

# MONROE COUNTY HEALTH DEPARTMENT

## Certificate of Compliance Application

Date: \_\_\_\_\_

Business Name: \_\_\_\_\_

Responsible Manager: \_\_\_\_\_

Complete Business Address: \_\_\_\_\_

Business Phone Number: \_\_\_\_\_ Fax Number: \_\_\_\_\_

Owners Name(s): \_\_\_\_\_

In case of emergency, please contact: \_\_\_\_\_

Please list your preferred method of contact: email, fax, phone, etc. \_\_\_\_\_

\*Personal information will not be shared with anyone. It will only be used for urgent contact or updates!

### HOURS OF OPERATION (include AM/PM)

Sun. \_\_\_\_\_ Mon. \_\_\_\_\_ Tues. \_\_\_\_\_ Wed. \_\_\_\_\_ Thurs. \_\_\_\_\_ Fri. \_\_\_\_\_ Sat. \_\_\_\_\_

### **CERTIFIED FOOD PROTECTION MANAGERS (CFPM)**

Name	CFPM ID #/Exp. date	Allergen ID #/Exp. date
1. _____		
2. _____		
3. _____		
4. _____		
5. _____		
6. _____		
7. _____		

**\* ID Number issued by IDPH must be listed for person to be considered a CFPM.**

For questions, contact: Vickie Kehrer at 939-3871 ext.18 or [vkehrer@monroecountyhealth.org](mailto:vkehrer@monroecountyhealth.org)

Certificate of Compliance Application

Name of Business: \_\_\_\_\_ City: \_\_\_\_\_

Please *read and answer carefully* the following questions based on food handling practices at your establishment.

**Keep in mind that potentially hazardous foods (PHFs) are any foods that have animal origins such as meat, poultry, fish, eggs, milk, cheese, yogurt, etc.**

Please circle your answers:

Do you prepare foods such as soups, meats, seafood, poultry, and/ or eggs in advance of serving?  
YES\* NO

\*If YES, how far in advance?

<30 min.            30 min. to 1 hr.            1-4 hrs.            4-12 hrs.            >12 hrs.

Do you cook items such as roasts, soups, and/ or other PHFs one or more days in advance of serving and then re-heat these foods per order?            YES NO

Do you perform vacuum packaging?            YES NO

Do you use **only** pre-packaged foods such as Landshire sandwiches and frozen pizzas and/ or canned or bottled beverages?            YES NO

If you serve items such as soups, salads (potato and/or pasta) and/ sandwiches, are these items made at your establishment or are they purchased pre-made from an approved facility?

Made at your establishment

Made at an approved facility

Do you sell raw, uncooked meats?            YES NO

Is there a CFPM present at all times?            YES NO

**\*NOTE:** IL Certified Food Protection Managers (CFPM)/Food Service Sanitation Managers Certified (FSSMC) of Category 1 \*restaurants\* must undergo accredited **Allergen Awareness Training** within 30 days of being hired, with recertification required every three years. **Also, at least one FSSMC/CFPM manager who has received the allergen training shall always be on site while the restaurant is open.**

**\*Certified Food Handlers (CFH) (These are not CFPM/FSSMC)** For approved courses go to: [www.dph.illinois.gov/topics-services/food-safety](http://www.dph.illinois.gov/topics-services/food-safety) see "ANSI Accredited Food Handler Training Programs" on right side of page.

**Certified Food Handlers:**

<b>Name:</b>	<b>ID#:</b>	<b>Expiration Date:</b>
1. _____	_____	_____
2. _____	_____	_____
3. _____	_____	_____
4. _____	_____	_____
5. _____	_____	_____
6. _____	_____	_____
7. _____	_____	_____
8. _____	_____	_____
9. _____	_____	_____
10. _____	_____	_____
11. _____	_____	_____
12. _____	_____	_____
13. _____	_____	_____
14. _____	_____	_____
15. _____	_____	_____
16. _____	_____	_____
17. _____	_____	_____
18. _____	_____	_____
19. _____	_____	_____
20. _____	_____	_____