

**LAPORTE COUNTY ORDINANCE 1996-13**  
**ORDINANCE AMENDING FOOD SERVICE ESTABLISHMENT ORDINANCE**

WHEREAS, the LaPorte County Health Department has made recommendation to the Board of Commissioners that there is a need to amend the ordinance to establish a frequency of inspection schedule based on risk and previous compliance history; and

WHEREAS, the Board of Commissioners have reviewed the proposal.

NOW, THEREFORE, BE IT ORDAINED AS FOLLOWS:

**Section 1.** LaPorte County Ordinance 102 (Food Service Establishment Ordinance) Section V (Inspection of Food Service Establishments) Subsection A is amended to read as follows:

Table 1. Risk Categorization of Food Establishments

Risk Type	Risk Type Category Description	Frequency #/YR
1	Pre-packaged nonpotentially hazardous foods only. Limited preparation of nonpotentially hazardous foods only.	1
2	Limited menu (1 or 2 main items). Pre-packaged raw ingredients are cooked or prepared to order. Retail food operations exclude deli or seafood departments. Raw ingredients require minimal assembly. Most products are cooked/prepared immediately. Hot and cold holding of potentially hazardous foods is restricted to single meal service. Preparation processes requiring cooking, cooling, and reheating are limited to 1 or 2 potentially hazardous foods.	2
3	Extensive handling of raw ingredients. Preparation process includes the cooking, cooling, and reheating of potentially hazardous foods. A variety of processes require hot and cold holding of potentially hazardous food. Advance preparation for next-day-service is limited to 2 or 3 items. Retail food operations include deli and seafood departments. Establishments doing food processing at retail.	3
4	Extensive handling of raw ingredients. Preparation processes include cooking, cooling, and reheating of potentially hazardous foods. A variety of processes require hot and cold holding of potentially hazardous foods. Food processes include advanced preparation for	4

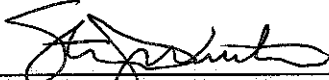
next-day-service. Category would also include those facilities whose primary service population is immunocompromised.

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- 5 Extensive handling of raw ingredients. Food processing at the retail level, e.g., smoking and curing; reduces oxygen packaging for extended shelf life. 4


**Section 2.** This ordinance shall be in full force and effect beginning the \_\_\_\_\_ day of \_\_\_\_\_, 1996, and after its enactment and publication as prescribed by law.

Dated this \_\_\_\_\_ day of \_\_\_\_\_, 1996.

THE BOARD OF COMMISSIONERS OF  
THE COUNTY OF LAPORTE, STATE OF INDIANA

  
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Stephen J. Wurster


  
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Michael T. Quinn

  
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Richard J. Kruse

ATTEST:

  
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Michael R. Schultz, Auditor