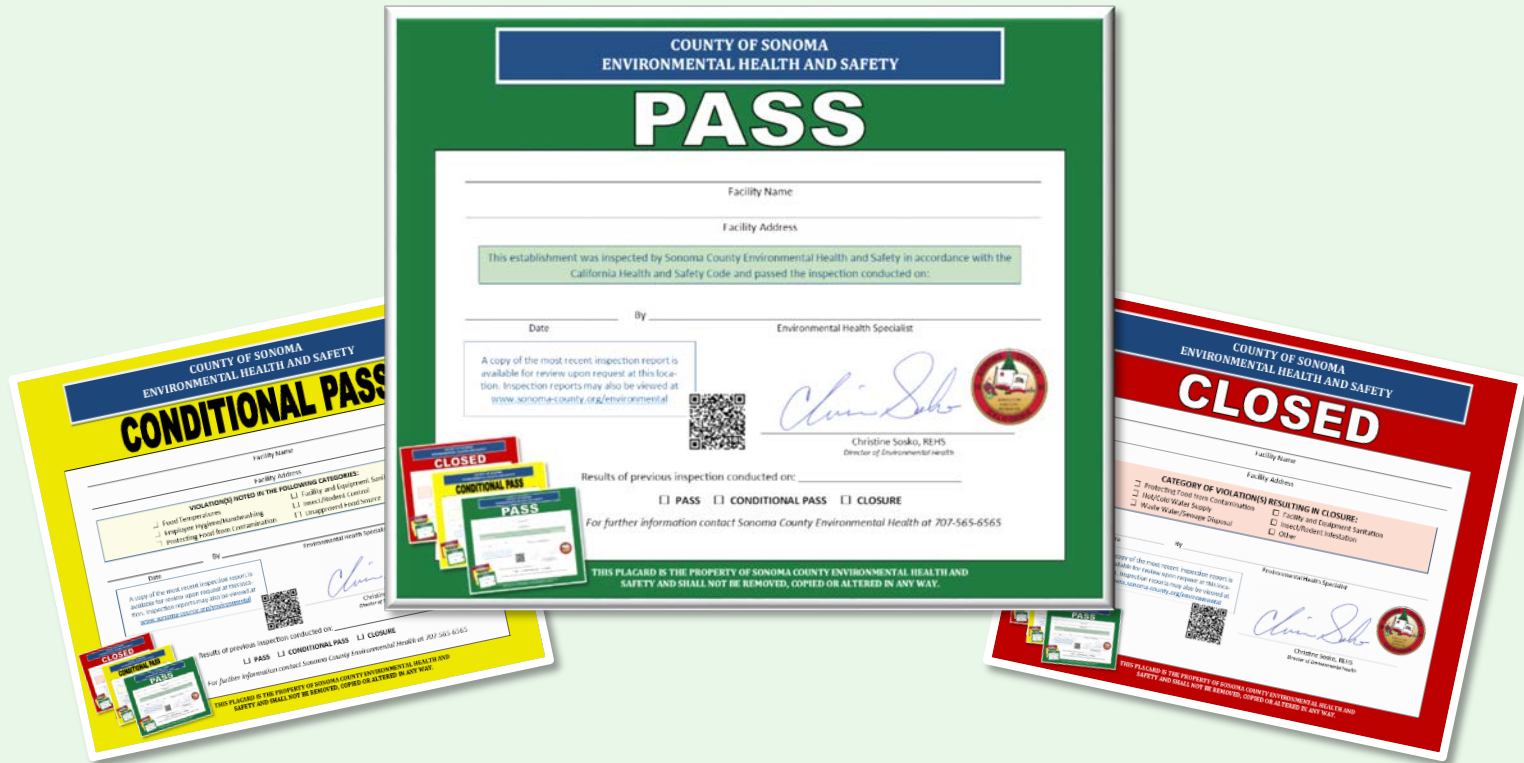


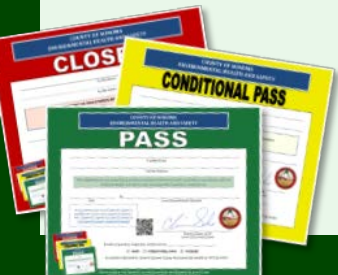
HOW TO GET A GREEN



PLACARD

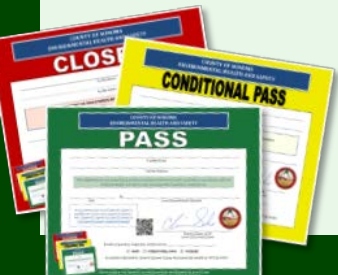
TOPICS

- Food Safety Objectives
- Placarding Program Goals
- Placarding Program
- Violations and CDC Risk Factors
- Placard Posting
- Resources



EHS FOOD SAFETY OBJECTIVE

Eliminate/reduce the risk factors that contribute to foodborne illnesses



WHY?

- CDC estimates that 48 million (1 in 6) people in the United States experience foodborne illnesses each year.



128,000 hospitalizations
3,000 deaths

Source: Centers for Disease Control and Prevention (CDC). 2011. Food safety.
Retrieved from <http://www.cdc.gov/foodsafety/facts.html#wah>t



PLACARDING PROGRAM GOALS

1. Improve Food Safety Awareness
2. Increase Consumer Confidence
3. Promote Best Practices
4. Create Highly Visible System
5. Provide Clear Information
6. Align with Regional Partners
7. Support and Promote the Local Economy and Food Industry



PLACARDING PROGRAM

Advantages

- Highly Visible
- Easy to Understand
- Universal Recognition
- Does Not Rely on a Score
- Focus on Health and Safety
- Recognition for Good Operators



WHO GETS A PLACARD?

Permanent Food Facilities Include:

- Restaurants
- Markets
- Bed & Breakfasts
- Bars
- Bakeries
- Schools

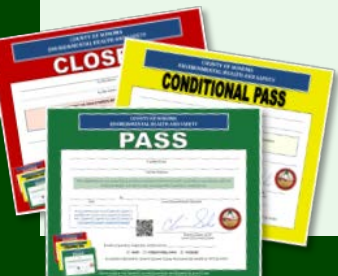
Not Included:

- Mobile Trucks/Carts
- Special Events and Festivals



PLACARD CRITERIA

- **GREEN:** PASS – No more than one major violation (corrected or mitigated at inspection)
- **YELLOW:** CONDITIONAL PASS – Two or more major violations (corrected or mitigated at inspection)
- **RED:** CLOSURE – One or more major violations not corrected on site



THE GREEN PLACARD

Issued when a facility either has no major violations

or

Has one major violation that has been corrected or mitigated at time of inspection.

COUNTY OF SONOMA
ENVIRONMENTAL HEALTH AND SAFETY

PASS

Facility Name _____
Facility Address _____

This establishment was inspected by Sonoma County Environmental Health and Safety in accordance with the California Health and Safety Code and passed the inspection conducted on: _____

Date _____ By _____ Environmental Health Specialist _____

A copy of the most recent inspection report is available for review upon request at this location. Inspection reports may also be viewed at www.sonoma-county.org/environmental




Christine Sosko, REHS
Director of Environmental Health

Results of previous inspection conducted on: _____
 PASS CONDITIONAL PASS CLOSURE

For further information contact Sonoma County Environmental Health at 707-565-6565

THIS PLACARD IS THE PROPERTY OF SONOMA COUNTY ENVIRONMENTAL HEALTH AND SAFETY AND SHALL NOT BE REMOVED, COPIED OR ALTERED IN ANY WAY.



THE YELLOW PLACARD

- Issued when a facility has 2 or more major violations which have been corrected or mitigated at time of inspection.
- Violation summary will state the type of major violations observed.

COUNTY OF SONOMA
ENVIRONMENTAL HEALTH AND SAFETY

CONDITIONAL PASS

Facility Name _____
Facility Address _____

VIOLATION(S) NOTED IN THE FOLLOWING CATEGORIES:

| | |
|---|--|
| <input type="checkbox"/> Food Temperatures | <input type="checkbox"/> Facility and Equipment Sanitation |
| <input type="checkbox"/> Employee Hygiene/Handwashing | <input type="checkbox"/> Insect/Rodent Control |
| <input type="checkbox"/> Protecting Food from Contamination | <input type="checkbox"/> Unapproved Food Source |

Date _____ By _____
Environmental Health Specialist

A copy of the most recent inspection report is available for review upon request at this location. Inspection reports may also be viewed at www.sonoma-county.org/environmental

Christine Sosko, REHS
Director of Environmental Health

Results of previous inspection conducted on: _____
 PASS CONDITIONAL PASS CLOSURE

For further information contact Sonoma County Environmental Health at 707-565-6565

THIS PLACARD IS THE PROPERTY OF SONOMA COUNTY ENVIRONMENTAL HEALTH AND SAFETY AND SHALL NOT BE REMOVED, COPIED OR ALTERED IN ANY WAY.



THE YELLOW PLACARD

- Re-inspection conducted between 24-72 hours to insure compliance.
- New placard issued at the re-inspection if all major violations remain corrected.

COUNTY OF SONOMA
ENVIRONMENTAL HEALTH AND SAFETY

CONDITIONAL PASS

Facility Name _____
Facility Address _____

VIOLATION(S) NOTED IN THE FOLLOWING CATEGORIES:

| | |
|---|--|
| <input type="checkbox"/> Food Temperatures | <input type="checkbox"/> Facility and Equipment Sanitation |
| <input type="checkbox"/> Employee Hygiene/Handwashing | <input type="checkbox"/> Insect/Rodent Control |
| <input type="checkbox"/> Protecting Food from Contamination | <input type="checkbox"/> Unapproved Food Source |

Date _____ By _____ Environmental Health Specialist _____

A copy of the most recent inspection report is available for review upon request at this location. Inspection reports may also be viewed at www.sonoma-county.org/environmental

Christine Sosko, REHS
Director of Environmental Health

Results of previous inspection conducted on: _____
 PASS CONDITIONAL PASS CLOSURE

For further information contact Sonoma County Environmental Health at 707-565-6565

THIS PLACARD IS THE PROPERTY OF SONOMA COUNTY ENVIRONMENTAL HEALTH AND SAFETY AND SHALL NOT BE REMOVED, COPIED OR ALTERED IN ANY WAY.



THE RED PLACARD

- Issued when a facility has one or more major violations which can not be corrected or mitigated at time of inspection.
- Violations summary will indicate the type of violation resulting in closure.

COUNTY OF SONOMA
ENVIRONMENTAL HEALTH AND SAFETY

CLOSED

Facility Name _____
Facility Address _____

CATEGORY OF VIOLATION(S) RESULTING IN CLOSURE:

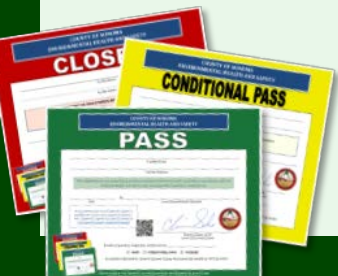
| | |
|---|--|
| <input type="checkbox"/> Protecting Food from Contamination | <input type="checkbox"/> Facility and Equipment Sanitation |
| <input type="checkbox"/> Hot/Cold Water Supply | <input type="checkbox"/> Insect/Rodent Infestation |
| <input type="checkbox"/> Waste Water/Sewage Disposal | <input type="checkbox"/> Other |

Date _____ By _____ Environmental Health Specialist

A copy of the most recent inspection report is available for review upon request at this location. Inspection reports may also be viewed at www.sonoma-county.org/environmental

Christine Sosko
Christine Sosko, REHS
Director of Environmental Health

THIS PLACARD IS THE PROPERTY OF SONOMA COUNTY ENVIRONMENTAL HEALTH AND SAFETY AND SHALL NOT BE REMOVED, COPIED OR ALTERED IN ANY WAY.



THE RED PLACARD

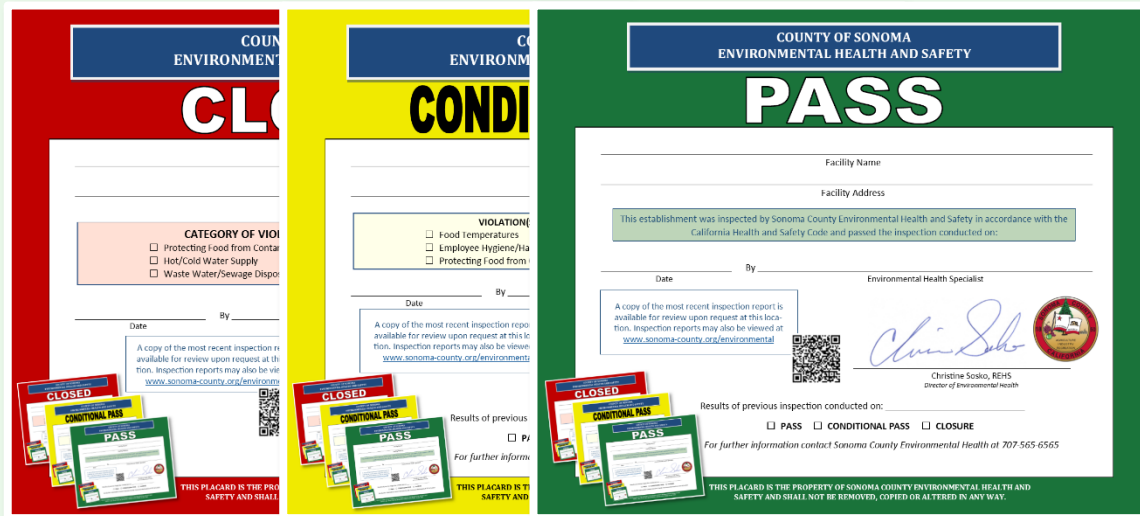
Immediate Closure Situations

- Sewage Backup
- Rodent or Insect Infestation
- No Drinkable Water
- No Hot Water
- No Electricity
- Gross Unsanitary Conditions, Filth
- Non-Operable Toilets



ALL PLACARDS

- Placards shall remain posted until next inspection.
- Inspection history will indicate what was earned on the previous inspection.



WHAT IS A VIOLATION?

- A **major violation** may directly cause or contribute to foodborne illness.
Example: Employee not washing hands
- A **minor violation** may lead to major violations if they remain uncorrected.
Example: Dirty floors



CENTERS FOR DISEASE CONTROL (CDC)

FIVE RISK FACTORS

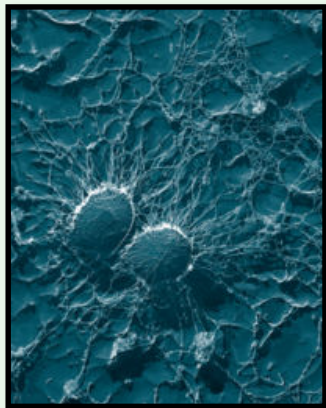
The CDC has identified the following five risk factors as the most likely to cause foodborne illness:

1. Improper Personal Hygiene
2. Improper Holding Temperatures
3. Inadequate Cooking
4. Contaminated Food, Contaminated Equipment
5. Food from Unsafe Sources

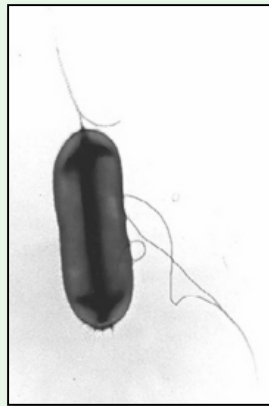


IMPROPER PERSONAL HYGIENE

- Bacteria and viruses are on our bodies and in the environment. They can be spread by food handlers.
- Handwashing is the best method for preventing the spread of bacteria and viruses.



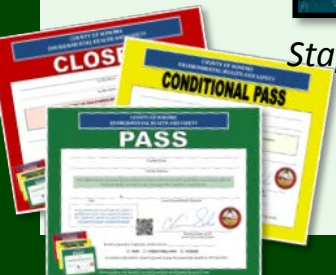
Staphylococcus aureus



E coli 0157



Norwalk Virus



CENTERS FOR DISEASE CONTROL (CDC)

FIVE RISK FACTORS

The CDC has identified the following five risk factors as the most likely to cause foodborne illness:

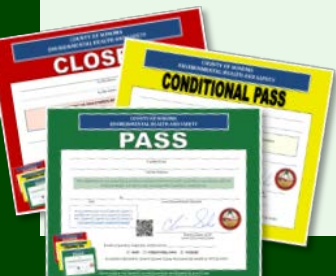
1. Improper Personal Hygiene
2. Improper Holding Temperatures
3. Inadequate Cooking
4. Contaminated Food, Contaminated Equipment
5. Food from Unsafe Sources



IMPROPER HOLDING TEMPERATURES

How to keep potentially hazardous food (PHF) safe:

- Keep food cold to prevent bacterial growth $\leq 41^{\circ} \text{F}$
- Keep food hot to prevent bacterial growth $\geq 135^{\circ} \text{F}$
- Do not leave a PHF at room temperature unless actively preparing the food
- All PHF shall be rapidly cooled
- Frozen PHF must be thawed in a proper manner



CENTERS FOR DISEASE CONTROL (CDC)

FIVE RISK FACTORS

The CDC has identified the following five risk factors as the most likely to cause foodborne illness:

1. Improper Personal Hygiene
2. Improper Holding Temperatures
3. Inadequate Cooking
4. Contaminated Food, Contaminated Equipment
5. Food from Unsafe Sources



INADEQUATE COOKING

Proper Cooking Temperatures:

135°F

- Cooked vegetables

145°F

- Eggs
- Food containing eggs
- Pork

155°F

- Ground beef
- Food containing ground beef

165°F

- Ground poultry
- Stuffed fish
- Stuffed meat
- Stuffed poultry
- Food stuffed with fish, meat or poultry

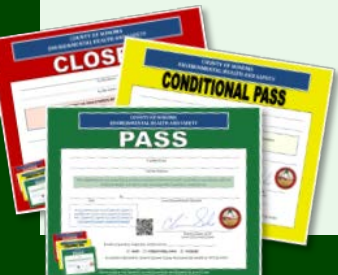


CENTERS FOR DISEASE CONTROL (CDC)

FIVE RISK FACTORS

The CDC has identified the following five risk factors as the most likely to cause foodborne illness:

1. Improper Personal Hygiene
2. Improper Holding Temperatures
3. Inadequate Cooking
4. Contaminated Food, Contaminated Equipment
5. Food from Unsafe Sources



CONTAMINATED FOOD, CONTAMINATED EQUIPMENT

Actions contributing to food contamination:

1. Cross-Contamination, Adulteration and Spoilage
2. Improperly Sanitized Equipment and Utensils
3. Improperly Maintained Wiping Cloths
4. Lack of or Contaminated Water Supply and Improper Wastewater Disposal
5. Improper Cleaning and Maintenance
6. Vermin Infestation



CENTERS FOR DISEASE CONTROL (CDC)

FIVE RISK FACTORS

The CDC has identified the following five risk factors as the most likely to cause foodborne illness:

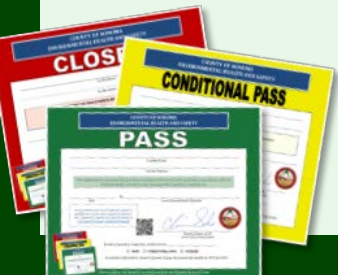
1. Improper Personal Hygiene
2. Improper Holding Temperatures
3. Inadequate Cooking
4. Contaminated Food, Contaminated Equipment
5. Food from Unsafe Sources



FOOD FROM UNSAFE SOURCES

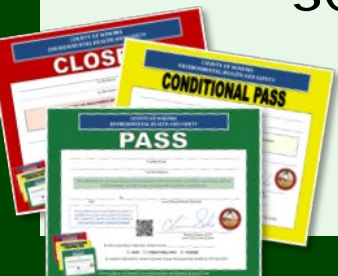


Only food from approved sources shall be served and sold at food facilities.

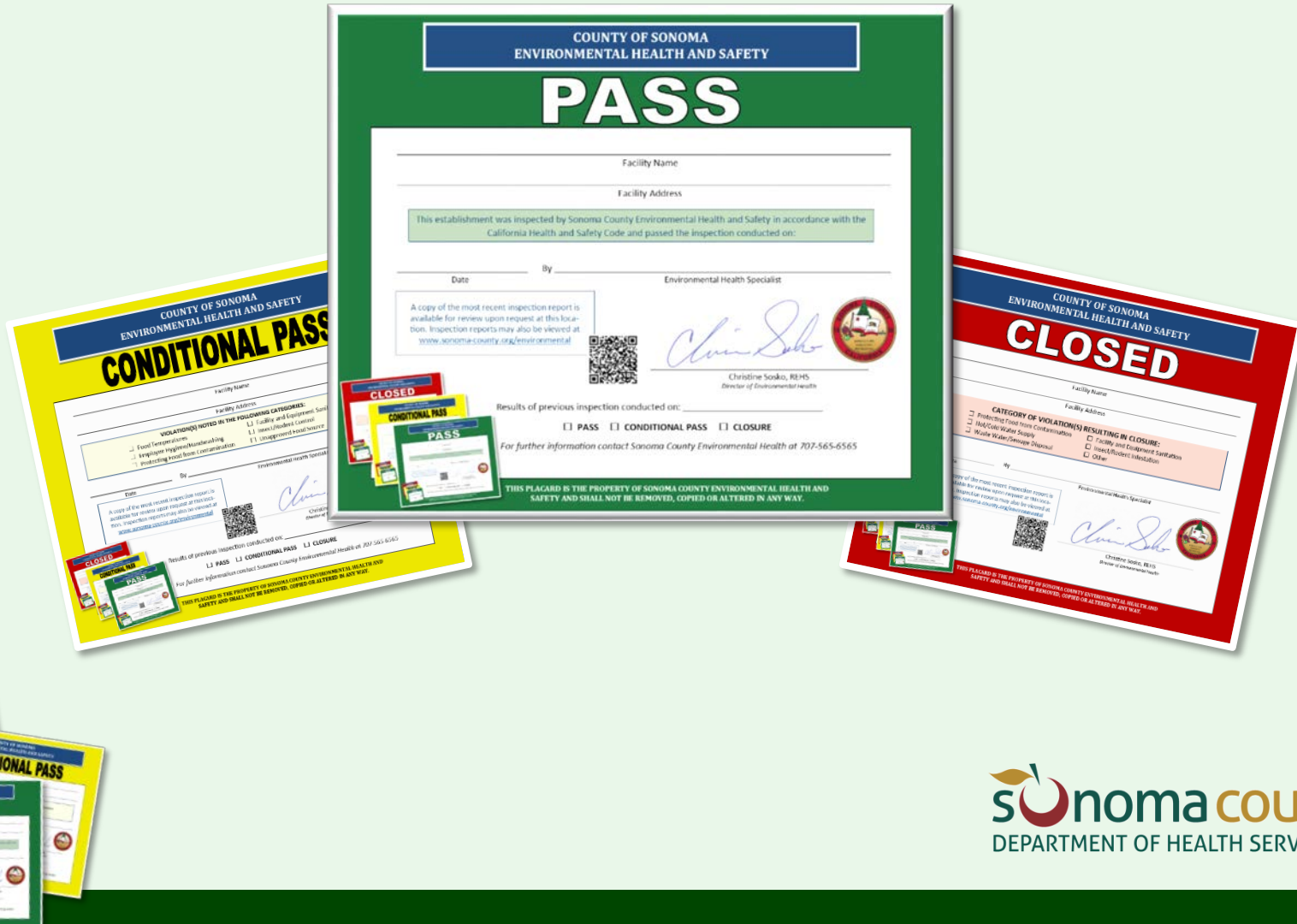


RISK FACTORS RECAP

- Wash Hands
- Do Not Let Sick People Work
- Keep Food at the Right Temperature
- Cook Food Thoroughly
- Protect Food from Contamination
- Keep Equipment Clean and Sanitized
- Provide Food Only from Safe Sources, Never Re-serve Unpackaged Food



PROPER PLACARD POSTING



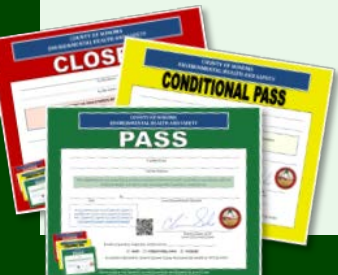
LOCATION, LOCATION, LOCATION

- The placard must be posted at the facility.
- The primary location is the facility entrance.



LOCATION, LOCATION, LOCATION

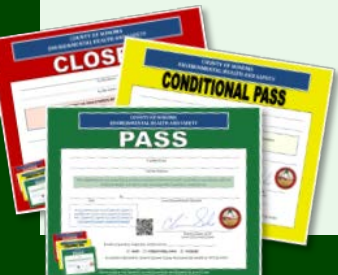
It may be posted in a display case and mounted on the outside wall **within 5 feet** of the main entrance to the facility



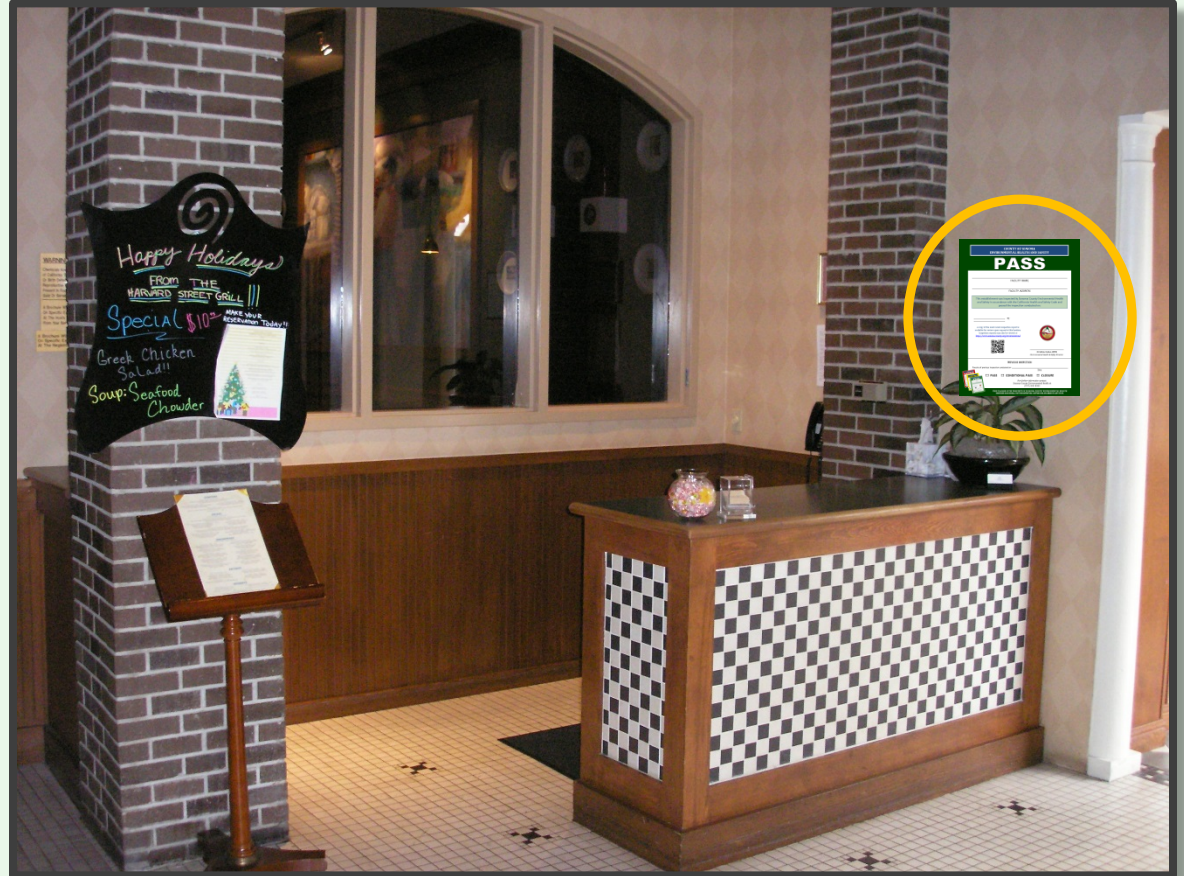
LOCATION, LOCATION, LOCATION

If no windows or display box exist or if the windows are heavily tinted:

- The placard may be posted inside the facility
 - in a visible location
 - within five feet of the main entrance
- If ordering is done at a service counter/register the placard may be prominently posted
 - at the service counter



EXAMPLE...THE WINDOWS ARE REALLY DARK:



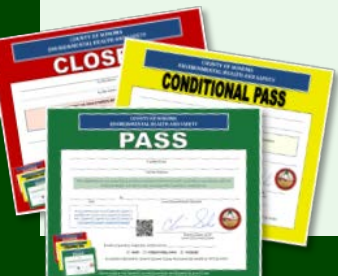
Post in immediate entryway



KEEPING THE PLACARD SAFE

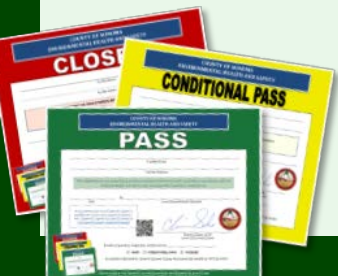


- It is the operator's responsibility to keep the placard in the approved location.
- If the placard is missing or altered the operator is responsible to immediately call and request a new placard.
- One replacement placard will be provided each year free of charge. Additional replacements will be provided for a fee.



FAILURE TO PROPERLY POST PLACARD

- The placard is not in the location approved by the Environmental Health Specialist
- The placard was removed and the operator has not called for a replacement
- The placard has been tampered with and/or defaced, and the operator has not called for a replacement



ENFORCEMENT ACTION

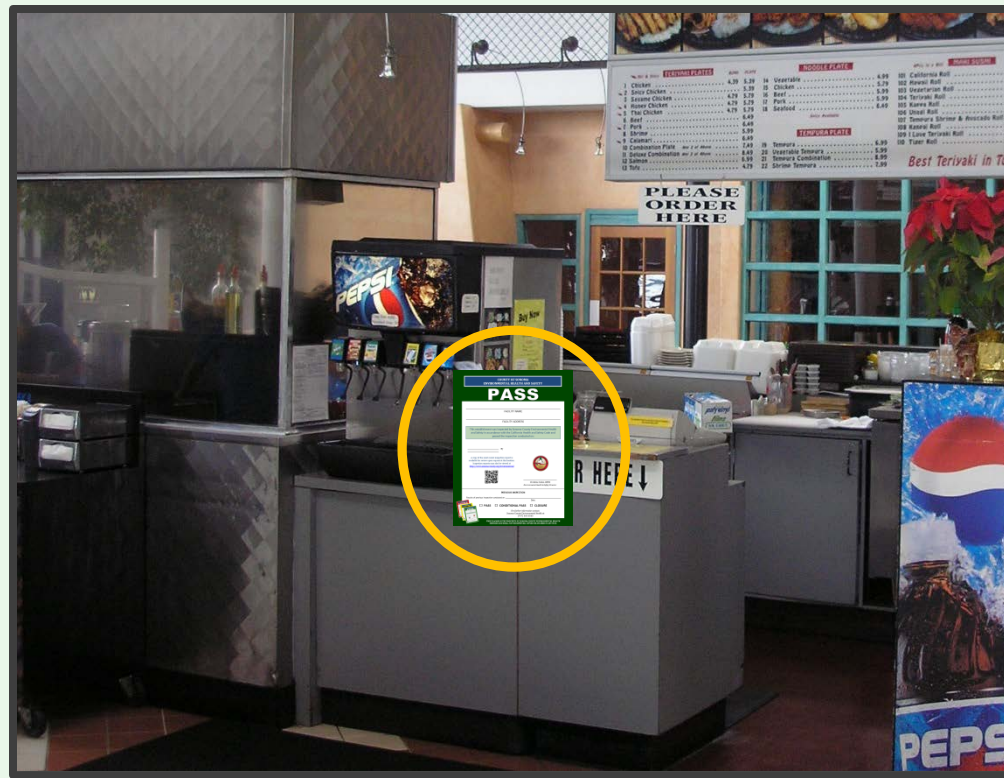
When an Environmental Health Specialist (EHS) documents a failure to properly post a placard:

- Re-inspections may be conducted each day the placard is not posted
- A fine and fees will be assessed.



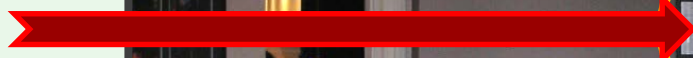
WHAT IF...

- I'm in a mall food court?



Is This OK?

No



Yes



WHAT IF I OPERATE A GROCERY STORE/ SUPERMARKET WITH MULTIPLE SECTIONS?

The store will have multiple permits. The primary permit will be for the following combined areas:

- Produce
- Dairy
- Eggs
- Meat/Poultry/Seafood

The placard for this permit shall be posted near the front entry.



GROCERY STORE/SUPERMARKET

Additional sections within the facility will be **permitted individually** and a placard will be issued **per each section**.

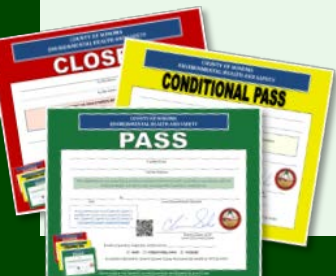
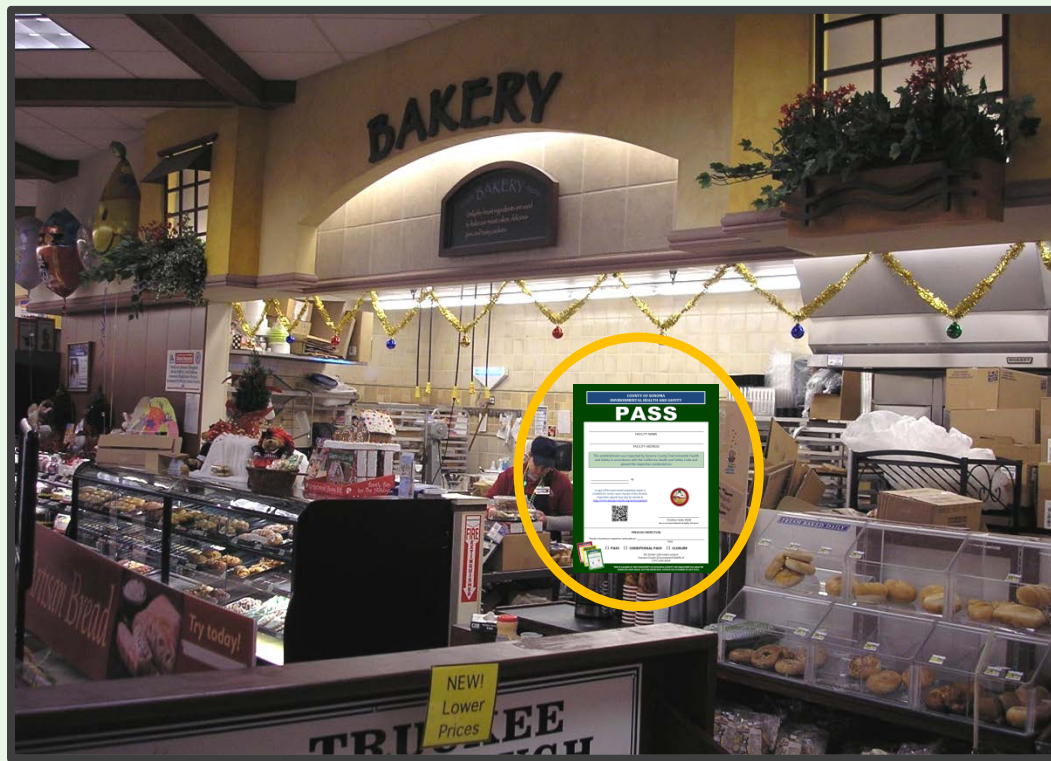
Sections might include:

- Bakery
- Deli
- Artisan cheese
- Coffee
- Specialty



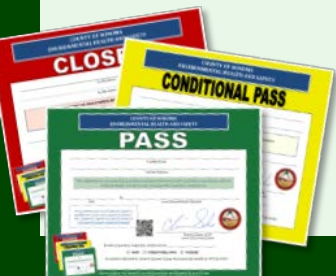
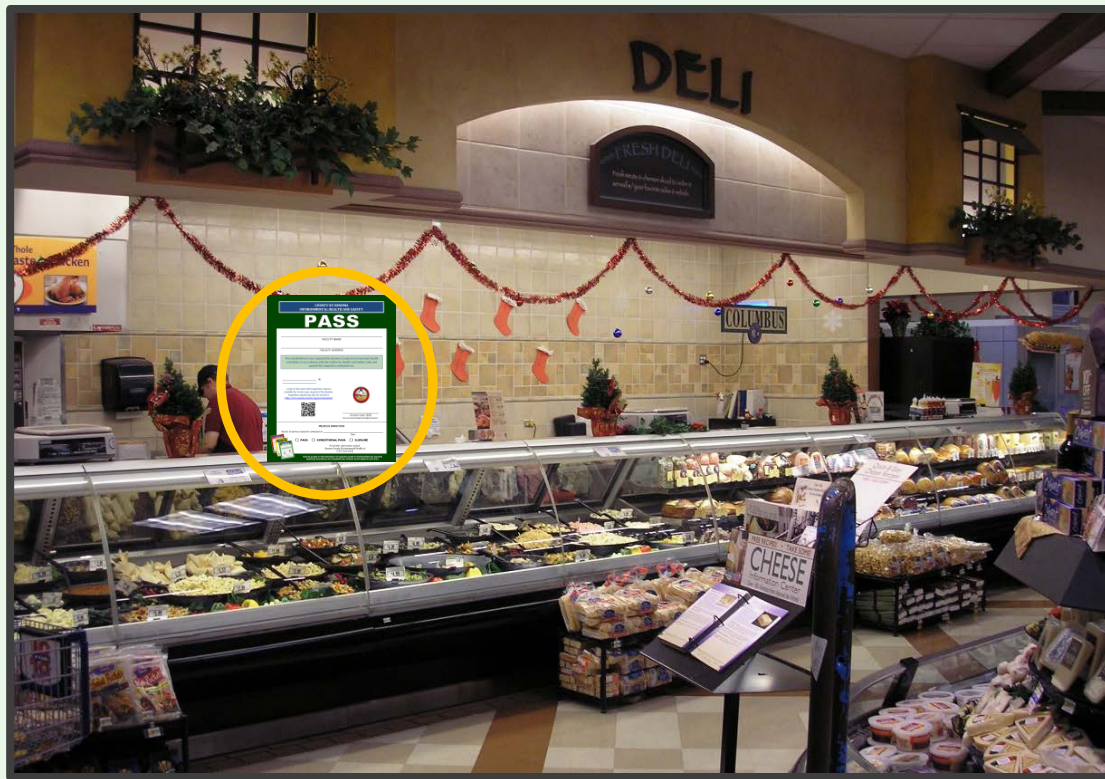
THE BAKERY HAS ITS OWN PERMIT

Post at the register or service area



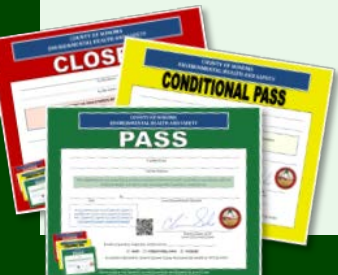
THE DELI HAS ITS OWN PERMIT

Post at the register or service area



RESOURCES

- California Retail Food Code (CalCode)
- Retail Food Inspection Field Guide



SONOMA COUNTY ENVIRONMENTAL HEALTH & SAFETY

Go for the Green!

www.sonoma-county.org/environmental



www.sonoma-county.org/placards



707-565-6565
eh@sonoma-county.org

