas of the establishment where there would be no danger of transmitting disease; and
- (4) adequate medical and laboratory examinations of the employee, of other employees, and of his/her or their body discharges.

(E) Food Handlers Classes.

The Regulatory Authority may order any food handler to attend an immediate food handler training course when, in the judgment of the Regulatory Authority, the work habits of said food handler constitute a hazard to public health. Fees may be charged by the Regulatory Authority to offset the cost of the course.

(F) Permit Classifications

The St. Clair County Health Department shall annually conduct a category assessment

for every food service establishment, mobile food establishment, commissary or retail food store operating in St. Clair County, pursuant to the Local Health Protection Grant Rules established by the Illinois Department of Public Health. This assessment will result in the facility being placed into the appropriate category as it relates to food handling operations. A category shall be deemed an appropriate classification of an establishment when at least one criteria item describes that establishment's food handling operations, and in all cases, the highest appropriate category will apply. The criteria for the risk assessment is as determined in the Illinois Adm. Code 77, section 615.310 (b)3, and subsequent revisions.

(F) Fees.

Fees may be charged by the Regulatory Authority for permits in amounts sufficient to recover all or part of the cost for regulation and inspection. Fees for various categories of food service establishments may be established by the County Board of Health with the advice and consent of the County Board. Persons desiring the permit shall pay an annual permit fee. This fee shall be collected by the County Health Department and shall be deposited into the Health Department Fund.

There will be no fee charged to food pantries, schools and universities with food service operations that are self – operated.

Fees will increase on odd numbered years at a rate of 3% rounded to the nearest dollar, See -Attachment A:

1. Category Assessment:

All Food Establishments shall have an annual category assessment conducted by the Regulatory Authority based on the food handling procedures conducted in the food establishment.

A. Category 1 Establishments – the following food handling procedures will determine this risk classification.

1. Facilities that conduct cooling of Temperature Control for Safety (TCS) foods.

2. Prepare TCS foods in advance (more than 12 hours) before serving.

3. TCS foods which have been cooked and cooled are reheated for service.

4. TCS foods are prepared for service at offsite locations for which time/temperature requirements are relevant for transportation, holding and service.

5. Foods require complex preparation, or extensive handling of raw ingredients with hand contact for ready-to-eat foods.

6. Production of foods using special processes that require a HACCP plan (i.e.: reduced oxygen packaging, juicing, curing, etc.).

7. Facilities that serve high risk populations, immunocompromised individuals, such as the elderly, preschool children under the age of 4, and pregnant women, (i.e.) day care centers, hospitals & senior centers where these individuals compose the majority of the populations.

Category 1 establishments will be inspected at least three (3) times per year.

B. Category 2 Establishments – the following food handling procedures will determine this risk classification.

1. Hot and cold foods are produced from raw ingredients using minimal assembly
2. Foods being held for same day service and held 12 hours or less.
3. Foods requiring complex preparation are obtained from approved processing establishments. Category 2 facilities will be inspected at least of two (2) times per year.

C. Category 3 Establishments – the following food handling procedures will determine this risk classification.

1. Only prepackaged foods available for service, any TCS (PHF) Temperature Control for Safety (Potentially Hazardous Foods) foods are commercially prepackaged,
2. Only limited preparation of (non-PHF) foods, and beverages, such as snack foods and carbonated beverages occur at the facility.
3. Only beverages (alcoholic or non-alcoholic) are served at the facility. Category three facilities will be inspected at least of two times per year.

2. Size of Facility:

All Food Establishments shall also be classified by the size and/or number of employees in the establishment.

A. Large Establishments – Include establishments with a seating capacity of 75 or more, or retail facilities, mini-marts, bakeries, and meat markets with 11 or more employees.

B. Medium Establishments - Include establishments with a seating capacity of 41 to 74, retail facilities, mini-markets, bakeries and meat markets with 10 or fewer employees.

C. Small Establishments – include establishments with a seating capacity of 40 or less, retail facilities with prepackaged food only, commissaries, food trucks, self-contained push carts, mobile retail vendors, carry-out establishments, drive-in window service.

3. Miscellaneous:

- A. If an establishment meets the description of **two (2)** or more categories, the highest fee shall apply.
- B. Seasonal establishments (open less than **six (6) months** annually) will have a fee of 50% of the appropriate categories.
- C. Each additional kitchen, additional mobile food establishment or departmental inspection within the same facility will incur a fee.

- D. Cottage Food Registration - each Cottage Food Operator that registers with the St. Clair County Health Department shall pay a State of Illinois determined fee of \$ 25.00.
- E. The fee for new establishments issued permits between **July 1 and December 31** shall be **fifty percent (50%)** of the applicable annual fee. (**Ord. No. 93-426; 11-29-93**) (**Ord. No. 99-694; 11-29-99**)
- F. Plan Review of Future Construction. Whenever a food service establishment or retail food store is constructed or extensively remodeled and/or whenever an existing structure is converted to use as a food service establishment, plans and specifications for such construction, remodeling, or conversion shall be submitted to the Regulatory Authority for review and approval before construction, remodeling or conversion is begun. The plans and specifications shall indicate the layout, arrangement, mechanical plans, and construction materials of work area, and the type and model of proposed fixed equipment and facilities. The Regulatory Authority shall approve the plans and specifications, if they meet the requirements of this Chapter. No food service establishment or retail food store shall be constructed, extensively remodeled, or converted except in accordance with plans and specifications approved by the Regulatory Authority. Properly prepared plans and specifications for review shall be for the construction of a food establishment, the conversion of an existing structure for use as a food establishment or the renovation of an existing food establishment.
- G. Pre-Operational Inspection. Whenever plans and specifications are required by this Code to be submitted to the Regulatory Authority, the Regulatory Authority shall inspect the food service establishment prior to the start of operations; to determine compliance with the approved plans and specifications and with the requirements of this Chapter.

4. Late Fees.

Permittees who fail to file their application for renewal accompanied by the appropriate fee shall be assessed a penalty as follows:

- A. The application for renewal is received by the Health Authority after **January 1st** but before **February 1st** of the following year following the year of expiration: \$100.00.
- B. The application for renewal is received after **February 1st** but before **March 1st** of the year following the year of expiration: \$ 200.00.
- C. Applications and permit fees that are not received by **March 1st**, shall be referred to the States Attorney for enforcement.

5. Terms of Permit.

The annual permit term shall be **January 1** through **December 31** of each calendar year. All permits granted hereunder shall expire on **December 31** of the year of insurance; except

Temporary establishment permit shall expire according to the dates listed on their temporary permit.

19-4-5 FOOD ESTABLISHMENTS OUTSIDE JURISDICTION OF HEALTH AUTHORITY.

Food from establishment outside the jurisdiction of the Regulatory Authority of the County may be sold in the County if such food establishments conform to the provisions of this Chapter or to substantially equivalent provisions. To determine extent of compliance with such provisions, the Regulatory Authority may accept reports from responsible authorities in other jurisdictions where such food establishments are located.

19-4-6 PENALTIES. Any person who violates any provision of this Code, or any rules and regulations adopted herein shall be guilty of a misdemeanor and upon conviction thereof, shall be punished by a fine of not less than **Two Hundred Dollars (\$200.00)** and not more than **One Thousand Dollars (\$1000.00)**. In addition thereto, such person may be enjoined from continuing such violations. Each day upon which such violation occurs shall constitute a separate offense. **(Ord. No. 150A; 08-25-86)**

19-4-7 Effective - November 27, 2018

Fee Schedule – For Profit Establishments

2019	Size	Category 1	Category 2	Category 3
	Large	\$ 550.00	\$ 525.00	\$ 500.00
	Medium	\$ 350.00	\$ 325.00	\$ 300.00
	Small	\$ 200.00	\$ 175.00	\$ 150.00

2021	Size	Category 1	Category 2	Category 3
	Large	\$ 567.00	\$ 541.00	\$ 515.00
	Medium	\$ 361.00	\$ 335.00	\$ 309.00
	Small	\$ 206.00	\$ 180.00	\$ 155.00

2023	Size	Category 1	Category 2	Category 3
	Large	\$ 584.00	\$ 557.00	\$ 530.00
	Medium	\$ 372.00	\$ 345.00	\$ 318.00
	Small	\$ 212.00	\$ 185.00	\$ 160.00

2025	Size	Category 1	Category 2	Category 3
	Large	\$ 602.00	\$ 574.00	\$ 546.00
	Medium	\$ 383.00	\$ 355.00	\$ 328.00
	Small	\$ 218.00	\$ 191.00	\$ 165.00

NOTE – fees will increase 3% every ODD numbered year starting 2021

Fee Schedule – Seasonal and Not-for-Profit – fifty percent (50 %) of the appropriate fee category

Additional Kitchen/ Department Inspections ; Mobile facilities.

	2019	2021	2023	2025
Additional	75	77	80	82

Cottage Food Establishments – fee according to Illinois Law \$ 25.00

Temporary Events -

	2019	2021	2023	2025
Less than 3 day temp	0	0	0	0
3 day temp	50	52	53	55
4 to 14 days	75	77	80	82

Ordinance No. 18-1199

K. E. Sweeney

Jane Chatham

Mary Grayson

John West

Paul Herbert

FINANCE COMMITTEE

Ordinance No. 18-1199

REVIEWED BY:

BFS

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Delroy H. Moore

DIRECTOR OF ADMINISTRATION

APPROVED BY:

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ENVIRONMENT COMMITTEE

Scott Leman

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Michael O'Donnell

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JUDICIARY COMMITTEE