# Mobile Food Facility Placarding System







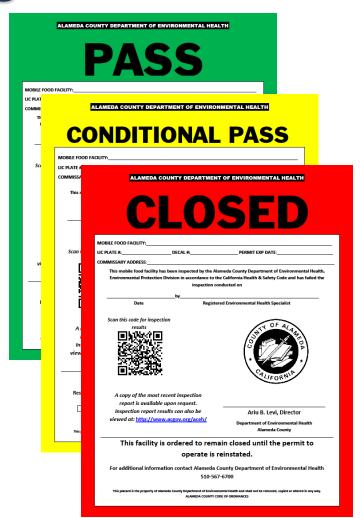
## **Topics Covered Today**

- 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

- I 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)

	SS
MOBILE FOOD FACILITY:	
LIC PLATE #: DECAL #:	PERMIT EXP DATE:
COMMISSARY ADDRESS:	
This mobile food facility has been inspected by the Ala Environmental Protection Division in accordance to t inspection con by	he California Health & Safety Code and passed the
	ed Environmental Health Specialist
Scan this code for inspection results	CALIFORNIA
A copy of the most recent inspection	
report is available upon request.	
Inspection report results can also be	Ariu B. Levi, Director
viewed at: http://www.acgov.org/aceh/	Department of Environmental Health Alameda County
PREVIOUS INSPE	CTION RESULTS
Results of previous inspection conducted on	Date
☐ PASS ☐ CONDITI	ONAL PASS CLOSURE
For additional information contact Alameda Co 510-567	ounty Department of Environmental Health

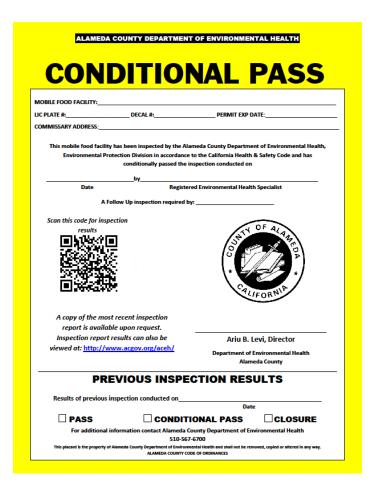


### Yellow Placard

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

#### <u>OR</u>

- 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





## **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





### **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, <a href="http://www.acgov.org/aceh">http://www.acgov.org/aceh</a>

## How to get from Red to Green?



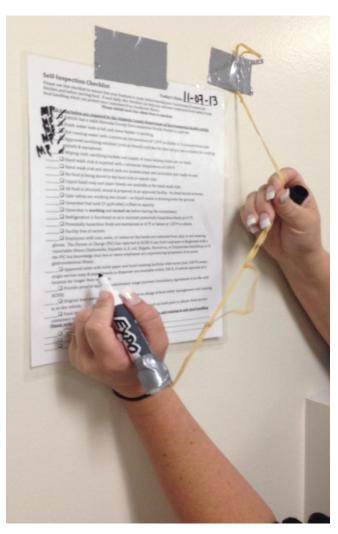
- After a Red Placard is issued, set up an appointment after the indicated violations have been fixed
- You will earn a Yellow Placard when a re-score inspection confirms the violations have been corrected
- We will conduct a 2<sup>nd</sup> re-score inspection within 3 weeks to assess if your food operation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

Sco	oring	OUT	cos	PTS	PTS Lost
	<b>18.</b> Hot and cold water available* Adequate pressure □ Y □ N			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 mark4 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: <a href="www.acqov.org/aceh">www.acqov.org/aceh</a>
Phone: 510-567-6700 Fax: 510-337-9432
E-mail: DEHVehiclesPlacarding@acqov.org



Alameda County Policies & Procedures Marking Guide for Mobile Food Facilites 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





# 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

Business Name:			Site Add	ress of Inspe	ction:				
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3.5 WITH POINTS Mobile food inspection form Alameda ha edit - 9-20-13.doc



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



#### 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





# 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

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

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.5 WITH POINTS Mobile food inspection form Alameda ha edit -9-20-13.doox



**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** 



#### **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



**Improper Holding Temperatures** 



# Center for Disease Control 5 Risk Factors

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

Interim Permit Exp Date: □ Operational □ Complaint □ Follow-up	See reverse side for the code sections and general requirements that correspond to each violation isled below Major violations pose threats to public health and must be convereded immediately. Non-compliance may warrant closure of the facility of the compliance COS = Corrected on eath   COS = COS = Corrected on eath   COS = COS = Corrected on eath   COS =	ility lost PTS 1 1 1 1 1 1 1 1 1	llow-up PTS	
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3.5 WITH POINTS Mobile food inspection form Alameda ha edit - 9-20-13.doc



#### **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







**Proper Cooking Temperatures** 





#### 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







# Center for Disease Control 5 Risk Factors

- 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			510) 56	7-6700	ECTION REPORT   Date: Fax: 510-337-9134   Time In: Time Out: gov.org/aceh   REHS Specialist (Initial):	Page 1	of	_	
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Demonstration of knowledge; food safety		0	2		GENERAL FOOD SAFETY REQUIREMENTS	_	_	$\Box$	
certification; food handler cards current Food Safety Cert Name:		Exp. I	_	_	24. Approved thewing methods used, frozen food 25. Washing fruits and vegetables	$\vdash$	1	$\vdash$	
EMPLOYEE HEALTH & HYGI	ENIC PRAC				25. Washing truts and vegetables  26. Consumer self-service	$\vdash$	+	$\vdash$	
2. Communicable disease procedures*	0	0	4		27. Food properly labeled & honestly presented	$\vdash$	1	$\vdash$	
No discharge from eyes, nose, and mouth	0	0	2		28. Toxic substances properly identified, stored, used		1		
<ol> <li>Proper eating, tasting, drinking or tobacco use PREVENTING CONTAMINA</li> </ol>	DON BY H	NDS	2	_	29. Storage of nonfood items		1		
5. Hands clean and properly washed; gloves used		$\overline{}$	Τ.		EQUIPMENT/ UTENSILS/ LINENS	_	1	-	
property, RTE food handling*	0	0	4		30. Ware washing facilities: installed, maintained, used; test strips 31. Thermometers provided and accurate	$\vdash$	+	$\vdash$	
6. Adequate hand washing facilities supplied &		0	2		32. Potable water and waste water tanks installed, gate valves	+	-	$\vdash$	
accessible TIME AND TEMPERATURE	_				adequate, proper use	_	1		
7. Proper hot and cold holding temperatures*	D D		4/2		33. Compliance with water heater requirements 34. Equipment Construction Requirements/Utensils ANSI approved	-	1	$\vdash$	
PHF above 135*F destroyed at end of day. No	0	-	4		34. Equipment Construction Requirements/Utensils ANSI approved 35. Equipment, utensil storage	$\vdash$	1	$\vdash$	
cooling on MFF*	0	0	1		36. Wiping cloths: properly used and stored		÷	$\vdash$	
9. Proper cooking time & temperatures*	0	0	4		SIGNAGE & SUPERVISION REQUIREMENTS		_		
10. Despet schooling procedures for hat holding!		-	1		37. Food safety signs posted; last inspection report available		1		
PROTECTION FROM COR 1. Food in good condition, safe and unadulterate		UN	422	_	38. Personent and proper signage on outside of Facility	1	1	$\vdash$	
<ol> <li>Food contact surfaces: clean and sanitized</li> </ol>	0	0	4/2		39. Person in Che-		1	$\vdash$	
FOOD TROM APPROVE	DSCUNCE	5			10. Approved & adequate ventilation and Sahting; covers and		1	$\Box$	
13. Food obtained from approved source*	0	0	4		50 4005	-		$\vdash$	
<ol> <li>Compliance with shell stock tags, condition, display</li> </ol>	0	0	2		41. Pass-the windows & ceiling vent screens 42. Hand washing sixts, Ware washing sinks	1	1	$\vdash$	
Commance with Gulf Oyster Regulations	0	0	2		43. Proper, unobstructed hight and width of occupied areas		÷	$\vdash$	
CONFORMANCE WITH APPRO		EDURES	,		44. Location and operation of companyons		1		
<ol> <li>Compliance with variance, specialized process a HACCEP Plan</li> </ol>	5, 0		2		45. Required Fire Suppression System provided		1		
CONSUMER ADV	SORY				GENERAL MET REQUIREMENTS		_		
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					p Inspection Required on:			[	

3.5 WITH POINTS Mobile food inspection form Alameda ha edit – 9-20-13.door



**Cross Contamination** 

**▶**DO NOT prep raw meat on your MFF





#### **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

Number 11 on OIR

Do not store food in open metal cans





#### **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





#### **Cross Contamination**

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





Number 12 on OIR



#### **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



# Center for Disease Control 5 Risk Factors

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

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3.5 WITH POINTS Mobile food inspection form Alameda ha edit - 9-20-13.doox

**Food From Approved Sources** 



Always provide food from an approved source, not from home!

> Approved sources:

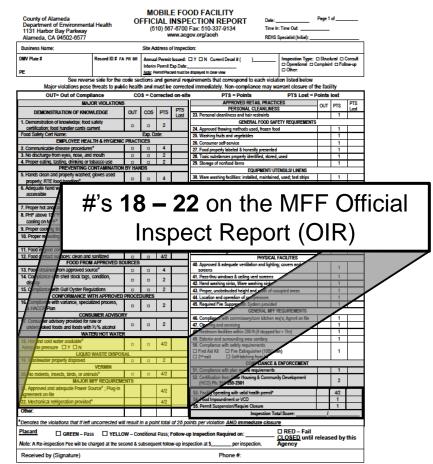
- Approved Commercial Kitchen
- Permitted food facility (Jetro, Costco, etc)
- Approved Commissary
- Do not obtain food...
  - Prepared in a private residence\*

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



3.5 WITH POINTS Mobile food inspection form Alameda ha edit – 9-20-13.doox



#### Hot & Cold Water Available

- ➤ Be sure to have **hot and cold** water <u>under</u> 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 refill your tank





#### 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

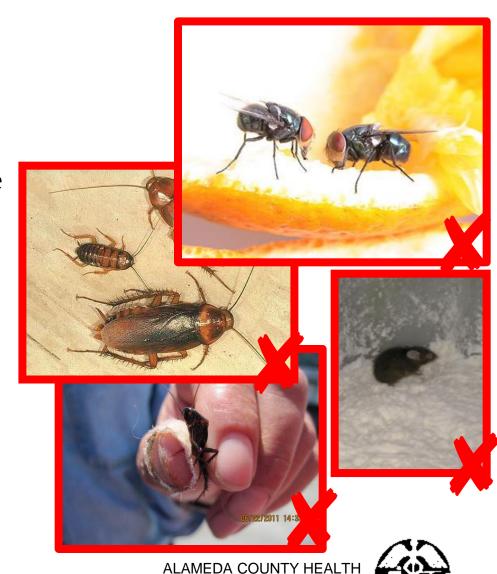




Number 19 on OIR

#### 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



CARE SERVICES AGENCY

#### 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



#### **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



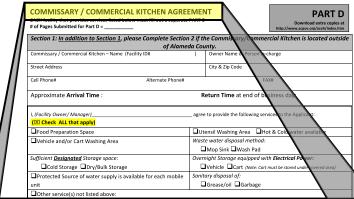
Number 22 on OIR



#### **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

Section 2: Only Complete the section below if your Commissary/Commercial Kitchen is located OUTSID  Alameda County (INCLUDING Berkeley)							
Out-of-County Health Department Food Vendor Verification ( Services	for Use of Commissary/ and or Commercial Kitchen						
For facilities located outside of Alameda County ( <i>including Berke</i> verify that the commissary and/or commercial kitchen has a curr Is in The facility indicated in <b>Section 1</b> above meets the California Ret D sheets should be submitted and approved if services are proviced above are available at the property of the province of	ent health permit by signing below. The establishmen County. ill Food Code: Section 114294 − 114297. Multiple PAR led at multiple locations. The checked (☑) items liste						
, REHS# Out of County REHS Name & Registration Number (Please Print)	Contact Phone Number						
Out of County REHS's Signature & Date	E-mail Address						

Number 46 & 47 on OIR

Page 5 of 6



#### Compliance

> Every MFF serving food must have a valid permit from the Alameda County Environmental Health Department (an valid Decal)

> You must display the original laminate Permit and Placard on your Truck at a times



	1131 Harbor Bay Parkway Alameda, CA 94502-6577				w		ov.org/aceh	REHS S	pecialist (Initial):					
<i>7</i> i	Business Name:			Site Ad	idress o	f Inspect	ion:							
·	DMV Plate #	Record ID # FA	PR SR			Issued: I	□Y□N Current Decal#( ).		Inspection Type: I	□ Struc	urel D (	Consult low-up		
<b>.</b> 1	PE						displayed in clear view		□ Other:					
. <b>U</b> '			e code sections and general requirements that correspond to each violation listed below ablic health and must be corrected immediately. Non-compliance may warrant closure of the facility											
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# 3	13. Food obtained in approved Sup. 14. Complance with size look Egy, display. 15. Complance with Sulf Oyster look COMPORMANCE in 16. Complance with Gulf Oyster look 17. Comsumer advisory look of any down undercooked two down and box undercooked two down and box 18. Hot and cold water available? 18. Water look and box 19. UDUID 19. 19. UDU	Re  Incaracture Announce Annou	PROCEI  D  D  D  D  ALL  Vesuit if result if r	DI D	4 4 2 2 2 2 2 4/2 4/2 4/2 4/2 Pass, I Pass, I	(C	to: repprotes a surques e remens soveres services de 14 Pass-the windows & ceiling se 42 Pass de surdius se ceiling se 42 Pass de surdius se surdius se ceiling se 42 Pass de surdius se su	ching sinks of width of occupants of width of occupants of the provided SMERAL MFF Room kilchen for the fit (if stopped fo sanitary ments of the provided SMERAL MFF ROOM (if stopped fo sanitary ments of the provided MFF ROOM (if stopped fo sanitary ments of the provided MFF ROOM (if stopped for sanitary ments) and the provided MFF ROOM (if stopped for sanitary ments) are consumer to source of the provided MFF ROOM (if stopped for sanitary ments) and the provided MFF ROOM (if	EQUIREMENTS  ('s, Agent on file  r> Thr)  n)  ENFORCEMENT  y Development  all Score:  RED — Fail  COSED until I	, , , , , , , , , , , , , , , , , , ,	1 1 1 1 1 1 2 4/2 1 1	this		
# 3	13. Food obtained in approved soul 14. Complaince with suite book logs, depay. COMPORISANCE IN 16. Complaince with Guil Cyster book 6. HACCOPY. COMPORISANCE IN 17. COMPUTE address of the suite of the	Re  Incaracture Announce Annou	PROCEI  D  D  D  D  ALL  Vesuit if result if r	DI D	4 4 2 2 2 2 2 4/2 4/2 4/2 4/2 Pass, I Pass, I	(C	to: repprotes a surques e remens soveres services de 14 Pass-the windows & ceiling se 42 Pass de surdius se ceiling se 42 Pass de surdius se surdius se ceiling se 42 Pass de surdius se su	ching sinks of width of occupants of width of occupants of the provided SMERAL MFF Room kilchen for the fit (if stopped fo sanitary ments of the provided SMERAL MFF ROOM (if stopped fo sanitary ments of the provided MFF ROOM (if stopped fo sanitary ments of the provided MFF ROOM (if stopped for sanitary ments) and the provided MFF ROOM (if stopped for sanitary ments) are consumer to source of the provided MFF ROOM (if stopped for sanitary ments) and the provided MFF ROOM (if	EQUIFEMENTS  (1's, Agmint on file  (2') All of the control of the control  (2') Agmint on file  (2') Agmint on file  (3') Agmint on file  (4') Agmint on file  (5') Agmint on file  (6') Agmint on file  (6') Agmint on file  (7') Agmint on file  (8') Agmint on file  (9') Agmint on fil	, ,	1 1 1 1 1 1 2 4/2 1 1	this		

OFFICIAL INSPECTION REPORT



## 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: <a href="http://acgov.org/aceh/">http://acgov.org/aceh/</a>



## Review & Summary

			"	•	11	<b>X</b> )				-		
			MC	BIL	E FO	OD FACILITY						
County of Alameda		O					Oate:	Page 1	of			
Department of Environmental H 1131 Harbor Bay Parkway	lealth	-		10) 56	7-6700	Fax: 510-337-9134	Time In: Time Out					
Alameda, CA 94502-6577				w	ww.acg	ov.org/aceh	REHS Specialist (Initial):					
Business Name:			Site A	ddress o	of Inspect	ion:						
DMV Plate # Re	cord ID # FA F	R AR	Annu	d Darmir	lement.	□Y□N Current Decal#( )	Inspection Type:	Struc	hel D	Consult		
			Interim	Permit I	Exp Date:		☐ Operational ☐ C	omplein	t 🗆 Fol	low-up		
PE						displayed in clear view	□ Other:					
						uirements that correspond to each						
						ed immediately. Non-compliance m						
OUT= Out of Compilan	VIOLATIONS	CO	s = Co	orrecte	d on-elt	PTS = Points  APPROVED RETAIL PE	PTS Lost = F	_	_	PTS		
			_	_	PTS	PERSONAL CLEAN		OUT	PTS	Lost		
DEMONSTRATION OF KNOWLE		OUT	CO5	PTS	Lost	23. Personal cleanliness and hair restrain			1			
<ol> <li>Demonstration of knowledge; food safe</li> </ol>		D	0	2			D SAFETY REQUIREMENTS	_	_			
certification; food handler cards curren Food Safety Cert Name:		_	Exp. D	offer	_	24. Approved thawing methods used, from	en food	₩	1			
EMPLOYEE HEALTH	& HYGIENIC F	RACT		uic.		25. Washing fruits and vegetables 26. Consumer self-service			1	1		
2. Communicable disease procedures*		D		4		27. Food properly labeled & honestly pres	ented	╆	i i			
3 No discharge from eyes, nose, and mo		D	0	2		28. Toxic substances properly identified,		$\vdash$	1			
4. Proper eating, tasting, drinking or tobat	cco use	D		2		29. Storage of nonfood items			1			
PREVENTING CONT 5. Hands clean and properly washed; glor	AMINATION E	Y HAN	DS /	$\leftarrow$			IT/ UTENSILS/ LINENS	_	_			
properly; RTE food handing*	ves useu	D	×	4		30. Ware washing facilities: installed, mai	ntained, used; test strips	₩	1			
6. Adequate hand washing facilities suppl	ied &	- 4				31. Thermometers provided and accurate 32. Potable water and waste water tanks	and the state of the state of	-	1			
accessible		9/	0	1		adequate, proper use	risiales, gate valves		1			
TIME AND TEMPER		IONS	IPS	<del>/</del>	_	33. Compliance with water heater require			1			
Proper hot and cold holding temperatur     PHF above 135*** destroyed at end of	res"	0	9/	4/2		34. Equipment Construction Requirement	s/Utensils ANSI approved		1			
8. PHP above 135"Nestroyed at end or cooling on MFF"	day. No		-	4		35. Equipment, utensil storage		_	1			
9. Proper cooking time & temperatures*	$\overline{}$	6	0	4		36. Wiping doths: properly used and store	el Pervision requirements	<u> </u>	1	$\perp$		
	oldino*	/	_	4		37. Food safety signs posted; last inspect		_	1	_		
<ol> <li>Proper reheating procedures for hot he PROTECTION FR</li> </ol>	OM CONTAME	NATIO	N		_	38. Permanent and proper signage on out		$\vdash$	i			
11. Food in good condition, safe and una	dulterated	0	0	4/2		39. Person in Charge			1			
12. Food contact surfaces, clean and san FOOD FROM AF	itized	DOED		4/2			ICAL FACILITIES	_				
13. Food obtained from approved source		RUES	-	4	_	40. Approved & adequate ventilation and	lighting; covers and		1			
14. Compliance with shell stock largs, con		u		-		41. Pass-thru windows & ceiling vent scre	ens	$\vdash$	1	$\vdash$		
display		0		2		42. Hand washing sinks, Ware washing s		$\vdash$	1	-		
15. Compliance with Gulf Øyster Regulati	ons	9	0	2		43. Proper, unabstructed height and width			1			
CONFORMANCE WITH  16. Compliance with variance, specialized			URES	_		44. Location and operation of compressor			1			
& HACCP Plan	a process,	D	2	2		45. Required Fire Suppression System pr	wided MFF REQUIREMENTS	Щ.	1	$\perp$		
	ER ADVISORY					46. Compliance with commissary/com kits			1			
17. Consumer advisory provided for raw of		D	0	2		47. Cleaning and servicing	non-rod 2, Migrate on the	$\vdash$	i i	$\vdash$		
undercooked foods and foods with 7/29 WATER/	HOT WATER		_		<b>—</b>	48. Restroom facilities within 200 ft (if sto			1			
18. Hot and cold water available*	march					49. Exterior and surrounding area sanitar			1			
Adequate pressure			0	4/2		50. Compliance with safety requirements	1901		1			
	STE DISPOSA			_		☐ First Aid Kit ☐ Fire Extinguisher (1) ☐ 2 <sup>nd</sup> exit ☐ Self-labbling fryer li	ioc minj		1			
19. Wastewater properly disposed	FRMIN	D	0	2		COMPLIAN	ICE & ENFORCEMENT					
20. No rodents, insects, birds, or animals		0	0	4/2		51. Compliance with plan review requiren			1			
MAJOR MFF			_		_	<ol> <li>Certification from State Housing &amp; Co (HCD) Ph: 916-255-2501</li> </ol>	mmunity Development		2			
21. Approved and adequate Power Source				4/2			_	_	-			
Agreement on file						<ol> <li>Facility operating with valid health per</li> <li>Food Impoundment or VCD</li> </ol>	mit*		4/2			
22. Mechanical refrigeration provided*				4/2		55. Permit Suspension/Require Closure		-	+			
Other:			l -		ı		on Total Score:	- 1	-	_		
*Denotes the violations that if left unc	orrected will i	result	n a mi	int total	of 26 pc							
Pi i							□ RED – Fail	_				
- GREEN - Pass						p Inspection Required on:	— <u>CLOSED</u> until i	eleas	ed by	this		
Note: A Re-inspection Fee will be charg	ged at the seco	nd & s	ubsequ	ent follo	w-up ins	pection at \$ per inspection.	Agency					

(OID)

#### ✓ Stay off LEFT side of the OIR!

- 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:

DEHVehiclesPlacarding@acgov.org

Or call (510) 567-6700

- Check our website: <a href="http://www.acgov.org/aceh/">http://www.acgov.org/aceh/</a> 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

