**Section 750.120 Inspections and Inspection Report**

a) All food establishments are subject to inspection at all times.

b) The operator of the food establishment shall receive a written or electronic report from the regulatory authority at the end of the inspection. The inspection findings shall be reported on a food establishment inspection report or an electronic reporting system that is substantially similar (i.e., includes, at a minimum, the same information). The food establishment inspection report shall capture the food establishment's compliance with this Part and shall convey compliance information, at the conclusion of the inspection, to the permit holder or person in charge of the food establishment.

c) The food establishment inspection report shall collect the following information:

1) Name of the regulatory authority conducting the inspection;

2) Name and contact information of the food establishment subject to the inspection, including permit number and risk category (Category I, II or III, as defined in Section 750.100);

3) Purpose of inspection, including date and start and end times of the inspection;

4) Compliance by the food establishment with foodborne illness risk factors and public heath interventions or control measures, including, but not limited to:

A) supervision, including certification;

B) employee health;

C) good hygiene practices;

D) prevention of contamination by hands;

E) approved source of food;

F) protection of food from contamination;

G) time and temperature control for safety;

H) consumer advisory;

I) highly susceptible populations;

J) food or color additives and toxic substances; and

K) conformance with approved procedures;

5) Good retail practices and preventative measures designed to control the addition of pathogens, chemicals and physical objects into foods, including, but not limited to:

A) safe water and food;

B) food temperature control;

C) food identification;

D) prevention of food contamination;

E) proper use of utensils;

F) utensils, equipment and vending;

G) physical facilities; and

H) employee training;

6) Type of water supply;

7) Type of waste water system;

8) Temperature observations;

9) Observations and corrective actions, including time frames within which any violations cited shall be corrected;

10) Certified Food Protection Manager verification;

11) HACCP topic;

12) Food handler training;

13) Allergen awareness training;

14) Allergen notice;

15) Default beverage for children's meals;

16) Use of nonlatex gloves for food handling or preparation or appropriate signage at point of purchase;

17) Number of risk factor or intervention violations; and

18) Number of repeat risk factor or intervention violations.

d) All items on the food establishment inspection report shall be addressed in accordance with this Part. Items on the food establishment inspection report shall be marked as in compliance, out of compliance, not observed, or not applicable. Items shall also be marked as corrected on-site during the inspection or a repeat violation, as applicable. A scoring system shall not be used.

e) The regulatory authority shall implement the provisions of this Part, as amended, by January 1, 2025.

(Source: Amended at 48 Ill. Reg. 5339, effective March 22, 2024)