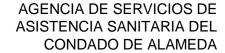
Sistema de colocación de carteles para instalaciones móviles de

alimentos



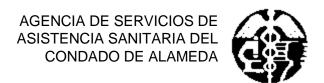






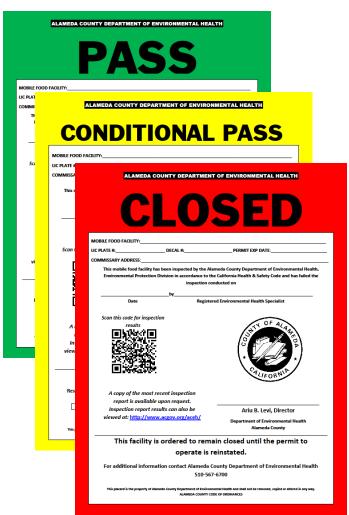
Temas que se tratarán hoy

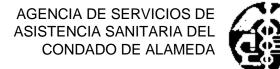
- Introducción
- ¿Qué es el sistema de colocación de carteles?
- Lo que significan los carteles para usted



¿Qué es el sistema de colocación de carteles?

- Mensajes simples sobre seguridad alimentaria para ver de manera rápida.
- Colores que se entienden en todo el mundo.
- > Altamente visibles.
- > Se enfoca en cuestiones de salud.
- Deberá colocar uno de estos carteles en la ventana, en todo momento, despues de su primera inspección del programa.





¿Quién merece un cartel?

Todas las instalaciones móviles de alimentos adjuntas que preparan comida.

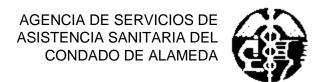


5 factores de riesgo del Centro para el Control de Enfermedades

El Centro para el Control de Enfermedades ha identificado los siguientes **cinco** factores de riesgo como los que más probablemente causen enfermedades transmitidas por los alimentos:

- 1. Mala higiene personal
- 2. Temperaturas inadecuadas de almacenamiento
- 3. Temperaturas inadecuadas de cocción
- 4. Contaminación cruzada
- 5. Alimentos de origen inseguras

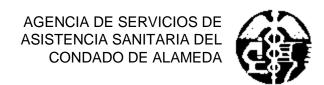
Hoy se analizarán ejemplos de violaciones graves en estas categorías.



Cartel verde

- la 1 o ninguna violación grave de un factor de riesgo del CDC que debe corregirse antes del final de la inspección.
- Puntuaje total entre 80 y 100.
- No se realizará una inspección nueva para rever el puntaje.
- El historial de inspección indicará qué cartel se asignó en la inspección anterior.
- Deberá exhibirse el cartel hasta la próxima inspección de rutina (dentro de 4 o 6 meses).

ALAMEDA COUNTY DEPARTMENT	OF ENVIRONMENTAL HEALTH
MOBILE FOOD FACILITY:	
LIC PLATE #: DECAL #:	PERMIT EXP DATE:
COMMISSARY ADDRESS:	
This mobile food facility has been inspected by the Alar Environmental Protection Division in accordance to th inspection con by	e California Health & Safety Code and passed the
	d 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 viewed at: http://www.acgov.org/aceh/	Ariu B. Levi, Director
wewea at: http://www.acgov.org/acen/	Department of Environmental Health Alameda County
PREVIOUS INSPEC	CTION RESULTS
Results of previous inspection conducted on	
	Date
	ONAL PASS CLOSURE
For additional information contact Alameda Co 510-567-	
This placard is the property of Alameda County Department of Environme	ntal Health and shall not be removed, copied or altered in any way.
ALAMEDA COUNTY COD	E OF ORDINANCES

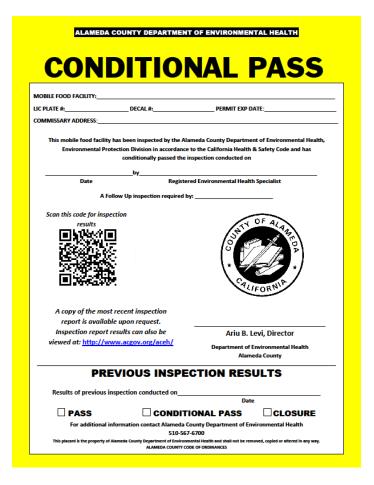


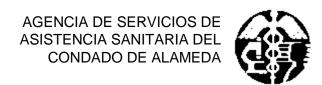
Cartel amarillo

Se corrigieron 2 o más violaciones GRAVES del CDC durante la inspección.

<u>O</u>

- El puntaje total está entre 79 y 75.
- El operador es elegible para una nueva inspección para rever el puntaje a fin de acceder a un cartel verde en un plazo de tres (3) semanas.
- Se cobrará una cuota de servicio de \$162, según la tarifa por hora actual, por cada nueva inspección para rever el puntaje.

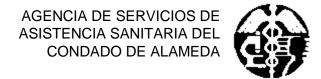




Cartel rojo

- CUALQUIER factor de riesgo GRAVE del CDC que no se corrigió durante la inspección (lo que provocó una pérdida de 26 puntos).
- El puntaje total está entre 0 y 74.
- La instalación debe permanecer cerrada hasta que una nueva inspección confirme que se hayan solucionado los problemas.
- Mientras opere en el condado de Alameda, el cartel rojo debe permanecer visible hasta que un REHS (Registered Environmental Health Specialist, Especialista registrado de salud ambiental) vuelva a abrir las instalaciones.
- Si retira u oculta el cartel se tomarán medidas administrativas.



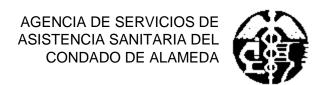


Cartel rojo

- La instalación debe permanecer cerrada hasta que una nueva inspección confirme que se hayan solucionado los problemas.
- El operador debe tomar clases obligatorias sobre seguridad del vehículo de alimentos para reforzar la razón por la que es importante tener buenos hábitos de seguridad de los alimentos para evitar enfermedades.



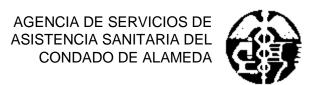
Los puntuajes de las inspecciones se actualizarán diariamente en nuestro sitio web: http://www.acgov.org/aceh



¿Cómo pasar de rojo a verde?



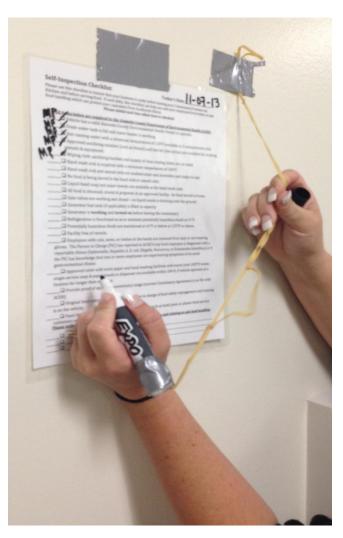
- Despues que se le asignó un cartel rojo, solicite una cita despues que se hayan solucionado los problemas indicados.
- Se le otorgará un cartel amarillo cuando la nueva inspección verifique que los problemas se hayan solucionado.
- Realizaremos una 2^{da} inspección para rever el puntaje en <u>un plazo</u> de 3 semanas para evaluar si su trabajo con alimentos merece un cartel verde.
- Cada nueva inspección se cobrará a \$162/h.

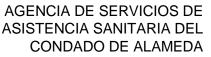


¿Cómo evitar la clausura?

Use la lista de comprobación

- Utilice la lista de comprobación de autoinspección diariamente.
- Cierre voluntariamente la instalación si es necesario.
 - Ejemplo: si se le acaba el agua durante la operación.







Tipos de violaciones

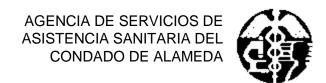
Puntuacion

Una violación "GRAVE" según el CDC puede causar enfermedades transmitidas directamente por los alimentos o

contribuir para que se produzcan.

Cualquier violacion major que no se corrige en el sitio de operacion sera marcado 26 puntos y resultara en una clausura inmediata!

- Ejemplo: si un empleado no se lava las manos / si no hay jabón para los manos en el vehículo de alimento
- Una violación "MENOR" según el CDC es aquella que muy probablemente cause una violación grave según el CDC.
 Ejemplo: si no hay jabón para lavarse las manos en el fregadero
 - para manos.
- > Las violaciones de prácticas de venta minorista aprobadas son violaciones que, si no se corrigen, pueden causar violaciones del CDC.
 - · Ejemplo: si no hay una cubeta para los trapos de limpieza.



Reporte Oficial de Inspección (OIR)

	OUT	cos	PTS	PTS Lost
18. Hot and cold water available* Adequate pressure □ Y □ N			4/2	

- El Reporte de Inspección es un registro de las violaciones que se observaron durante la inspección.
- Marcaremos "OUT" si se encontró una violación.
- Marcaremos "COS" si se corrigió en el momento.
- Si es una violación grave (y COS), marcaremos 4 puntos.
- Si es una violación menor (y COS), marcaremos
 2 (o 1) puntos.



Guía de marcación para instalaciones móviles de alimentos: próximamente

- Explica cada violación del Informe Oficial de Inspección (OIR).
- Presenta todas las "acciones correctivas" para cada violación.
- El sitio web se actualizará periódicamente con la versión más actual.
- Próximamente.

ALAMEDA COUNTY DEPARTMENT OF ENVIRONMENTAL HEALTH

Division of Environmental Protection



Mobile Food Grading Systems for Retail Food Facilities

Policies & Procedures

Website: www.acqov.org/aceh 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

AGENCIA DE SERVICIOS DE ASISTENCIA SANITARIA DEL CONDADO DE ALAMEDA

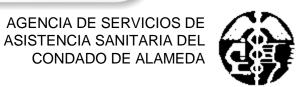
Practique una gestión activa



- Asegúrese de que todos los gerentes tengan certificación de seguridad de alimentos y de que hayan capacitado al personal para que cumplan con las mismas prácticas.
- Asegúrese de que todos los empleados tengan la tarjeta de manipulador de alimentos.

Número 1 en el OIR





5 factores de riesgo del Centro para el Control de Enfermedades

- Mala higiene personal
- 2. Temperaturas de almacenamiento inadecuadas
- 3. Temperaturas de cocción inadecuadas
- 4. Contaminación cruzada
- 5. Alimentos de origen inseguras

Alameda, CA 94502-6577						gov.org/aceh REHS Specialist (Initial):		
Business Name:			Site Add		•			
DMV Plate #	Record ID# FA	A PR SR		Permit I Permit Er		□ Y □ N Current Decal # () Inspection Type: □ □ Operational □ Co	⊒Structurel □ (ompleint □ Fol	Consult llow-up
PE						e displayed in clear view		
						uirements that correspond to each violation listed below ed immediately. Non-compliance may warrant closure of the	e facility	
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	JOR VIOLATIONS	_			PTS	APPROVED RETAIL PRACTICES PERSONAL CLEANLINESS	OUT PTS	PTS Lost
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 Demonstration of knowledge; food certification; food handler cards o. 		0	0	2		GENERAL FOOD SAFETY REQUIREMENTS 24. Regoved thawing methods used, frozen food	1	
Food Safety Cert Name:			Exp. Dat	te:		25. Washing fails and vegelables	1	
EMPLOYEE HEAD Communicable disease procedure		PRACT	ICES	4		26. Consumer service 27. Food properly labeled & honestly presented	1	\vdash
No discharge from eyes, nose, and	d mouth		0	2		28. Taxic substances properly Nentified, stored, used	1	
4.1 roper eating, tasting, drinking or t PREVENTING C	tobacco use CONTAMINATION	BY HAI	NDS	2		29. Slorege of nonfood items EQUIPMENT ATTEMS ILS LINENS	1	
5. Hands clean and properly washed				4		30. Ware washing facilities: installed, maintained, and; test strips	1	
property; RTE food handling* 6. Adequate hand washing facilities s	supplied &			2		31. Thermometers provided and accurate 32. Potable water and waste water tanks installed, gate valves	1	
acciesible TIME AND TEMP			0	2		32. Potable water and waste water tanks installed, gate valves adequate, proper use	1	
7. Prope hot and cold holding tempe		D	n n	4/2		33. Compliance with water heater requirements 34. Equipment Construction Requirements/Utensits ANSI approved	1	
3. PHF at ove 135°F destroyed at en				4		35. Equipment, Morall storage	1	
cooling on MFF*			-			36. Wiping doths: propely used and stored	1	
C Dronor o oking time & temperature	DC"			A				
 Proper o loking time & temperature Proper inheating procedures for it 	hot holding*	0	0	4		SIGN GE & SUPERVISION REQUIREMENTS 37. Food safety signs posted; last inspection report available	1	
Proper it heating procedures for it PROTECTION	hot holding* N FROM CONTAI	D WINATIO	D N	4		SIGN GE & SUPERVISION REQUIREMENTS 37. Food safely signs posted; last insection report available 38. Permanent and proper signage on outside of Facility	1	
Proper in heating procedures for in PROTECTION Food in good condition, safe and in Proceedings of conditions are also in the process of conditions	hot holding" N FROM CONTAI Lunadulterated I sanitized	D WINATIO	0 N	4/2		Should a Supervision requirements 37. Food safely signs posted; leaf inspection report estable 38. Permanent and proper signage on outbook (Facility 39. Person in Charge MACSIAN. EACH TO	1 1	
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.5 WITH POINTS Mobile food inspection form Alameda ha edit = 9-20-13.docx

AGENCIA DE SERVICIOS DE ASISTENCIA SANITARIA DEL CONDADO DE ALAMEDA

Mantenga una buena higiene personal





- Asegúrese de que ningún empleado trabaje si presenta los siguientes síntomas:
 - diarrea
 - vómitos
 - secreción nasal/ocular
 - fiebre
 - dolor de garganta
 - cualquier enfermedad que pueda reportar

Número 2 y 3 en el OIR

AGENCIA DE SERVICIOS DE ASISTENCIA SANITARIA DEL CONDADO DE ALAMEDA

Lávese adecuadamente las manos

- Lávese las manos en el fregadero asignado para eso.
- Asegúrese de que este cuente con los siguientes productos:
 - jabón para manos líquido
 - agua caliente
 - toallas de papel
 - NO USE trapos para secarse las manos.
- > ¡Y asegúrese de que sus empleados las usen!
- A partir del 1 de enero de 2014, deberá usar guantes al manipular alimentos *listos para consumir*.



Número 6 en el OIR

No Tocar los Alimento de Consumo inmediato Con las Manos Sin Guantes

- Empesando el 1 de enero 2014, no se permitirá el contacto de alimentos de consumo inmediato con manos sin guantes
- Guantes o otro tipo de barrera NO reponen el lavado de manos!
- Lávese las manos antes de ponerse guantes nuevos
- Cambiese los Guantes después de...
 - 1.Tocar basura
 - 2. Romperse el guante
 - 3. El manejo de artículos que no sean alimentos que puedan causar contaminacíon
 - 4. El manejo de alimentos crudos
 - 5. Toser, estornudar, tocarse partes del cuerpo como la cara, el pelo, etc.



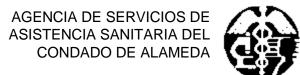


5 factores de riesgo del Centro para el Control de Enfermedades

- Mala higiene personal
- Temperaturas de almacenamiento inadecuadas
- 3. Temperaturas de cocción inadecuadas
- Contaminación cruzada
- 5. Alimentos de origen inseguras

County of Alameda Department of Environmental H 1131 Harbor Bay Parkway Alameda, CA 94502-8577	lealth O	FFICIAL (510) 5	INSP	DOD FACILITY	Page 1	l of	_	
Business Name:		Site Address	of Inspe	tion:				
DMV Plate # R	ecord ID# FA PR SR			□Y□N Current Decal # () Inspection Typ □ Operational	e: □Struc	turel 🗆 C	onsult	
PE		Interim Permit P		e displayed in clear view	Li Complan	ni Li ono		
				quirements that correspond to each violation listed belo				
Major violations pose the OUT= Out of Compilar		h and must i S = Correct		ted immediately. Non-compliance may warrant closure of the PTS = Points PTS Lost				
	VIOLATIONS CO	s = Correct	18-no be	te PTS = Points PTS Lost APPROVED RETAIL PRACTICES			PTS	
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		COS PIS	Lost	23. Personal cleanliness and hair restraints		1		
 Demonstration of knowledge; food safe certification; food handler cards currer 		o 2		GENERAL FOOD SAFETY REQUIREMED 24. Approved thewing methods used, frozen food	пs	1		
Food Safety Cert Name:		Exp. Date:		25. Washing fruits and vegetables	+	i i	\vdash	
EMPLOYEE HEALTH			_	26. Consumer self-service		1		
Communicable disease procedures* No discharge from eyes, nose, and my	D C	0 4		27. Food properly labeled & honestly presented		1		
No discharge from eyes, nose, and moProper eating, tasting, drinking or toba		D 2		28. Toxic substances properly identified, stored, used 29. Storage of nonfood items	+	1	\vdash	
PREVENTING CON	TAMINATION BY HAN			29. Storege of normood items FOUIPMENT/UTENSILS/LINENS		<u> </u>	_	
Hands clean and properly washed; glo	wes used	a 4		30. Were washing facilities: installed, maintained, used; test strips		1		
property; RTE food handling* 6. Adequate hand washing facilities supp	fied 8		+	31. Themometers provided and accurate		1		
arrecoble	ned &	o 2		32. Potable water and waste water tanks installed, gate valves adequate, proper use		1		
TIME AND TEMPER	ATURE RELATIONS	IIPS		33. Compace with water heater requirements	_	1		
Proper hot and cold holding temperatu		o 4/2		34. Equipment Construction Requirements/Utensits ANSI approve	1	1		
8. I HF above 135°F destroyed at end of	day. No	o 4		35. Equipment, utensil storage		1		
coving on MFF*			-	36. Wiping cloths: properly used and stored		1		
 Proper cooking time & temperatures* Proper reheating procedures for hot it 	noiding* o	44	+	SIGNAGE & SUPERVISION REQUIREMENTS 37, Food South signs posted; last inspection report available	arc.		-	
	OM CONTAMINATIO			38. Permanent and process signage on outside of Facility	_			
11 Food in good condition, safe and una	dulterated p	o 4/2		39. Person in Charge		1		
12. Food contact surfaces; clean and sar	nitized o	o 4/2		ACICAL FACILITIES				
13. Flyo obbai 14. CC plants dispaty 15. Complants 16. Company 16. Company 17. Consum- undercooks 18. Hat and co Adequate pre- 19. Wachwarie	de I	ns	pe ac	en el Informe ección (OIR) iones móvile alimentos	p	a	ra	
Discouri	☐ YELLOW - Co	nditional Pass	al of 26 p	S.1 Facily agenting with unit health persit." 54. Food impondment or VCD 55. Permit Suspension/Require Cleave: infacts per violation AND immediates closure up inspection Required on: CLOSED unit.		4/2 1 1	this	

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Cómo conseguir un cartel verde

Temperaturas adecuadas de almacenamiento





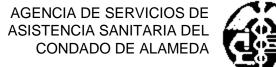
Mantenga los alimentos muy **CALIENTES** para prevenir el crecimiento de bacterias **a 135** °**F** o más.

Mantenga los alimentos muy **FRÍOS** para prevenir el crecimiento de ha bacterias **a 41 °F** o

menos.



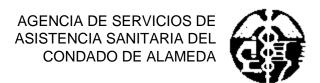
Número 7 en el OIR



Temperaturas adecuadas de almacenamiento

- ➤ No deje los alimentos potencialmente peligrosos a temperatura ambiente a menos que esté preparando la comida.
- Debe **servir** o **desechar** los alimentos al final del día; no se pueden volver a utilizar en ningún momento.
- Los alimentos potencialmente peligrosos que estén congelados deben descongelarse adecuadamente en un refrigerador.

Números 7 y 8 en el OIR



Temperaturas de almacenamiento inadecuadas

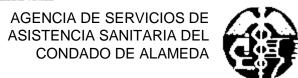


5 factores de riesgo del Centro para el Control de Enfermedades

- Mala higiene personal
- Temperaturas de almacenamiento inadecuadas
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WITH POINTS Mobile food inspection form Alameda ha edit - 9-20-13.docx



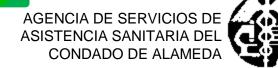
Temperaturas de cocción adecuadas

- Tenga siempre a mano un termómetro para verificar la temperatura de los alimentos cocinados antes de servirlos.
- Vuelva a calentar los alimentos ya cocidos a 165 °F.

Números 9 y 10 en el OIR







Temperaturas de cocción adecuadas



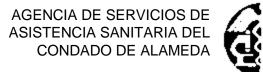


Temperaturas adecuadas para mantener calientes los alimentos

- Procedimientos adecuados para mantener calientes los alimentos:
 - Todos los alimentos deben calentarse a 165 °F o más antes de colocarlos en la mesa de vapor y mantenerlos a 135 °F.
 - El agua de la mesa de vapor debe calentarse hasta entre 160 y 180 °F antes de colocar los alimentos calientes.
 - El horno calentador debe precalentarse a 190 °F o más para mantener los alimentos a 135 °F.
 - Todos los alimentos cocinados deben mantenerse a 135 °F o más mientras se trabaja, y desecharse al final del día.
 - Los alimentos que se hayan calentado/cocinado no se deben volver a usar al día siguiente.







5 factores de riesgo del Centro para el Control de Enfermedades

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County of Alameda Department of Environmental 1131 Harbor Bay Parkway Alameda, CA 94502-6577	Health	OFFI	CIAL 510) 56	INSP 87-8700	OD FACILITY	Page 1	of		
Business Name:		Site /	Address	of Inspec				_	
DMV Plate #	Record ID # FA PR				□ Y □ N Current Decal # () Inspection Type: □ Operational □	□ Struc	turel D	Consult	
PE	Interim Permit Exp Date: Note: Permit Placard must be								
					quirements that correspond to each violation listed below		EL.		
Major violations pose tr		cos = c			ted immediately. Non-compliance may warrant closure of t be PTS = Points PTS Lost = 1				
	RVIOLATIONS	000	0110011	74 011 01	APPROVED RETAIL PRACTICES	OUT	PTS	PTS	
DEMONSTRATION OF KNOWL	EDGE OL	п соя	PTS	PTS	PERSONAL CLEANLINESS	001	PIS	Lost	
Demonstration of knowledge: food sa	Soft/	+	+-	Lost	23. Personal cleanliness and hair restraints GENERAL FOOD SAFETY REQUIREMENTS	_	1	4-1	
certification; food handler cards curre			2		24. Approved thawing methods used, frozen food		1		
Food Safety Cert Name:	u e uverenie on	Exp.I	Date:		25. Washing fruits and vegetables		1		
2. Communicable disease procedures*	H & HYGENIC PK		4	1	26. Consumer self-service	_	1	+	
 No discharge from eyes, nose, and m 		_	2		27. Food properly labeled & honestly presented 28. Toxic substances properly identified, stored, used	_	1	+	
4. Proper eating, tasting, drinking or tob	acco use c		2		29. Storage of nonfood items	_	1	+	
PREVENTING COM 5. Hands clean and properly washed; gi	TAMINATION BY	IANDS			EQUIPMENT/ UTENSILS/ LINENS		_		
 Hands clean and properly washed; gi properly; RTE food handling* 	oves used	0	4		30. Were washing facilities: installed, maintained, used; test strips		1	\Box	
6. Adequate hand washing facilities sup	plied &		2		31. Thermometers provided and accurate 32. Potable water and waste water tanks installed, gate valves	-	- 1	+	
accessible TIME AND TEMPER			1 2		adequate, proper use		1	\perp	
7. Proper hot and cold holding temperat			4/2	т —	33. Compliance with water heater requirements		-1		
 Proper not and cold notding temperat PHF above 135*F destroyed at end of 	Eday No		-		34. Equipment Construction Requirements/Utensils ANSI approved	_	1	+	
cooling on MFF*	r day. 140	0	4		35. Equipment, utensil storage 36. Wiping cloths: properly used and stored	_	1	+	
9. Proper cooking time & temperatures*		0	4		SIGNAGE & SUPERVISION REQUIREMENT:	S		-	
10. Droppe robusting procedures for hel	holding ⁸	-	1		37. Food safety signs posted; last inspection report available		- 1		
PROTECTION F 1. Food in good condition, safe and un	ROM CONTAMINA		4/2		38. Personnt and proper signage on outside of Facility		1	\Box	
Food in good condition, sale and un Food contact surfaces: clean and sale		0	4/2		39. Person in Criss PHYSICAL FACILITIES	_	1	\perp	
Toda dornado paridoca, dicarrana ao	PPROVED SOUNC	ES			40. Approved & adequate verbision and Sahling; covers and	_	٠.	\dashv	
13. Food obtained from approved source		0	4		500,005		1	\perp	
 Compliance with shell stock tags, codision 	ndition,	0	2		41. Pass-the windows & ceiling vent screens 42. Hand washing talks. Ware washing sinks.	_	1	+	
5. Compliance with Gulf Oyster Regula	tions c	0	2		42. Hand washing sals, Ware washing sinks 43. Proper, unobstructed hight and width of occupied areas		H	+	
CONFORMANCE WITH				_	44. Location and operation of collegessors		1		
 Compliance with variance, specialize 	ed process,	0	2		45. Required Fire Suppression System provided		1		
& HACCP Plan	MER ADVISORY				GENERAL MET REQUIREMENTS				
17. Zursamer a dependence de desenvolves de	de	ĺn	S	pe ac	en el Inform ección (OIR) iones móvile alimentos	p	S	ıra	

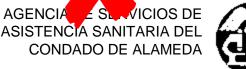
AGENCIA DE SERVICIOS DE ASISTENCIA SANITARIA DEL CONDADO DE ALAMEDA



Contaminación cruzada

NO prepare la carne cruda en la instalación móvil



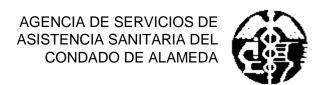


Contaminación cruzada

- No prepare **carne cruda**, **mariscos** ni **aves** en el vehículo.
- Compre todas las proteínas crudas ya cortadas/preparadas/marinadas, o realice este trabajo en una cocina comercial aprobada.
- Almacene la carne cruda *debajo* y *lejos* de los alimentos listos para consumir.
- Los alimentos deben cubrirse completamente y almacenarse en contenedores aprobados para evitar la contaminación cruzada.
- No almacene alimentos en latas de metal abiertas.



Número 11 en el OIR

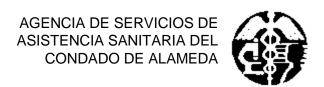


Contaminación cruzada

- Se deben almacenar los alimentos en contenedores lavables, no en bolsas plásticas.
- Evite el almacenamiento inapropiado de carne cruda cerca de los alimentos listos para consumir.



Número 12 en el OIR



Contaminación cruzada

Asegúrese de que las superficies que entran en contacto con los alimentos se limpien y desinfecten todos los días





Número 12 en el OIR

AGENCIA DE SERVICIOS DE ASISTENCIA SANITARIA DEL CONDADO DE ALAMEDA



Contaminación cruzada

➤ Utilice banditas de prueba para controlar el nivel del desinfectante todos los días.

Tenga siempre una botella de cloro a lista para usar y manténgala lejos de los alimentos.

Cuando no se usen, deje los trapos en la cubeta con agua para desinfectarlos.





Número 12 en el OIR

AGENCIA DE SERVICIOS DE ASISTENCIA SANITARIA DEL CONDADO DE ALAMEDA

5 factores de riesgo del Centro para el Control de Enfermedades

- Mala higiene personal
- 2. Temperaturas de almacenamiento inadecuadas
- Temperaturas de cocción inadecuadas
- Contaminación cruzada
- 5. Alimentos de origen inseguras

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or the code stop public heal CITIONS OUT D ATTION BY ATTION BY HARE	Interim Note: F sections alth and r COS = Co	im Permit II Permit II Permit II S and ger I must be Corrected S PTS 2 Date: 4	t Exp Date: acard must be eneral re- be correct and on-alf ; PTS Lost	the dissipant in one view quirements that correspond to each violation isted below ded immediately. Non-compliance may warrant closure of the PTS = Points PTS Loef = F APPROVED RETAIL PRACTICE 3.0. Personal destrictes and his reservation GHERAL FOO SAFETY REQUIREMENTS 24. Approved thewing methods used, fuzze food 25. Weshing his and vegebables 26. Weshing his and vegebables	the facil	ility lost PTS 1	PTS	
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ATION BY HA	ANDS			27. Food properly labeled & honestly presented	=	1	=	1
ATION BY HA	ANDS	_	4 /	28. Toxic substances properly identified, stored, used 29. Storage of nonfood items	Ŧ-	1	Ţ'	4
0	0			29. Storage of nonfood items EQUIPMENT/ UTENSILS/ LINENS	ш	<u> </u>	ســــــــــــــــــــــــــــــــــــــ	1
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0	0	2		43. Proper, unobstructed height and 10-b of occupied areas	+-	1	₩.	1
	EDURES			44. Location and operation of compressors	\perp	1	\perp	1
SS,	0	2		45. Required Fire Suppression System provided	=	1		4
VISORY						1	Ψ'	4
	0	2				-	+	1
VATER				48. Restroom facilities within 200 ft (if stopped for > 1hr)		1		1
	0	4/2		49. Emission and surrounding area sanitary		1		
_				☐ First Aid Kit ☐ The Extinguisher (10BC min)		1		
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Alimentos de fuentes aprobadas

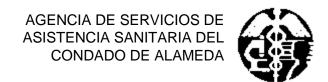


➤ Sirva siempre alimentos de origen aprobadas, no de su casa.

> Fuentes aprobadas:

- cocinas comerciales aprobadas
- instalaciones de alimentos permitidas (Jetro, Costco, etc.)
- cocinas de almacenamiento aprobadas
- No obtenga alimentos...
 - preparados en una residencia particular*

Número 13 en el OIR



Violaciones graves que pueden ocasionar una clausura

- Otras violaciones que provocan una violación del CDC:
 - agua fría y caliente con presión
 - aguas residuales desechadas correctamente
 - sin presencia de roedores, insectos o animales en la unidad móvil
 - requerimientos eléctricos
 - refrigeración mecánica disponible
 - requerimientos de la cocina de almacenamiento



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

Disponibilidad de agua fría y calier

Asegúrese de contar con agua fría y caliente con presión en todos los fregaderos, lo que incluye:

- fregadero para manos
- fregadero para lavado de utensilios (de 3 compartimientos)
- Asegúrese de llenar el tanque de agua todos los días antes de trabajar.
- ➤ Si se queda sin agua durante el trabajo, cierre voluntariamente la instalación hasta que pueda volver a llenar el tanque.



ASISTENCIA SANITARIA DEL CONDADO DE ALAMEDA

Aguas residuales desechadas correctamente

- Asegúrese de que las válvulas de paso estén ajustadas y cerradas antes de trabajar.
- Las aguas residuales deben desecharse apropiadamente en una cocina de almacenamiento aprobada.
- ➤ NO permita que las aguas residuales se drenen la calle.



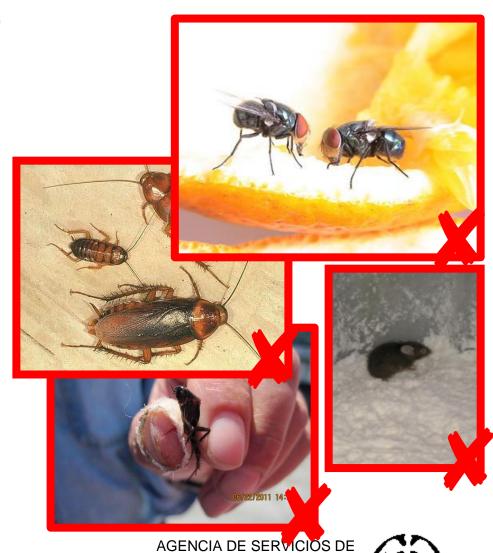


Número 19 en el OIR



Deshágase de insectos y bichos

- Cierre voluntariamente su vehículo si ve alguna cucaracha o bicho adentro.
- Se **CERRARÁ** su negocio si se encuentra algún bicho mientras trabaja.
- Llame a un operador de control de plagas certificado para que resuelva el problema inmediatamente.
- Asegúrese de tener proteccion para evitar que ingresen insectos como moscas que puedan contaminar los alimentos.



ASISTENCIA SANITARIA DEL CONDADO DE ALAMEDA

Cumplimiento de los requerimientos eléctricos

> Todas las instalaciones móviles de alimentos deben contar con un generador instalado permanentemente o tener en los archivos un contrato de conexión a la red firmado.

La unidad debe tener electricidad en todo momento, ya sea producida por un generador (aun cuando esté manejando) o conexion a

la red.



Número 21 en el OIR

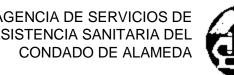
AGENCIA DE SERVICIOS DE ASISTENCIA SANITARIA DEL CONDADO DE ALAMEDA

Refrigeración mecánica

- Todas las instalaciones móviles de alimentos deben contar con un sistema activo de refrigeración controlado por un termostato.
 - Los paneles de frío solos son insuficientes.
- Controle constantemente sus unidades de refrigeración para asegurarse de que estén funcionando a la temperatura adecuada.
- ➤ Para mantener los alimentos fríos a 41 °F, la temperatura del aire debe ser de 38 °F o menos.





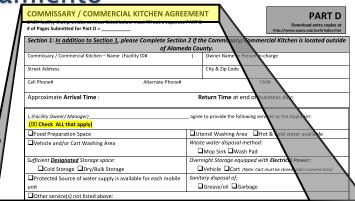


Requerimientos de la cocina de almacenamiento

➤ Todas las unidades móviles de alimentos deben trabajar en conjunto con una cocina de almacenamiento aprobada.

Cada unidad móvil debe desechar las aguas residuales y el aceite de cocina usado adecuadamente.





Contrato de cocina comercial/cocina de almacenamiento

Services	or one or commission yr and or commission mention					
For facilities located outside of Alameda County (including Berkeley), the local Environmental Health Department she verify that the commissary and/or commercial kitchen has a current health permit by signing below. The establishme is in						
. REHS#						
Out of County REHS Name & Registration Number (Please Print)	Contact Phone Number					
Out of County REHS's Signature & Date	E-mail Address					

ge 5 of 6 \\Ebserv13\departdata\OPERATIONSTECHNICAL\FOOD PROGRAM\VEHICLES\forms\MFF Applications 9/27/13

Numero 46 y 47 en el OIR

AGENCIA DE SERVICIOS DE ASISTENCIA SANITARIA DEL CONDADO DE ALAMEDA



Cumplimiento

Cada unidad móvil debe tener un permiso válido del Departamento de Salud Ambiental del Condado de Alameda (y una calcomanía válida).

➤ Debe exhibir el permiso original laminado y el cartel en su vehículo, en todo momento.

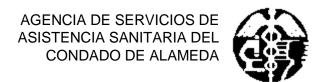
County of Alameda Department of Environment 1131 Harbor Bay Parkway Alameda, CA 94502-6577	al Health	OI	FFIC	IAL 1 10) 58	NSPI 7-6700	OD FACILITY ECTION REPORT Fax: 510-337-9134 jov.org/aceh		Time Out:	Page 1	of	
Business Name:			Site Ad	ddress (of Inspect	ion:					
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AGENCIA DE SERVICIOS DE ASISTENCIA SANITARIA DEL CONDADO DE ALAMEDA



Honorarios y ejecución

- > Se le cobrará una tarifa de \$162 por cada nueva inspección que sea necesaria para rever su puntaje para que pueda obtener un cartel de otro color.
- > Tenga en cuenta que, si se le asigna un cartel rojo, puede gastar hasta \$324 antes de que se le otorgue un cartel verde.
- ➤ Si se le otorga un cartel rojo, la persona a cargo deberá asistir a una de las clases de seguridad sobre vehículos de alimentos que se dictan en nuestra oficina.
 - Podrá aprender cómo conseguir un cartel verde.
- Diríjase a nuestro sitio web para consultar las tarifas actualizadas relacionadas con el programa de colocación de carteles: http://www.acgov.org/aceh/



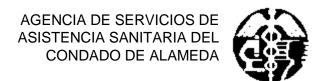
Resumen y repaso

			ι,			· ~)						
County of Alameda		_				DD FACILITY		Page 1	4			
Department of Environmenta	O				ECTION REPORT Date: Fax: 510-337-9134 Time In: Time		ogc i					
1131 Harbor Bay Parkway Alameda, CA 94502-6577		(5			and a section of	alist (Initial):	_					
						- NETTS SPECE	siex (intel):			_		
Business Name:			Site A	ddress (of Inspect	ion:						
DMV Plate #	Record ID # FA	PR SR					pection Type: D	Struct	urel 🗆 (Consult		
PE			Interim	Permit	Exp Date:	displayed in clear view	Operational III Co Other:	Complaint D Follow				
	side for the o	nde se					sted below		_			
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												
OUT= Out of Compile	ance	CO	s = Co	orrecte	d on-elt		PTS Lost = P	olnts I	lost			
MAJO	IR VIOLATIONS					APPROVED RETAIL PRACTICES		OUT	PTS	PTS		
DEMONSTRATION OF KNOW	LEDGE	OUT	CO5	PTS	PTS Lost	PERSONAL CLEANLINESS 23. Personal cleanliness and hair restraints			1	Lost		
Demonstration of knowledge; food s		п		2		GENERAL FOOD SAFETY R	EQUIREMENTS			_		
certification; food handler cards cun Food Safety Cert Name:	rent	u	Exp. D	_		24. Approved thawing methods used, frozen food			1			
FOOD Safety Cert Name: EMPLOYEE HEAL	TH & HYGIENIC	PRACT		uiE.		25. Washing fruits and vegetables 26. Consumer self-service			1	\vdash		
2. Communicable disease procedures		0	0	4	I	27. Food properly labeled & honestly presented			+			
3 No ascharge from eyes, nose, and		0	0	2		28. Taxic substances properly identified, stored, used			1			
4. Proper eating, tasting, drinking or to PREVENTING CO	bacco use	DV	0	2		29. Storage of nonfood items			1			
5. Hands clean and properly washed;	nitamination dovesused		LIS /			EQUIPMENT/ UTENSIL		_	_	_		
properly; RTE food handling*		0	×	4		30. Ware washing facilities: installed, maintained, used 31. Thermometers provided and accurate	d; test strips		1			
Adequate hand washing facilities su	pplied &	п	п	2/		32. Potable water and waste water tanks installed, get	e valves		1			
accessible TIME AND TEMPS	RATURE RELA		IIPS	7	_	adequate, proper use						
7. Proper hot and cold holding tempera		D		4/2		33. Compliance with water heater requirements 34. Equipment Construction Requirements/Utensils Al	UP1	_	1			
8. PHF above 135°F destroyed at end		-		4		35. Equipment, utensil storage	No i approved	_	i i			
cooling on MFF*		<u></u>	_			36. Wiping cloths: properly used and stored			1			
9. Proper cooking time & temperatures	*	/6	0	4		SIGNAGE & SUPERVISION F						
10. Proper reheating procedures for ho	t holding*	D		4		37. Food safety signs posted; last inspection report av			1			
11. Food in good condition, sale and u		D	0	4/2		38. Permanent and proper signage on outside of Facili 39. Person in Charge	ty		1			
12. Food contact surfaces; clean and s	anitized	0		4/2		PHYSICAL FACIL	MES	_	_	_		
FOOD FROM		URCES				40. Approved & adequate ventilation and lighting; cover	ers and		1			
 Food obtained from approved soon Compliance with shell stock large, or 		0	-	4		41. Pass-thru windows & ceiling vent screens		_	+			
display	Artelon,	0		2		42. Hand washing sinks, Ware washing sinks			+			
15. Compliance with Gulf Joyster Regu	lations	9	0	2		43. Proper, unobstructed height and width of occupied	areas		1			
16 Compliance with variance, specials	TH APPROVED	PROCE		_		44. Location and operation of compressors			1			
& HACCP Plan	zeu process,	0	3	2		45. Required Fire Suppression System provided GENERAL MEE REQUI	DESIGNATO		1	_		
CONSL	MER ADVISOR	Y		/		46. Compliance with commissary/com kitchen reg's; A		_	1	-		
 Consumer advisory provided for ra undercooked foods and foods with 1 	W Of K-94 alcohol	0	0	2		47. Cleaning and servicing			i	t		
	R/ HOT WATER		_	_	_	48. Restroom facilities within 200 ft (if stopped for > 1h	17)		1			
18. Hot and cold water available*		п		412		49. Exterior and surrounding area sanitary 50. Compliance with safety requirements			1			
Adequate pressure	W OTE DIO	-	_			☐ First Aid Kit ☐ Fire Extinguisher (10BC min)			1			
19. Wastewater property disposed	VASTE DISPOS	AL D	0	2		☐ 2 ^{sst} exit ☐ Self-latching fryer lid			_			
	VERMIN			_		COMPLIANCE & ENFO 51. Compliance with plan review requirements	MUEMENT		1			
20. No rodents, insects, birds, or anima	als*	0	0	4/2		52. Certification from State Housing & Community Dev	velopment		_			
	FF REQUIREME	NTS	_		_	52. Certification from State Housing & Community Dev (HCD) Ph: 916-255-2501			2			
 Approved and adequate Power So Agreement on file 	urce"; Plug-in			4/2		53. Facility operating with valid health permit*			4/2			
22. Mechanical refrigeration provided*				4/2		54. Food Impoundment or VCD		_]	1			
Other:						55. Permit Suspension/Require Closure Inspection Total Soc		Ļ	1			
							ore:	_		_		
n						Ints per violation AND immediate closure	FD F 7			_		
Placard ☐ GREEN - Pass Note: A Re-inspection Fee will be ch						p inspection Required on:CLO	ED – Fail <u>SED</u> until re	eleas	ed by	this		
· ·	aryeu at the sec	AUTIO & S	uusequ	ens fork	m.nh ma		iloy					
Received by (Signature)						Phone #:						

(OIR)

✓ ¡No use el lado izquierdo del OIR!

- Mantenga los alimentos a la temperatura adecuada y cocínelos adecuadamente.
- Tenga siempre electricidad (con conexión o generador).
- Proteja los alimentos de la contaminación.
- Mantenga los equipos limpios y desinfectados.
- Obtenga los alimentos de fuentes seguras únicamente; nunca vuelva a servir alimentos que estén fuera del paquete.
- Tenga siempre disponibilidad de agua corriente fría y caliente.
- No vuelva a utilizar alimentos ya cocidos o calentados al día siguiente.
- Use la lista de comprobación de autoinspección todos los días para evitar que clausuren su negocio mientras trabaja.



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

¿Preguntas, comentarios, inquietudes?

Envíe sus preguntas e inquietudes a nuestra oficina por correo electrónico a:

DEHVehiclesPlacarding@acgov.org

o llame al (510)-567-6700

➤ Visite nuestro sitio web: http://www.acgov.org/aceh/ para consultar actualizaciones generales del programa de colocación de carteles.

