An amendment to the Food Handling Regulation Enforcement Act requires all restaurants to display a notice* to consumers that states:

"Please communicate any food allergies to an employee of this establishment and that employee shall communicate that food allergy information to the Person In Charge (PIC) or Certified Food Protection Manager (CFPM) on duty at this establishment."

Education will be provided from January 1 to July 1, 2020. Enforcement begins July 1, 2020.

*This sign will be available for download on our website at www.pcchd.org/149/Forms by January 1, 2020.

Consumer Advisory

A Consumer Advisory that meets the requirements specified in the Illinois Food Code, must be provided for all animal-derived foods that can be ordered raw or undercooked.

This advisory must consist of both a DISCLOSURE and a REMINDER.

The disclosure and reminder statements must be present in the same location and accessible to the consumer when ordering without asking (menu, table tents, brochures).

DISCLOSURE—discloses which animal-derived foods are served raw or undercooked. The disclosure requirement can be met by asterisking applicable foods with a footnote, or by indicating applicable foods in the food’s description (hamburgers cooked to order)

REMINDER—reminds the consumer of the risks associated with eating raw or undercooked animal-derived foods. The reminder shall include asterisking the animal-derived foods requiring disclosure to a footnote that states one of three general advisory statements (example: Consuming raw or undercooked meats, poultry, shellfish, or eggs may increase your risk of foodborne illness)
Our Department has been exploring a new temporary food event license type that would allow qualifying vendors to submit one application and fee for a calendar years’ worth of unlimited, one-day, temporary food events. Contact us to be added to our updates list! (309)679-6161 or EH@peoriacounty.org.

Use Bleach Sanitizer? Make Sure It's Food Code Compliant by Following These Tips:

1) Check the label! Approved bleaches should have an Environmental Protection Agency (EPA) registration number, be safe for food-contact surfaces, and instruct the user to allow the sanitized surface to "air dry."

2) Avoid fancy bottles! Scented and/or splash-less bleaches are not food-contact safe. Food-contact safe bleach does not require an additional "rinse" step after sanitizing.

New Temp Food Event License Type

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New Temp Food Event Application

A new Temporary Food Event Application will be used starting on January 1, 2020. This document was updated based on feedback from vendors. Once available, the application will be posted on our website at www.pcchd.org/149/Forms.

Fees Required with Applications

Be advised, as of January 1, 2020 all Temporary Food Event License fees must accompany the Temporary Food Event Application, and/or be received at least five (5) business days prior to the event. Applications will be considered incomplete until all required paperwork and associated fees are submitted. All completed applications submitted less than five (5) business days prior to the event will include a $50 late charge.

3rd Annual Food Safety Excellence Awards

The Peoria City/County Health Department is continuing the Food Safety Excellence Award Program in 2020, for those establishments who wish to participate and who demonstrate a commitment to food safety. Visit our website at http://www.pcchd.org/152/Food-Safety to download an application and review eligibility requirements, or to see a list of past recipients!