

RETAIL FOOD FACILITY OPERATOR'S GUIDE



County of San Diego
Department of Environmental Health
Food & Housing Division
P.O. Box 129261
San Diego, CA 92112-9261
(619) 338-2379 (619) 338-2245 fax
www.sdcdeh.org



County of San Diego
Department of Environmental Health



The San Diego County Department of Environmental Health Food and Housing Division seeks to increase life expectancy and the quality of life by promoting public health and safety for the 2.9 million residents of San Diego County and the more than 14.7 million overnight guests that visit the County each year. Our commitment is embedded in our goals and objectives and includes providing the greatest opportunity for reducing health disparities community wide regardless of age, gender, ethnicity, income, education, geographic location, disability, or sexual orientation. One of the Food and Housing Division's main goals is to reduce the number of foodborne illnesses caused by key pathogens in San Diego County. We plan on working toward this goal by focusing our efforts on risk factors that can lead to foodborne illness in retail food facilities within San Diego County and by working to improve food employee behaviors and food preparation practices that directly relate to foodborne illness in retail food establishments.

There are 18 cities with more than 10,000 retail food establishments in San Diego County. The types of food facilities regulated by San Diego County include: restaurants, retail food processors, markets, wholesale food warehouses, boats (with food service), school kitchens, food carts and lunch trucks, and retail markets.

This guide has been developed to provide operators with a basic understanding of the principles of public health and the operation of our Food Inspection Program. The use of this guide will assist operators in determining the current status of their operation and provide the tools necessary to improve all aspects of food handling, preparation, storage, transportation and service. In addition, this guide provides operators with information regarding the inspection process, the report issued by the Registered Environmental Health Specialist, and the scoring criteria for the grading system.

Table of Contents

	<u>Page Number</u>
County of San Diego Food & Housing Division	1
Food Safety Risk Factors for Foodborne Illness	2
Understanding The Food Facility Inspection Report	2
• Food	3
• Temperature Control	4-5
• Personnel	6-7
• Water & Sewage	8
• Equipment	9
• Proper Washing & Sanitizing	10-11
• Floors, Walls & Ceilings	11
• Toilet Room & Hand Lavatories	12
• Light & Ventilation	12
• Pest Control	12
• Refuse	12
• Operations	13
Policies	
• Closure	13
• Official Notice	13
• Plan Check	13
Understanding Your Grade and Grade Posting Requirements	14
Important Contacts	15
Wastewater Discharge Contacts for Food Facilities	16

Appendices

APPENDIX A: Self Inspection Checklist	A1-2
APPENDIX B: Food Facility Foodborne Illness Report	B1
APPENDIX C: Major Foodborne Illness Pathogens	C1-3
APPENDIX D: Proper Cooking & Holding Temperatures	D1
APPENDIX E: Thermometer Calibration	E1
APPENDIX F: Food Transportation & Delivery Guidelines	F1
APPENDIX G: Grease Traps/Interceptors in Food Facilities	G1
APPENDIX H: Catering/Food Delivery Vehicles	H1-2
APPENDIX I: Temporary Events	I1
APPENDIX J: Procedures for Food Facilities in the Event of a Major Disaster or Emergency	J1-2
Water Outage Safety Guidelines for Food Facilities	J3
APPENDIX K: Guidelines for Food Safety & Security	K1-2
APPENDIX L: Hazard Analysis Critical Control Point (HACCP)	L1
APPENDIX M: “To Go” or Leftovers Label	M1
APPENDIX N: Raw Gulf Oyster Requirements	N1-4
APPENDIX O: Recall Procedures	O1

County of San Diego
Department of Environmental Health
Food & Housing Division

Qualifications of Environmental Health Specialists

Environmental Health Specialists (EHS) are required to have a Bachelor’s degree from an accredited college or university with at least 30 semester units of basic biological, physical, or environmental science courses. All Environmental Health Specialists in the Food & Housing Division are required to possess a valid registration as a Registered Environmental Health Specialist in the State of California. This registration ensures that Environmental Health Specialists have met specific educational, training, and experience requirements to better serve their communities.

What to do in the event of a Foodborne Illness

Food facility operators are encouraged to report all foodborne illness complaints to the Department of Environmental Health, foodborne illness complaint number at (619) 338-2356. Once the report is taken, the Epidemiology Liaison will determine if a site visit is necessary. Any information received from a complainant regarding a foodborne illness is kept confidential. See Appendix B for a foodborne illness self-reporting form.

Interested in becoming more involved in San Diego Food Safety?

The Food Safety Advisory Counsel (FSAC) includes members of industry, consumer groups, The Health & Human Services Agency, academia and the Food & Housing Division. The FSAC meets on a quarterly basis to discuss important food safety issues in San Diego County. If you are interested in getting involved in the Food Safety Advisory Counsel, please contact us at (619) 338-2360.

Building or Remodeling Your Food Facility?

A person proposing to build or remodel a food facility shall submit complete, easily readable plans, drawn to scale, and specifications to the local enforcement agency for review and approval before starting any new construction or remodeling of any facility for use as a retail food facility. The plans shall be approved or rejected within 20 working days after receipt by the local enforcement agency and the applicant shall be notified of the decision. For more information about plan submission, contact the Plan Check Unit at (619) 338-2364.

Food & Housing Division Contact Numbers

Environmental Health Specialist on Duty	(619) 338-2379
Complaints	(619) 338-2283
Foodborne Illness Complaints	(619) 338-2356
Foodhandler Training Information	(619) 338-2484
Plan Check Unit	(619) 338-2364

Website: www.sdcdeh.org
E-mail: fhdutye@sdcounty.ca.gov

San Diego Office
1255 Imperial Ave., 3rd Fl.
San Diego, CA 92101
(619) 338-2222
M-F 8am – 5 pm

San Marcos Office
338 Via Vera Cruz, Rm. 201
San Marcos, CA 92069
(760) 471-0730
M-F 8am – 4 pm

El Cajon Office
200 E. Main, 6th Fl.
El Cajon, CA 92020
(619) 441-4030
M-F 8am – 4 pm

Food Safety Risk Factors For Foodborne Illness

According to the Centers for Disease Control and Prevention (CDC), five food safety risk factors related to employee behaviors and preparation practices have been identified as contributing to foodborne illness. They are:

- 1. Improper holding temperatures**
- 2. Poor personal hygiene**
- 3. Inadequate cooking**
- 4. Contaminated equipment**
- 5. Food from an unsafe source**

The Environmental Health Specialist focuses on the above critical risk factors when conducting a routine inspection. By focusing on the 5 major risk factors for foodborne illness, the Environmental Health Specialist can help food facility operators identify areas that may increase the risk of foodborne illness. Once these areas are identified, the Environmental Health Specialist can discuss methods for reducing/improving the unsafe conditions. Focusing on the major risk factors also emphasizes the most important areas for food facility operators to continuously monitor.

Understanding The Food Facility Inspection Report

The Environmental Health Specialist will use the official inspection report when grading your facility. The point values of violations noted are weighted on the food safety risk factors mentioned above. At the completion of the inspection the Environmental Health Specialist will review the results of the inspection and the necessary actions required to correct any violations.

It has long been the policy of San Diego County Department of Environmental Health to initially use an educational approach to retail food facility regulation. Environmental Health Specialists work with operators to gain voluntary compliance whenever possible. However, it is important to realize, that the violations listed on the Food Facility Inspection Report are violations of the California Health and Safety Code and require correction. This guide provides an explanation of the main sections of the Food Facility Inspection Report and is a resource to help food facility operators meet the requirements of the California Health and Safety Code. The following 12 food safety requirements are outlined on your inspection report: Food supplies; Temperature control; Personnel; Water and Sewage; Equipment; Washing and sanitizing; Floors, walls, and ceilings; Toilet room/hand lavatories; Light and ventilation; Pest control; Refuse; and Operations.

Food



Approved Source

All food must come from an **Approved Source**. Food shall only be purchased from a reputable distributor who is permitted, licensed or registered with a food regulatory agency. Food cannot be prepared in a private home. An invoice for the food purchase can be used as proof of a food source. Raw or processed meat and poultry products must have a USDA approval stamp. We recommend that you ask your wholesaler for copies of their last inspection report. Periodic quality assurance checks of your wholesale suppliers is another way you can help to ensure that the food you receive is handled safely. When you receive products you should inspect it to make certain it is free of contamination, held at proper temperature, and is from an approved source.

Shellfish certification tags/records must be kept for 90 days after receipt. Establishments that sell, serve, or give away raw oysters harvested from the Gulf Coast states (Louisiana, Florida, Texas, Alabama and Mississippi) must comply with CA state regulation requirements. See Appendix N for oyster regulation requirements.

Soft cheese must be purchased from a licensed vendor. The production of soft-fresh cheese by unlicensed manufacturers poses a threat to public health. Cheese must have the following: manufacturer's name and address, processing plant number, ingredient and nutrition information, and a valid expiration date.

Spoilage/Contamination/Adulteration

Food is inspected for signs of spoilage (i.e. damaged containers, spilled product, or stained packages). Food is also inspected for contamination (i.e. particles in ice, insects in grains, ants in sugar, and mouse droppings in flour). Cross-contamination also occurs when harmful microorganisms are moved from one food item to another by nonfood items, such as cutting boards or knives that have not been washed and sanitized, or by storing or thawing raw meat and poultry above other foods. Food handlers should wash their hands often to avoid cross-contamination, especially after handling raw food and/or dirty utensils (i.e. a knife used for cutting raw chicken). Bare hand and arm contact with unpackaged food should be minimized by using scoops, forks, tongs, wrappers, gloves, or other implements to assemble or serve.

Not Reused

After food has been served or sold to a consumer, food that is unused or returned by the consumer may not be reused (i.e., unpackaged dipping sauces, bread, chips, salsa, pickles, peppers, etc., to be discarded after initial customer is done with the serving).

Labeling

Prepackaged foods must be labeled in accordance with the California Sherman Food, Drug, and Cosmetic Law. Any food that is not properly labeled shall be deemed misbranded. All prepackaged foods must at least have the common name of the food, manufacturers or distributors name and address, weight, and ingredients in descending order by weight. For more information on labeling requirements, contact the duty desk at (619) 338-2379 for a guideline document.

Proper Storage

Always store prepared or ready-to-eat foods such as vegetables, above raw meat, poultry and fish to prevent cross-contamination. If possible, store raw meat, poultry, and fish in a separate unit from cooked and ready-to-eat foods. Food items should be stored in clean, covered containers and above the floor. All food should be stored in a manner that protects it from dirt, vermin, and juice droplets from other products, overhead leakage or other contamination. All facilities shall have adequate storage space for their operation.

Temperature Control



Potentially Hazardous Foods

Common examples of potentially hazardous foods are meat, poultry, milk products, raw and cooked eggs, seafood, gravies, cooked rice, refried beans, baked potatoes, sprouts, cut melons and unpasteurized fruit juices. Potentially hazardous foods shall be held hot at *140°F (60°C) or above, or held cold at 41°F (5°C) or below at all times. Potentially hazardous food items must be held inside functioning refrigeration units. Food must be diligently prepared in small batches to minimize the time it is held at room temperature. Hot foods shall be served hot and cold foods served cold. Live molluscan shellfish, raw shell eggs, and pasteurized milk and pasteurized milk products must be received and stored at an internal temperature of 45°F (7°C) or below. * Proposed California legislation will change the hot holding requirement to 135°F effective 1/1/04.

Proper Cooling/Heating

Cooked potentially hazardous food shall be cooled within 2 hours from: 140°F (60°C) to 70°F (21°C); and from 70°F (21°C) to 41°F (5°C) or below within 4 hours. Rapid cooling of potentially hazardous food in refrigerators can be accomplished by placing food in shallow pans and separating the food into smaller portions. Cooked food can also be cooled using rapid-cooling equipment, adding ice as an ingredient, or placing containers in an ice bath and stirring frequently. Food that has been prepared, cooked, and cooled by a food facility shall be reheated to a minimum internal temperature of 165°F (74°C). Food shall not be heated or “cooked” in steam tables or other hot holding units. Refer to Appendix D for cooking temperature requirements.

Cooking Temperatures

All ready-to-eat foods prepared at the food facility from raw or incompletely cooked animal tissue shall be thoroughly cooked prior to serving. Refer to Appendix D for cooking temperature requirements.

Adequate Refrigeration

Keep refrigeration units organized and do not over-fill. Do not line shelves with foil, paper, or cardboard. Lining shelves and over-packing a refrigerator prevents good air circulation for effective cooling.

Thermometers

Thermometers are required in all cold holding units and recommended for hot holding units to allow you to monitor and verify that they are set at safe temperatures. Thermometers shall be provided and readily accessible for use in ensuring attainment and maintenance of proper food temperatures. Food temperature measuring devices that are scaled only in Celsius or dually scaled in Celsius and Fahrenheit shall be accurate to $\pm 1^{\circ}\text{C}$ in the intended range of use. Food temperature measuring devices that are scaled only in Fahrenheit shall be accurate to $\pm 2^{\circ}\text{F}$ in the intended range of use. Food temperature devices may not have sensors or stems constructed of glass, except for thermometers with glass sensors or stems that are encased in a shatterproof coating such as candy thermometers. Thermometers can be purchased at wholesale or restaurant suppliers.

Probe Thermometers / Thermocouple Thermometers



Probe thermometers are required for checking internal food temperatures while heating, before serving, when holding hot food, in refrigeration units, and for checking water temperatures. The probe thermometer or thermocouple thermometer have suitable small-diameter probes that are designed to measure temperature of thin foods and is placed at least $\frac{1}{4}$ inch deep into the food item. A probe thermometer, or thermocouple thermometer must be provided and readily accessible to accurately measure the temperature in thin foods such as meat patties and fish filets.

Proper Thawing

Keep frozen foods in a frozen state until ready for preparation. There are only 4 safe ways to thaw frozen food products:

1. In a refrigerator, at 41°F or below.



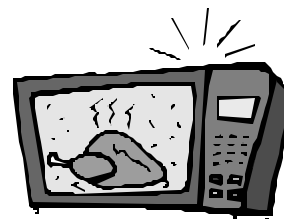
2. Under clean, running water at a temperature of 70°F or lower, while being monitored.



3. As part of a cooking procedure. Food must reach a required minimum internal cooking temperature.



4. In a microwave oven, if the food will be cooked immediately after thawing.



Personnel

Food Safety Certification

All food facilities that handle unpackaged potentially hazardous foods are required to have an owner or employee who has passed an approved food safety certification exam. **A person can be certified for only one establishment.** If there facility is no certified owner or employee a notice will be issued. To obtain a list of food handler schools that give the food safety certification exam go to our web site at www.sdcdeh.org or call (619) 338-2379.

Food Handler Cards

All people who prepare food, serve food, wash dishes, or in any way touch unwrapped food or utensils are required to have a valid food handler's card. The card can be obtained by either successfully completing a 3-hour food handler's class from an approved school, a food safety certification exam or passing a county issued food handlers test given by the owner or employee with food safety certification. The certified person is responsible for ensuring that employees have sufficient knowledge of food safety practices to ensure the safe preparation and service of the food. To obtain a list of food handler schools that offer the food safety certification, go to our web site at www.sdcdeh.org or call the foodhandler recording at (619) 338-2484.

Good Hygiene

Employees are required to practice good hygiene (i.e. clean hands, fingernails, hair, aprons, etc.). Foodhandlers with an open sore, must cover it with a fresh bandage and use gloves. Foodhandlers with fake fingernails must wear gloves. Employees must thoroughly wash their hands whenever they are contaminated (i.e., after using the bathroom, after coughing, when changing food preparation tasks, before serving food, before using gloves etc.). Eating or drinking while working in the kitchen is not allowed.



Disease Transmission

A wide range of communicable diseases and infections may be transmitted, by infected food handlers, to consumers through food and/or food related utensils and equipment. Proper management of a food facilities operation begins with instituting a system of ensuring employees who present a risk of transmitting foodborne pathogens to food or to other employees, do not handle open food, utensils or equipment. Food Employees should notify the person in charge when they experience symptoms such as diarrhea, fever, vomiting, jaundice, sore throat with fever, or lesions so that the person in charge can take appropriate steps to preclude the transmission of foodborne illness. When the person in charge becomes aware of an employee who has been diagnosed with a reportable disease, they must call our Department at (619) 338-2356 or (619) 338-2379.

Hand Washing



Employees shall thoroughly wash their hands and arms by vigorously rubbing them with soap and warm water for at least 20 seconds. Employees are required to wash their hands before beginning work, before handling food/equipment/utensils, as often as necessary, when switching from working with raw to ready to eat foods, after touching body parts, after using the toilet room, or any time when contamination may occur. Hands must be washed prior to using gloves.

No Smoking



Foodhandlers are not allowed to smoke in the kitchen, food prep area or any area where food or utensils are handled, or stored. Wash your hands after smoking.

Clean Clothing

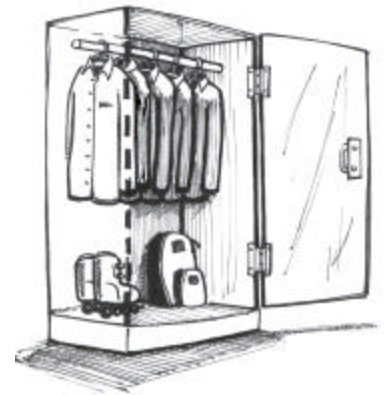
Food handlers are required to wear clean clothes, shoes and a shirt at all times. Employees (including managers) who are handling food should always wear hair restraints. Examples of hair restraints include hats, caps or hairnets.

Dressing Area

Articles of clothing and other personal items shall be stored in a separate area away from food.

Soiled Linen Storage

Dirty towels or other soiled linens shall be stored in designated containers away from food preparation and storage areas.



Water & Sewage

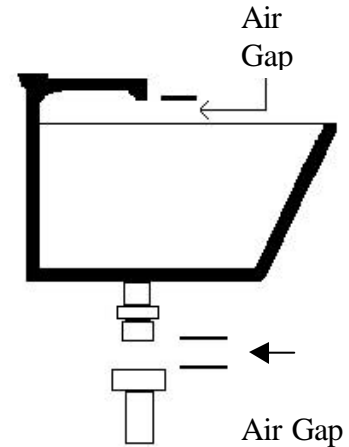
Water Accessibility

Food establishments shall have hot and cold running water, under pressure, in all sinks, available at all times. Hot water must be a minimum temperature of 120°F or 49°C.

Food facilities must close when water is not available.

Plumbing

Liquid wastes from equipment such as steam tables, ice machines, refrigerator units, and buffet lines must drain properly into a floor sink through an air gap (not into buckets or pans). Plumbing must be kept in good repair without any leaks and there must be adequate water pressure at all times. Wastewater lines shall be maintained free of leaks. Sinks, floor sinks, and floor drains shall drain freely. Cross connection control devices shall be maintained in place and in good repair wherever required. (This includes vacuum breakers; backflow prevention devices at mop sinks, and dish machines.) Maintaining these devices helps prevent contamination of food or water with wastewater. Wastewater back-ups require immediate correction. **Facilities shall close if the sewer backs-up.**



Grease Traps/ Interceptors

Grease traps and interceptors are part of the sanitary waste plumbing of a food facility. Grease clings to surfaces that are free of water. Therefore grease will build from the top down in the sewer line and will continue to build restricting the flow of wastewater. The purpose of a grease trap or interceptor is to remove, separate, accumulate and recover globules of grease, fats, and oils from waste so as to assure the free flowing drainage of wastewater. Cleaning and removing the contents of a grease trap typically involves opening the device and removing the contents manually. During normal operation, the contents of a grease trap become odorous and unsanitary making the removal of the content an unpleasant task.

Due to the problems associated with sanitation caused by allowing grease traps inside food preparation areas, all installations of grease traps and grease interceptors, for newly constructed facilities, shall be located outside of the food facility.

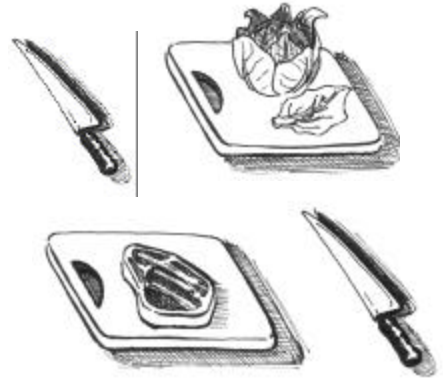
The Department of Environmental Health Plan Check Unit works cooperatively with each local wastewater district to coordinate the review of plans for installation of these devices. It is important to note that the local wastewater district determines the necessity for and sizing of grease traps. The plan check unit evaluates the location of the grease trap/interceptor to ensure that it does not create a sanitation problem in the food facility. For more information please call the Plan Check Unit at (619) 338-2364.

Equipment

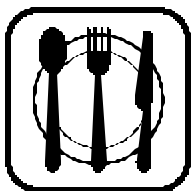
All new and replacement food-related and utensil-related equipment shall be certified or classified for sanitation by an American National Standards Institute (ANSI) accredited certification program. In the absence of an applicable ANSI sanitation certification, food-related and utensil-related equipment shall be approved by the enforcement agency.

Food Contact Surfaces

All surfaces that come into contact with food shall be cleaned and sanitized each time there is a change in processing between different raw animal products, produce and ready-to-eat foods; and at least once after every 4 hours of use. This includes cutting boards, knives, slicers, or other equipment that comes into direct contact with food. Probe thermometers should be washed and sanitized before and after use.



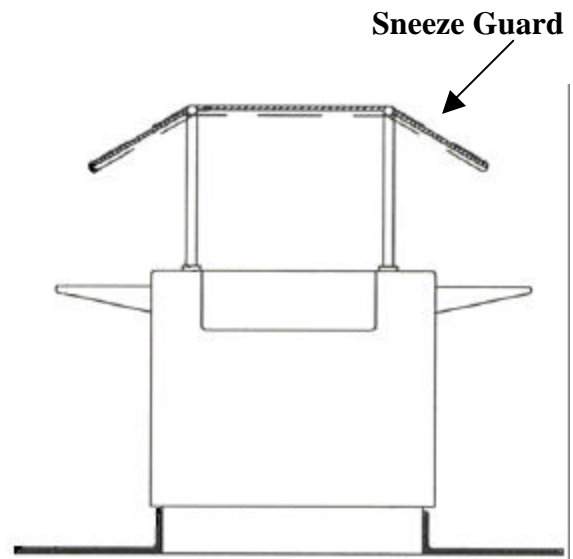
Clean, Not Cracked or Deteriorated Utensils



Dishes, utensils and other items must be clean and free of grease, lipstick, scum and food debris after washing. Dishes should be free of cracks and chips. All cracked and worn dishes must be discarded. Surfaces, such as cutting boards, that are subject to scratching and scoring shall be resurfaced when they can no longer be effectively cleaned and sanitized, or discarded if they are not capable of being resurfaced.

Sneeze Guard

Self-service food displays must have a sneeze guard to protect food from contamination (i.e., salad bars, condiment bars, or any ready-to-eat food that is displayed and accessible to customers). These displays must be shielded so as to intercept a direct line between the customer's mouth and the food being displayed. For information on the specific measurements required for self-service food displays, please call (619) 338-2364 or log onto www.sdcdeh.org.



Non-food Contact Surfaces

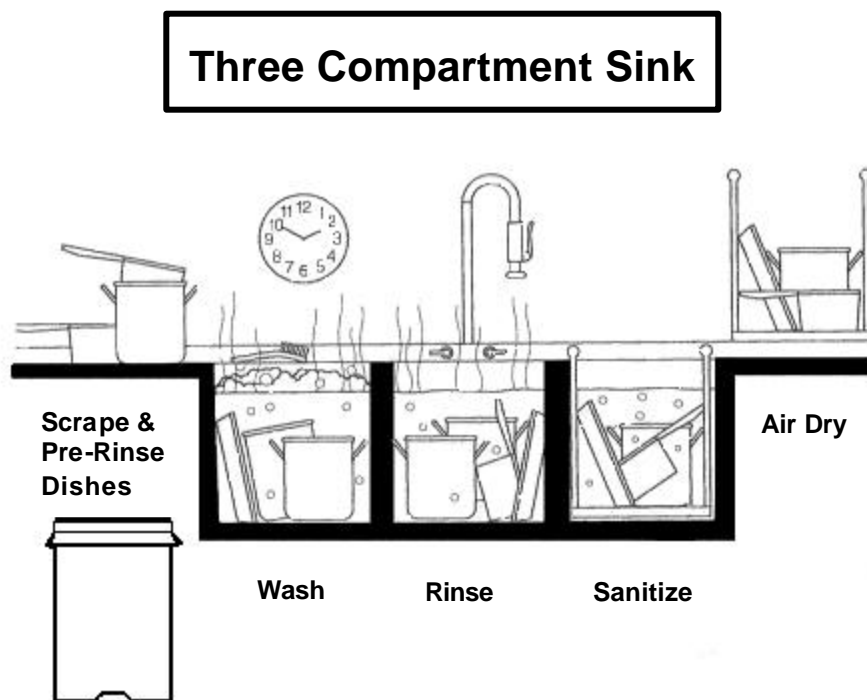
All non-food contact surfaces shall be cleaned frequently to prevent accumulation of dust, dirt, food residue or other debris. This includes shelves, worktables, or other equipment not directly in contact with food.

Proper Washing & Sanitizing

Manual Washing and Sanitizing

A sink with at least 3 compartments shall be provided for manually washing, rinsing, and sanitizing equipment and utensils. Sink compartments shall be large enough to accommodate immersion of the largest equipment and utensils.

The **Wash** compartment of a sink shall contain a wash solution of detergent, or other cleaning agent according to the cleaning agent manufacturer's label instructions. The temperature of the wash solution shall be maintained at no less than 110°C (43°F) or the temperature specified on the cleaning agent manufacturer's label instructions.



The **Rinse** compartment water shall be maintained hot and clear. Refill if water cools or gets cloudy.

Chemical **sanitizers** shall be approved for use in food facilities and shall be used in accordance with the manufacturer's use directions as specified on the product label. Manual sanitization shall be accomplished in the final sanitizing rinse by one of the following:

- a) Contact with a solution of 100 ppm available chlorine solution for 30 seconds.
- b) Contact with a solution of 25 ppm available iodine for one minute.
- c) Contact with a solution of 200 ppm quaternary ammonium for one minute.
- d) Contact with water of at least 82°C (180°F) for 30 seconds.
- e) Contact with any chemical sanitizer that meets the requirements of section 178.1010 of Title 21 of the Code of Federal Regulations

Mechanical Washing

A dishwashing machine must meet the specifications for water sanitizing temperature and sanitizer dispensing according to the manufacturer's label. The sanitizing solution should be changed often to ensure the proper strength of sanitizer. Air-dry all utensils before stacking and storing.

Drainboards

All utensil-washing equipment, except undercounter dish machines, shall be provided with two integral metal drainboards of adequate size and construction. One drainboard shall be attached at the point of entry for soiled items and one shall be attached at the point of exit for cleaned and sanitized items. Where an undercounter dish machine is used, there shall be two metal drainboards, one for soiled utensils and one for clean utensils, located adjacent to the machine. The drainboards shall be sloped and drained to an approved waste receptor.

Test Materials must be used to determine if the sanitizer is the correct strength in the dishwasher or third sink compartment when washing dishes by hand. Test papers usually can be purchased from the chemical supplier.

Proper Use of Sinks

All sinks shall be used for the intended purpose for which they are designed. The following are examples of **improper** uses: use of a mop sink, hand sink, or utensil sink for food preparation. Storing items in the hand sink, or blocking the hand sink so it can't be used is prohibited.



Floors, Walls, & Ceilings

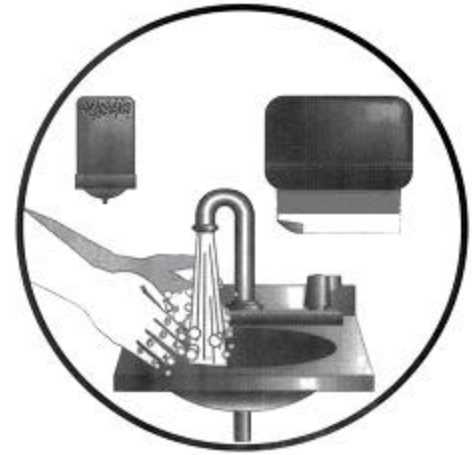
All floors, walls, and ceilings should be free of grease, dirt, and debris. Floor drains, floor sinks, windows, screens, exhaust vents, fans, around conduits, floor mats shall be maintained clean. The facility will also be inspected for missing tile grout, badly cracked cement, deterioration of concrete material, blistered paint, missing ceiling panels, open stud construction, cracked wood, etc. Before making repairs or replacing floors, walls, or ceilings consult with the County of San Diego Environmental Health Plan Check Unit (619-338-2364) to ensure that materials/plans are approved.



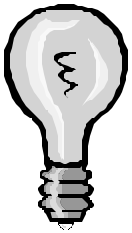
**County of San Diego
Environmental Health
Plan Check Unit**

Toilet Room & Hand Lavatories

Keep all toilet facilities clean and in good repair. Provide a source of ventilation such as a screened window or exhaust fan. A toilet room located on the premises shall be completely enclosed and provided with a tight-fitting and self-closing door to separate it from the other portions of the food facility. Hand washing signs should be posted at all hand wash sinks. Provide all hand washing sinks with single service liquid or powder hand cleaning soap. Each hand-washing sink shall be provided with an individual, disposable towel dispenser or a heated-air hand-drying device. Toilet paper should be in proper dispensers.



Provide all hand washing sinks with single service soap and paper towels.



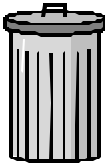
Light & Ventilation

Adequate lighting and ventilation shall be provided throughout the facility. Exhaust ventilation equipment and vents shall always be clean. All light bulbs shall be shielded, coated, or otherwise shatter-resistant in areas where there is exposed food, equipment, utensils, and linens; or unwrapped single-service and single-use articles.

Pest Control

The establishment must be free from cockroaches or other insects, and rodents. Eliminate all openings into your building where insects or rodents can enter (i.e. open doors or holes in outside walls). When receiving products always inspect them for insects or rodent damage. Pesticides shall be labeled and stored separate from food, utensils, packaging material and food-contact surfaces. Use of pesticides shall only be applied in accordance with the label. Pets or animals shall not be allowed in the food facility. Fish aquariums and service animals for the disabled are allowed in the customer areas only.

Refuse



Each food facility shall have the equipment necessary to store or dispose of all waste material. All food waste and rubbish containing food waste shall be kept in leakproof and rodentproof containers and shall be contained so as to minimize odor and insect development by covering with tight fitting lids or placed in a disposable bag that is waterproof and then sealed. Trash containers inside a food facility need not be covered during periods of operation. All food waste and rubbish shall be removed and disposed of in a sanitary manner as frequently as may be necessary to prevent the creation of a nuisance.

Operations

Toxics Labeled and Separated

All chemicals or cleaning supplies must be labeled and stored separate from food, utensils, packaging material, and food-contact surfaces.

Living and Sleeping Quarters Separated

There shall be no living or sleeping areas allowed, in any part of the food facility.

Permit Posted

The food establishment health permit shall be posted at all times in a conspicuous place.

Grade Card Posted

The grade card shall always be posted so that it can be easily viewed. This includes any “B” or “C” card given. If the grade card is damaged, call (619) 338-2379 for a replacement.

Policies

Closure of a food facility will be required when the food operation poses a threat to the health of the public or facility personnel. Examples of situations requiring closure include but are not limited to:

- Sewage backing up into the facility.
- No hot or cold water under pressure available.
- Extended power outage preventing proper maintenance of food temperatures.
- Failure to improve a grade of C after 30 days.
- Serious and repeated risk factor violations.

A closed facility must remain closed until the Department of Environmental Health has granted approval to re-open.

Official Notice/Inspection Report

An official notice of violation will be issued whenever Department personnel observe significant violations. The notice will include a list of violations with a specified time required to make corrections. A copy of your most recent inspection report must be available for review upon request by the public. This Department also recommends that you maintain all inspection reports in a separate file for a periodic review to evaluate improvements or repetitive violations found during inspections. Contact your Environmental Health Specialist if you need clarification of these requirements or suggestions for correction.

Plan Check

Remodeling or making significant changes to the structure of your establishment requires department approval. Contact your specialist with any questions regarding changing your operation or physical changes to your establishment. Major changes will require plans and clearance from the Department of Environmental Health plan check and construction unit, (619) 338-2364.

Understanding Your Grade and Grade Posting Requirements

All restaurants, bars, taverns, nonprofit food facilities, retail food processors, markets, and deli markets shall receive a grade card. A grade card is based on the total number of points deducted for observed violations during an inspection.

Grade A 90-100 points

This indicates that your facility is in substantial compliance with all requirements. The comments section of your inspection report will contain directions that may improve your operation and your score prior to the next inspection.

Grade B 80–89 points

This indicates that your facility needs significant improvement either in structural or operational procedures. If you receive a grade B, you will also be given an official notice outlining the violations and the time required to correct them.

Grade C below 80 points

A grade of C is a failing grade. It indicates that your facility requires major changes or improvement. An official notice of violations and required corrections will be issued with a grade of C. Establishments must receive a passing grade within 30 days of receiving a grade of C or be subject to closure.

Your grade card shall be posted during all hours of operation. Facilities operating without their grade card posted may be subject to further legal action.

Requesting a Re-grade Inspection

If your establishment receives a grade other than a grade of A you will be required to pay a fee if you wish to be re-graded prior to the next routine inspection. Once the fee is paid you may request a re-grade. The Specialist assigned to your facility will be given your request.



Important Contacts

**County of San Diego
Department of Environmental Health
Food & Housing Division**

Website: www.sdcdeh.org
E-mail: fhdytyeh@sdcounty.ca.gov
FAX: (619) 338-2245

Environmental Health Specialist on Duty - (619) 338-2379

Complaints - (619) 338-2283

Foodborne Illness Complaints - (619) 338-2356

Foodhandler Card Information - (619) 338-2484 or (619) 338-2397 (Spanish)

Permits – (619) 338-2087

Plan Check Unit - (619) 338-2364 Fax: (619) 338-2377

San Diego Office

1255 Imperial Ave., 3rd Fl.

San Diego, CA 92101

(619) 338-2222

M-F 8 am – 5 pm

San Marcos Office

338 Via Vera Cruz, Rm. 201

San Marcos, CA 92069

(760) 471-0730

M - F 8 am – 4 pm

El Cajon Office

200 E. Main, 6th Fl.

El Cajon, CA 92020

(619) 441-4030

M - F 8 am – 4 pm

Recycling - (877) 713-2784 (non-hazardous wastes)

U.S. Department of Agriculture/U.S. Food and Drug Administration

Center for Food Safety & Applied Nutrition, Outreach and Information Center

CFSAN, in conjunction with FDA field staff, is responsible for promoting and protecting the public's health by ensuring that the nation's food supply is safe, sanitary, wholesome, and honestly labeled, and that cosmetic products are safe and properly labeled.

200 C Street SW (HFS-555)

Washington, DC 20204

Toll-Free Information Line:

(888) 723-3366 www.cfsan.fda.gov

Food and Drug Administration

Federal (USFDA, Small Business Assistance)-

(510) 637-3980/ Complaints - (800) 495-3232

USDA Meat and Poultry Hotline (Includes eggs)

This toll-free telephone service helps prevent foodborne illness specifically by answering questions about the safe storage, handling, and preparation of meat, poultry, and egg products.

10:00am-4:00pm (Monday-Friday)

(800) 535-4555

(800) 256-7072 (TDD/TTY)

Foodborne Illness Education Information Center

The USDA/FDA Foodborne Illness Education Information Center provides information about foodborne illness prevention to educators, trainers, and organizations developing education and training materials for food workers and consumers.

USDA/FDA Foodborne Illness Education
Information Center

National Agricultural Library, USDA

10301 Baltimore Blvd., Room 304

Beltsville, MD 20705-2351

(301) 504-6409

State of California, Department of Health Services, Food & Drug Branch

The Food and Drug Branch mission is to protect and improve the health of all California residents by assuring that foods, drugs, medical devices, cosmetics and certain other consumer products are safe and are not adulterated, misbranded nor falsely advertised; and that drugs and medical devices are effective.

(800) 495-3232

Wastewater Discharge Contacts for Food Facilities *(Grease traps/Interceptors)*

Carlsbad	(760) 438-2722 ext. 7153	Imperial Beach	(619) 423-8311
Chula Vista	(619) 397-6111	La Mesa	(619) 667-1154
City of San Diego	(858) 654-4188	Lemon Grove	(619) 825-3810
Coronado	(619) 522-7380	National City	(619) 423-8311
County of San Diego	(619) 338-2364	Oceanside	(760) 435-5800
Del Mar	(858) 694-2212	Poway	(858) 679-5435
El Cajon	(619) 441-1653	San Marcos	(760) 744-1050
Encinitas	(760) 633-2770	Santee	(619) 258-4100 ext. 177
Leucadia	(760) 753-0155	Solana Beach	(760) 633-2770
Escondido	(760) 839-4926	Vista	(760) 726-1340 ext. 1372 or 1371

Regional Stormwater Contacts

Regional Stormwater Hotlines:	(888) 846-0800 and (888) Think-Blue www.projectcleanwater.org
Carlsbad	(760) 438-2722
Chula Vista	(619) 585-5748
Coronado	(619) 522-7383
County of San Diego	(888) 846-0800
Del Mar	(760) 753-1120
El Cajon	(619) 441-1653
Encinitas	(760) 633-2787
Escondido	(760) 839-4668
Imperial Beach	(619) 575-3745
La Mesa	(619) 602-2799
Lemon Grove	(760) 438-2722
National City	(619) 336-4380
Oceanside	(760) 435-5800
Poway	(858) 695-1400
Port of San Diego	(619) 686-6254
San Diego	(619) 235-1000 Hotline (619) 525-8647 General
Santee	(619) 258-4100
San Marcos	(760) 744-1050
Solana Beach	(858) 720-2470
Vista	(760) 726-1340 x1686 (English), x1698 (Spanish)

Appendix A

Self Inspection Checklist

The items shown on this checklist represent the major areas evaluated during a routine food facility inspection. This checklist is designed to assist you, the facility operator, in evaluating the condition of your facility between inspections by Department of Environmental Health. We suggest that you go through this list, and "check off" those items that you believe are in compliance. Those not checked could be considered a "violation" and should be corrected. We hope this will help you maintain your facility at the highest standards.

Call our main office at (619) 338-2222 or e-mail fhduyeh@sdcounty.ca.gov if you have further questions.



COUNTY OF SAN DIEGO DEPARTMENT OF ENVIRONMENTAL HEALTH

FOOD FACILITY SELF-INSPECTION CHECKLIST

The items listed below represent the major areas evaluated during a routine food facility inspection. This checklist is designed to assist you, the facility operator in evaluating the condition of your facility between inspections by this department. We suggest that you go through this list, and "check off" those items that you believe are in compliance. Those not checked could be considered a "violation" and should be corrected. We hope this checklist will help you maintain your facility at the highest standards. Please call our main office at (619) 338-2222 if you have any questions.

FOOD SAFETY

- 1. Food is purchased from an approved source (licensed by the county, state, or federal government).
- 2. Food is inspected and found to be free from contamination, adulteration, and spoilage.
- 3. Unpackaged foods that have been served or returned from the dining area are discarded.
- 4. All foods are stored a minimum of 6 " off the floor.
- 5. Restrooms are not used for the storage of food, equipment, or supplies.
- 6. Adequate protection is provided for all paper products.
- 7. Food is being protected from dirt, unnecessary handling, over-head leakage, and other forms of contamination.
- 8. All food storage containers have proper covers and are properly labeled.
- 9. Foods are dispensed in the self-serve area in an approved manner.
- 10. The use of sulfites in perishable foods is prohibited.
- 11. Food products are labeled and stored in non-toxic containers.
- 12. Raw foods separate from cooked.
- 13. Shellfish tags kept for 90 days, warning signs posted, if applicable.

TEMPERATURE CONTROL

- 1. Potentially hazardous foods are maintained below 41°F or above 140°F.
- 2. A thermometer, accurate to + or -2°F, is provided either as an integral part of the refrigerator (dial outside), or is located inside each unit at its warmest point in a readily visible location.
- 3. An accurate metal probe thermometer or thermocouple, suitable for measuring food temperatures, is readily available and is being used to check food temperatures.
- 4. Food products are being thawed in one of the following methods only: a) in refrigeration units, b) under cold running, potable water of sufficient velocity to flush loose food particles, c) in a microwave oven, d) as part of the cooking process.
- 5. Frozen food is maintained in a frozen state.
- 6. Thawed food items are not refrozen unless cooked first.
- 7. Rapid cooling and reheating procedures used for all perishable foods.

PERSONNEL

- 1. All employees handling unpackaged food or utensils have obtained their Food Handler's Certificate/training and all records are readily available.
- 2. Employees wash their hands with soap and warm water for any of the following reasons: a) before starting work, b) immediately after using the restroom, c) between tasks, d) any time needed to prevent food contamination.
- 3. Employees handling food or utensils have no open sores, and are not sick.
- 4. Employees are wearing clean outer garments.
- 5. Tongs or other implements are used for handling food products.
- 6. Hair of employees is properly confined.
- 7. Employees do not smoke or use tobacco inside the facility.
- 8. Clothing and personal effects are stored away in a proper manner.

WATER AND SEWAGE

- 1. All sinks are fully operable with hot and cold water under pressure.
- 2. All sinks drain properly. Floor drains and floor sinks are in good working order/clean.
- 3. Plumbing is in good repair, not leaking.
- 4. Cross connection control device is properly installed and in good repair. (Vacuum breakers and back flow preventers)
- 5. Grease traps and interceptors are routinely cleaned.

EQUIPMENT

- 1. All equipment (i.e., stoves, grills, refrigerators, tables, sinks, etc.) is clean and well maintained and food contact surface are properly washed and sanitized.
- 2. Inoperable equipment has been repaired, replaced or removed from the facility.
- 3. Only approved equipment is installed in an approved manner & location.

UTENSILS

- 1. Multi-service utensils are being washed by one of the following means only: a) handwashing in an approved three compartment sink (wash-rinse-sanitize), b) chemical sanitizing (dishmachine) conforming to NSF standards, c) high temperature sanitization.
- 2. Testing materials to adequately test sanitizing methods are readily available and used.
- 3. All utensils are clean, sanitized and well maintained.
- 4. Damaged or unapproved utensils have been repaired or replaced.
- 5. Utensils are properly protected during storage.

FLOORS/WALLS/CEILINGS

- 1. Floors are clean, well maintained and in good repair.
- 2. Walls, ceilings and windows are clean, well maintained and in good repair.

TOILET/DRESSING ROOM/HANDWASHING SINKS

- 1. Toilet facilities are clean, well maintained and in good working order.
- 2. Self-closing doors in toilet and dressing rooms are working properly.
- 3. Single service soap and towel dispensers above all handwash sinks are operable and have an adequate supply.
- 4. Toilet tissue dispensers are fully stocked.
- 5. Legible handwashing signs are properly posted.
- 6. Ventilation is provided in each restroom and is in proper working order.

LIGHT AND VENTILATION

- 1. Adequate lighting and ventilation is provided throughout the facility.
- 2. Exhaust ventilation filters are clean and well maintained.
- 3. Light fixtures have approved safety covers.

PEST CONTROL

- 1. Facility is free from insect and rodent infestations.
- 2. Live animals, birds, or fowl are not allowed in food prep areas.
- 3. Outside doors and screen doors are self-closing and closures are in working order.
- 4. Air curtains are operating properly.
- 5. Only approved pesticides are used in the proper manner.

REFUSE

- 1. Trash containers are leakproof and covered.
- 2. Plastic bags are tied before placing in refuse containers.
- 3. Outside trash bins are clean and in good repair and the lids are closed.
- 4. Outside premises and refuse areas are clean and well maintained.

OPERATION

- 1. Hazardous substances (cleaning materials) are properly labeled and stored away from food products.
- 2. There are no living quarters within the facility.
- 3. No smoking and first aid signs (choking) are properly posted.
- 4. Cleaning equipment and soiled linens are properly stored.
- 5. Returned, damaged, or unlabeled food products are properly stored.
- 6. Facility has a current Department of Environmental Health Permit to operate and it is conspicuously posted.
- 7. Grade Card is posted properly.

Appendix B

Food Facility Foodborne Illness Report

Food facility operators are encouraged to report all foodborne illness complaints to the Department of Environmental Health. The following report can be used to inform the Epidemiology Specialist, of any foodborne illness complaints that are reported to a restaurant operator. The report can be faxed to the Food & Housing Division at (619) 338-2245.

When the report is taken, the Epidemiology Liaison will determine if a site visit is necessary. Information received from a food facility regarding a foodborne illness is kept confidential.

For questions or concerns regarding a foodborne illness report call (619) 338-2356.

Food Facility Foodborne Illness Report

Complainant name: _____ **Facility name:** _____

Home Phone: _____ **Work Phone:** _____

Address of complainant:

Others in party? (Include names and addresses; use back of form if necessary)

Onset of Symptoms **Date:** _____ **Time:** _____

Symptoms: (please check all that apply)

- Nausea
- Vomiting
- Diarrhea
- Dizziness
- Fever
- Headache
- Blurred vision
- Abdominal cramps

Other: _____

Medical treatment **Doctor/Hospital:**

Name

Address

Phone

Suspect meal: _____

Location: _____

Time & Date: _____

Identification: (brand name, lot number) _____

Description of meal: _____

Leftovers: _____ (Refrigerate, do not freeze)

Other foods or beverages consumed before or after the meal: (date, time, location, & description) _____

Other agencies notified: (Agency, Person to contact, Phone)

Remarks: _____

Report received by: _____ **Date:** _____ **Time:** _____

Referred to: _____

Appendix C

Major Foodborne Illness Pathogens

Major Foodborne Illness Pathogens

Associated organism or toxin	Predominant symptoms	Approximate onset time to symptoms	Associated foods and risk factors	Preventive Measures
<i>Upper gastrointestinal tract symptoms (nausea, vomiting) occur first or predominate</i>				
<i>Staphylococcus aureus</i> and its enterotoxins	Nausea, vomiting, retching, diarrhea, abdominal pain, prostration.	1-6 h mean 2-4 h	Reheated foods; ham and other meats; poultry, egg products and other protein foods; sandwiches; milk and dairy products; potato salads; custards; cream-filled pastries; salad dressings	Avoid contamination from unwashed bare hands; practice good personal hygiene; exclude foodservice employees with skin infections from foodhandling and preparation tasks; properly refrigerate food; rapidly cool prepared foods
<i>Bacillus cereus</i>	Vomiting, abdominal cramps, diarrhea, nausea.	8-16 h (2-4 h emesis possible)	Rice products; starchy foods (potato, pasta and cheese products); sauces; puddings; soups; casseroles; pastries; salads; meats; milk; vegetables; and fish	Careful time and temperature control and quick chilling methods to cool foods; adequate cooking of food
<i>Lower gastrointestinal tract symptoms (abdominal cramps, diarrhea) occur first or predominate</i>				
<i>Clostridium perfringens</i> , <i>Bacillus cereus</i> , <i>Streptococcus faecalis</i> , <i>S. faecium</i>	Abdominal cramps, diarrhea, putrefactive diarrhea associated with <i>C. perfringens</i> , sometimes nausea and vomiting.	2-36 h, mean 6-12 h	Cooked meat; meat products; poultry; stew; gravy; beans that have been improperly cooled	Use careful time and temperature control in cooling and reheating cooked foods. Avoid contamination from unwashed bare hands; practice good personal hygiene.
<i>Salmonella</i> species (including <i>S. arizonae</i>), <i>Shigella</i> , enteropathogenic <i>Escherichia coli</i> , other <i>Enterobacteriaceae</i> , <i>Vibrio parahaemolyticus</i> , <i>Yersinia enterocolitica</i> , <i>Pseudomonas aeruginosa</i> , <i>Aeromonas hydrophila</i> , <i>Plesiomonas shigelloides</i> , <i>Campylobacter jejuni</i> , <i>Vibrio cholerae</i> (O1 and non-O1) <i>V. vulnificus</i> , <i>V. fluvialis</i>	Abdominal cramps, diarrhea, vomiting, fever, chills, malaise, nausea, headache, possible. Sometimes bloody or mucoid diarrhea, cutaneous lesions associated with <i>V. vulnificus</i> . <i>Yersinia enterocolitica</i> mimics flu and acute appendicitis.	12-74 h, mean 18-36 h	Poultry and poultry products; meat and meat products; fish; shrimp; milk; shell eggs and egg products; sliced melons; sliced tomatoes, raw sprouts and other fresh produce; Imported cheese; unpasteurized milk and apple cider/juice; non-chlorinated water. (<i>Vibrio vulnificus</i>)- raw or undercooked seafood (particularly oysters)	Avoid cross-contamination; refrigerate food; thoroughly cook poultry to at least 165°F (74°C) for at least 15 seconds; cook pork to 145°F for 15 seconds; cook ground beef to at least 155°F (68°C) for 15 seconds; Practice good personal hygiene; Do not prepare or serve food if ill with diarrhea and vomiting.

Enteric viruses	Diarrhea, fever, vomiting abdominal pain, respiratory symptoms.	3-5 days	Raw or undercooked shellfish; drinking water, ice; raw or uncooked vegetables; fresh fruits and salads; milk and milk products	Obtain shellfish from approved source; prevent cross-contamination from hands; ensure foodhandlers practice good personal hygiene; clean and sanitize food-contact surfaces; thoroughly cook foods to minimum safe internal temperatures; and use sanitary, chlorinated water.
<i>Giardia lamblia</i>	Mucoid diarrhea (fatty stools) abdominal pain, weight loss.	1-6 weeks	Water; ice; salads; other raw vegetables	Use sanitary, chlorinated water supplies; ensure that foodhandlers practice good personal hygiene; wash raw produce carefully.
<i>Neurological symptoms (visual disturbances, vertigo, tingling, paralysis) occur</i>				
Shellfish toxin	*** SEE GASTROINTESTINAL AND/OR NEUROLOGIC SYMPTOMS (Shellfish Toxins) (this Appendix)	Less than 1 h	Shellfish (mussels, clams, scallops, etc) (Neurotoxic shellfish poisoning may be associated with Red Tide)	Obtain shellfish from an approved source; cook foods to minimum safe internal temperatures, Adequate refrigeration of shellfish at all times; Avoid eating shellfish during Red Tide.
Ciguatera toxin	Tingling and numbness, gastroenteritis, dizziness, dry mouth, muscular aches, dilated pupils, blurred vision, paralysis.	1-6 h	Tropical Fish	Adequate refrigeration of fish immediately after they are caught; Obtain tropical fish from an approved source.
<i>Clostridium botulinum</i> and its neurotoxins	Vertigo, double or blurred vision, loss of reflex to light, difficulty in swallowing, speaking, and breathing, dry mouth, weakness, and respiratory paralysis.	2 h to 6 days, usually 12-36 h	Foods that were under processed or temperature abused in storage; canned low -acid food, untreated garlic-and-oil products, sautéed onions in butter sauce; leftover baked potatoes; stews; meat/poultry loaves	Do not use home-canned products; use careful time and temperature control for "sous-vide" items and all large, bulky foods; purchase only acidified garlic-and-oil mixtures and keep refrigerated; sauté onions to order; rapidly cool leftovers.
<i>Allergic symptoms (facial flushing, itching) occur</i>				
Histamine (scombroid)	Headache, dizziness, nausea, vomiting, peppery taste, burning of throat, facial swelling and flushing, stomach pain, itching of skin.	Less than 1 h	Scombroid fish (tuna, mackerel, mahi-mahi, marlin)	Adequate refrigeration of fish immediately after they are caught

<i>Generalized infection symptoms (fever, chills, malaise, prostration, aches, swollen lymph nodes) occur</i>				
<i>Trichinella spiralis</i>	Gastroenteritis, fever, edema about eyes, perspiration, muscular pain, chills, prostration, labored breathing.	4-28 days, mean 9 days	Primarily from undercooked pork, game meat, bear meat, walrus meat.	Thoroughly cook foods to minimum safe internal temperatures; Cook pork to a minimum temperature of 160°F; avoid cross-contamination
<i>Salmonella typhi</i>	Malaise, headache, fever, cough, nausea, vomiting, constipation, abdominal pain, chills, rose spots, bloody stools.	7-28 days, mean 14 days	Contaminated water or shellfish; foods handled by infected persons and not subsequently heated.	Thoroughly cook foods to a minimum safe internal temperature; avoid cross-contamination; Do not let sick employees handle food; ensure that foodhandlers practice good personal hygiene; Use sanitary, chlorinated water supplies
<i>Toxoplasma gondii</i>	Fever, headache, myalgia, rash.	10-13 days	Pork; insufficiently cooked hamburger.	Thoroughly cook food to a safe internal temperature.
<i>Gastrointestinal and/or Neurological Symptoms - (Shellfish Toxins)</i>				
Paralytic Shellfish Poisoning (PSP) (saxitoxins)	Tingling, burning, numbness, drowsiness, incoherent speech, respiratory paralysis	0.5 to 2 h	Shellfish only from NE or NW coasts in the U.S. and North America. Also in Central America and Asia.	Obtain shellfish from an approved source; cook foods to minimum safe internal temperatures, Adequate refrigeration of shellfish at all times;
Neurotoxic Shellfish Poisoning (NSP) (brevetoxins)	Reversal of hot and cold sensation, tingling; numbness of lips, tongue & throat; muscle aches, dizziness, diarrhea, vomiting	2-5 min to 3-4 h	Shellfish (mussels, clams, scallops, etc) (Neurotoxic shellfish poisoning may be associated with Red Tide)	Obtain shellfish from an approved source; cook foods to minimum safe internal temperatures, Adequate refrigeration of shellfish at all times; Avoid eating shellfish during Red Tide.
Diarrheic Shellfish Poisoning (DSP) (dinophys toxin, okadaic acid, pectenotoxin, yessotoxin)	Nausea, vomiting, diarrhea, abdominal pain, chills, fever	30 min to 2-3 h	Shellfish (mussels, clams, scallops, etc)	Obtain shellfish from an approved source; cook foods to minimum safe internal temperatures, Adequate refrigeration of shellfish at all times; Avoid eating shellfish during Red Tide.
Amnesic Shellfish Poisoning (ASP) (domoic acid)	Vomiting, diarrhea, abdominal pain, confusion, memory loss, disorientation, seizure, coma	24 h (gastrointestinal) to 48 h (neurological)	Mussels, Clams, Crab	Adequate refrigeration of fish immediately after they are caught; Obtain shellfish from an approved source; cook foods to minimum safe internal temperatures.

- References: 1. U.S. Food & Drug Administration, Center For Food Safety & Applied Nutrition, Bad Bug Book. (1992). www.cfsan.fda.gov
2. National Restaurant Association Educational Foundation, ServSafe Essentials, (1999).

Appendix D

Proper Cooking & Holding Temperatures

Proper Cooking and Holding Temperatures

Raw Food	Internal Temperatures
<i>Ground Products</i>	
Hamburger	157°F
	155°F for 15 seconds
Beef, Veal, Lamb, Pork	157°F
Chicken, Turkey	165°F for 15 seconds
<i>Beef, Veal, Lamb, Game Animals, Pork, Single Pieces of Meat</i>	
Whole Roasts	145°F for 15 seconds
<i>Poultry</i>	
Chicken, Duck, Turkey	165°F for 15 seconds
<i>Stuffed Fish, Meat or Poultry</i>	
	165°F for 15 seconds
<i>Eggs</i>	
	145°F for 15 seconds
<i>Holding Temperatures</i>	
Hot Foods	140°F or above (Effective 1/01/04 135° F or above)
Cold Foods	41°F or below
Unshucked live molluscan shellfish	45°F or below
Pasteurized Milk & Pasteurized Milk Products in original sealed containers	45°F or below

Raw or less than thoroughly cooked egg, meat, poultry, and fish may be served if:

1. The consumer specifically orders the food to be less than thoroughly cooked.
2. The facility notifies the consumer, orally or in writing, at the time of ordering, that the food is raw or less than thoroughly cooked.
3. The Department may approve alternative time and temperature methods if the operator can demonstrate an equivalent level of safety.

Appendix E

Thermometer Calibration



Thermometer Calibration

Food temperature measuring devices must be calibrated in accordance with the manufacturer's specifications as often as necessary to ensure their accuracy. Additionally, a record log should be kept of your thermometer calibrations. A sample log is attached.

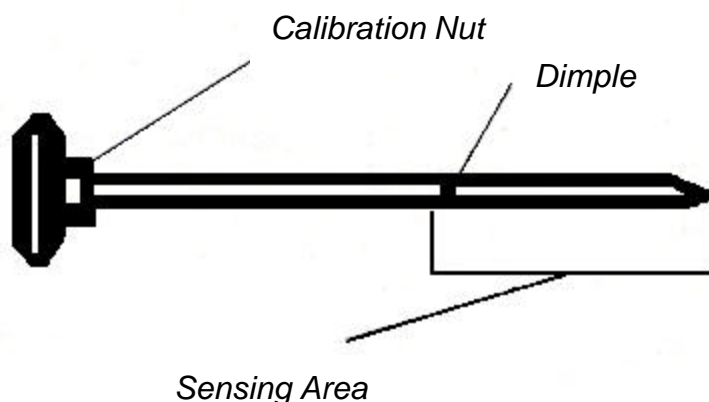
If a thermometer does not have specific instructions for calibration, the following methods may be used.

Ice Point Method

1. Fill a large container with ice, preferably crushed if you have it. Add clean tap water until the container is full. Stir ice water mixture.
2. Put the thermometer probe into the ice water so that the sensing area, usually about an inch up on a bimetallic thermometer, is completely submerged. Don't let the probe touch the sides or bottom of the container. Wait 30 seconds, or until the temperature indicator stops moving.
3. On bimetallics, hold the calibration nut on the underside of the dial head securely with a wrench- or the tool attached to the sheath-and rotate the dial head until the thermometer reads 32°F (0°C).

Boiling Point Method

1. Bring clean tap water to a boil in a deep pan.
2. Put the thermometer probe into the boiling water so that the sensing area is completely submerged. Again, don't let probes touch the sides or bottom of the pan. Wait 30 seconds, or until the temperature indicator stops moving.
3. On bimetallics, hold the calibration nut on the underside of the dial head securely with a wrench or tool attached to the sheath and rotate the dial head until the thermometer reads 212°F (100°C) or the appropriate boiling point for your elevation.



Appendix F

Food Transportation & Delivery Guidelines

Food Transportation & Delivery Guidelines

Food Inspection Upon Receipt

Food must be transported separately from nonfood items in clean food compartments or containers and, if transported for longer than 30 minutes, must be kept refrigerated at 45°F. When food is received by your facility, it should be inspected as soon as possible and prior to any use, storage, or resale. Accept food only if the inspection conducted upon receipt determines that the food satisfies all of the following:

1. Is prepared by and received from approved sources. Do not accept foods that have not been prepared at a licensed food facility. Never accept food prepared in a private home. Ensure your suppliers have proper food safety regulatory permits. You should also periodically review your supplier's last inspection report.
2. Is received in a wholesome condition.
3. Is in containers that are not contaminated or damaged in a manner as to permit contamination of food.
4. Is in containers and on pallets that are not infested with vermin.
5. Potentially hazardous foods are at proper temperatures. Please note that while state law says potentially hazardous foods can be transported at 45°F (if cooled to 41°F at your facility within 4 hours of receipt), we recommend that all potentially hazardous foods be received at 41°F or less. Exceptions are raw shell eggs, pasteurized milk and pasteurized milk products in their original containers, and molluscan shellfish (see page 4 Potentially Hazardous Foods).
6. Shell eggs are clean and unbroken.
7. Frozen food has no visible signs of thawing or refreezing.
8. Raw or raw frozen molluscan shellfish containers must be properly labeled with the species, quantity, harvest site, date of harvest, and name and certification number of the harvester or original shipper or both. The shellfish certification tag or label shall be maintained upon the original container until emptied and then retained for a period of not less than 90 days from the date of receipt. Live molluscan shellfish may not be accepted unless received at an internal temperature of 7°C (45°F) or below. See Appendix N for additional requirements for raw Gulf oysters.

Appendix G

Grease Traps/Interceptors in Food Facilities

Grease Traps/Interceptors in Food Facilities

County of San Diego Department of Environmental Health Policy:

1. All new grease trap/interceptor installations must be located outside of the food facility.
2. A legal air gap separation is to be maintained for sinks or equipment required to drain into floor sinks prior to going into the inlet of a grease trap.
3. Structural hardships that preclude placement of the grease trap outside of food activity areas (food and utensil storage, preparation, and washing areas) shall be approved by the department and a letter must be submitted by the owner of the food establishment or his designated agent, documenting why it cannot be installed outside of the food activity area. In these cases the following may apply:
 - a) A separate area designated for grease traps shall be established within the food facility but outside of the food activity areas such as:
 - i. A room or area such as that used for janitorial or mechanical equipment. This room or area to be located so that maintenance personnel and equipment for the grease trap do not access the food activity areas.
 - ii. An area near the rear or delivery door allowing access for maintenance. Grease trap shall not be in the traffic area and placed at least six inches from walls.
 - b) Grease trap shall be placed so that the lid or extension top is flush with the finished floor.
 - c) In instances where there are special conditions, which will not allow the floors to be saw cut because of high tension concrete, then small or low profile grease traps will be allowed above floors. A legal air gap is to be maintained at the inlet, and the grease trap bottom is to be properly sealed to the floor. In these situations verification will have to be supplied by the plan check unit.
4. These requirements are not applicable to existing grease traps in existing food facilities unless undergoing major renovations.
5. The Department of Environmental Health (DEH), Food & Housing Division, Plan Check Unit will provide “technical assistance” to verify these conditions. For further information contact the plan check unit at (619) 338-2364

Appendix H

Catering/Food Delivery Vehicles

Catering/Food Delivery Vehicles

The California Health & Safety Code requires all food to be manufactured, produced, stored... transported... so as to be free from contamination, pure unadulterated, unspoiled and from approved sources. The purpose of this guideline is to establish standards for the operation of catering and food transportation vehicles, in order to ensure the wholesomeness of the food so that it is fit for human consumption.

- **CATERER.** A business that prepares food for a catering function for events such as, but not limited to, picnics, weddings, banquets, parties, and gatherings. This includes the preparation and serving of food offsite by a permitted food facility.
- **CATERING/DELIVERY VEHICLE.** A vehicle upon which food, beverages and related serving equipment are transported related to a catering function.
- **RETAIL FOOD DELIVERY VEHICLE.** A business where food is delivered from a permitted retail food facility by a person or business other than an employee of the permitted food facility.
- **CATERING FUNCTION.** Any event where a caterer provides food for a person or persons at other than an existing health regulated establishment. A catering function shall not include those functions that are conducted by persons engaged or employed in youth organizations, churches, church societies, private clubs or other nonprofit associations of a religious, philanthropic, civic improvement, youth development, social, political, or educational nature which purchase food, food products, or beverages, for service without charge to their members, or for service or sale at a reasonable charge to their members or to the general public at fund-raising events, for consumption on or off the premises at which the food, food products, or beverages are served or sold, if the service or sale of such food, food products or beverages does not constitute a primary purpose or function of the club or association, and if no employee or member is assigned full time to care for or operate equipment used in such an arrangement.

HEALTH PERMITS

Persons operating as caterers and catering equipment rental establishments are considered to be operating a health-regulated business and must obtain a public health permit as specified in Sec. 61.110 of the San Diego County Code.

Food Transportation

1. All potentially hazardous foods must be kept at or below 41° F, or above 140° F at all times. While state law says potentially hazardous foods transported longer than 30 minutes, may be refrigerated at 45°F during transport, we strongly recommend that potentially hazardous foods held cold, be transported at 41°F.
2. All unpackaged prepared foods must be placed in approved covered containers, before leaving a health regulated establishment, and kept in such containers until the food is served.
3. Chemicals must be maintained in separate cabinets on the vehicle.
4. Food utensils must be covered and protected from contamination.

5. Vehicles used to transport food must be enclosed and maintained in a clean and sanitary condition.

Catering Function Site Requirements

1. Handwashing facilities must be provided as follows at all sites where employees will be serving food:
 - a. Remote site: A minimum 5 gallon warm water container with spigot, gravity fed, soap, and paper towels in dispensers must be provided at the site; or
 - b. A facility, with hot and cold running water, with soap and paper towels in dispensers available within 200 feet of serving site will be acceptable.
2. Sanitation:
 - a. No "home" prepared food shall be permitted.
 - b. Food handlers must wear clean uniforms and hair covering.
 - c. Food handlers must have food handler certificates and an owner or employee who has successfully passed an approved and accredited food safety certification course.
 - d. Utensils and equipment must be properly stored after being washed and sanitized.
 - (1) At an approved commissary/headquarters.
 - (2) From an approved equipment rental business.
 - e. Equipment must be certified or classified for sanitation by an American National Standards Institute (ANSI) accredited certification program.
 - f. Adequate trash and waste receptacles must be provided.

For more information on catering/food transportation please call (619) 338-2379

Appendix I

Temporary Events

Temporary Events

A separate Temporary Food Facility Permit is required of any person or organization that is selling food at a public event. Therefore, all food vendors, including restaurants, are required to apply for a temporary event permit. Temporary events are limited to no more than 25 days in a 90-day period. There must be an event sponsor permit on file at least 30 days prior to each event.

Temporary events include parades, street fairs, festivals, and other approved community events. Food must be prepared and handled in a sanitary manner to protect the public's health. The fees vary according to the permit type. There is a late submittal fee if the application is not received 14 days prior to the event.

In addition to the "Temporary Food Facility Permit", Food Handler Training Certificates are required for at least one person per booth where there is open/unpackaged food.

To Apply for New Permits

1. Submit a completed "Application for Temporary Food Facility Permit". Forms can be found on our website at www.sdcdeh.org. Checks must be made payable to the 'County of San Diego'.
2. Return or mail completed forms and fees to Department of Environmental Health (DEH).

Upon approval of your application, your "Temporary Food Facility Permit" will be processed and issued by the Environmental Health Specialist on the day of the event or given to your Event Organizer/Sponsor. If you have questions regarding these instructions, please call the Special Events desk at (619) 338-2363.

Existing Permit Holders

If you already have a valid "Temporary Food Facility Permit" issued by this department, please do the following:

1. Make a photocopy of the Temporary Permit and give it to the event sponsor.
2. At the event, post your Temporary Food Facility Permit.

Non-Profit Charitable Organizations

1. Non-profit groups may operate 2 events at no charge, but applications must be turned in at least 2 weeks before the event.
2. A permit fee is not required for certified non-profit organizations, but a late fee will be required if submitted less than 2 weeks before the event.
3. Submit proof of non-profit status: IRS 501 (c) (3)

Mobile Food Vendors

1. Permitted mobile food vendors may participate in Temporary Events without an additional permit.
2. Make a photocopy of the current permit and return it to the event sponsor.

Appendix J

The following guidelines provide information for food facilities to follow in the event of a major disaster or emergency.

Procedures for Food Facilities the Event Of a Major Disaster or Emergency.	J1-2
Water Outage Safety Guidelines for Food Facilities	J3



COUNTY OF SAN DIEGO

DEPARTMENT OF ENVIRONMENTAL HEALTH



PROCEDURES FOR FOOD FACILITIES IN THE EVENT OF A MAJOR DISASTER OR EMERGENCY



During a major disaster water, sewer, and natural gas lines can rupture and break. Also, electrical and power supply lines are often broken and services interrupted. Given these potential problems, the following guidelines should be followed:

1. **WATER SERVICE PROBLEMS:** If water service is interrupted or contaminated, water from these lines cannot be used for drinking or cooking. This includes water lines to buildings that supply drinking fountains, coffee machines, soft drink/soda machines, and ice machines. If they do, there is a great risk of illness or death due to the contamination of the water source.

SOLUTION: Use bottled water. If there is no water available in the food establishment, the business needs to immediately close and must contact our Department for approval prior to re-opening.

2. **ELECTRICAL PROBLEMS:** If the electrical supply is interrupted or completely out, food stored in refrigerators or freezers may spoil, depending on the duration of the power outage. If the power is out, DO NOT OPEN the units if possible. An unopened refrigerator should be able to maintain a temperature of 41°F or below for up to 4 hours. A refrigerator whose door has been opened may maintain this temperature for less than 2 hours. Readily perishable foods can generally be kept at room temperature for up to an hour without spoilage or potential health problems. (We are not approving readily perishable foods to be stored at room temperature. Under the California Health and Safety code, they must be maintained at 41°F or below, or 140°F or above at all times. This applies only to disaster situations.) Frozen foods once thawed cannot be refrozen.

SOLUTION: Try to keep readily perishable foods at 41°F or below. Use clean uncontaminated ice to help keep these foods at the proper temperature. Any spoiled foods should be put into sealed plastic garbage bags and disposed of in the dumpster. Make sure the dumpster lids are closed to prevent fly breeding and access by rodents.

3. **SEWAGE PROBLEMS:** If the sewer line has been ruptured or broken, any water or sewage from the food establishment may either start backing up inside the facility or start overflowing out the facility, or both.

SOLUTION: Immediately discontinue the use of all toilet facilities, and any discharges of wastewater. The food facility must immediately close. Try to contain sewage discharges outside the building to prevent risk to the public, and use any chlorine or bleach to help disinfect the area. Any food, including cans or bottles, contaminated by the sewage must be properly disposed of in the dumpsters and CANNOT be washed and reused. All floors and contaminated equipment must be properly cleaned and disinfected.

4. **GAS LINE PROBLEMS:** If gas lines ruptured and service is interrupted, some equipment in the food facility will not be functional including stoves, steam tables, and the hot water heater.

SOLUTION: Food facilities will have a problem operating without natural gas service. Any multi-use utensils, such as plates and silverware could not be properly washed or sanitized. Single service utensils will have to be used, such as paper or plastic plates, cups, knives, forks, and spoons. Employees will also not be able to properly wash their hands. Unless the facility is a totally pre-packaged food establishment, our Department recommends that the facility close until service is restored.

5. **FIRES:** Fires are sometimes caused during an earthquake or other disaster.

SOLUTION: If your food facility is involved in a fire, it must be closed immediately and inspected by our Department prior to reopening.

ENVIRONMENTAL HEALTH OFFICES

San Marcos Office
338 Via Vera Cruz, Rm. 201
San Marcos, CA 92069
(760) 471-0730
M–F 8 am – 5 pm

San Diego Office
1255 Imperial Ave., 3rd Fl.
San Diego, CA 92101
(619) 338-2222
M–F 8 am – 4 pm

El Cajon Office
200 E. Main, 6th Fl.
El Cajon, CA 92020
(619) 441-4030
M–F 8 am – 4 pm

County of San Diego, Department of Environmental Health
P.O. Box 129261, San Diego, CA 92112-9261, (619) 338-2222

www.sdcdeh.org



COUNTY OF SAN DIEGO DEPARTMENT OF ENVIRONMENTAL HEALTH

WATER OUTAGE Safety Guidelines For Food Facilities

Food facilities experiencing a water outage MUST notify the Department of Environmental Health, Food & Housing Division:

- Call (619) 338-2379 or leave message at (619) 338-2198
- Email fhduyeh@sdcounty.ca.gov

*Please state business name, address, phone number with area code, and date & time of outage.

*The best precaution to take during a water outage is to cease food & beverage operations immediately.

Here are some precautions you are advised to take:

- ✓ Establishments may remain open if they can provide
 - *Drinkable, (potable) emergency water*
 - *Warm water* to wash hands and cooking utensils
 - *Single service sets* (utensils, dishes, glasses) must be used to serve the public
 - *Commercially bottled water* must be provided for food preparation
 - *Temporary hand-washing equipment* - a container of clean, warm water with a spigot that allows hands-free washing, soap and towels in every food preparation area.
- ✓ No preparation of *potentially hazardous foods* may be done in the facility. Prepared foods from another *approved supplier* may be allowed.
- ✓ Bars are approved to serve *bottled beverages only*, unless they meet the above requirements.
- ✓ Establishments selling only *100% prepackaged food* may remain open.
- ✓ Establishments selling unpackaged foods that cannot provide water must remain closed.
- ✓ Operable toilet facilities with hand washing facilities must be available within a reasonable walking distance from the food facility.

Appendix K

Guidelines for Food Safety & Security



County of San Diego

Department of Environmental Health
PO Box 129261, San Diego, CA 92112-9261
(619) 338-2222 or (800) 253-9933
fh dutyeh@sdcounty.ca.gov

GUIDELINES FOR FOOD SAFETY & SECURITY

BACKGROUND:

It is the responsibility of each food facility to provide safe and wholesome food to their customers. Food and water systems cannot be protected against every possible hazard, however this guideline checklist was developed to assist the retail food facility operator in reducing potential hazards.

SECURITY:

- Limit access to food preparation and storage areas.
- Do not allow non-essential personnel in food processing and storage areas.
- Lock doors and windows allowing only authorized personnel in these areas. Fire exits must not be blocked.
- Monitor visitors and delivery personnel. Consider a visitor log.
- Report unusual activity to a manager or security



APPROVED SOURCE:

- Confirm that suppliers have a food safety and security plan in place.
- Check-in the deliveries, do not allow an unattended delivery.
- Keep a list of where food products are purchased and maintain copies of invoices/ bill of lading for tracking all purchases.
- Create a written plan with the procedures for the food facility's receipt of foods.
- Use approved food sources only. All produce should be washed before using.
- Be aware of delivery conditions and product quality. Inspect for tampering, discoloration, pinholes or unusual packages.

STORAGE:

- Maintain security and integrity of storage areas. Focus on potential contamination points.
- Chemical and cleaning items should be stored in a designated area away from food and utensils.
- All food items and condiments are to be adequately protected from contamination in covered, approved containers.

GUIDELINES FOR FOOD SAFETY & SECURITY (CONTINUED)

FOOD DISPLAY / BUFFET:

- Self serve or buffet areas may be at risk. Develop a monitoring plan to observe the area and not just during replenishing.
- Do not refill partially empty containers. Place a clean or new container of fresh product in the serving area. This breaks the cycle of potential contamination.
- Sneeze guards and/or food covers are required to provide protection from droplet contamination.
- Remove all food from service that has been tampered with.



WATER / ICE:

- Provide/verify backflow prevention devices are on beverage dispensers.
- Secure the ice machine(s) inside the facility to prevent contamination.
- Water and ice must come from an approved source. It should be delivered so as to be protected from contamination. Do not place bags of ice on the floor.

EMPLOYEES:

- All employees should receive adequate food handler training, with records maintained by management.
- Set a policy for employee screening or background checks.
- Provide adequate training for new employees with appropriate supervision.
- Employees should wear clean uniforms.
- Provide secure lockers for employee belongings away from the food preparation and storage area.



GOVERNMENT LIAISON:

- Report suspect foodborne illness (e.g. vomiting, diarrhea and/or fever) to the Department of Environmental Health at (619) 338-2356.
- After hours, holidays and weekends contact the Environmental Health Specialist through the County Communications at (858) 565-5255.
- For confirmed tampering contact 911 immediately. Additionally notify the Department of Environmental Health at (619) 338-2379/2222.

Additional food safety information and resources on the Internet:

www.cdc.gov

www.fda.gov

www.usda.gov

www.sdcdeh.org

Appendix L

Hazard Analysis Critical Control Point

(HACCP)

Hazard Analysis Critical Control Point (HACCP)

Hazard Analysis Critical Control Point (HACCP) is a common sense technique to control food safety hazards. It is a preventive system of hazard control rather than a reactive one. Food establishments can use it to ensure safer food products for consumers. It is not a zero risk system, but is designed to minimize the risk of food safety hazards. HACCP is not a solitary program but is one part of a larger system of control procedures that must be in place in order for HACCP to function effectively.

A HACCP system helps a food facility operator do the following:

- Identify the foods and procedures that are most likely to cause foodborne illness.
- Develop procedures that will reduce the risk of a foodborne illness outbreak.
- Monitor procedures to keep food safe.
- Verify that the food you serve is consistently safe.

A HACCP plan is a written document that describes the procedures a particular facility will follow. Each HACCP plan is specific to the facility, its menu, its equipment, its processes, and its operations.

A HACCP plan is based on the following principles:

Principle 1: Conduct a hazard analysis.

Principle 2: Determine the critical control points (CCP).

Principle 3: Establish critical limits.

Principle 4: Establish monitoring procedures.

Principle 5: Establish corrective actions.

Principle 6: Establish verification procedures.

Principle 7: Establish record-keeping and documentation procedures.

Owners and operators of food facilities have the primary responsibility for food safety. The development and implementation of HACCP programs is a reliable and responsible step to help ensure the safety of food offered for consumption. For more information on how to develop and implement a HACCP program in your facility visit the FDA, Center for Food Safety and Applied Nutrition website at www.cfsan.fda.gov. A sample retail HACCP guideline can be found in the HACCP program link under "Other HACCP Activities".

Appendix M

“To Go” or Leftovers Label

The Department of Environmental Health, Food & Housing Division, recommends that food facility operators place a “To Go” label on customer’s leftover food packages. This is a good way to educate customers on how to properly handle leftover food to ensure it remains safe for consumption. The San Diego County Food and Beverage Association provided the label example in this Appendix.

“To Go” or “Left-Over” Containers

To-Go Label (sample)

Restaurant Name: _____ Phone #: _____

Perishable foods should be kept refrigerated under 41°F at all times.
When re-heating – heat to a minimum of 165°F before consuming.
Leftover foods should be consumed within 24 hours.

*Don't take chances with food safety!
We don't.*

Leftovers Label (sample)

After the meal, leftovers should be refrigerated as soon as possible. Meats should be cut in slices of three inches or less and all foods should be stored in small, shallow containers to hasten cooling. Be sure to remove all the stuffing from roast turkey or chicken and store it separately. Giblets should also be stored separately. Leftovers should be used within three days. Leftovers should be reheated to 165° F (74° C). Bring sauces, soups, and gravies to a boil.

Appendix N

Raw Gulf Oyster Requirements

The California Department of Health Services (DHS) amended state regulation* in April 2003 to prevent *Vibrio vulnificus* (*V. vulnificus*) illnesses and deaths associated with the consumption of raw Gulf oysters. **The most significant revision restricts the sale of raw oysters harvested from the Gulf of Mexico during April 1 through October 31 each year, unless the oysters are treated with a scientifically validated process to reduce *V. vulnificus*, a disease-causing organism, to non-detectable levels.**

During April 1 to October 31, no warning signs for Raw Gulf Oysters need to be posted as only **treated** Gulf Oysters are allowed in retail food facilities. The amended code section still requires that Warning signs for Raw Gulf Oysters be posted conspicuously during the months of **November to March**, when Gulf oysters may be sold, served or given away in retail facilities without prior treatment.

The Raw Gulf Oyster Warning signs, both in English and Spanish, need to be posted conspicuously and readable before a consumer places an order. The sample signs in this Appendix conform with the required wording, letter and sign sizes specified in state regulation, and should be used as models by the food facility operators.

*California Code of Regulations, Title 17, Section 13675

WARNING

THIS FACILITY OFFERS RAW OYSTERS FROM THE GULF OF MEXICO.

EATING THESE OYSTERS MAY CAUSE SEVERE ILLNESS AND EVEN DEATH IN PERSONS WHO HAVE LIVER DISEASE (FOR EXAMPLE, ALCOHOLIC CIRRHOSIS), CANCER OR OTHER CHRONIC ILLNESSES THAT WEAKEN THE IMMUNE SYSTEM. If you eat raw oysters and become ill, you should seek immediate medical attention. If you are unsure if you are at risk, you should consult your physician.

AVISO IMPORTANTE

ESTA FACILIDAD OFRECE OSTRAS CRUDAS DEL GOLFO DE MEXICO.

COMER ESTAS OSTRAS CRUDAS PUEDE CAUSAR UNA ENFERMEDAD GRAVE Y HASTA LA MUERTE EN LAS PERSONAS QUE PADECEN DE ENFERMEDADES DEL HIGADO (POR EJEMPLO, CIRROSIS ALCOHOLICA), CANCER U OTRAS ENFERMEDADES CRONICAS QUE DEBILITAN EL SISTEMA INMUNOLOGICO. Si usted come ostras crudas y se enferma, debe buscar atención médica inmediatamente. Si usted cree estar en peligro, debe consultar a un médico.

REQUIRED MENU WARNING SIGNS

WARNING

THIS FACILITY OFFERS RAW OYSTERS FROM THE GULF OF MEXICO. EATING THESE OYSTERS MAY CAUSE SEVERE ILLNESS AND EVEN DEATH IN PERSONS WHO HAVE LIVER DISEASE (FOR EXAMPLE, ALCOHOLIC CIRRHOSIS), CANCER OR OTHER CHRONIC ILLNESSES THAT WEAKEN THE IMMUNE SYSTEM.

Note: Size of sign was determined by the size of letter print.

Code specifications require:

1. Print no less than 10 point type face
2. Warning enclosed by a box rule with no less than 1/8" of space around

Menu warning sign in Spanish (same specifications for print size):

AVISO IMPORTANTE

ESTA FACILIDAD OFRECE OSTRAS CRUDAS DEL GOLFO DE MEXICO. COMER ESTAS OSTRAS CRUDAS PUEDE CAUSAR UNA ENFERMEDAD GRAVE Y HASTA LA MUERTE EN LAS PERSONAS QUE PADECEN DE ENFERMEDADES DEL HIGADO (FOR EJEMPLO, CIRROSIS ALCOHOLICA), CANCER U OTRAS ENFERMEDAD ESCRONICAS QUE DEBILITAN EL SISTEMA INMUNOLOGICO.

REQUIRED MENU WARNING SIGNS

Code specifications:

1. Card dimensions - shape and size (square - 4" sides; rectangular - 5'3")
2. Print size no smaller than 12 type face for header and first two statements.
Print size no smaller than 10 type face for remaining sentences.

3" X 5" TENT CARD

WARNING

THIS FACILITY OFFERS RAW OYSTERS FROM THE GULF OF MEXICO.

EATING THESE OYSTERS MAY CAUSE SEVERE ILLNESS AND EVEN DEATH IN PERSONS WHO HAVE LIVER DISEASE (FOR EXAMPLE, ALCOHOLIC CIRRHOSIS), CANCER OR OTHER CHRONIC ILLNESSES THAT WEAKEN THE IMMUNE SYSTEM.

If you eat raw oysters and become ill, you should seek immediate medical attention. If you are unsure if you are at risk, you should consult your physician.

County of San Diego, Department of Environmental Health

4" x 4" TENT CARD

AVISO IMPORTANTE

ESTA FACILIDAD OFRECE OSTRAS CRUDAS DEL GOLFO DE MEXICO.

COMER ESTAS OSTRAS CRUDAS PUEDE CAUSAR UNA ENFERMEDAD GRAVE Y HASTA LA MUERTE EN LAS PERSONAS QUE PADECEN DE ENFERMEDADES DEL HIGADO (POR EJEMPLO, CIRROSIS ALCOHOLICA), CANCER U OTRAS ENFERMEDADES CRONICAS QUE DEBILITAN EL SISTEMA INMUNOLOGICO.

Si usted come ostras crudas y se enferma, debe buscar atención médica inmediatamente. Si usted cree estar en peligro, debe consultar a un médico.

County of San Diego, Department of Environmental Health

Appendix O

Recall Procedures

Guidelines in Responding to a Food Recall & Removal of Food Products

The food industry and their regulating agencies have a legal responsibility to ensure that food products are safe and will not cause illness to the consumer. Corrective actions needed to remove a product from distribution are usually conducted in conjunction with a variety of governmental agencies.

Recalls are “voluntary” actions taken by a firm to remove a product from the market which may be conducted on a firm’s own initiative, by FDA or USDA request, or order under statutory authority. There are three levels or types of recall depending on the severity of consequences or health effects after consumption of the food or drink:

1. Class I recall is a situation where there is a reasonable probability that the use of or exposure to a recalled product will cause serious adverse health consequences or death.
2. Class II recall is a situation where use of or exposure to a recalled product may cause temporary or medically reversible adverse health consequences, or where the probability of serious adverse health consequences is remote.
3. Class III recall is a situation where use of or exposure to a recalled product is likely to cause adverse health consequences.

Responding to a Product Recall

1. Know your food product suppliers – keep records of their information, i.e. facility location, contact persons and phone numbers.
2. Keep records of product information, deliveries and product inventory.
3. Always read communications received from your supplier. Recall instructions involving the removal or return of a food product may be verified with DEH-FHD at (619) 338-2379.
4. Separate right away the recalled food products to be returned to the supplier from the rest of your product inventory.
5. Keep a record of the products returned to the supplier. Record should include information on the products, such as product name, manufacturer, code numbers and/or date of manufacturing.

NOTES

(This page intentionally left blank for notes)