

Safety Manual Chapter 14

Food Service Sanitation - Issue Date 9/77

**TITLE 77: PUBLIC HEALTH
CHAPTER I: DEPARTMENT OF PUBLIC HEALTH
SUBCHAPTER m: FOOD, DRUGS AND COSMETICS
PART 750 FOOD SERVICE SANITATION CODE**

14-01 Foreword

14-01.01 Past experience has demonstrated that food service facilities can prevent food borne illness by:

- **14-01.011** Being equipped and maintained to provide minimal opportunity for any hazard to develop; or
- **14-01.012** Being operated under the supervision of an individual(s) knowledgeable in correct food handling practices; or
- **14-01.013** Utilizing only food products which are safe and wholesome in the operation of the facility.

14-01.02 These Rules and Regulations establish the minimum sanitation procedures and controls to provide safe food. They reflect the thinking of experts with many years of experience in food service sanitation. These Rules and Regulations are provided to assure that foods served to the consuming public are safe, wholesome, and prepared and served under sanitary conditions.

14-01.03 The following site will take you to the IDPH's web page. To review the current [Part 750 Food Service Sanitation Code](#) click on this link.