



Agenda Item Summary

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Submitted By

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Reviewed By

LKS

Agenda Item Title

Presentation of the Public Health Awards

Overview

These are annual awards recognized by the Oak Park Health Department in two categories. The first category is the Fitzsimmons Award. This award honors individuals, businesses or organizations that have gone above and beyond the call of duty in creating a healthier Oak Park. The second award is the Johnson Restaurant Award and is given by the Oak Park Health Department to those restaurants who have the top ten highest restaurant inspection scores.

Staff Recommendation

N/A

Fiscal Impact

N/A

Background

Each year the Health Department announces recipients of the “Fitzsimmons Award” and the “Johnson Restaurant Award”. The Fitzsimmons Award historically invites the Oak Park community to nominate those individuals, businesses or organizations that have gone above and beyond the call of duty in creating a healthier Oak Park. The Fitzsimmons Award for Excellence in Public Health is named in honor of the Oak Park Health Department’s Medical Consultant from 1976-1992. Dr. William Fitzsimmons was an Oak Park physician and selfless humanitarian who volunteered his services to the Village for many years. Dr. Fitzsimmons is remembered for his compassion for others, regardless of race or socio-economic status, his deep love of medicine, and his dedication to the service of others.

In addition, the 32nd Annual Johnson Restaurant Award, is given to those restaurants that had the ten highest two-year average restaurant inspection scores. Named in memory of Oak Park’s first lunch room, which began operations at 124 Lake Street in the early 1890’s. To be eligible for the award, a food service establishment must be a restaurant that has been previously defined as a Category I food establishment under the Illinois State Food Service Sanitation Code. Category I food establishments are responsible for managing all aspects of

their food safety and sanitation program which includes many complex food handling processes including receiving, cold holding, cooking, cooling, reheating and serving. Restaurants receiving this year's award have an average routine inspection score in the top 10 Category I facilities based on their scores for the last two calendar years (2016 & 2017).

Alternatives

N/A

Previous Board Action

This is an annual award presentation.

Citizen Advisory Commission Action

The Board of Health Chair will assist with the presentation.

Anticipated Future Actions/Commitments

N/A

Intergovernmental Cooperation Opportunities

N/A

Performance Management (MAP) Alignment

N/A