

# Mobile Food Facility Placarding System



ALAMEDA COUNTY DEPARTMENT OF ENVIRONMENTAL HEALTH

## PASS

MOBILE FOOD FACILITY: \_\_\_\_\_  
LIC PLATE #: \_\_\_\_\_ DECAL #: \_\_\_\_\_ PERMIT EXP DATE: \_\_\_\_\_  
COMMISSARY ADDRESS: \_\_\_\_\_  
This mobile food facility has been inspected by the Alameda County Department of Environmental Health, Environmental Protection Division in accordance to the California Health & Safety Code and has failed the inspection conducted on \_\_\_\_\_  
Date \_\_\_\_\_ by \_\_\_\_\_ Registered Environmental Health Specialist  
Scan this code for inspection results  
  
A copy of the most recent inspection report is available upon request.  
Inspection report results can also be viewed at: <http://www.acsew.org/acesh/>  
Result: ☐   
This placard is the property of Alameda County Department of Environmental Health and shall not be removed, copied or altered in any way.  
ALAMEDA COUNTY CODE OF ORDINANCES


ALAMEDA COUNTY DEPARTMENT OF ENVIRONMENTAL HEALTH

## CONDITIONAL PASS

MOBILE FOOD FACILITY: \_\_\_\_\_  
LIC PLATE #: \_\_\_\_\_ DECAL #: \_\_\_\_\_ PERMIT EXP DATE: \_\_\_\_\_  
COMMISSARY ADDRESS: \_\_\_\_\_  
This mobile food facility has been inspected by the Alameda County Department of Environmental Health, Environmental Protection Division in accordance to the California Health & Safety Code and has failed the inspection conducted on \_\_\_\_\_  
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ALAMEDA COUNTY CODE OF ORDINANCES

ALAMEDA COUNTY DEPARTMENT OF ENVIRONMENTAL HEALTH

## CLOSED

MOBILE FOOD FACILITY: \_\_\_\_\_  
LIC PLATE #: \_\_\_\_\_ DECAL #: \_\_\_\_\_ PERMIT EXP DATE: \_\_\_\_\_  
COMMISSARY ADDRESS: \_\_\_\_\_  
This mobile food facility has been inspected by the Alameda County Department of Environmental Health, Environmental Protection Division in accordance to the California Health & Safety Code and has failed the inspection conducted on \_\_\_\_\_  
Date \_\_\_\_\_ by \_\_\_\_\_ Registered Environmental Health Specialist  
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Result: ☐   
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Seal of the County of Alameda, California

Ariu B. Levi, Director  
Department of Environmental Health  
Alameda County

This facility is ordered to remain closed until the permit to operate is reinstated.

For additional information contact Alameda County Department of Environmental Health  
510-567-6700

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# Topics Covered Today

- ▶ Introductions
- ▶ What is Placarding?
- ▶ What Placarding means for you



# What is Placarding?

- Simple food safety message at a glance
- Colors universally understood
- Highly visible
- Focuses on health issues
- You will be required to post one of these Placards in your window at all times, after your first Placarding inspection.



# Who Earns a Placard?

- All *enclosed* Mobile Food Facilities that prepare food



# Center for Disease Control 5 Risk Factors

Centers for Disease Control has identified the following **five** risk factors as the most likely to cause food-borne illness

1. **Poor Personal Hygiene**
2. **Improper Holding Temperatures**
3. **Improper Cooking Temperatures**
4. **Cross Contamination**
5. **Food from Unsafe Sources**

Examples of Major violations in each of these categories will be reviewed today





# Green Placard

- 1 or no major CDC risk factor violation that must be corrected by the end of inspection
- Total score of 80-100
- No re-score inspection will be conducted
- Inspection history will indicate what was earned on the previous inspection
- Shall remain posted until the next routine inspection (4-6 months)



**ALAMEDA COUNTY DEPARTMENT OF ENVIRONMENTAL HEALTH**

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LIC PLATE #: \_\_\_\_\_ DECAL #: \_\_\_\_\_ PERMIT EXP DATE: \_\_\_\_\_  
COMMISSARY ADDRESS: \_\_\_\_\_

This mobile food facility has been inspected by the Alameda County Department of Environmental Health, Environmental Protection Division in accordance to the California Health & Safety Code and passed the inspection conducted on \_\_\_\_\_ by \_\_\_\_\_  
Date Registered Environmental Health Specialist

Scan this code for inspection results



A copy of the most recent inspection report is available upon request.  
Inspection report results can also be viewed at: <http://www.acgov.org/aceh/>

Ariu B. Levi, Director  
Department of Environmental Health  
Alameda County

### PREVIOUS INSPECTION RESULTS

Results of previous inspection conducted on \_\_\_\_\_ Date

☒ **PASS** ☐ **CONDITIONAL PASS** ☐ **CLOSURE**

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510-567-6700

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# Yellow Placard

- 2 or more MAJOR CDC violations that were corrected during the inspection

OR

- Total score of 79-75
- The operator is eligible for a re-score inspection to be issued a Green within three (3) weeks.
- A service fee of \$162 will be charged at the current hourly rate for any re-score inspection

**ALAMEDA COUNTY DEPARTMENT OF ENVIRONMENTAL HEALTH**

## CONDITIONAL PASS



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LIC PLATE #: \_\_\_\_\_ DECAL #: \_\_\_\_\_ PERMIT EXP DATE: \_\_\_\_\_  
COMMISSARY ADDRESS: \_\_\_\_\_

This mobile food facility has been inspected by the Alameda County Department of Environmental Health, Environmental Protection Division in accordance to the California Health & Safety Code and has conditionally passed the inspection conducted on \_\_\_\_\_

by \_\_\_\_\_  
Date \_\_\_\_\_ Registered Environmental Health Specialist

A Follow Up inspection required by: \_\_\_\_\_

Scan this code for inspection results



A copy of the most recent inspection report is available upon request.  
Inspection report results can also be viewed at: <http://www.acgov.org/acdh/>

Ariu B. Levi, Director  
Department of Environmental Health  
Alameda County

### PREVIOUS INSPECTION RESULTS

Results of previous inspection conducted on \_\_\_\_\_

Date \_\_\_\_\_

☐ PASS ☐ **CONDITIONAL PASS** ☐ CLOSURE

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510-567-6700

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# Red Placard

- ANY MAJOR CDC risk factors that were not corrected during the inspection (results in a loss of 26 pts)
- Total score of 0-74
- Facility must remain closed until a re-score inspection has confirmed all indicated violations are fixed
- While operating in Alameda County, Red Placard shall remain visibly posted until facility is reopened by an REHS
- Removing or blocking the placard from view will result in administrative action



**ALAMEDA COUNTY DEPARTMENT OF ENVIRONMENTAL HEALTH**

# CLOSED

MOBILE FOOD FACILITY: \_\_\_\_\_  
LIC PLATE #: \_\_\_\_\_ DECAL #: \_\_\_\_\_ PERMIT EXP DATE: \_\_\_\_\_  
COMMISSARY ADDRESS: \_\_\_\_\_

This mobile food facility has been inspected by the Alameda County Department of Environmental Health, Environmental Protection Division in accordance to the California Health & Safety Code and has failed the inspection conducted on \_\_\_\_\_ by \_\_\_\_\_  
Date Registered Environmental Health Specialist

Scan this code for inspection results



A copy of the most recent inspection report is available upon request.  
Inspection report results can also be viewed at: <http://www.acgov.org/aceh/>

Ariu B. Levi, Director  
Department of Environmental Health  
Alameda County

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510-567-6700

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# Red Placard

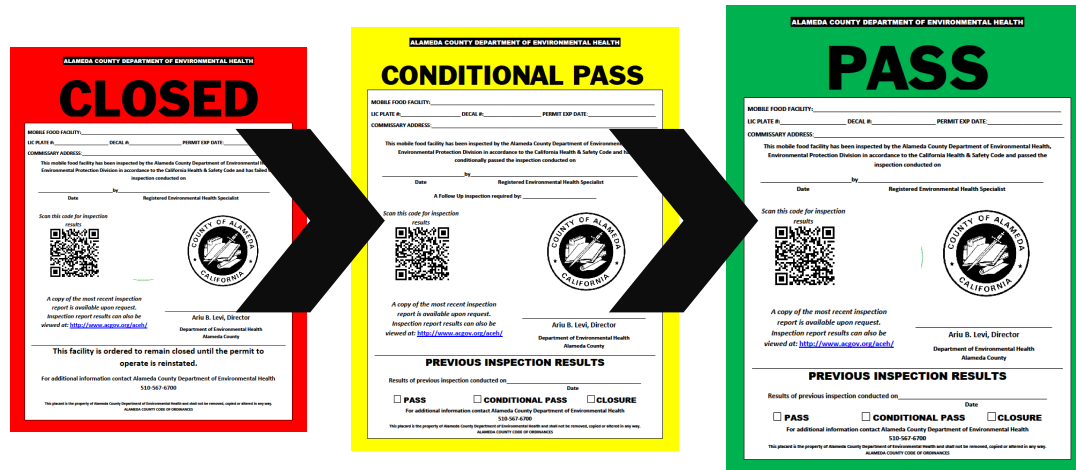
- Facility must remain closed until a re-score inspection has confirmed all indicated violations are fixed
- Operator must take mandatory Food Truck Safety Class to re-enforce why practicing good food safety is important for avoiding a food-borne illness. Operator must pass test as well



- Inspection scores will be updated daily on website, <http://www.acgov.org/aceh>



# How to get from Red to Green?



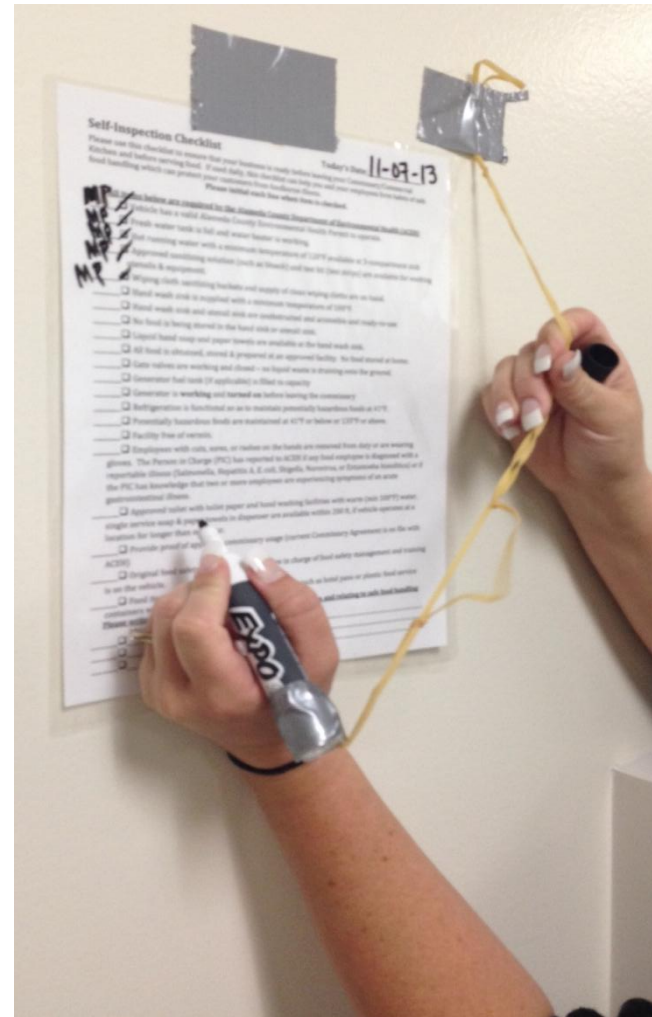
- After a Red Placard is issued, set up an appointment after the indicated violations have been fixed
- You will earn a Yellow Placard when a re-score inspection confirms the violations have been corrected
- We will conduct a 2<sup>nd</sup> re-score inspection within 3 weeks to assess if your food operation can earn a Green Placard
- Each re-score inspection will be charged at \$162/hr



# How to Avoid Closure

## Use Self-Inspection Checklist

- Use the Self-Inspection Checklist daily
- Initiate Self-Closure if necessary
  - *Example:* If you run out of water during operation



# Types of Violations

- A “**MAJOR**” CDC violation may directly cause or contribute to a food-borne illness. All major violations are marked with an asterisk: “\*”
  - Any Major violation that is not Corrected on Site (COS), will be marked **26 points, and will result in an immediate closure!**
    - Example: Employee not washing hands / No hand soap on the MFF
- A “**MINOR**” CDC violation is a violation that is very likely to result in a major CDC violation.
  - Example: No hand soap in dispenser at the hand sink for hand washing.
- **Approved Retail Practice** violations are violations that could result in a CDC violation(s) if they remain uncorrected.
  - Example: No wipe-cloth bucket



# The Official Inspection Report (OIR)

## Scoring

	OUT	COS	PTS	PTS Lost
18. Hot and cold water available* Adequate pressure <input type="checkbox"/> Y <input type="checkbox"/> N	<input type="checkbox"/>	<input type="checkbox"/>	4/2	

- ▶ The Inspection Report is a record of the violations observed during an inspection
- ▶ We will mark “OUT” if a violation is observed
- ▶ We will mark “COS” if it is Corrected–On–Site
- ▶ If it is a Major violation (and COS) we will mark **4 points**
- ▶ If it is a Minor violation (and COS), we will mark **2(or 1) point(s)**
- ▶ A violation marked with an asterisk “\*”, if left uncorrected will result in an immediate closure and a loss of 26 points





# MFF Marking Guide

- ▶ Explains each violation on the Official Inspection Report (OIR)
- ▶ Lists all the “corrective actions” for each violation
- ▶ Website will be updated periodically with most current version

**DRAFT**

**ALAMEDA COUNTY DEPARTMENT OF  
ENVIRONMENTAL HEALTH**

Division of Environmental Protection



## Mobile Food Grading Systems for Retail Food Facilities

Policies & Procedures

Website: [www.acgov.org/aceh](http://www.acgov.org/aceh)  
Phone: 510-567-6700 Fax: 510-337-9432  
E-mail: [DEHVehiclePlacarding@acgov.org](mailto:DEHVehiclePlacarding@acgov.org)



**ENVIRONMENTAL PROTECTION DIVISION**  
1131 Harbor Bay Parkway, Alameda, CA 94502  
12/5/2013



# Practice Active Management



- Make sure all Managers have **food safety certification** and they have trained their staff to follow the same practices
- Ensure all employees have **food handlers cards**

*Number 1 on OIR*

**MANAGER**



# Center for Disease Control 5 Risk Factors

1. Poor Personal Hygiene
2. Improper Holding Temperatures
3. Improper Cooking Temperatures
4. Cross Contamination
5. Food from Unsafe Sources

County of Alameda  
Department of Environmental Health  
1131 Harbor Bay Parkway  
Alameda, CA 94502-6577

**MOBILE FOOD FACILITY  
OFFICIAL INSPECTION REPORT**  
(510) 567-6700 Fax: 510-337-9134  
www.aconet.org/aceh

Date: \_\_\_\_\_ Page 1 of \_\_\_\_\_  
Time In: Time Out: \_\_\_\_\_  
REHS Specialist (Initials): \_\_\_\_\_

Business Name: \_\_\_\_\_ Site Address of Inspection: \_\_\_\_\_

DMV Plate # \_\_\_\_\_ Record ID # FA PR BR \_\_\_\_\_ Annual Permit Issued: ☐ Y ☐ N Current Deal # ( ) \_\_\_\_\_ Inspection Type: ☐ Structural ☐ Consult  
PE \_\_\_\_\_ Interim Permit Exp. Date: \_\_\_\_\_ ☐ Operational ☐ Complaint ☐ Follow-up  
Note: Permit/Record must be displayed in clear view ☐ Other: \_\_\_\_\_

See reverse side for the code sections and general requirements that correspond to each violation listed below.  
Major violations pose threats to public health and must be corrected immediately. Non-compliance may warrant closure of the facility.

OUT= Out of Compliance				COS = Corrected on-site				PTS = Points				PTS Lost = Points lost			
MAJOR VIOLATIONS				APPROVED RETAIL PRACTICES				PERSONAL CLEANLINESS				GENERAL FOOD SAFETY REQUIREMENTS			
OUT	COS	PTS	PTS Lost	OUT	COS	PTS	PTS Lost	OUT	COS	PTS	PTS Lost	OUT	COS	PTS	PTS Lost
<b>DEMONSTRATION OF KNOWLEDGE</b> 1. Demonstration of knowledge: food safety certification: food handler cards current <input type="checkbox"/> <input type="checkbox"/> 2 Food Safety Cert Name: _____ Exp. Date: _____ <b>EMPLOYEE HEALTH &amp; HYGIENIC PRACTICES</b> 2. Communicable disease procedures* <input type="checkbox"/> <input type="checkbox"/> 4 3. No discharge from eyes, nose, and mouth <input type="checkbox"/> <input type="checkbox"/> 2 4. Proper eating, tasting, drinking or tobacco use <input type="checkbox"/> <input type="checkbox"/> 2 <b>PREVENTING CONTAMINATION BY HANDS</b> 5. Hands clean and properly washed; gloves used properly: RTE food handling* <input type="checkbox"/> <input type="checkbox"/> 4 6. Adequate hand washing facilities supplied & signage <input type="checkbox"/> <input type="checkbox"/> 2				23. Personal cleanliness and hair restraints <b>GENERAL FOOD SAFETY REQUIREMENTS</b> 24. Approved thawing methods used, frozen food <input type="checkbox"/> 1 25. Washing fruits and vegetables <input type="checkbox"/> 1 26. Consumer service <input type="checkbox"/> 1 27. Food properly labeled, honestly presented <input type="checkbox"/> 1 28. Toxic substances properly identified, stored, used <input type="checkbox"/> 1 29. Storage of nonfood items <input type="checkbox"/> 1 <b>EQUIPMENT, UTENSILS/LINENS</b> 30. Ware washing facilities: installed, maintained, and test strips <input type="checkbox"/> 1 31. Thermometers provided and accurate <input type="checkbox"/> 1 32. Potable water and waste water tanks installed, gate valves adequate, proper use <input type="checkbox"/> 1 <b>COMPLIANCE &amp; ENFORCEMENT</b> 33. Compliance with water heater requirements <input type="checkbox"/> 1 34. Equipment Construction Requirements/ANSI approved <input type="checkbox"/> 1 35. Equipment storage <input type="checkbox"/> 1 36. Wiping cloths: properly stored and stored <input type="checkbox"/> 1 <b>SAFETY &amp; SUPERVISION REQUIREMENTS</b> 37. Food safety signs posted; test inspection report available <input type="checkbox"/> 1 38. Permanent and proper signage on outside of facility <input type="checkbox"/> 1 39. Person in Charge <input type="checkbox"/> 1											
<b>TIME AND TEMPERATURE RELATIONSHIPS</b> 7. Proper hot and cold holding temperatures* <input type="checkbox"/> <input type="checkbox"/> 4/2 8. PHF above 135°F destroyed at end of day. No cooling in MFF* <input type="checkbox"/> <input type="checkbox"/> 4 9. Proper cooking time & temperatures* <input type="checkbox"/> <input type="checkbox"/> 4 10. Proper thawing procedures for hot holding* <input type="checkbox"/> <input type="checkbox"/> 4 <b>PROTECTION FROM CONTAMINATION</b> 11. Food in good condition, safe and unadulterated <input type="checkbox"/> <input type="checkbox"/> 4/2 12. Food contact surfaces: clean and sanitized <input type="checkbox"/> <input type="checkbox"/> 4/2				<b>WATER HOT WATER</b> 18. Hot and cold water available* <input type="checkbox"/> <input type="checkbox"/> 4/2 Adequate pressure <input type="checkbox"/> Y <input type="checkbox"/> N <b>LIQUID WASTE DISPOSAL</b> 19. Wastewater properly disposed <input type="checkbox"/> <input type="checkbox"/> 2 <b>VERMIN</b> 20. No rodents, insects, birds, or animals* <input type="checkbox"/> <input type="checkbox"/> 4/2 <b>MAJOR MFF REQUIREMENTS</b> 21. Approved and adequate Power Source*, Plug-in Agreement on file <input type="checkbox"/> <input type="checkbox"/> 4/2 22. Mechanical refrigeration provided* <input type="checkbox"/> <input type="checkbox"/> 4/2 Other: _____				40. Restroom facilities within 200 ft (if stopped for > 1hr) 41. Exterior and surrounding area sanitary <input type="checkbox"/> 1 42. Compliance with safety requirements <input type="checkbox"/> First Aid Kit <input type="checkbox"/> Fire Extinguisher (10BC min) <input type="checkbox"/> 2nd exit <input type="checkbox"/> Self-Rescuing Inher Id <b>COMPLIANCE &amp; ENFORCEMENT</b> 51. Compliance with plan review requirements <input type="checkbox"/> 1 52. Certification from State Housing & Community Development (HCD) P# 916-255-2501 <input type="checkbox"/> 2 53. Facility operating with valid health permit* <input type="checkbox"/> 4/2 54. Food Impoundment or VCD <input type="checkbox"/> 1 55. Permit Suspension/Require Closure <input type="checkbox"/> 1 Inspection Total Score: _____							

\*Denotes the violations that if left uncorrected will result in a point total of 25 points per violation AND immediate closure

Placed ☐ GREEN - Pass ☐ YELLOW - Conditional Pass; Follow-up Inspection Required on: \_\_\_\_\_ ☐ RED - Fail  
 Note: A Re-inspection Fee will be charged at the second & subsequent follow-up inspection at \$ \_\_\_\_\_ per inspection. ☐ CLOSED until released by this Agency

Received by (Signature) \_\_\_\_\_ Phone #: \_\_\_\_\_

3.1 WITH POINTS Mobile food inspection form Alameda h edit - 9-20-13.docx

#'s 1,2,3,4,5 & 6 on the MFF  
Official Inspect Report (OIR)



# How to Earn a Green Placard

## Practice Good Personal Hygiene



➤ Ensure that no employees work when they are **sick** with any of the following symptoms:

- Diarrhea
- Vomiting
- Runny Nose/Eyes
- Fever
- Sore throat
- Any reportable diseases

***Numbers 2 & 3 on OIR***





# How to Earn a Green Placard

## Practice Proper Hand-washing

- Use the designated hand wash sink to wash hands
- Make sure your hand sink has the following items:
  - Liquid hand soap
  - Hot water
  - Paper towels
  - **DO NOT** use cloths for drying hands
- And ensure your employees are using them!



***Number 6 on OIR***

ALAMEDA COUNTY HEALTH  
CARE SERVICES AGENCY





# No Bare Hand Contact with RTE Food!

- ▶ Starting **January 1, 2014**, no bare hand contact is allowed when handling ready to eat food
- ▶ Gloves and other barriers do NOT replace hand washing!
- ▶ Wash Your Hands Before Putting on New Gloves
- ▶ Change Gloves After ...
  - 1. Touching garbage
  - 2. Tear in Gloves
  - 3. Handling non-food items that could cause contamination
  - 4. Handling raw food
  - 5. Coughing, sneezing, touching body parts (face, hair, etc)



- ▶ DO NOT WASH YOUR GLOVES
- ▶ Use only non-latex gloves, as some people are allergic to latex



# Center for Disease Control 5 Risk Factors

1. Poor Personal Hygiene
2. Improper Holding Temperatures
3. Improper Cooking Temperatures
4. Cross Contamination
5. Food from Unsafe Sources

County of Alameda  
Department of Environmental Health  
1131 Harbor Bay Parkway  
Alameda, CA 94502-6577

**MOBILE FOOD FACILITY  
OFFICIAL INSPECTION REPORT**  
(510) 567-6700 Fax: 510-337-9134  
www.aacgov.org/aceh

Date: \_\_\_\_\_ Page 1 of \_\_\_\_\_  
Time In: Time Out: \_\_\_\_\_  
REHS Specialist (Initial): \_\_\_\_\_

Business Name: \_\_\_\_\_ Site Address of Inspection: \_\_\_\_\_

DMV Plate # \_\_\_\_\_ Record ID # FA PR SR \_\_\_\_\_ Annual Permit Issued: ☐ Y ☐ N Current Deal # ( ) \_\_\_\_\_ Inspection Type: ☐ Structural ☐ Consult  
Interim Permit Exp Date: \_\_\_\_\_ ☐ Operational ☐ Complaint ☐ Follow-up  
PE \_\_\_\_\_ Note: Permit/Record must be displayed in clear view ☐ Other: \_\_\_\_\_

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MAJOR VIOLATIONS				OUT	COS	PTS	PTS Lost	APPROVED RETAIL PRACTICES	
DEMONSTRATION OF KNOWLEDGE				OUT	COS	PTS	PTS Lost	PERSONAL CLEANLINESS	
1. Demonstration of knowledge: food safety certification: food handler cards current				<input type="checkbox"/>	<input type="checkbox"/>	2		23. Personal cleanliness and hair restraints	
Food Safety Cert Name: _____ Exp. Date: _____								24. Approved thawing methods used, frozen food	
EMPLOYEE HEALTH & HYGIENIC PRACTICES								25. Washing fruits and vegetables	
2. Communicable disease procedures*				<input type="checkbox"/>	<input type="checkbox"/>	4		26. Consumer self-service	
3. No discharge from eyes, nose, and mouth				<input type="checkbox"/>	<input type="checkbox"/>	2		27. Food properly labeled & honestly presented	
4. Proper eating, tasting, drinking or tobacco use				<input type="checkbox"/>	<input type="checkbox"/>	2		28. Toxic substances properly identified, stored, used	
PREVENTING CONTAMINATION BY HANDS								29. Storage of nonfood items	
5. Hands clean and properly washed; gloves used properly: RTE food handling*				<input type="checkbox"/>	<input type="checkbox"/>	4		EQUIPMENT/UTENSILS/LINENS	
6. Adequate hand washing facilities supplied & accessible				<input type="checkbox"/>	<input type="checkbox"/>	2		30. Ware washing facilities: installed, maintained, used, test strips	
TIME AND TEMPERATURE RELATIONSHIPS								31. Thermometers provided and accurate	
7. Proper hot and cold holding temperatures*				<input type="checkbox"/>	<input type="checkbox"/>	4/2		32. Potable water and waste water leaks installed, gate valves adequate, proper use	
8. If "HOT" above 135°F destroyed at end of day. No holding on MFF*				<input type="checkbox"/>	<input type="checkbox"/>	4		33. Equipment - NSF water heater requirements	
9. Proper cooking time & temperatures*				<input type="checkbox"/>	<input type="checkbox"/>	4		34. Equipment - NSF requirements/labels ANSI approved	
10. Proper reheating procedures for hot holding*				<input type="checkbox"/>	<input type="checkbox"/>	4		35. Equipment, utensil storage	
PROTECTION FROM CONTAMINATION								36. Wiping cloths: properly used and stored	
11. Food in good condition, safe and unadulterated				<input type="checkbox"/>	<input type="checkbox"/>	4/2		SIGNAGE & SUPERVISION REQUIREMENTS	
12. Food contact surfaces: clean and sanitized				<input type="checkbox"/>	<input type="checkbox"/>	4/2		37. Food Safety signs posted; last inspection report available	
13. Food obtained from approved sources				<input type="checkbox"/>	<input type="checkbox"/>	4		38. Permanent and proper signage on outside of facility	
14. Compliance with local, state and federal regulations				<input type="checkbox"/>	<input type="checkbox"/>	4		39. Person in Charge	
15. Compliance with local, state and federal regulations				<input type="checkbox"/>	<input type="checkbox"/>	4		MEDICAL FACILITIES	
16. Compliance with local, state and federal regulations				<input type="checkbox"/>	<input type="checkbox"/>	4			
17. Compliance with local, state and federal regulations				<input type="checkbox"/>	<input type="checkbox"/>	4			
WATER/HOT WATER								40. Restroom facilities within 200 ft (if stopped for > 1hr)	
18. Hot and cold water available*				<input type="checkbox"/>	<input type="checkbox"/>	4/2		41. Exterior and surrounding area sanitary	
Adequate pressure <input type="checkbox"/> Y <input type="checkbox"/> N								42. Compliance with safety requirements	
LIQUID WASTE DISPOSAL								43. First Aid Kit <input type="checkbox"/> Fire Extinguisher (10BC min)	
19. Wastewater properly disposed				<input type="checkbox"/>	<input type="checkbox"/>	2		44. 2nd exit <input type="checkbox"/> Self-Rescue Inverter	
VERMIN								COMPLIANCE & ENFORCEMENT	
20. No rodents, insects, birds, or animals*				<input type="checkbox"/>	<input type="checkbox"/>	4/2		51. Compliance with plan review requirements	
MAJOR MFF REQUIREMENTS								52. Certification from State Housing & Community Development (HCD) P# 916-255-2501	
21. Approved and adequate Power Source*, Plug-in Agreement on file				<input type="checkbox"/>	<input type="checkbox"/>	4/2		53. Facility operating with valid health permit*	
22. Mechanical refrigeration provided*				<input type="checkbox"/>	<input type="checkbox"/>	4/2		54. Food Impoundment or VCD	
Other: _____								55. Permit Suspension/Require Closure	
								Inspection Total Score: _____	

\*Denotes the violations that if left uncorrected will result in a point total of 25 points per violation AND immediate closure

Placed ☐ GREEN - Pass ☐ YELLOW - Conditional Pass; Follow-up Inspection Required on: \_\_\_\_\_ ☐ RED - Fail

Note: A Re-inspection Fee will be charged at the second & subsequent follow-up inspection at \$ \_\_\_\_\_ per inspection. **CLOSED** until released by this Agency

Received by (Signature) \_\_\_\_\_ Phone #: \_\_\_\_\_

3.1 WITH POINTS Mobile food inspection form Alameda h edit - 9-20-13.docx

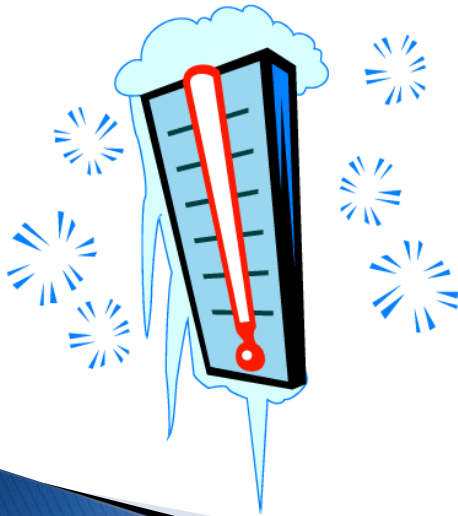


# How to earn a Green Placard

## Proper Holding Temperatures



Keep Food **HOT**  
enough to **prevent**  
bacteria growth at  
**135°F** or above



Keep Food **COLD**  
enough to **prevent**  
bacteria growth at  
**41°F** or below



***Number 7 on OIR***



# How to Earn a Green Placard

## Proper Holding Temperatures

- Do not leave a Potentially Hazardous Food at room temperature unless actively preparing the food
- You must **serve** or **dispose** of all food at the end of the day, no re-using food at any time.
- Potentially hazardous frozen foods must be thawed properly under refrigeration

***Numbers 7 & 8 on OIR***





# How to Earn a Green Placard

## Improper Holding Temperatures

- No Cooling on MFF!



***Number 8 on OIR***

ALAMEDA COUNTY HEALTH  
CARE SERVICES AGENCY





# Center for Disease Control 5 Risk Factors

1. Poor Personal Hygiene
2. Improper Holding Temperatures
3. Improper Cooking Temperatures
4. Cross Contamination
5. Food from Unsafe Sources

County of Alameda  
Department of Environmental Health  
1131 Harbor Bay Parkway  
Alameda, CA 94502-6577

**MOBILE FOOD FACILITY  
OFFICIAL INSPECTION REPORT**  
(510) 567-6700 Fax: 510-337-9134  
www.aconet.org/aceh

Date: \_\_\_\_\_ Page 1 of \_\_\_\_\_  
Time In: Time Out: \_\_\_\_\_  
REHS Specialist (Initial): \_\_\_\_\_

Business Name: \_\_\_\_\_ Site Address of Inspection: \_\_\_\_\_

DMV Plate # \_\_\_\_\_ Record ID # FA PR BR \_\_\_\_\_ Annual Permit Issued: ☐ Y ☐ N Current Deal # ( ) \_\_\_\_\_ Inspection Type: ☐ Structural ☐ Consult  
PE \_\_\_\_\_ Interim Permit Exp. Date: \_\_\_\_\_ ☐ Operational ☐ Complaint ☐ Follow-up  
Note: Permit/Record must be displayed in clear view ☐ Other: \_\_\_\_\_

See reverse side for the code sections and general requirements that correspond to each violation listed below.  
Major violations pose threats to public health and must be corrected immediately. Non-compliance may warrant closure of the facility.

OUT = Out of Compliance		COS = Corrected on-site		PTS = Points		PTS Lost = Points lost	
MAJOR VIOLATIONS				APPROVED RETAIL PRACTICES			
OUT	COS	PTS	PTS Lost	OUT	PTS	PTS Lost	
<b>DEMONSTRATION OF KNOWLEDGE</b>				<b>PERSONAL CLEANLINESS</b>			
1. Demonstration of knowledge: food safety certification, food handler cards current	<input type="checkbox"/>	<input type="checkbox"/>	2	23. Personal cleanliness and hair restraints		1	
Food Safety Cert Name: _____ Exp. Date: _____				<b>GENERAL FOOD SAFETY REQUIREMENTS</b>			
<b>EMPLOYEE HEALTH &amp; HYGIENIC PRACTICES</b>				24. Approved thawing methods used, frozen food			
2. Communicable disease procedures*	<input type="checkbox"/>	<input type="checkbox"/>	4	25. Washing fruits and vegetables		1	
3. No discharge from eyes, nose, and mouth	<input type="checkbox"/>	<input type="checkbox"/>	2	26. Consumer self-service		1	
4. Proper eating, tasting, drinking or tobacco use	<input type="checkbox"/>	<input type="checkbox"/>	2	27. Food properly labeled & honestly presented		1	
<b>PREVENTING CONTAMINATION BY HANDS</b>				28. Toxic substances properly identified, stored, used			
5. Hands clean and properly washed; gloves used properly; RTE food handling*	<input type="checkbox"/>	<input type="checkbox"/>	4	29. Storage of nonfood items		1	
6. Adequate hand washing facilities supplied & accessible	<input type="checkbox"/>	<input type="checkbox"/>	2	<b>EQUIPMENT/UTENSILS/LINENS</b>			
<b>TIME AND TEMPERATURE RELATIONSHIPS</b>				30. Ware washing facilities: installed, maintained, used, test strips			
7. Proper hot and cold holding temperatures*	<input type="checkbox"/>	<input type="checkbox"/>	4/2	31. Thermometers provided and accurate		1	
8. PHF above 135°F destroyed at end of day. No cooling on MFF*	<input type="checkbox"/>	<input type="checkbox"/>	4	32. Potable water and waste water lines installed, gate valves adequate, proper use		1	
9. Proper cooking time & temperatures*	<input type="checkbox"/>	<input type="checkbox"/>	4	33. Compliance with water heater requirements		1	
10. Proper reheating procedures for hot holding*	<input type="checkbox"/>	<input type="checkbox"/>	4	34. Equipment Construction Requirements/Utensils ANSI approved		1	
<b>PROTECTION FROM CONTAMINATION</b>				35. Equipment, utensil storage			
11. Food in good condition, size and unadorned	<input type="checkbox"/>	<input type="checkbox"/>	4/2	36. Wiping cloths: properly used and stored		1	
12. Food contact surfaces: clean and sanitized	<input type="checkbox"/>	<input type="checkbox"/>	4/2	<b>SIGNAGE &amp; SUPERVISION REQUIREMENTS</b>			
<b>FOOD FROM APPROVED SOURCES</b>				37. Food safety signs posted; last inspection report available			
13. Food obtained from approved source*	<input type="checkbox"/>	<input type="checkbox"/>	4	38. Permanent and portable signage on outside of facility		1	
14. Compliance with shell stock tags, condition, lot	<input type="checkbox"/>	<input type="checkbox"/>	2	39. Person in Charge		1	
15. Compliance with Gulf Oyster Regulations	<input type="checkbox"/>	<input type="checkbox"/>	2	<b>PHYSICAL FACILITIES</b>			
<b>CONFORMANCE WITH APPROVED PROCEDURES</b>				40. Approved adequate ventilation and lighting; no gap and screens			
16. Compliance with variance, specialized process, & HACCP plan	<input type="checkbox"/>	<input type="checkbox"/>	2	41. Pass-thru windows: blocking vent screens		1	
<b>CONSUMER ADVISORY</b>				42. Hand washing sink, 10" deep, no soap			
17. Consumer understanding				43. Proper, unobstructed height clearance of occupied areas		1	
18. Hot and cold Adequacy				44. Location and operation of compressed air		1	
19. Wastewater				45. Required Fire Suppression System provided		1	
20. No rodents				<b>GENERAL MFF REQUIREMENTS</b>			
				46. Conformance with commission food safety rules, standards			
21. Approved Adequacy Water Source - Plug in Agreement on file				47. Facility operating with valid health permit*			
22. Mechanical refrigeration provided*				48. Food Impoundment or VCD			
Other: _____				49. Permit Suspension/Require Closure			
				Inspection Total Score: _____			

\*Denotes the violations that if left uncorrected will result in a point total of 25 points per violation AND immediate closure

Placed ☐ GREEN - Pass ☐ YELLOW - Conditional Pass; Follow-up Inspection Required on: \_\_\_\_\_ ☐ RED - Fail  
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Received by (Signature) \_\_\_\_\_ Phone #: \_\_\_\_\_

3.1 WITH POINTS Mobile food inspection form Alameda edit - 9-20-13.docx



# How to Earn a Green Placard

## Proper Cooking Temperatures

- Always keep a thermometer on hand to check the temperature of your cooked food before you serve it
- Reheat cooked food at 165°F

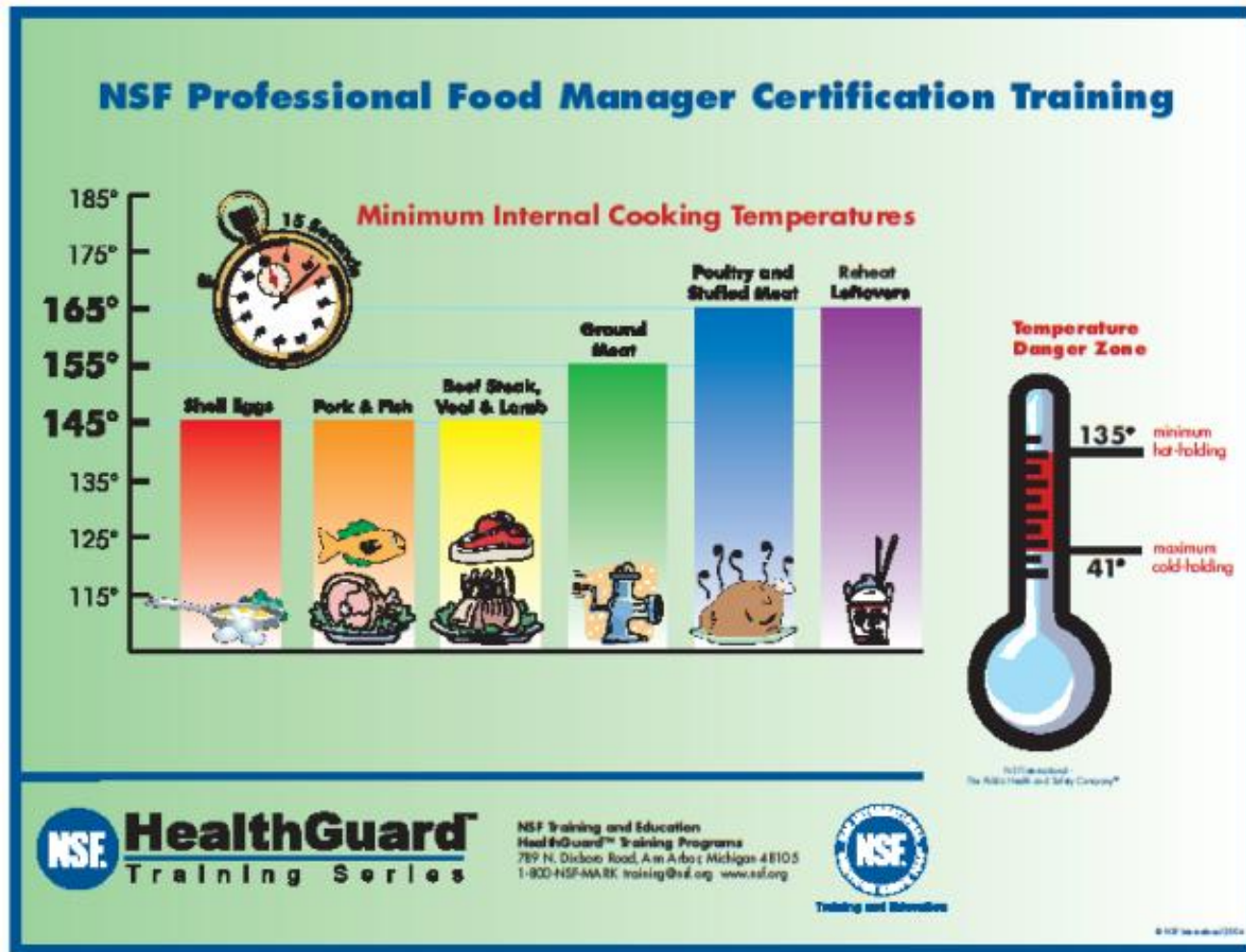


**Numbers 9 & 10 on  
OIR**



# How to Earn a Green Placard

## Proper Cooking Temperatures





# How to Earn a Green Placard

## Proper Hot-Holding Temperatures

- Proper hot-holding procedures:
  - All foods must be heated to 165°F or hotter before loading onto the steam table and held at 135°F
  - Water in steam table should be heated to 160-180°F prior to loading hot food
  - Warming oven must be pre-heated to 190°F or hotter to hold at 135°F
  - All cooked foods must be hot-held at 135°F or hotter while in service, and disposed of at the end of the day
  - No hot/cooked food should be re-used the following day

*Number 10 on OIR*



# Center for Disease Control 5 Risk Factors

1. Poor Personal Hygiene
2. Improper Holding Temperatures
3. Improper Cooking Temperatures
4. Cross Contamination
5. Food from Unsafe Sources

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OUT	COS	PTS	PTS Lost	OUT	COS	PTS	PTS Lost	OUT	COS	PTS	PTS Lost	OUT	COS	PTS	PTS Lost
1. Demonstration of knowledge: food safety certification; food handler cards current				<input type="checkbox"/>	<input type="checkbox"/>	2		23. Personal cleanliness and hair restraints				<input type="checkbox"/>	<input type="checkbox"/>	1	
Food Safety Cert Name: _____ Exp. Date: _____								24. Approved thawing methods used; frozen food				<input type="checkbox"/>	<input type="checkbox"/>	1	
EMPLOYEE HEALTH & HYGIENIC PRACTICES								25. Washing fruits and vegetables				<input type="checkbox"/>	<input type="checkbox"/>	1	
2. Communicable disease procedures*				<input type="checkbox"/>	<input type="checkbox"/>	4		26. Consumer self-service				<input type="checkbox"/>	<input type="checkbox"/>	1	
3. No discharge from eyes, nose, and mouth				<input type="checkbox"/>	<input type="checkbox"/>	2		27. Food properly labeled & honestly presented				<input type="checkbox"/>	<input type="checkbox"/>	1	
4. Proper eating, tasting, drinking or tobacco use				<input type="checkbox"/>	<input type="checkbox"/>	2		28. Toxic substances properly identified, stored, used				<input type="checkbox"/>	<input type="checkbox"/>	1	
PREVENTING CONTAMINATION BY HANDS								29. Storage of nonfood items				<input type="checkbox"/>	<input type="checkbox"/>	1	
5. Hands clean and properly washed; gloves used properly; RTE food handling*				<input type="checkbox"/>	<input type="checkbox"/>	4		EQUIPMENT/UTENSILS/LINENS							
6. Adequate hand washing facilities supplied & accessible				<input type="checkbox"/>	<input type="checkbox"/>	2		30. Ware washing facilities: installed, maintained, used, test strips				<input type="checkbox"/>	<input type="checkbox"/>	1	
TIME AND TEMPERATURE RELATIONSHIPS								31. Thermometers provided and accurate				<input type="checkbox"/>	<input type="checkbox"/>	1	
7. Proper hot and cold holding temperatures*				<input type="checkbox"/>	<input type="checkbox"/>	4/2		32. Potable water and waste water lines installed, gate valves adequate, proper use				<input type="checkbox"/>	<input type="checkbox"/>	1	
8. PHF above 135°F destroyed at end of day. No cooling on MFF*				<input type="checkbox"/>	<input type="checkbox"/>	4		33. Compliance with water heater requirements				<input type="checkbox"/>	<input type="checkbox"/>	1	
9. Proper cooking time & temperatures*				<input type="checkbox"/>	<input type="checkbox"/>	4		34. Equipment Construction Requirements/Utensils ANSI approved				<input type="checkbox"/>	<input type="checkbox"/>	1	
10. Proper reheating procedures for hot holding				<input type="checkbox"/>	<input type="checkbox"/>	4		35. Equipment, utensil storage				<input type="checkbox"/>	<input type="checkbox"/>	1	
PROTECTION FROM CONTAMINATION								36. Wiping cloths: properly used and stored				<input type="checkbox"/>	<input type="checkbox"/>	1	
Food in good condition, safe and undisturbed				<input type="checkbox"/>	<input type="checkbox"/>	4/2		SIGNAGE & SUPERVISION REQUIREMENTS							
Food contact surfaces: clean and sanitized				<input type="checkbox"/>	<input type="checkbox"/>	4/2		37. Food safety signs posted; last inspection report available				<input type="checkbox"/>	<input type="checkbox"/>	1	
FOOD FROM APPROVED SOURCES								38. Permit posted and proper signage on outside of facility				<input type="checkbox"/>	<input type="checkbox"/>	1	
11. Food obtained from approved source*				<input type="checkbox"/>	<input type="checkbox"/>	4		39. Person in Charge				<input type="checkbox"/>	<input type="checkbox"/>	1	
12. Compliance with shell stock tags, condition, display				<input type="checkbox"/>	<input type="checkbox"/>	2		PHYSICAL FACILITIES							
13. Compliance with Gulf Oyster Regulations				<input type="checkbox"/>	<input type="checkbox"/>	2		40. Approved & adequate ventilation; lighting; covers and doors				<input type="checkbox"/>	<input type="checkbox"/>	1	
CONFORMANCE WITH APPROVED PROCEDURES								41. Pest-free windows & ceiling vent screens				<input type="checkbox"/>	<input type="checkbox"/>	1	
14. Compliance with variance, specialized process, HACCP plan				<input type="checkbox"/>	<input type="checkbox"/>	2		42. Hand washing sinks; Ware washing sink				<input type="checkbox"/>	<input type="checkbox"/>	1	
CONSUMER ADVISORY								43. Proper underfoot mats and width of occupied areas				<input type="checkbox"/>	<input type="checkbox"/>	1	
17. Consumer uncooked				<input type="checkbox"/>	<input type="checkbox"/>	2		44. Location and operation of all equipment				<input type="checkbox"/>	<input type="checkbox"/>	1	
18. Hot and cold Adequacy				<input type="checkbox"/>	<input type="checkbox"/>	2		45. Required Fire Suppression System installed				<input type="checkbox"/>	<input type="checkbox"/>	1	
19. Wok/boiler				<input type="checkbox"/>	<input type="checkbox"/>	2		GENERAL MFF REQUIREMENTS							
20. No rodents				<input type="checkbox"/>	<input type="checkbox"/>	2		46. Compliance with commission rules and regulations				<input type="checkbox"/>	<input type="checkbox"/>	1	
21. Approved and adequate water source - Plumbing Agreement on file				<input type="checkbox"/>	<input type="checkbox"/>	4/2		53. Facility operating with valid health permit*				<input type="checkbox"/>	<input type="checkbox"/>	4/2	
22. Mechanical refrigeration provided*				<input type="checkbox"/>	<input type="checkbox"/>	4/2		54. Food Impoundment or VCD				<input type="checkbox"/>	<input type="checkbox"/>	1	
Other: _____								55. Permit Suspension/Require Closure				<input type="checkbox"/>	<input type="checkbox"/>	1	
								Inspection Total Score: _____							

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# How to Earn a Green Placard

## Cross Contamination

- **DO NOT** prep raw meat on your MFF



# How to Earn a Green Placard

## Cross Contamination

- Do not prepare **raw meat, seafood** or **poultry** on the truck.
- Purchase all raw proteins already cut/prepped/marinated, or conduct this type of food prep activity in an approved commercial kitchen
- Store all raw meat *below*, and *away from*, all other ready-to-eat foods
- Food must be completely covered and in approved containers, to prevent cross contamination
- Do not store food in open metal cans



**Number 11 on OIR**



# How to Earn a Green Placard

## Cross Contamination

- Food must be stored in washable containers, not plastic grocery bags!
- Avoid improper storage of raw meat next to RTE foods

***Number 12 on OIR***





# How to Earn a Green Placard

## Cross Contamination

- Make sure your food contact surfaces are cleaned and sanitized every day before working



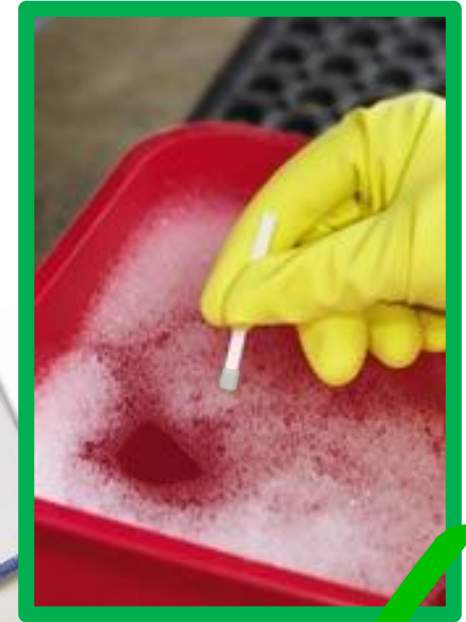
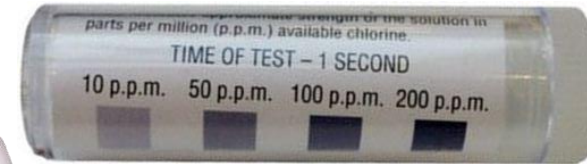
***Number 12 on OIR***



# How to Earn a Green Placard

## Cross Contamination

- Use test strips to check sanitizer level everyday (100 parts per million (ppm) for bleach, 200ppm for quat.)
- Always keep a bottle of bleach available for use, stored separately from food
- Always soak wiping cloths in sanitizer when not in use



***Number 12 on OIR***

ALAMEDA COUNTY HEALTH  
CARE SERVICES AGENCY





# Center for Disease Control 5 Risk Factors

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DEMONSTRATION OF KNOWLEDGE	OUT	COS	PTS	PTS Lost	OUT	PTS	PTS Lost	OUT	PTS	PTS Lost	OUT	PTS	PTS Lost		
1. Demonstration of knowledge, food safety certification, food handler cards current	<input type="checkbox"/>	<input type="checkbox"/>	2		23. Personal cleanliness and hair restraints										
Food Safety Cert Name: _____ Exp. Date: _____					24. Approved thawing methods used, frozen food										
<b>EMPLOYEE HEALTH &amp; HYGIENIC PRACTICES</b>					<b>25. Washing fruits and vegetables</b>										
2. Communicable disease procedures*	<input type="checkbox"/>	<input type="checkbox"/>	4		26. Consumer self-service										
3. No discharge from eyes, nose, and mouth	<input type="checkbox"/>	<input type="checkbox"/>	2		27. Food properly labeled & honestly presented										
4. Proper eating, drinking, or tobacco use	<input type="checkbox"/>	<input type="checkbox"/>	2		28. Toxic substances properly identified, stored, used										
<b>PREVENTING CONTAMINATION BY HANDS</b>					29. Storage of nonfood items										
5. Hands clean and properly washed; gloves used properly, RTE food handling*	<input type="checkbox"/>	<input type="checkbox"/>	4		<b>EQUIPMENT/UTENSILS/LINENS</b>										
6. Adequate hand washing facilities supplied & accessible	<input type="checkbox"/>	<input type="checkbox"/>	2		30. Ware washing facilities: installed, maintained, used, test strips										
<b>TIME AND TEMPERATURE RELATIONSHIPS</b>					31. Thermometers provided and accurate										
7. Proper hot and cold holding temperatures*	<input type="checkbox"/>	<input type="checkbox"/>	4/2		32. Potable water and waste water tanks installed, gate valves adequate, proper use										
8. PVF above 135°F destroyed at end of day, no cooling on MFF*	<input type="checkbox"/>	<input type="checkbox"/>	4		33. Compliance with water heater requirements										
9. Proper cooking time & temperatures*	<input type="checkbox"/>	<input type="checkbox"/>	4		34. Equipment Construction Requirements/Utensils ANSI approved										
10. Proper reheating procedures for hot holding*	<input type="checkbox"/>	<input type="checkbox"/>	4		35. Equipment, utensil storage										
<b>PROTECTION FROM CONTAMINATION</b>					36. Wiping cloths: properly used and stored										
11. Food in good condition, safe and unadulterated	<input type="checkbox"/>	<input type="checkbox"/>	4/2		<b>SIGNAGE &amp; SUPERVISION REQUIREMENTS</b>										
12. Food contact surfaces: clean and sanitized	<input type="checkbox"/>	<input type="checkbox"/>	4/2		37. Food safety signs posted, test inspection report available										
<b>FOOD FROM APPROVED SOURCES</b>					38. Permanent and proper signage on outside of Facility										
13. Food obtained from approved source*	<input type="checkbox"/>	<input type="checkbox"/>	4		39. Person in Charge										
14. Compliance with shell stock tags, condition, display	<input type="checkbox"/>	<input type="checkbox"/>	2		<b>PHYSICAL FACILITIES</b>										
15. Compliance with Gulf Oyster Regulations	<input type="checkbox"/>	<input type="checkbox"/>	2		40. Adequately designed & adequate ventilation and lighting: covers and screens										
<b>CONFORMANCE WITH APPROVED PROCEDURES</b>					41. Pass-thru windows & ceiling vent screens										
16. Compliance with variance, specialized process, & HACCP Plan	<input type="checkbox"/>	<input type="checkbox"/>	2		42. Hand washing sinks, 20" minimum										
<b>CONSUMER ADVISORY</b>					43. Proper, unobstructed height and number of occupied areas										
17. Consumer advisory provided for raw or undercooked foods and foods with 1% alcohol	<input type="checkbox"/>	<input type="checkbox"/>	2		44. Location and operation of compressors										
<b>WATER/HOT WATER</b>					45. Required Fire Suppression System provided										
18. Hot and cold water available*	<input type="checkbox"/>	<input type="checkbox"/>	4/2		<b>GENERAL MFF REQUIREMENTS</b>										
19. Adequate pressure <input type="checkbox"/> Y <input type="checkbox"/> N	<input type="checkbox"/>	<input type="checkbox"/>			46. Compliance with commissary/room kitchen req's: Agilent on file										
<b>LIQUID WASTE DISPOSAL</b>					47. Cleaning and servicing										
20. No rodents, insects, or birds	<input type="checkbox"/>	<input type="checkbox"/>	2		48. Restroom facilities within 200 ft (if sloped for > 1hr)										
21. Approved and signed Agreement in file	<input type="checkbox"/>	<input type="checkbox"/>			49. Exhaust and surrounding area sanitary										
22. Mechanical ventilation	<input type="checkbox"/>	<input type="checkbox"/>			50. Compliance with safety requirements										
Other: _____					<input type="checkbox"/> First Aid Kit <input type="checkbox"/> First Aid Kit (100C min)										
*Denotes the violation					<input type="checkbox"/> 2nd rail <input type="checkbox"/> Self-cleaning floor lid										

**#s 13 – 17 on the MFF Official Inspect Report (OIR)**

Placard: ☐ GREEN – Pass ☐ YELLOW – Conditional Pass, Follow-up inspection required on \_\_\_\_\_ ☐ CLOSED until released by this Agency

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3.5 WITH POINTS Mobile food inspection form Alameda to edit - 9-20-13.docx



# How to Earn a Green Placard

## Food From Approved Sources



- Always provide food from an approved source, not from home!
- Approved sources:
  - Approved Commercial Kitchen
  - Permitted food facility (Jetro, Costco, etc)
  - Approved Commissary
- Do not obtain food...
  - Prepared in a private residence\*

***Number 13 on OIR***



# Major Violations that May Result in Closure

➤ Other violations that will lead to a CDC violation:

- Available hot & cold water under pressure
- Wastewater properly disposed
- No rodents, insects or animals on MFF
- Electrical requirements
- Mechanical refrigeration provided
- Commissary requirements

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1. Demonstration of knowledge, food safety certificate, food handler cards current	<input type="checkbox"/>	<input type="checkbox"/>	2		23. Personal cleanliness and hair restraints										
Food Safety Cert Name: _____ Exp. Date: _____					24. Approved wearing methods used, team food										
EMPLOYEE HEALTH & HYGIENIC PRACTICES					25. Washing fruits and vegetables										
2. Communicable disease procedures*	<input type="checkbox"/>	<input type="checkbox"/>	4		26. Consumer self-service										
3. No discharge from eyes, nose, and mouth	<input type="checkbox"/>	<input type="checkbox"/>	2		27. Food properly labeled & honestly presented										
4. Proper eating, drinking, or tobacco use	<input type="checkbox"/>	<input type="checkbox"/>	2		28. Toxic substances properly identified, stored, used										
PREVENTING CONTAMINATION BY HANDS					29. Storage of nonfood items										
5. Hands clean and properly washed; gloves used properly, RTE food handling*	<input type="checkbox"/>	<input type="checkbox"/>	4		EQUIPMENT/UTENSILS/LINENS										
6. Adequate hand wash accessible	<input type="checkbox"/>	<input type="checkbox"/>	4		30. Ware washing facilities: installed, maintained, used, test strips										
7. Proper hot and cold water	<input type="checkbox"/>	<input type="checkbox"/>	4												
8. PVF above 135°F cooking on top*	<input type="checkbox"/>	<input type="checkbox"/>	4												
9. Proper cooking time	<input type="checkbox"/>	<input type="checkbox"/>	4												
10. Proper reheating	<input type="checkbox"/>	<input type="checkbox"/>	4												
11. Food from approved sources: clean and sanitized	<input type="checkbox"/>	<input type="checkbox"/>	4/2		PHYSICAL FACILITIES										
12. Food from approved sources	<input type="checkbox"/>	<input type="checkbox"/>	4/2		40. Approved & adequate ventilation and lighting; covers and screens										
FOOD FROM APPROVED SOURCES					41. Pass-thru windows & ceiling vent screens										
13. Food obtained from approved source*	<input type="checkbox"/>	<input type="checkbox"/>	4		42. Hand washing sinks, Ware washing sink										
14. Compliance with shell stock tags, condition, expiry	<input type="checkbox"/>	<input type="checkbox"/>	2		43. Proper, unobstructed height and width of occupied areas										
15. Compliance with GFCI Oyster Regulations	<input type="checkbox"/>	<input type="checkbox"/>	2		44. Location and operation of fire extinguishers										
CONFORMANCE WITH APPROVED PROCEDURES					45. Required Fire Suppression System provided										
16. Compliance with variance, specialized process, HACCP Plan	<input type="checkbox"/>	<input type="checkbox"/>	2		GENERAL MFF REQUIREMENTS										
CONSUMER ADVISORY					46. Compliance with commissary/room kitchen req's, Agmt on file										
17. Consumer advisory provided for raw or undercooked foods and foods with 7% alcohol	<input type="checkbox"/>	<input type="checkbox"/>	2		47. Cleaning and servicing										
WATER/HOT WATER					48. Restroom facilities within 200 ft (if stopped for > 1hr)										
18. Hot and cold water available*	<input type="checkbox"/>	<input type="checkbox"/>	4/2		49. Exterior and surrounding area sanitary										
19. Adequate pressure <input type="checkbox"/> Y <input type="checkbox"/> N	<input type="checkbox"/>	<input type="checkbox"/>	4/2		50. Compliance with safety requirements										
LIQUID WASTE DISPOSAL					<input type="checkbox"/> First Aid Kit <input type="checkbox"/> Fire Extinguisher (1000 BTU)										
20. Wastewater properly disposed	<input type="checkbox"/>	<input type="checkbox"/>	2		<input type="checkbox"/> 2nd exit <input type="checkbox"/> Self-etching freon										
VERMIN					COMPLIANCE & ENFORCEMENT										
21. No rodents, insects, birds, or animals*	<input type="checkbox"/>	<input type="checkbox"/>	4/2		51. Compliance with plan health requirements										
MAJOR MFF REQUIREMENTS					52. Certification from State Housing & Community Development (RHCD) (Ph: 510-555-2591)										
22. Approved and adequate Power Source*; Plug-in agreement on file	<input type="checkbox"/>	<input type="checkbox"/>	4/2		53. Facility operating with valid health permit										
23. Mechanical refrigeration provided*	<input type="checkbox"/>	<input type="checkbox"/>	4/2		54. Food Inspectors/Require Closure										
Other: _____					55. Permit Suspension/Require Closure										

\*Denotes the violations that if left uncorrected will result in a point total of 25 points per violation AND immediate closure

Placard ☐ GREEN - Pass ☐ YELLOW - Conditional Pass, Follow-up Inspection Required on: \_\_\_\_\_ ☐ RED - Fail CLOSED until released by this Agency

Note: A Re-inspection Fee will be charged at the second & subsequent follow-up inspection at \$\_\_\_\_\_ per inspection.

Received by (Signature) \_\_\_\_\_ Phone #: \_\_\_\_\_

3.5 WITH POINTS Mobile food inspection form Alameda In use - 9-20-13.docx





# How to Earn a Green Placard

## Hot & Cold Water Available

- Be sure to have **hot and cold water** under pressure at all sinks, including:
  - Hand sink
  - Ware-washing sink (3 compartment sink)
- Be sure to fill your water tank every day before working!
- If you run out of water during operation, **perform a SELF-CLOSURE** until you can re-fill your tank



# How to Earn a Green Placard

## Wastewater Properly Disposed

- Make sure your gate valves are tight and closed before working
- Waste water must be properly disposed at an approved commissary
- Do NOT let your waste water drain onto the street



***Number 19 on OIR***





# How to Earn a Green Placard

## Get Rid of Insects & Vermin

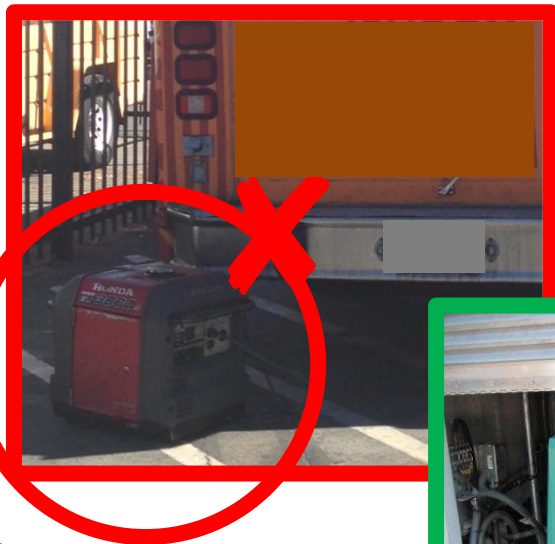
- Self-close your truck if you see any roaches or vermin inside
- You **WILL** be closed if any vermin are found when you are working
- Use a Certified Pest Control Operator to resolve the issue immediately
- Ensure you have **screens** to prevent entry of insects such as flies, which will result in food contamination



# How to Earn a Green Placard

## Compliance with Electrical Requirements

- Every MFF must be equipped with a permanently installed generator, and/or have a signed Plug-In Agreement on File
- MFF must have electricity at all times, either via Generator (even when driving), or plugged in



***Number 21 on OIR***





# How to Earn a Green Placard

## Mechanical Refrigeration

- Every MFF must have a working thermostatically controlled active refrigeration system
  - Cold plates alone are insufficient
- Constantly monitor your refrigeration units to ensure they are operating at the right temperature
- To maintain cold food temperature of 41°F , air temperature must be 38°F or lower



***Number 22 on OIR***



# How to Earn a Green Placard

## Commissary Requirements

- Every MFF must be working in conjunction with an approved Commissary
- Every MFF must appropriately dispose of their wastewater and used cooking oil



COMMISSARY / COMMERCIAL KITCHEN AGREEMENT		PART D
# of Pages Submitted for Part D = _____		Download extra copies at <a href="http://www.acgov.org/cehd/index.htm">http://www.acgov.org/cehd/index.htm</a>
<b>Section 1: In addition to Section 1, please Complete Section 2 if the Commissary/Commercial Kitchen is located outside of Alameda County.</b>		
Commissary / Commercial Kitchen - Name (Facility ID# _____)		Owner Name & Person in Charge _____
Street Address _____		City & Zip Code _____
Cell Phone# _____	Alternate Phone# _____	FAX# _____
Approximate Arrival Time: _____		Return Time at end of business day: _____
I, (Facility Owner/ Manager) _____, agree to provide the following services to the Applicant:		
<input checked="" type="checkbox"/> Check ALL that apply		
<input type="checkbox"/> Food Preparation Space	<input type="checkbox"/> Utensil Washing Area	<input type="checkbox"/> Hot & Cold water available
<input type="checkbox"/> Vehicle and/or Cart Washing Area	Waste water disposal method: <input type="checkbox"/> Mop Sink <input type="checkbox"/> Wash Pad	
Sufficient Designated Storage space: <input type="checkbox"/> Cold Storage <input type="checkbox"/> Dry/Bulk Storage		Overnight Storage equipped with Electrical Power: <input type="checkbox"/> Vehicle <input type="checkbox"/> Cart (Note: Cart must be stored under covered area)
<input type="checkbox"/> Protected Source of water supply is available for each mobile unit	Sanitary disposal of: <input type="checkbox"/> Grease/oil <input type="checkbox"/> Garbage	
<input type="checkbox"/> Other service(s) not listed above: _____		

## Commissary / Commercial Kitchen Agreement

Facility Owner/Manager (Signature) _____ Date (mm/dd/yyyy) _____	
<b>Section 2: Only Complete the section below if your Commissary/Commercial Kitchen is located OUTSIDE of Alameda County (INCLUDING Berkeley)</b>	
Out-of-County Health Department Food Vendor Verification for Use of Commissary/ and or Commercial Kitchen Services	
For facilities located outside of Alameda County (including Berkeley), the local Environmental Health Department shall verify that the commissary and/or commercial kitchen has a current health permit by signing below. The establishment is in _____ County.	
The facility indicated in Section 1 above meets the California Retail Food Code: Section 114294 – 114297. Multiple PART D sheets should be submitted and approved if services are provided at multiple locations. The checked (X) items listed above are available at the proposed facility.	
Out of County REHS# _____	Contact Phone Number _____
Out of County REHS Name & Registration Number (Please Print) _____	E-mail Address _____
Out of County REHS's Signature & Date _____	

Page 5 of 6

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## Number 46 & 47 on OIR

ALAMEDA COUNTY HEALTH  
CARE SERVICES AGENCY





# How to Earn a Green Placard

## Compliance

- Every MFF serving food must have a valid permit from the Alameda County Environmental Health Department (and valid Decal)
- You must display the original laminated Permit and Placard on your Truck at all times



County of Alameda  
Department of Environmental Health  
1131 Harbor Bay Parkway  
Alameda, CA 94502-8577

**MOBILE FOOD FACILITY  
OFFICIAL INSPECTION REPORT**  
(510) 567-6700 Fax: 510-337-9134  
www.acgov.org/aceh

Date: \_\_\_\_\_ Page 1 of \_\_\_\_\_  
Time In: Time Out: \_\_\_\_\_  
REHS Specialist (Initial): \_\_\_\_\_

Business Name: \_\_\_\_\_ Site Address of Inspection: \_\_\_\_\_

DMV Plate # \_\_\_\_\_ Record ID # FA PR BR \_\_\_\_\_ Annual Permit Issued: ☐ Y ☐ N Current Decal # ( ) \_\_\_\_\_  
PE \_\_\_\_\_ Interim Permit Exp Date: \_\_\_\_\_  
Inspection Type: ☐ Structural ☐ Consult  
☐ Operational ☐ Complaint ☐ Follow-up  
☐ Other: \_\_\_\_\_

See reverse side for the code sections and general requirements that correspond to each violation listed below  
Major violations pose threats to public health and must be corrected immediately. Non-compliance may warrant closure of the facility

OUT= Out of Compliance		COS = Corrected on-site		PTS = Points		PTS Lost = Points lost	
MAJOR VIOLATIONS	OUT	COS	PTS	PTS	Lost	OUT	PTS
<b>DEMONSTRATION OF KNOWLEDGE</b>							
1. Demonstration of knowledge: food safety certification, food handler cards current	<input type="checkbox"/>	<input type="checkbox"/>	2				
Food Safety Cert Name: _____ Exp. Date: _____							
<b>EMPLOYEE HEALTH &amp; HYGIENIC PRACTICES</b>							
2. Communicable disease procedures*	<input type="checkbox"/>	<input type="checkbox"/>	4				
3. No discharge from eyes, nose, and mouth	<input type="checkbox"/>	<input type="checkbox"/>	2				
4. Proper eating, tasting, drinking or tobacco use	<input type="checkbox"/>	<input type="checkbox"/>	2				
<b>PREVENTING CONTAMINATION BY HANDS</b>							
5. Hands clean and properly washed; gloves used properly, RTE food handling*	<input type="checkbox"/>	<input type="checkbox"/>	4				
6. Adequate hand washing facilities supplied & maintained	<input type="checkbox"/>	<input type="checkbox"/>	2				
<b>APPROVED RETAIL PRACTICES</b>							
<b>PERSONAL CLEANLINESS</b>							
23. Personal cleanliness and hair restraints						1	
<b>GENERAL FOOD SAFETY REQUIREMENTS</b>							
24. Approved thawing methods used, frozen food						1	
25. Washing fruits and vegetables						1	
26. Consumer self-service						1	
27. Food properly labeled & honestly presented						1	
28. Toxic substances properly identified, stored, used						1	
29. Storage of nonfood items						1	
<b>EQUIPMENT/UTENSILS/LINENS</b>							
30. Ware washing facilities: installed, maintained, used, test strips						1	
31. Thermometers provided and accurate						1	
32. Potable water and waste water tanks installed, gate valves						1	
13. Food obtained from approved source*	<input type="checkbox"/>	<input type="checkbox"/>	4				
14. Compliance with shelving bags, condition, display	<input type="checkbox"/>	<input type="checkbox"/>	2				
15. Compliance with Gulf of Mexico regulations	<input type="checkbox"/>	<input type="checkbox"/>	2				
<b>CONSUMER ADVISORY</b>							
17. Consumer advisory: process for raw or undercooked foods and beverages with 75% alcohol	<input type="checkbox"/>	<input type="checkbox"/>	2				
<b>WASHING HOT WATER</b>							
18. Hot and cold water available*	<input type="checkbox"/>	<input type="checkbox"/>	4/2				
Adequate pressure <input type="checkbox"/> Y <input type="checkbox"/> N							
<b>LIQUID WASTE DISPOSAL</b>							
19. Wastewater properly disposed	<input type="checkbox"/>	<input type="checkbox"/>	4/2				
<b>VERMIN</b>							
20. No odors, insects, birds, or animals*	<input type="checkbox"/>	<input type="checkbox"/>	4/2				
<b>MAJOR MFF REQUIREMENTS</b>							
21. Approved and adequate Power Source*: Plug-in Agreement on file			4/2				
22. Mechanical refrigeration provided*			4/2				
Other: _____							
<b>COMPLIANCE &amp; ENFORCEMENT</b>							
31. Compliance with plan review requirements						1	
32. Certification from State Housing & Community Development (PHD) P#: 945-555-5591						2	
33. Facility operating with valid health permit*						4/2	
34. No food requirements or restrictions						1	
35. Permit Suspension/Require Closure						1	
Inspection Total Score: _____							

\*Denotes the violations that if left uncorrected will result in a point total of 20 points per violation AND immediate closure

**Placard** ☐ GREEN - Pass ☐ YELLOW - Conditional Pass; Follow-up inspection Required on: \_\_\_\_\_ ☐ RED - Fail  
Note: A Re-inspection Fee will be charged at the second & subsequent follow-up inspection at \$ \_\_\_\_\_ per inspection. ☐ CLOSED until released by this Agency

Received by (Signature) \_\_\_\_\_ Phone #: \_\_\_\_\_

3.5 WITH POINTS Mobile food inspection form Alameda la edit - 9-20-13.docx



# Fees & Enforcement

- You will be charged a fee of \$162 for every re-score inspection that is necessary to earn a different colored-Placard
- Keep in mind that if given a Red Placard, the total fees may amount to \$324 before you can earn a Green Placard
- If you are given a Red Placard, the Person(s) In Charge will be required to attend a Food Truck Safety Class at our office
  - Will help you learn how to consistently earn a Green Placard
- Check our website for updates on the fees associated with the Placarding Program: <http://acgov.org/aceh/>



# Review & Summary

(OIR)

✓ **Stay off LEFT side of the OIR!**

County of Alameda  
Department of Environmental Health  
1131 Harbor Bay Parkway  
Alameda, CA 94502-6577

**MOBILE FOOD FACILITY  
OFFICIAL INSPECTION REPORT**  
(510) 567-6700 Fax: 510-337-0134  
www.acgov.org/aceh

Date: \_\_\_\_\_ Page 1 of \_\_\_\_\_  
Time In: Time Out: \_\_\_\_\_  
REHS Specialist (Initials): \_\_\_\_\_

Business Name: \_\_\_\_\_ Site Address of Inspection: \_\_\_\_\_

DIV Plan # \_\_\_\_\_ Record ID # FA PR BR \_\_\_\_\_ Annual Permit Issued: ☐ Y ☐ N Current Decal # ( ) \_\_\_\_\_ Inspection Type: ☐ Structural ☐ Consult  
PE \_\_\_\_\_ Initial Permit Exp Date: \_\_\_\_\_ ☐ Operational ☐ Complaint ☐ Follow-up  
Note: Permit/Decal must be displayed in clear view ☐ Other: \_\_\_\_\_

See reverse side for the code sections and general requirements that correspond to each violation listed below  
Major violations pose threats to public health and must be corrected immediately. Non-compliance may warrant closure of the facility

OUT= Out of Compliance				COS = Corrected on-site		PTS = Points		PTS Lost = Points lost	
MAJOR VIOLATIONS				OUT	COS	PTS	PTS	OUT	PTS
DEMONSTRATION OF KNOWLEDGE							Lost		Lost
1. Demonstration of knowledge: food safety certification, food transfer carts current				<input type="checkbox"/>	<input type="checkbox"/>	2			
Food Safety Cert Name: _____ Exp. Date: _____									
EMPLOYEE HEALTH & HYGIENE PRACTICES									
2. Communicable disease procedures*				<input type="checkbox"/>	<input type="checkbox"/>	4			
3. No discharge from eyes, nose, and mouth				<input type="checkbox"/>	<input type="checkbox"/>	2			
4. No eating, drinking, or tobacco use				<input type="checkbox"/>	<input type="checkbox"/>	2			
PREVENTING CONTAMINATION BY HANDS									
5. Hands clean and properly washed; gloves used properly, etc. No handwashing				<input type="checkbox"/>	<input type="checkbox"/>	4			
6. Adequate hand washing facilities supplied & accessible				<input type="checkbox"/>	<input type="checkbox"/>	3			
TIME AND TEMPERATURE RELATIONSHIPS									
7. Proper hot and cold holding temperatures*				<input type="checkbox"/>	<input type="checkbox"/>	4			
8. PCHF above 135°F destroyed at end of day, no cooling on MFT*				<input type="checkbox"/>	<input type="checkbox"/>	4			
9. Proper cooking time & temperatures*				<input type="checkbox"/>	<input type="checkbox"/>	4			
10. Proper reheating procedures (if hot holding)				<input type="checkbox"/>	<input type="checkbox"/>	4			
11. Food in good condition, safe and unadulterated				<input type="checkbox"/>	<input type="checkbox"/>	4			
12. Food contact surfaces: clean and sanitized				<input type="checkbox"/>	<input type="checkbox"/>	4			
FOOD FROM APPROVED SOURCES									
13. Food obtained from approved sources*				<input type="checkbox"/>	<input type="checkbox"/>	4			
14. Compliance with stockpiles, condition, display				<input type="checkbox"/>	<input type="checkbox"/>	2			
15. Compliance with GFCI Regulations				<input type="checkbox"/>	<input type="checkbox"/>	2			
COMPLIANCE WITH APPROVED PROCEDURES									
16. Compliance with variance, specialized process, & HACCP plan				<input type="checkbox"/>	<input type="checkbox"/>	2			
CONSUMER ADVISORY									
17. Consumer advisory provided for raw or undercooked foods and foods with 1% alcohol				<input type="checkbox"/>	<input type="checkbox"/>	2			
WATER/HOT WATER									
18. Hot and cold water available				<input type="checkbox"/>	<input type="checkbox"/>	4			
Adequate pressure <input type="checkbox"/> Y <input type="checkbox"/> N									
LIQUID WASTE DISPOSAL									
19. Wastewater properly disposed				<input type="checkbox"/>	<input type="checkbox"/>	2			
VERMIN									
20. No rodents, insects, birds, or animals*				<input type="checkbox"/>	<input type="checkbox"/>	4			
MAJOR MFT REQUIREMENTS									
21. Approved and adequate Power Source*, Plug-in Agreement on file							4		
22. Mechanical refrigeration provided*							4		
Other: _____									
APPROVED RETAIL PRACTICES									
PERSONAL CLEANLINESS									
23. Personal cleanliness and hair restraints							1		
GENERAL FOOD SAFETY REQUIREMENTS									
24. Approved labeling methods used, frozen food							1		
25. Washing fruits and vegetables							1		
26. Consumer self-service							1		
27. Food properly labeled & honestly presented							1		
28. Toxic substances properly identified, stored, used							1		
29. Storage of nonfood items							1		
EQUIPMENT/UTENSILS LINENS									
30. Ware washing facilities: installed, maintained, used, test strips							1		
31. Thermometers provided and accurate							1		
32. Potable water and waste water tanks installed, gate valves adequate, proper use							1		
33. Compliance with water heater requirements							1		
34. Equipment Construction Requirements/Utensils ANSI approved							1		
35. Equipment, utensil storage							1		
36. Wiping cloths: properly used and stored							1		
SIGNAGE & SUPERVISION REQUIREMENTS									
37. Food safety signs posted, last inspection report available							1		
38. Permanent and proper signage on outside of facility							1		
39. Person in Charge							1		
PHYSICAL FACILITIES									
40. Approved & adequate ventilation and lighting; covers and screens							1		
41. Pass-thru windows & ceiling vent screens							1		
42. Hand washing sinks, Ware washing sinks							1		
43. Proper, unobstructed height and width of occupied areas							1		
44. Location and operation of compressors							1		
45. Required Fire Suppression System provided							1		
GENERAL MFT REQUIREMENTS									
46. Compliance with commissary/kitchen req's, Agilent on file							1		
47. Cleaning and servicing							1		
48. Restroom facilities within 200 ft (if stopped for this)							1		
49. Exterior and surrounding area sanitary							1		
50. Compliance with safety requirements							1		
51. First Aid Kit <input type="checkbox"/> Fire Extinguisher (10BC min) <input type="checkbox"/> 2nd-aid <input type="checkbox"/> Self-Extinguishing Item 1d							1		
COMPLIANCE & ENFORCEMENT									
52. Compliance with plan review requirements							1		
53. Certification from State Housing & Community Development (RCD) Ph. 916-255-2504							2		
54. Facility operating with valid health permit*							4		
55. Food Impoundment or VCD							1		
56. Permit Suspension/Require Closure							1		
Inspection Total Score: _____									

\*Denotes the violations that if left uncorrected will result in a point total of 25 points per violation AND immediate closure

Planed: ☐ GREEN - Pass ☐ YELLOW - Conditional Pass; Follow-up inspection Required on: ☐ RED - Fail  
Note: A Re-inspection Fee will be charged at the second & subsequent follow-up inspection at \$\_\_\_\_\_ per inspection. ☐ CLOSED until released by this Agency

Received by (Signature) \_\_\_\_\_ Phone #: \_\_\_\_\_

3.1 WITH POINTS Mobile food inspection form Alameda Jan 2011 - 9-30-13.doc

- Keep food at the right temperature, and cook food thoroughly
- Always have electricity (plug-in or generator)
- Protect food from contamination
- Keep equipment clean and sanitized
- Obtain food only from safe sources, never re-serve unpackaged food
- Have hot & cold running water at all times
- Do not re-use cooked/hot food for the next day of service
- Use the Daily Self-Inspection Checklist to avoid being closed while you are working



# Questions, Comments, Concerns?

Please submit your questions and concerns to our office via email:

[DEH VehiclesPlacarding@acgov.org](mailto:DEH VehiclesPlacarding@acgov.org)

Or call (510) 567-6700

- Check our website: <http://www.acgov.org/aceh/> for general updates on the Placarding Program
- Please fill out a Response Sheet at the end of this meeting to let us know your thoughts and comments

