October 19, 2015

Q: Can IDPH provide a list of the most cited dietary citations over the past six months?

A: Per IDPH, the most common citations (in order) over the past six months were:

F371 – Sanitary Conditions - F371 is cited commonly in Illinois for issues related to dish machines not being operated according to manufacturer’s instructions, such as water temperature not hot enough or sanitizer in the low temp machine not being correct; potentially hazardous food items cooled incorrectly (in danger zone too long) or stored improperly (such as raw meat stored above ready to eat items—potential for cross contamination); dry food storage lacking dates of when opened and when to use by (less of a problem); dry food bulk storage lacking means to access the product without contamination (such as scoops improperly placed in flour or sugar bins).
F322 – citations regarding Naso-Gastric Tubes
F363 – citations regarding Standard Menus and Nutritional Adequacy
F325 – citations regarding Nutrition
F364 – citations regarding Food
F327 – citations regarding Hydration
F367 – citations regarding Therapeutic Diets
F368 – citations regarding Frequency of Meals
F365 – citations regarding Food Preparation
F372 – citations regarding Disposal of Garbage and Refuse

This list includes citations that may not necessarily be “in the kitchen,” but are nutrition related. For further clarification of these F-tags, please review the SOM.