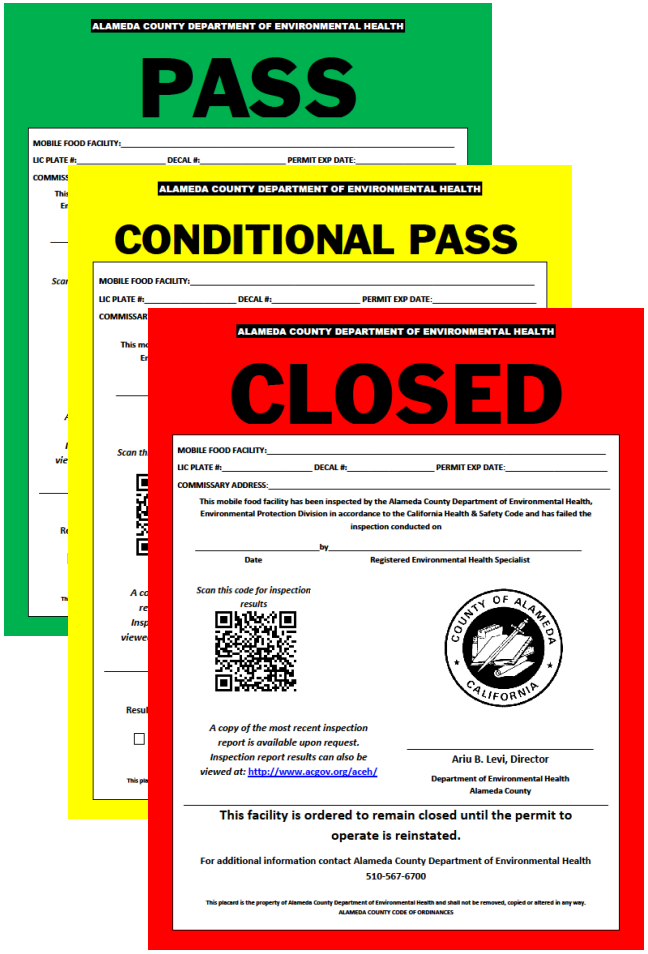
Sistema de colocación de carteles para instalaciones móviles de alimentos



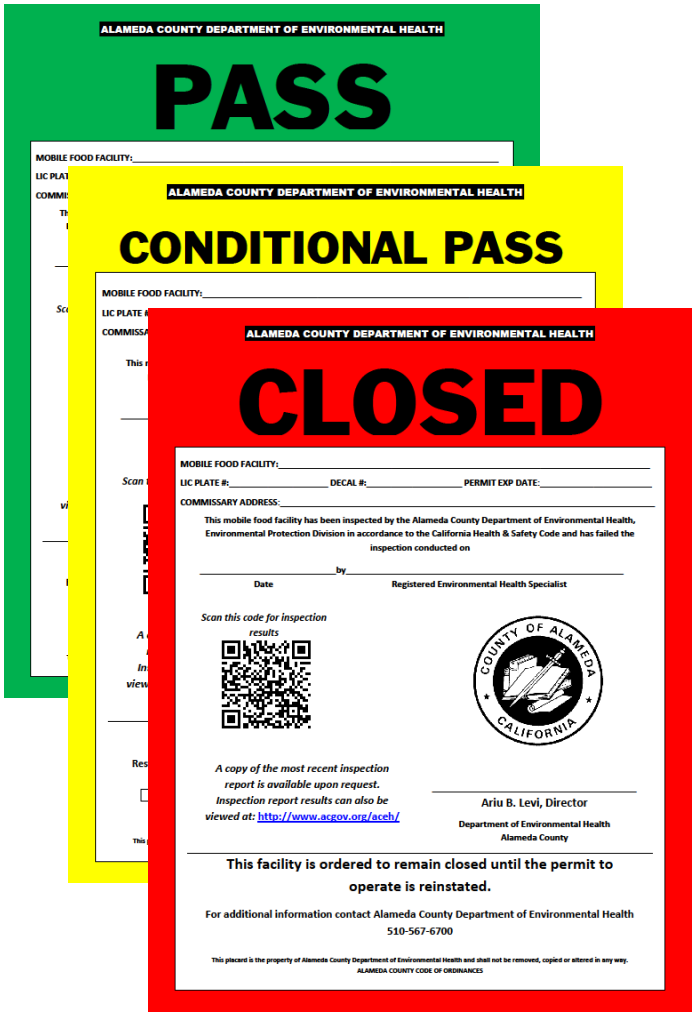
AGENCIA DE SERVICIOS DE ASISTENCIA SANITARIA DEL CONDADO DE ALAMEDA

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.



AGENCIA DE SERVICIOS DE ASISTENCIA SANITARIA DEL CONDADO DE ALAMEDA

¿Quién merece un cartel?

- Todas las instalaciones móviles de alimentos *adjuntas* que preparan comida.

AGENCIA DE SERVICIOS DE ASISTENCIA SANITARIA DEL CONDADO DE ALAMEDA

5 factores de riesgo del Centro para el Control de Enfermedades

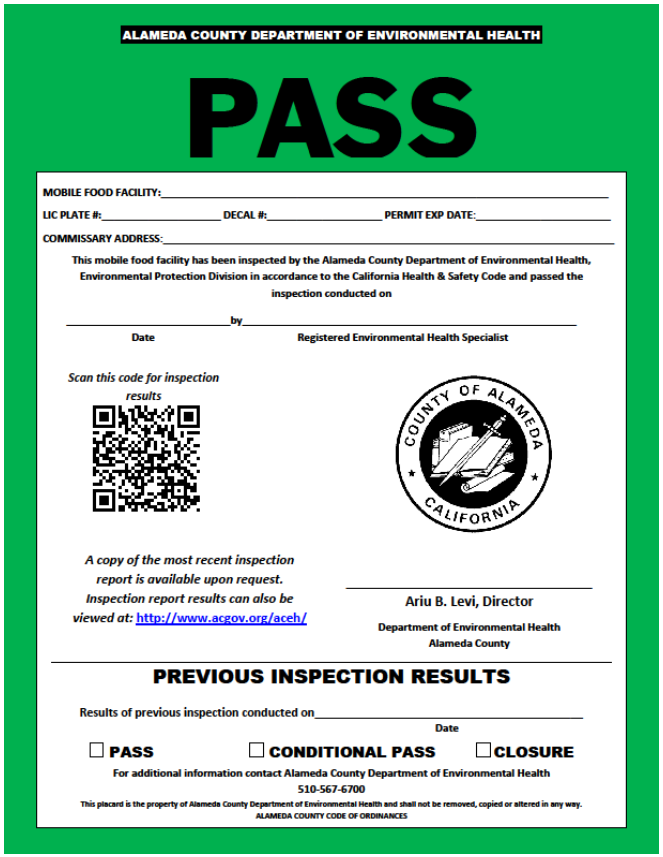
El Centro para el Control de Enfermedades ha identificado los siguientes **cinco** factores de riesgo como los que más probablemente causen enfermedades transmitidas por los alimentos:

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

- 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

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 passed the inspection conducted on

_____ by _____

Date Registered Environmental Health Specialist

Scan this code for inspection results

COUNTY OF ALAMEDA 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

Department of Environmental Health

Alameda County

PREVIOUS INSPECTION RESULTS

Results of previous inspection conducted on _____

Date

☐ PASS ☐ CONDITIONAL PASS ☐ CLOSURE

For additional information contact Alameda County Department of Environmental Health

510-567-6700

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

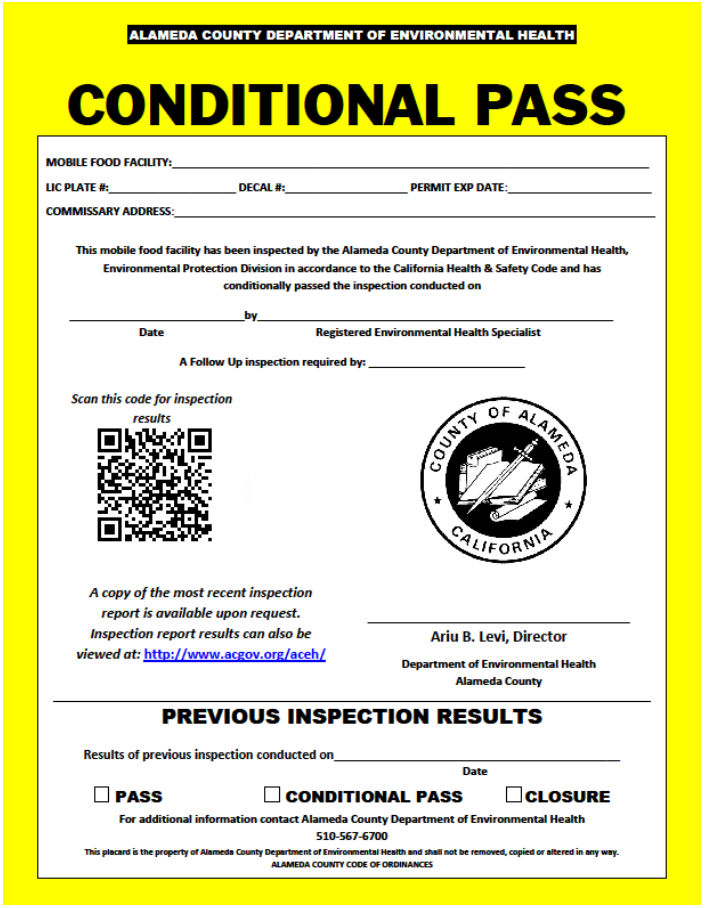
AGENCIA DE SERVICIOS DE ASISTENCIA SANITARIA DEL CONDADO DE ALAMEDA

Cartel amarillo

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

  O

- 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.



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 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/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

For additional information contact Alameda County Department of Environmental Health

510-567-6700

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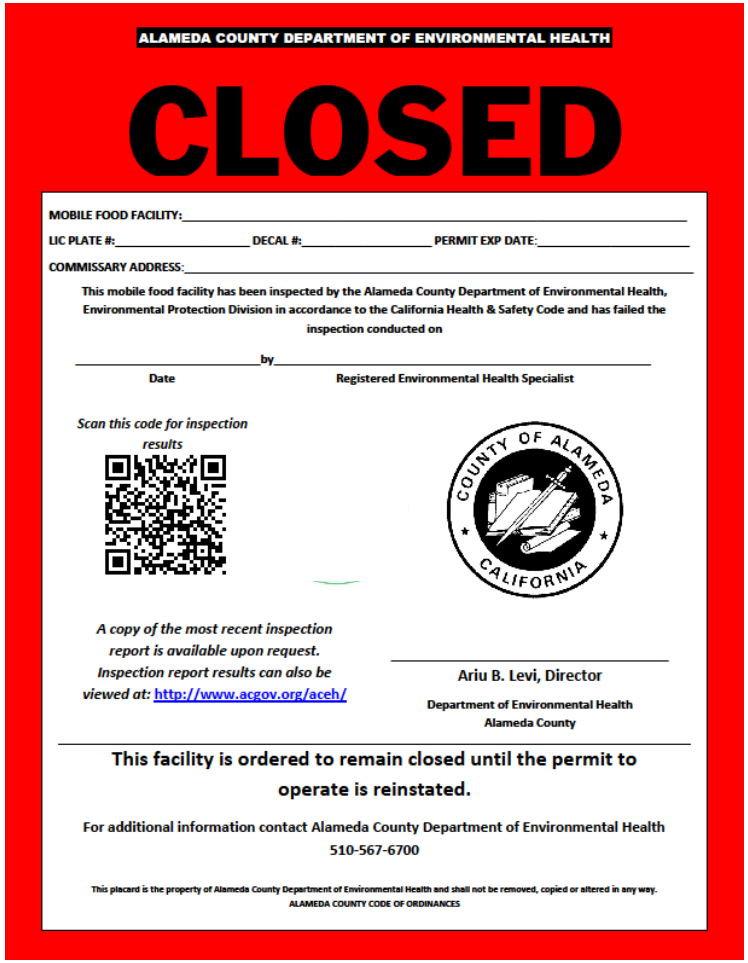
ALAMEDA COUNTY CODE OF ORDINANCES

AGENCIA DE SERVICIOS DE ASISTENCIA SANITARIA DEL CONDADO DE ALAMEDA

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.



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

COUNTY OF ALAMEDA 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

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

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

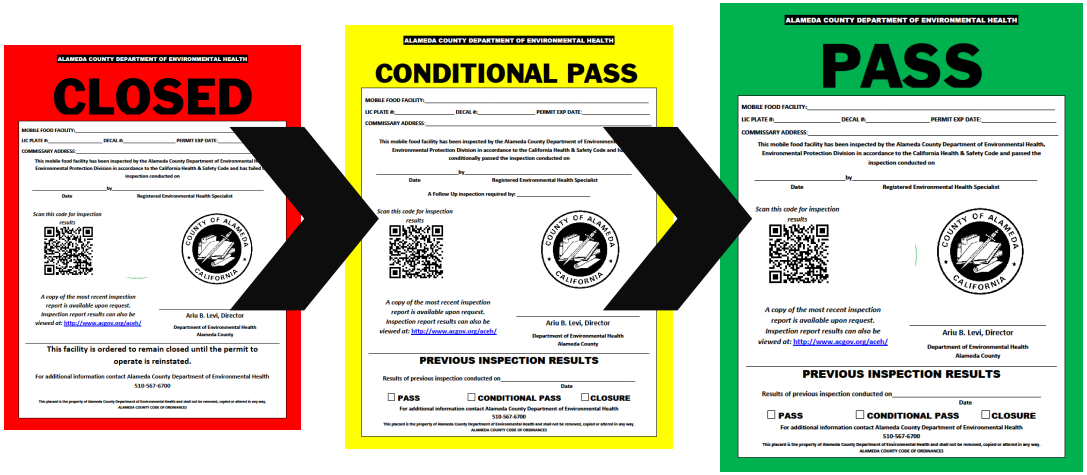
AGENCIA DE SERVICIOS DE ASISTENCIA SANITARIA DEL CONDADO DE ALAMEDA

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?

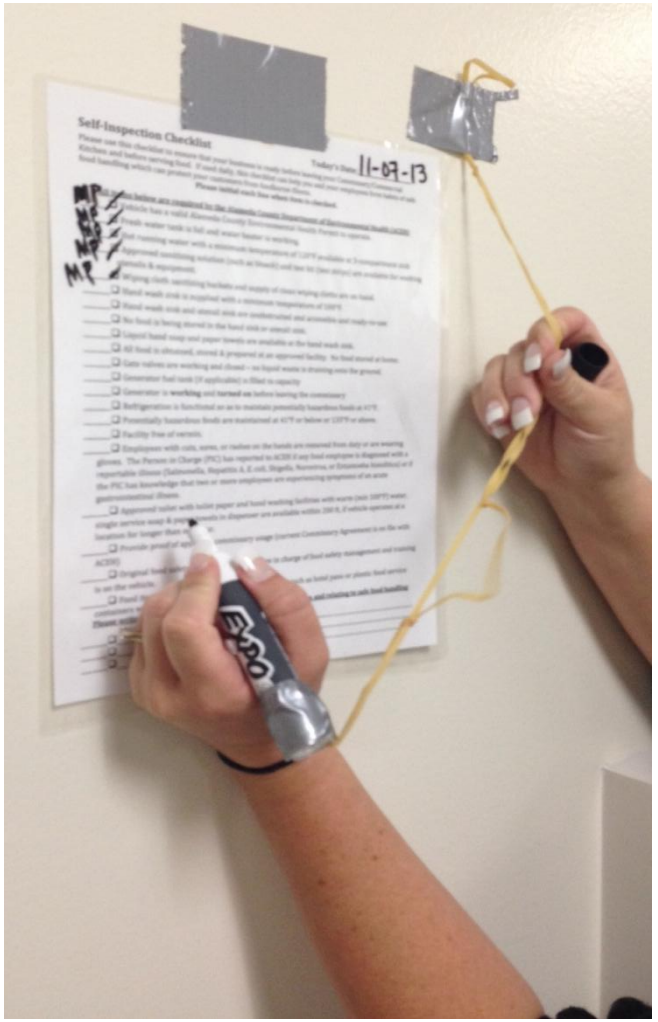


- Despues que se le asignó un cartel rojo, solicite una cita despues que se hayan solucionado los problemas indicados.
- Se le otorgará un cartel amarillo cuando la nueva inspección verifique que los problemas se hayan solucionado.
- Realizaremos una 2da inspección para rever el puntaje en <u>un plazo de 3 semanas</u> 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.

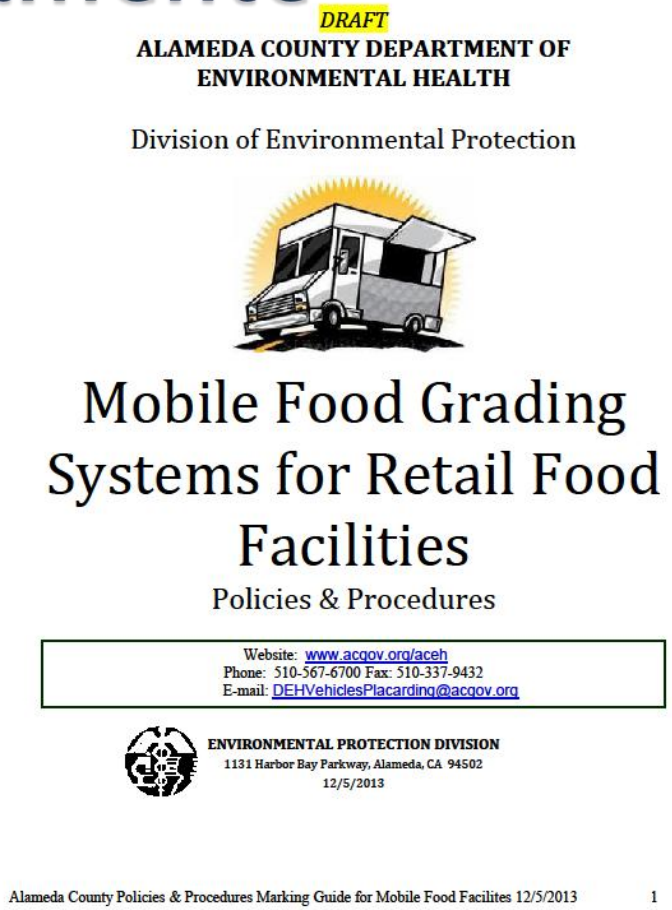
Reporte Oficial de Inspección (OIR)

	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.



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
Phone: 510-567-6700 Fax: 510-337-9432
E-mail: DEHVehiclesPlacarding@acgov.org

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

Alameda County Policies & Procedures Marking Guide for Mobile Food Facilites 12/5/2013 1

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

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

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.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 # ( ) _____
Interim Permit Exp Date: _____
PE | Note: Permit/Placard must be displayed in clear view

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 – DEMONSTRATION OF KNOWLEDGE	OUT	COS	PTS	PTS Lost
1. Demonstration of knowledge; food safety certification; food handler cards current	☐	☐	2	
Food Safety Cert Name: Exp. Date:				
EMPLOYEE HEALTH & HYGIENIC PRACTICES				
2. Communicable disease procedures*	☐	☐	4	
3. No discharge from eyes, nose, and mouth	☐	☐	2	
4. Proper eating, tasting, drinking or tobacco use	☐	☐	2	
PREVENTING CONTAMINATION BY HANDS				
5. Hands clean and properly washed; gloves used properly; RTE food handling*	☐	☐	4	
6. Adequate hand washing facilities supplied & accessible	☐	☐	2	
TIME AND TEMPERATURE RELATIONSHIPS				
7. Proper hot and cold holding temperatures*	☐	☐	4/2	
8. PHF above 135°F destroyed at end of day. No cooling in MFF*	☐	☐	4	
9. Proper cooking time & temperatures*	☐	☐	4	
10. Proper reheating procedures for hot holding*	☐	☐	4	
PROTECTION FROM CONTAMINATION				
11. Food in good condition, safe and unadulterated	☐	☐	4/2	
12. Food contact surfaces: clean and sanitized	☐	☐	4/2	
13. Food obtained from approved source				
14. Compliance with variance, specialized process, reduced oxygen packaging criteria or HACCP plan				
15. Compliance with Shellfish tags, ID & display				
16. Compliance with Consumer Advisory & HACCP Plan				
17. Consumer advisory provided for raw or undercooked foods				
18. Hot and cold water available; adequate pressure				
19. Wastewater properly disposed				
20. No rodents, insects, birds or animals				
21. Approved and adequate Power Source*; Plug-in Agreement on file			4/2	
22. Mechanical refrigeration provided*			4/2	
Other:				

APPROVED RETAIL PRACTICES – PERSONAL CLEANLINESS	OUT	PTS	PTS Lost
23. Personal cleanliness and hair restraints		1	
GENERAL FOOD SAFETY REQUIREMENTS			
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	
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, proper 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			
53. Facility operating with valid health permit*		4/2	
54. Food Impoundment or VCD		1	
55. Permit Suspension/Require Closure		1	
Inspection Total Score: _____/			

*Denotes the violations that if left uncorrected will result in a point total of 26 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 ha edit – 9-20-13.docx

No. **1**, **2**, **3**, **4**, **5** y **6** en el Informe Oficial de Inspección (OIR) para instalaciones móviles de alimentos

AGENCIA DE SERVICIOS DE ASISTENCIA SANITARIA DEL CONDADO DE ALAMEDA

Cómo merecer un cartel verde

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

Cómo merecer un cartel verde

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*.

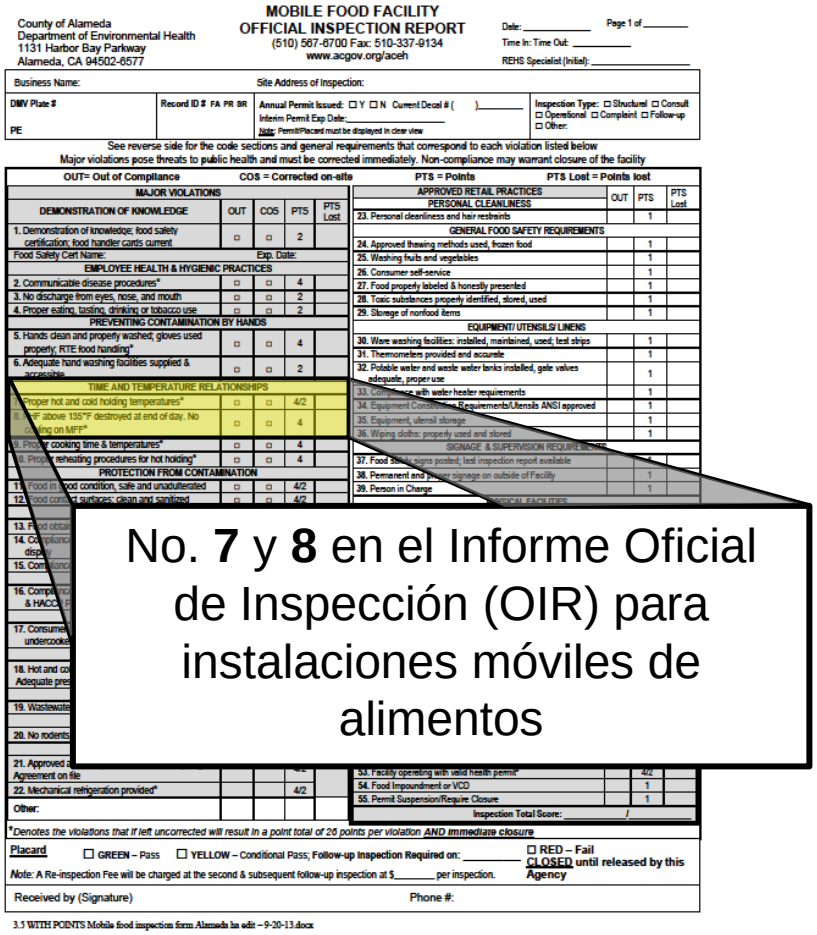
Número 6 en el OIR

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

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



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.acgov.org/aceh

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

Business Name: Site Address of Inspection:

DMV Plate # / PE | Record ID # FA PR BR | Annual Permit Issued: ☐ Y ☐ N Current Decal # ( ) _____ Interim Permit Exp Date: _____ Note: Permit/Placard must be displayed in clear view | 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
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OUT= Out of Compliance | COS = Corrected on-site | PTS = Points | PTS Lost = Points lost

MAJOR VIOLATIONS — DEMONSTRATION OF KNOWLEDGE	OUT	COS	PTS	PTS Lost
1. Demonstration of knowledge; food safety certification; food handler cards current	☐	☐	2	
Food Safety Cert Name: Exp. Date:				
EMPLOYEE HEALTH & HYGIENIC PRACTICES				
2. Communicable disease procedures*	☐	☐	4	
3. No discharge from eyes, nose, and mouth	☐	☐	2	
4. Proper eating, tasting, drinking or tobacco use	☐	☐	2	
PREVENTING CONTAMINATION BY HANDS				
5. Hands clean and properly washed; gloves used properly; RTE food handling*	☐	☐	4	
6. Adequate hand washing facilities supplied & accessible	☐	☐	2	
TIME AND TEMPERATURE RELATIONSHIPS				
7. Proper hot and cold holding temperatures*	☐	☐	4/2	
8. TCS food prepared & stored above 135°F destroyed at end of day. No cooling on MFF*	☐	☐	4	
9. Proper cooking time & temperatures*	☐	☐	4	
10. Proper reheating procedures for hot holding*	☐	☐	4	
PROTECTION FROM CONTAMINATION				
11. Food in good condition, safe and unadulterated	☐	☐	4/2	
12. Food contact surfaces: clean and sanitized	☐	☐	4/2	
13. Food obtained from approved source	☐	☐	4/2	
14. Compliance with variance, specialized process, reduced oxygen packaging criteria or HACCP plan	☐	☐	4/2	
15. Compliance with Shellfish tags, condition, display	☐	☐	4/2	
16. Compliance with Consumer Advisory & HACCP Plan for raw animal foods	☐	☐	4/2	
17. Consumer advisory provided for undercooked foods	☐	☐	4/2	
18. Hot and cold water available; Adequate pressure	☐	☐	2	
19. Wastewater properly disposed	☐	☐	2	
20. No rodents, insects, birds, animals	☐	☐	2	
21. Approved additional facilities; Agreement on file	☐	☐	4/2	
22. Mechanical refrigeration provided*	☐	☐	4/2	
Other:				

APPROVED RETAIL PRACTICES — PERSONAL CLEANLINESS	OUT	PTS	PTS Lost
23. Personal cleanliness and hair restraints		1	
GENERAL FOOD SAFETY REQUIREMENTS			
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	
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	
53. Facility operating with valid health permit*		4/2	
54. Food Impoundment or VCD		1	
55. Permit Suspension/Require Closure		1	
Inspection Total Score: _____/_____			

*Denotes the violations that if left uncorrected will result in a point total of 26 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

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Received by (Signature) Phone #:

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

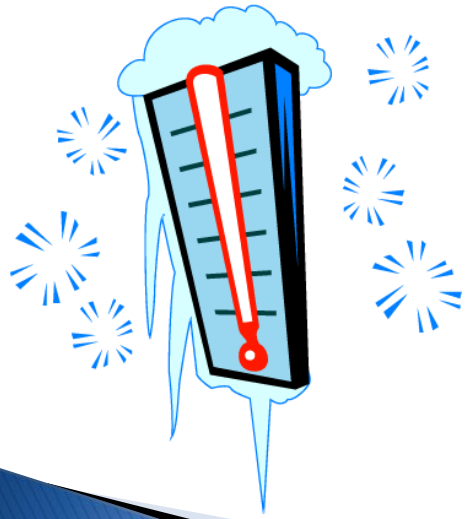
No. **7** y **8** en el Informe Oficial de Inspección (OIR) para instalaciones móviles de alimentos

AGENCIA DE SERVICIOS DE ASISTENCIA SANITARIA DEL CONDADO DE ALAMEDA

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 bacterias **a 41 °F** o menos.

Número 7 en el OIR

AGENCIA DE SERVICIOS DE
ASISTENCIA SANITARIA DEL
CONDADO DE ALAMEDA

Cómo merecer un cartel verde

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

Cómo merecer un cartel verde

Temperaturas de almacenamiento inadecuadas

- ¡No refrigerar en la instalación móvil!

Número 8 en el OIR

AGENCIA DE SERVICIOS DE ASISTENCIA SANITARIA DEL CONDADO DE ALAMEDA

5 factores de riesgo del Centro para el Control de Enfermedades

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

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.acgov.org/aceh

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

Business Name: Site Address of Inspection:

DMV Plate # / PE | Record ID # FA PR BR | Annual Permit Issued: ☐ Y ☐ N Current Decal # ( ) _____ Interim Permit Exp Date: _____ Note: Permit/Placard must be displayed in clear view | 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 — DEMONSTRATION OF KNOWLEDGE	OUT	COS	PTS	PTS Lost
1. Demonstration of knowledge; food safety certification; food handler cards current	☐	☐	2	
Food Safety Cert Name: Exp. Date:				
EMPLOYEE HEALTH & HYGIENIC PRACTICES				
2. Communicable disease procedures*	☐	☐	4	
3. No discharge from eyes, nose, and mouth	☐	☐	2	
4. Proper eating, tasting, drinking or tobacco use	☐	☐	2	
PREVENTING CONTAMINATION BY HANDS				
5. Hands clean and properly washed; gloves used properly; RTE food handling*	☐	☐	4	
6. Adequate hand washing facilities supplied & accessible	☐	☐	2	
TIME AND TEMPERATURE RELATIONSHIPS				
7. Proper hot and cold holding temperatures*	☐	☐	4/2	
8. PHF above 135°F destroyed at end of day. No cooling on MFF*	☐	☐	4	
9. Proper cooking time & temperatures*	☐	☐	4	
10. Proper reheating procedures for hot holding*	☐	☐	4	
PROTECTION FROM CONTAMINATION				
11. Food in good condition, safe and unadulterated	☐	☐	4/2	
12. Food contact surfaces: clean and sanitized	☐	☐	4/2	
FOOD FROM APPROVED SOURCES				
13. Food obtained from approved source*	☐	☐	4	
14. Compliance with shell stock tags, condition, display	☐	☐	2	
15. Compliance with Gulf Oyster Regulations	☐	☐	2	
CONFORMANCE WITH APPROVED PROCEDURES				
16. Compliance with variance, specialized process, & HACCP plan	☐	☐	2	
CONSUMER ADVISORY				
17. Consumer advisory provided for undercooked foods				
18. Hot and cold holding equipment adequate and in good repair				
19. Wastewater properly disposed				
20. No rodents, insects, birds, or animals				
21. Approved alternate method and HACCP Agreement on file				
22. Mechanically tenderized				
Other:				

*Denotes the v...
Placard
Note: A Re-ins...

APPROVED RETAIL PRACTICES — PERSONAL CLEANLINESS	OUT	PTS	PTS Lost
23. Personal cleanliness and hair restraints		1	
GENERAL FOOD SAFETY REQUIREMENTS			
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	
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 prop... signage on outside of Facility		1	
39. Person in Charge		1	
PHYSICAL FACILITIES			
40. Approved & adequate ventilation and lighting; doors and screens		1	
41. Pass-thru windows & ceiling vent screens		1	
42. Hand washing sinks, W... washing sinks		1	
43. Proper, unobstructed height and ... of occupied areas		1	
44. Location and operation of compressors		1	
45. Required Fire Suppression System provided		1	
GENERAL MFF REQUIREMENTS			

Received by (Signature) Phone #:

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

No. **9** y **10** en el Informe Oficial de Inspección (OIR) para instalaciones móviles de alimentos

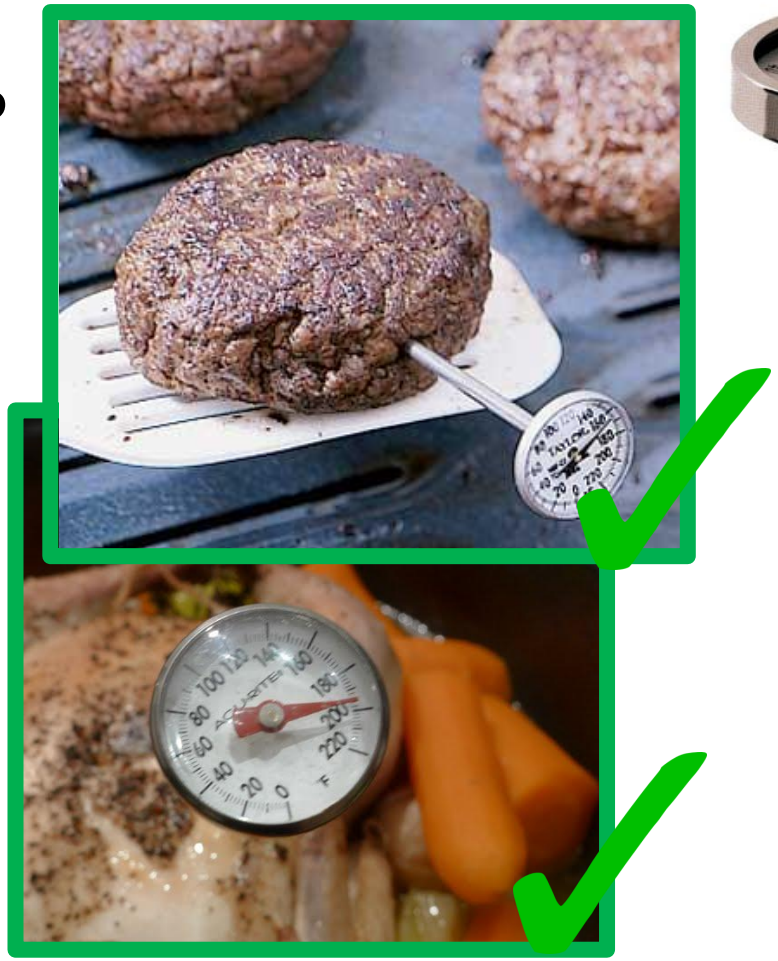
AGENCIA DE SERVICIOS DE ASISTENCIA SANITARIA DEL CONDADO DE ALAMEDA

Cómo merecer un cartel verde

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



AGENCIA DE SERVICIOS DE ASISTENCIA SANITARIA DEL CONDADO DE ALAMEDA

Cómo merecer un cartel verde

Temperaturas de cocción adecuadas

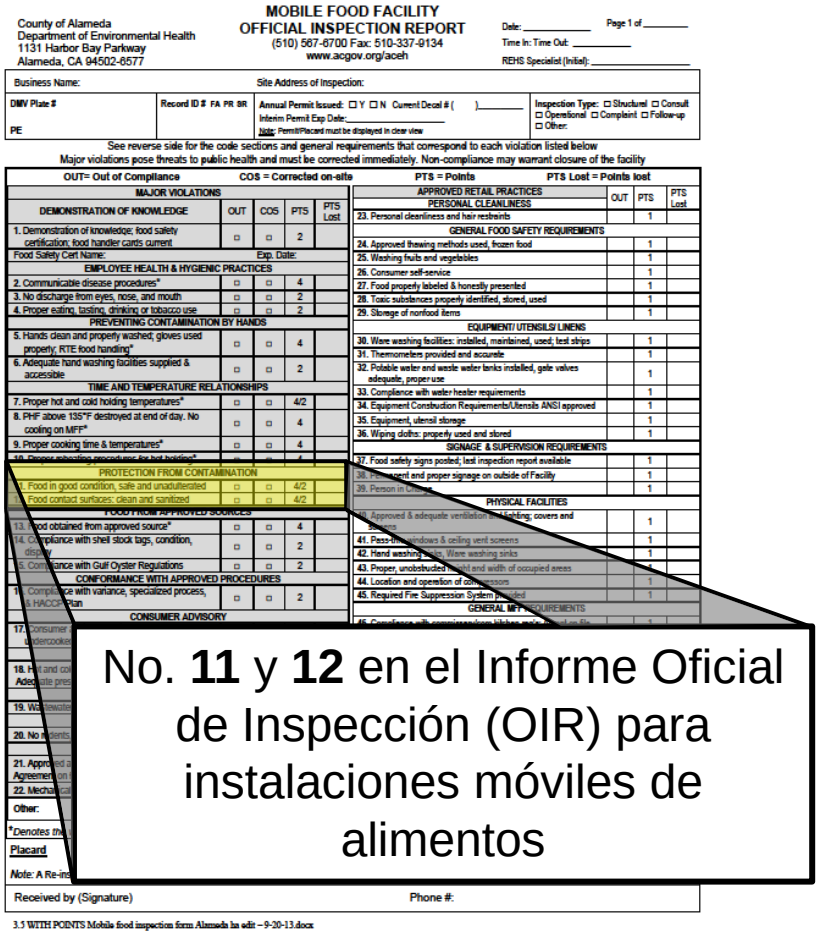
Cómo merecer un cartel verde

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

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



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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
DEMONSTRATION OF KNOWLEDGE				
1. Demonstration of knowledge; food safety certification; food handler cards current	☐	☐	2	
Food Safety Cert Name: Exp. Date:				
EMPLOYEE HEALTH & HYGIENIC PRACTICES				
2. Communicable disease procedures*	☐	☐	4	
3. No discharge from eyes, nose, and mouth	☐	☐	2	
4. Proper eating, tasting, drinking or tobacco use	☐	☐	2	
PREVENTING CONTAMINATION BY HANDS				
5. Hands clean and properly washed; gloves used properly; RTE food handling*	☐	☐	4	
6. Adequate hand washing facilities supplied & accessible	☐	☐	2	
TIME AND TEMPERATURE RELATIONSHIPS				
7. Proper hot and cold holding temperatures*	☐	☐	4/2	
8. PHF above 135°F destroyed at end of day. No cooling on MFF*	☐	☐	4	
9. Proper cooking time & temperatures*	☐	☐	4	
10. Proper reheating procedures for hot holding*	☐	☐	4	
PROTECTION FROM CONTAMINATION				
11. Food in good condition, safe and unadulterated	☐	☐	4/2	
12. Food contact surfaces: clean and sanitized	☐	☐	4/2	
FOOD FROM APPROVED SOURCES				
13. Food obtained from approved source*	☐	☐	4	
14. Compliance with shell stock tags, condition, display	☐	☐	2	
15. Compliance with Gulf Oyster Regulations	☐	☐	2	
CONFORMANCE WITH APPROVED PROCEDURES				
16. Compliance with variance, specialized process, & HACCP plan	☐	☐	2	
CONSUMER ADVISORY				
17. Consumer advisory provided for raw or undercooked foods	☐	☐	2	
18. Hot and cold holding equipment adequate, properly designed, and in good repair	☐	☐	2	
19. Wiping cloths: properly used and stored	☐	☐	2	
20. No evidence of rodents or insects	☐	☐	2	
21. Approved Agreement on file	☐	☐	2	
22. Mechanical	☐	☐	2	
Other:				

*Denotes the

Placard

Note: A Re-in

APPROVED RETAIL PRACTICES	OUT	PTS	PTS Lost
PERSONAL CLEANLINESS			
23. Personal cleanliness and hair restraints		1	
GENERAL FOOD SAFETY REQUIREMENTS			
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	
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. Permit [illegible] and proper signage on outside of Facility		1	
39. Person in C[illegible]		1	
PHYSICAL FACILITIES			
40. Approved & adequate ventilation [illegible] lighting; covers and [illegible]		1	
41. Pest-[illegible] windows & ceiling vent screens		1	
42. Hand washing [illegible] Ware washing sinks		1	
43. Proper, unobstructed [illegible] and width of occupied areas		1	
44. Location and operation of [illegible] restroom		1	
45. Required Fire Suppression System [illegible]		1	
GENERAL MFF REQUIREMENTS			
46. [illegible]			

Received by (Signature) Phone #:

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No. **11** y **12** en el Informe Oficial de Inspección (OIR) para instalaciones móviles de alimentos

AGENCIA DE SERVICIOS DE ASISTENCIA SANITARIA DEL CONDADO DE ALAMEDA

Cómo merecer un cartel verde

Contaminación cruzada

- **NO prepare la carne cruda en la instalación móvil**

Cómo merecer un cartel verde

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

Cómo merecer un cartel verde

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

Cómom merecer un cartel verde

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

Cómo merecer un cartel verde

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

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

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Date: _____ Page 1 of _____
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REHS Specialist (Initial): _____

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

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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

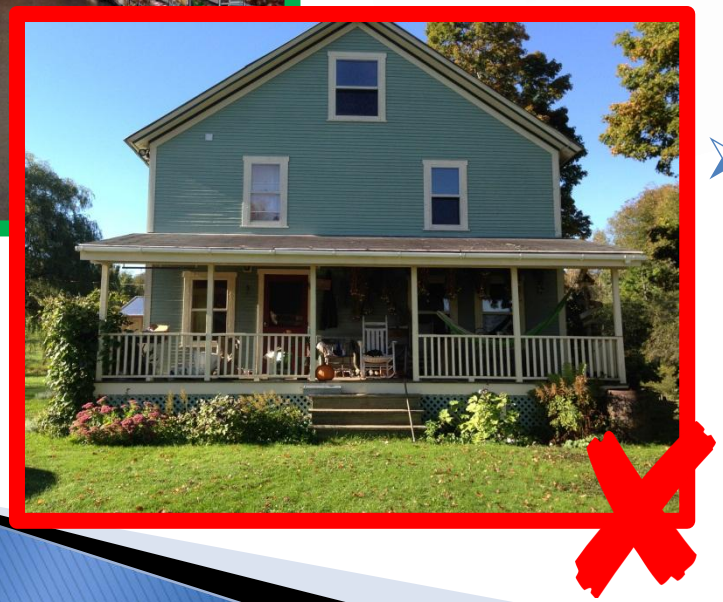
MAJOR VIOLATIONS — DEMONSTRATION OF KNOWLEDGE	OUT	COS	PTS	PTS Lost
1. Demonstration of knowledge; food safety certification; food handler cards current	☐	☐	2	
Food Safety Cert Name: Exp. Date:				
EMPLOYEE HEALTH & HYGIENIC PRACTICES				
2. Communicable disease procedures*	☐	☐	4	
3. No discharge from eyes, nose, and mouth	☐	☐	2	
4. Proper eating, tasting, drinking or tobacco use	☐	☐	2	
PREVENTING CONTAMINATION BY HANDS				
5. Hands clean and properly washed; gloves used properly; RTE food handling*	☐	☐	4	
6. Adequate hand washing facilities supplied & accessible	☐	☐	2	
TIME AND TEMPERATURE RELATIONSHIPS				
7. Proper hot and cold holding temperatures*	☐	☐	4/2	
8. PHF above 135°F destroyed at end of day. No cooling on MFF*	☐	☐	4	
9. Proper cooking time & temperatures*	☐	☐	4	
10. Proper reheating procedures for hot holding*	☐	☐	4	
PROTECTION FROM CONTAMINATION				
11. Food in good condition, safe and unadulterated	☐	☐	4/2	
12. Food contact surfaces: clean and sanitized	☐	☐	4/2	
FOOD FROM APPROVED SOURCES				
13. Food obtained from approved source*	☐	☐	4	
14. Compliance with shell stock tags, condition, display	☐	☐	2	
15. Compliance with Gulf Oyster Regulations	☐	☐	2	
CONFORMANCE WITH APPROVED PROCEDURES				
16. Compliance with variance, specialized process, & HACCP Plan	☐	☐	2	
CONSUMER ADVISORY				
17. Consumer advisory provided for raw or undercooked foods and foods with ½ % alcohol	☐	☐	2	
WATER/ HOT WATER				
18. Hot and cold water available* Adequate pressure ☐ Y ☐ N	☐	☐	4/2	
LIQUID WASTE DISPOSAL				
19. Wastewater properly disposed	☐	☐	2	
20. No rodents, insects				
21. Approved and Agreement on file				
22. Mechanical re				
Other:				
*Denotes the violation				
Placard				
Note: A Re-inspec				
Received by (S				
3.5 WITH POINT				

APPROVED RETAIL PRACTICES — PERSONAL CLEANLINESS	OUT	PTS	PTS Lost
23. Personal cleanliness and hair restraints		1	
GENERAL FOOD SAFETY REQUIREMENTS			
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	
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, [illegible] washing sinks		1	
43. Proper, unobstructed height and [illegible] of occupied areas		1	
44. Location and operation of compressors		1	
45. Required Fire Suppression System provided		1	
GENERAL MFF REQUIREMENTS			
46. Compliance with commissary/com kitchen req's; Agmnt on file		1	
47. Cleaning and servicing		1	
48. Restroom facilities within 200 ft (if stopped for > 1hr)		1	
49. Equipment and surrounding area sanitary		1	
50. Compliance with all safety requirements ☐ First Aid Kit ☐ Fire Extinguisher (10BC min) ☐ 2nd exit ☐ Self-latching lever lid		1	

No. **13 a 17** en el Informe Oficial de Inspección (OIR) para instalaciones móviles de alimentos

Cómo merecer un cartel verde

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

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OUT= Out of Compliance | COS = Corrected on-site | PTS = Points | PTS Lost = Points lost

MAJOR VIOLATIONS — DEMONSTRATION OF KNOWLEDGE	OUT	COS	PTS	PTS Lost
1. Demonstration of knowledge; food safety certification; food handler cards current	☐	☐	2	
Food Safety Cert Name: Exp. Date:				
EMPLOYEE HEALTH & HYGIENIC PRACTICES				
2. Communicable disease procedures*	☐	☐	4	
3. No discharge from eyes, nose, and mouth	☐	☐	2	
4. Proper eating, tasting, drinking or tobacco use	☐	☐	2	
PREVENTING CONTAMINATION BY HANDS				
5. Hands clean and properly washed; gloves used properly; RTE food handling*	☐	☐	4	
6. Adequate hand w… accessible				
7. Proper hot and…				
8. PHF above 13…°F cooling on M…				
9. Proper cooling…				
10. Proper re…sting				
11. Food in good con…				
12. Food contact sur…				
13. Food obtained fr…				
14. Compliance with … display				
15. Compliance with …				
COR…				
16. Compliance with … HACCP Plan				
CONSUMER ADVISORY				
17. Consumer advisory provided for raw or undercooked foods and foods with ½ % alcohol	☐	☐	2	
WATER/ HOT WATER				
18. Hot and cold water available* Adequate pressure ☐ Y ☐ N	☐	☐	4/2	
LIQUID WASTE DISPOSAL				
19. Wa… water properly disposed	☐	☐	2	
VERMIN				
20. N… rodents, insects, birds, or animals*	☐	☐	4/2	
MAJOR MFF REQUIREMENTS				
21. "Approved and adequate Power Source* ; Plug-in agreement on file			4/2	
22. Mechanical refrigeration provided*			4/2	
Other:				

APPROVED RETAIL PRACTICES — PERSONAL CLEANLINESS	OUT	PTS	PTS Lost
23. Personal cleanliness and hair restraints		1	
GENERAL FOOD SAFETY REQUIREMENTS			
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	
EQUIPMENT/ UTENSILS/ LINENS			
30. Ware washing facilities: installed, maintained, used; test strips		1	
46. Compliance with commissary/com kitchen req's; Agmnt on file		1	
47. Cleaning and servicing		1	
48. Restroom facilities within 200 ft (if stopped for > 1hr)		1	
49. Exterior and surrounding area sanitary		1	
50. Compliance with safety requirements ☐ First Aid Kit ☐ Fire Extinguisher (10BC min) ☐ 2nd exit ☐ Self-Hatching fryer lid		1	
COMPLIANCE & ENFORCEMENT			
51. Compliance with plan review requirements*		1	
52. Certification from State Housing & Community Development (HCD) Ph: 916-255-2501		2	
53. Facility operating with valid health permit*		4/2	
54. Food impoundment or VCD		1	
55. 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

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 ha edit – 9-20-13.docx

No. **18 a 22** en el Informe Oficial de Inspección (OIR) para instalaciones móviles de alimentos

AGENCIA DE SERVICIOS DE ASISTENCIA SANITARIA DEL CONDADO DE ALAMEDA

Cómo merecer un cartel verde

Disponibilidad de agua fría y calien

- 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.

AGENCIA DE SERVICIOS DE ASISTENCIA SANITARIA DEL CONDADO DE ALAMEDA

Cómo merecer un cartel verde

Aguas residuales desechadas correctamente

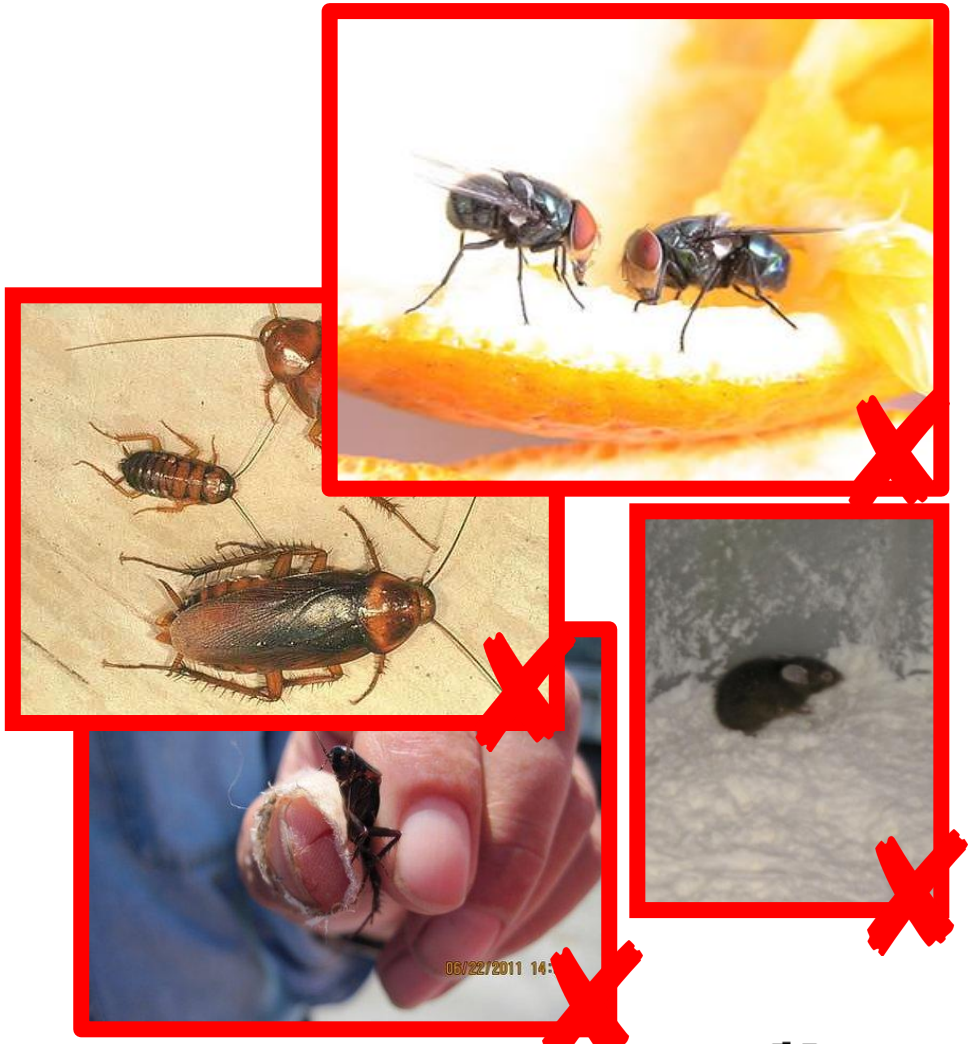
- Asegúrese de que las válvulas de paso estén ajustadas y cerradas antes de trabajar.
- Las aguas residuales deben desecharse apropiadamente en una cocina de almacenamiento aprobada.
- NO permita que las aguas residuales se drenen la calle.

Número 19 en el OIR

Cómo merecer un cartel verde

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.



AGENCIA DE SERVICIOS DE ASISTENCIA SANITARIA DEL CONDADO DE ALAMEDA

Cómo merecer un cartel verde

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

Cómo merecer un cartel verde

Refrigeración mecánica

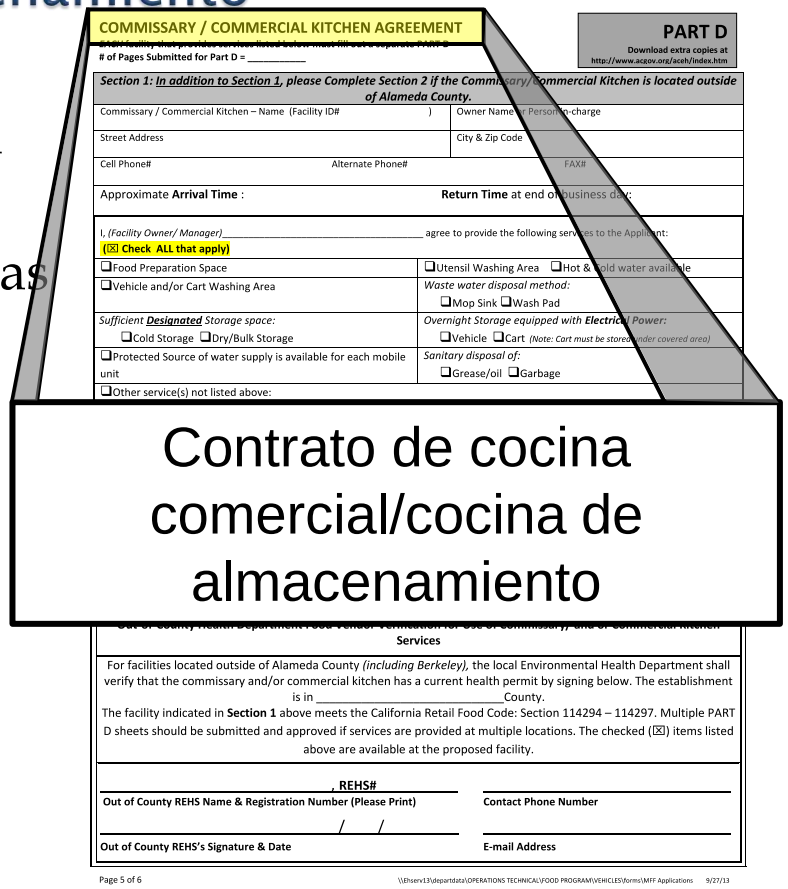
- Todas las instalaciones móviles de alimentos deben contar con un sistema activo de refrigeración controlado por un termostato.
  - Los paneles de frío solos son insuficientes.
- Controle constantemente sus unidades de refrigeración para asegurarse de que estén funcionando a la temperatura adecuada.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

Número 22 en el OIR

Cómo merecer un cartel verde

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.



COMMISSARY / COMMERCIAL KITCHEN AGREEMENT

PART D

Download extra copies at http://www.acgov.org/acah/index.htm

# of Pages Submitted for Part D = _____

Section 1: In addition to Section 1, please Complete Section 2 if the Commissary/Commercial Kitchen is located outside of Alameda County.

Commissary / Commercial Kitchen – Name (Facility ID#)	Owner Name or 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:

(☒ **Check ALL that apply)**

❑Food Preparation Space	❑Utensil Washing Area ❑Hot & Cold water available
❑Vehicle and/or Cart Washing Area	*Waste water disposal method:* ❑Mop Sink ❑Wash Pad
*Sufficient **Designated** Storage space:* ❑Cold Storage ❑Dry/Bulk Storage	*Overnight Storage equipped with **Electrical Power:*** ❑Vehicle ❑Cart *(Note: Cart must be stored under covered area)*
❑Protected Source of water supply is available for each mobile unit	*Sanitary disposal of:* ❑Grease/oil ❑Garbage
❑Other service(s) not listed above:	

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 (☒) items listed above are available at the proposed facility.

_____, **REHS#** _____

Out of County REHS Name & Registration Number (Please Print) **Contact Phone Number**

_____/ /_____

Out of County REHS's Signature & Date **E-mail Address**

Page 5 of 6 \\Ehserv13\departdata\OPERATIONS TECHNICAL\FOOD PROGRAM\VEHICLES\forms\MFF Applications 9/27/13

Contrato de cocina comercial/cocina de almacenamiento

Numero 46 y 47 en el OIR

AGENCIA DE SERVICIOS DE ASISTENCIA SANITARIA DEL CONDADO DE ALAMEDA

Cómo merecer un cartel verde

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

MOBILE FOOD FACILITY
OFFICIAL INSPECTION REPORT
(510) 567-8700 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 SR | Annual Permit Issued: ☐ Y ☐ N Current Decal # ( ) _____ | Inspection Type: ☐ Structural ☐ Consult ☐ Operational ☐ Complaint ☐ Follow-up ☐ Other:
PE | Interim Permit Exp Date: _____
Note: Permit/Placard must be displayed in clear view

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				
DEMONSTRATION OF KNOWLEDGE	OUT	COS	PTS	PTS Lost
1. Demonstration of knowledge; food safety certification; food handler cards current	☐	☐	2	
Food Safety Cert Name: Exp. Date:				
EMPLOYEE HEALTH & HYGIENIC PRACTICES				
2. Communicable disease procedures*	☐	☐	4	
3. No discharge from eyes, nose, and mouth	☐	☐	2	
4. Proper eating, tasting, drinking or tobacco use	☐	☐	2	
PREVENTING CONTAMINATION BY HANDS				
5. Hands clean and properly washed; gloves used properly; RTE food handling*	☐	☐	4	
6. Adequate hand washing facilities supplied &	☐	☐	2	
undercooked foods and foods with ½% alcohol	☐	☐	2	
WATER/ HOT WATER				
18. Hot and cold water available* Adequate pressure ☐ Y ☐ N	☐	☐	4/2	
LIQUID WASTE DISPOSAL				
19. Wastewater properly disposed	☐	☐		
VERMIN				
20. No rodents, insects, birds, or animals*	☐	☐	4/2	
MAJOR MFF REQUIREMENTS				
21. Approved and adequate Power Source* ; Plug-in Agreement on file			4/2	
22. Mechanical refrigeration provided*			4/2	
Other:				

APPROVED RETAIL PRACTICES	OUT	PTS	PTS Lost
PERSONAL CLEANLINESS			
23. Personal cleanliness and hair restraints		1	
GENERAL FOOD SAFETY REQUIREMENTS			
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	
EQUIPMENT/ UTENSILS/ LINENS			
30. Wire washing facilities: installed, maintained, used; test strips		1	
31. Thermometers provided and accurate		1	
32. Potable water and waste water tanks installed, gate valves			
47. Cleaning and servicing		1	
48. Restroom facilities within 200 ft (if stopped for > 1hr)		1	
49. Exterior and surrounding area sanitary		1	
50. Compliance with safety requirements ☐ First Aid Kit ☐ Fire Extinguisher (10BC min) ☐ 2nd exit ☐ Self-latching fryer lid		1	
COMPLIANCE & ENFORCEMENT			
51. Compliance with plan review requirements		1	
52. Certification from State Housing & Community Development (HCD) Ph: 916-255-2501		2	
53. Facility operating with valid health permit*		4/2	
54. Food Employee Training		1	
55. 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

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.

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No. **53** en el Informe Oficial de Inspección (OIR) para instalaciones móviles de alimentos

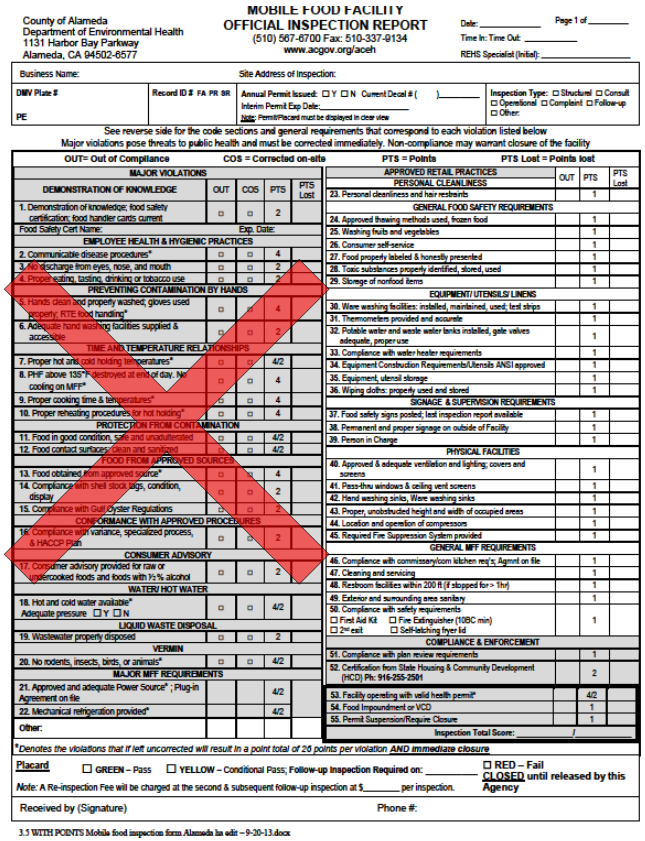
AGENCIA DE SERVICIOS DE ASISTENCIA SANITARIA DEL CONDADO DE ALAMEDA

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

(OIR)



County of Alameda
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MOBILE FOOD FACILITY
OFFICIAL INSPECTION REPORT
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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 # ( ) _____ Interim Permit Exp Date: _____ Note: Permit/Placard must be displayed in clear view | Inspection Type: ☐ Structural ☐ Consult ☐ Operational ☐ Complaint ☐ Follow-up ☐ Other:

PE

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
DEMONSTRATION OF KNOWLEDGE				
1. Demonstration of knowledge; food safety certification; food handler cards current	☐	☐	2	
Food Safety Cert Name: Exp. Date:				
EMPLOYEE HEALTH & HYGIENIC PRACTICES				
2. Communicable disease procedures*	☐	☐	4	
3. No discharge from eyes, nose, and mouth	☐	☐	2	
4. Proper eating, tasting, drinking or tobacco use	☐	☐	2	
PREVENTING CONTAMINATION BY HANDS				
5. Hands clean and properly washed; gloves used properly; RTE food handling*	☐	☐	4	
6. Adequate hand washing facilities supplied & accessible	☐	☐	2	
TIME AND TEMPERATURE RELATIONSHIPS				
7. Proper hot and cold holding temperatures*	☐	☐	4/2	
8. PHF above 135°F destroyed at end of day. No cooling on MFF*	☐	☐	4	
9. Proper cooking time & temperatures*	☐	☐	4	
10. Proper reheating procedures for hot holding*	☐	☐	4	
PROTECTION FROM CONTAMINATION				
11. Food in good condition, safe and unadulterated	☐	☐	4/2	
12. Food contact surfaces: clean and sanitized	☐	☐	4/2	
FOOD FROM APPROVED SOURCES				
13. Food obtained from approved source*	☐	☐	4	
14. Compliance with shell stock tags, condition, display	☐	☐	2	
15. Compliance with Gulf Oyster Regulations	☐	☐	2	
COMPLIANCE WITH APPROVED PROCEDURES				
16. Compliance with variance, specialized process, & HACCP Plan	☐	☐	2	
CONSUMER ADVISORY				
17. Consumer advisory provided for raw or undercooked foods and foods with ½ % alcohol	☐	☐	2	
WATER/ HOT WATER				
18. Hot and cold water available* Adequate pressure ☐ Y ☐ N	☐	☐	4/2	
LIQUID WASTE DISPOSAL				
19. Wastewater properly disposed	☐	☐	2	
VERMIN				
20. No rodents, insects, birds, or animals*	☐	☐	4/2	
MAJOR MFF REQUIREMENTS				
21. Approved and adequate Power Source* ; Plug-in Agreement on file			4/2	
22. Mechanical refrigeration provided*			4/2	
Other:				

APPROVED RETAIL PRACTICES	OUT	PTS	PTS Lost
PERSONAL CLEANLINESS			
23. Personal cleanliness and hair restraints		1	
GENERAL FOOD SAFETY REQUIREMENTS			
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	
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 MFF REQUIREMENTS			
46. Compliance with commissary/com kitchen req's; Agrmt on file		1	
47. Cleaning and servicing		1	
48. Restroom facilities within 200 ft (if stopped for > 1hr)		1	
49. Exterior and surrounding area sanitary		1	
50. Compliance with safety requirements ☐ First Aid Kit ☐ Fire Extinguisher (10BC min) ☐ 2nd exit ☐ Self-latching fryer lid		1	
COMPLIANCE & ENFORCEMENT			
51. Compliance with plan review requirements		1	
52. Certification from State Housing & Community Development (HCD) Ph: 916-255-2501		2	
53. Facility operating with valid health permit*		4/2	
54. Food Impoundment or VCD		1	
55. 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

Placard ☐ GREEN – Pass ☐ YELLOW – Conditional Pass; Follow-up Inspection Required on: _____ ☐ RED – Fail CLOSED until released by this Agency

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- ✓ **¡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.**

¿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.