Go For Green
Placarding Program for Food Facilities

Presented by:
The County of Marin
Environmental Health Services
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Marin County welcomes 14.5 million visitors each year with many visiting one or more of the 1500 food establishments in Marin County. The food industry is a lucrative one with people spending $15.27 billion a year just on food and entertainment.
Topics

- Introduction

- Color-Coded Placard Program
  - How it works
  - What is a Major Violation?

- CDC Risk Factors
  - Major Violations
  - Examples

- Major/Minor Violations

- Discussion/Conclusions
Marin County Statistics

- 14.5 Million Visitors
- $15.27 Billion/Year spent on Food and Entertainment
- Over 1500 food establishments in Marin County
Annual Food Borne Illness Statistics

(according to the Centers for Disease Control and Prevention, 2013)

- Over 47 million FBI outbreaks
- Over 127,000 people are hospitalized
- Over 40% associated with commercial food establishments
- Approximately 3,000 deaths
Goal: Reduce Food-borne Illness

How?

- Inform the public with an instant message
- Increase food safety compliance
- Provide safe food to the public
- Decrease incidents of food-borne illness
Advantages of Color Coded Placards:

- Instant message
- Easy to understand
- Highly visible
- Does not rely on a score
- Focused on health issues
Who Gets a Placard?

Included in the program:
• Restaurants
• Grocery Stores/Markets
• Bars
• Bakeries
• Coffee Houses
• Schools

Not included:
• Mobile trucks
• Special Events
Placard Posting

• Posted within 5 feet of the entrance OR in a place approved by the inspector.
• Shall remain posted until the next inspection.
• Cannot be removed, altered or hidden.
Why Are We Here?

To learn how to:
Get and Keep a **Green** Placard

And Avoid a **Yellow** or **Red** Placard
The **GREEN** Placard

**GREEN** Pass

- No more than one major violation corrected or mitigated at time of inspection
- Shall remain posted until the next inspection
The **YELLOW** Placard

**Yellow** Conditional Pass

- 2 or more violations, corrected or mitigated at the time of inspection.
- Placard will state the type of major violations observed.
- Re-inspection conducted 24-72 hours to insure compliance.

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**County of Marin Environmental Health Services**

**CONDITIONAL PASS**

Facility Name

Facility Address

This facility was inspected by Marin County Environmental Health Services in accordance with the California Health and Safety Code and has conditionally passed inspection. At the time of inspection, this facility was required to correct violations. A reinspection will be conducted between 24 to 72 hours from the time of this inspection to verify continued compliance.

Violation(s) noted in the following categories:

- Food Temperatures
- Facility and Equipment Sanitation
- Insect/rodent control
- Employee hygiene/handwashing
- Protecting food from contamination
- Unapproved food source

Date

Environmental Health Specialist

Results of previous inspection conducted on:

- PASS
- CONDITIONAL PASS
- CLOSURE

For further information contact Marin County Environmental Health Services at (415) 473-6907

A copy of the most recent inspection report is available for review at http://www.marinfoodinspection.org

All County publications are available in alternative formats (Braille, Large Print, or CD), upon request. Requests for accommodations may be made by calling (415) 473-4381 (Voice) 473-3232 (TDD/TTY) or by e-mail at disabilityaccess@marincounty.org. Copies of documents are available in alternative formats, upon request.

COUNTY OF MARIN

This placard is the property of Marin County Environmental Health Services and shall not be removed, copied, or altered in any way.
The **RED** Placard

- Placard issued when an imminent health hazard is noted.
- Placard will indicate the type of violation resulting in closure.
- Placard shall remain visibly posted until the facility is reopened by Environmental Health Services Division.
**Red** Closure Situations

Examples:

- Sewage Backup
- Rodent or Insect Infestation
- No Potable Water
- No Hot Water
- No Electricity
- Gross Unsanitary Conditions, Filth
- No operable Toilets
What is a “MAJOR” Violation?

An action or situation that may directly cause or contribute to a foodborne illness is a MAJOR violation.

Example: A food employee not washing hands prior to beginning work, or after using the restroom.

A breach of approved practices is a MINOR violation. These violations may lead to MAJOR violations if they remain uncorrected.

Example: A food employee preparing, serving or handling food not wearing hair restraint.
Centers for Disease Control

Five Risk Factors

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

1. Poor Personal Hygiene
2. Improper Holding Temperature
3. Inadequate Cooking
4. Contaminated Food, Contaminated Equipment
5. Food from Unsafe Sources

Major Violations in each of these categories will be reviewed.
CDC Risk Factors

1. Poor Personal Hygiene
2. Improper Holding Temperature
3. Inadequate Cooking
4. Protect Food From Contamination
5. Contaminated Equipment
6. Food from Unsafe Sources
Personal Hygiene

- Bacteria and viruses are on our bodies and in the environment. They can be spread by food handlers.
- Hand washing is the best method of preventing the spread of bacteria and viruses.
Personal Hygiene

Make it easy for staff to wash hands!
Major Hygiene Violations

• Employee not washing hands after:
  - using the toilet
  - coughing or sneezing
  - eating
  - smoking
  - taking out the garbage
  - mopping floor
  - hands are contaminated

• Worker handles raw hamburger patty, then handles bun and vegetables without washing hands between.

• Food worker observed to have dirty hands and nails.
Major Hygiene Violations

Food handlers working:

• while experiencing vomiting or diarrhea
• with open cuts, sores, or rashes without proper bandages and gloves
• while experiencing discharge from eyes/nose/mouth
CDC Risk Factors

1. Poor Personal Hygiene
2. *Improper Holding Temperature*
3. Inadequate Cooking
4. Protect Food From Contamination,
5. Contaminated Equipment
6. Food from Unsafe Sources
Potentially Hazardous Foods

Potentially hazardous food: Foods that can support growth of bacteria that can cause foodborne illness.

Bacteria: need moisture, food (protein or starch), oxygen, good pH, and time to reproduce.
Potentially Hazardous Foods

Keep potentially hazardous food safe by:

• Keeping food *too cold* for the bacteria to grow \( \leq 41^\circ F \)

• Keeping food *too hot* for the bacteria to grow \( \geq 135^\circ F \)

• Do not leave a PHF at room temperature unless actively preparing the food

• All PHF shall be *rapidly cooled*

• Potentially hazardous frozen foods must be thawed properly
Potentially Hazardous Foods

The Danger Zone

Holding PHF at 50°F - 130°F

Examples of Violations:

• Chili being held on a steam table at 120°F
• Potato salad held in deli cold case at 55°F
-Cold Holding Temperature-

No violation 😊

Major violation 😞

Chicken at 62°F on cold prep line
-Hot Holding Temperature-

No violation 😊

Major violation 😞
Rice on buffet line, 92°F
Non-Potentially Hazardous Foods

- Really salty or sweet (water activity level < .85Aw)
- Really dry (dry beans, rice, beef jerky)
- Really Acidic < 4.6 pH
Is this a Potentially Hazardous Food?
Is this a Potentially Hazardous Food?
Cool Foods Rapidly

Hot foods must be cooled **RAPIDLY** to prevent the growth of bacteria and production of toxins:

- Cool hot foods (135°F) to 70°F within 2 hours
- Then, cool food from 70°F to 41°F or below within 4 hours
Cool Foods Rapidly

Rapid cooling can be done using the following techniques:

- Shallow pans
- Ice baths
- Chill sticks
- Adapt the recipe
Cool Foods Rapidly

No violation 😊

Major violation 😞
Noodles in walk-in at 54°F
Cool Foods Rapidly

No violation 😊

Major violation 😞
Cooked noodles in dry storage, 75°F
Thawing Food Properly

Thaw PHFs:

1. In a refrigerator at 41°F or less
2. Submerged under cold running water which is 70°F or less
3. As part of the cooking process
4. In a microwave oven immediately before cooking
Thaw Foods Properly

Chicken thawing in a sink. The temperature is 51°F or above.

A Major Violation! 😞
CDC Risk Factors

1. Poor Personal Hygiene
2. Improper Holding Temperature
3. **Inadequate Cooking**
4. Protect Food From Contamination,
5. Contaminated Equipment
6. Food from Unsafe Sources
Proper Cooking Temperatures

Many potentially hazardous foods already have bacteria.

It is important to cook these foods thoroughly to kill the bacteria.

Some *bacteria* produce toxins that cannot be removed by the cooking process. Therefore, it is important to *hold* and *cool/heat/thaw* food at proper temperatures to reduce toxin formation.

*i.e.: Staphlococcus aureus*
Proper Cooking Temperatures*

- Cooked Vegetables – 135°F
- Eggs and food containing eggs – 145°F
- Pork – 145°F
- Ground beef or any food containing ground beef – 155°F
- Poultry – 165°F
  - ground poultry
  - stuffed fish
  - stuffed meat
  - stuffed poultry
  - any food stuffed with fish, meat or poultry – 165°F

* California Retail Food Code
Exceptions to Proper Cooking Temperatures

The consumer specifically orders that the food not be thoroughly cooked.

“I’ll have that burger done rare.”

The food facility notifies the consumer, orally or in writing, at the time of ordering, that the food is raw or less than thoroughly cooked.

Menu states: “Our house dressing contains raw eggs.”
Improper Cooking Temperatures

Anytime a PHF is not cooked to the required temperature.

Final cooking temperature of a hamburger patty was measured at 151°F

A Major Violation 😞
Proper Cooking Temperatures

165°F  No violation 😊

157°F  Major violation 😞
Proper Cooking Temperatures

All hot prepared **leftover** food must be reheated to **165°F or above.**

*This temperature* will kill all vegetative organisms and deactivate most toxins.
Getting Proper Cooking Temperatures

Reheat food *quickly* on the stove before placing it on the steam table. Do not reheat food in a steam table.

No violation 😊
Use stove to reheat to at least 165°F

Major violation 😞
If food is at or between 50°F and 130°F
It takes too long to reheat to 165°F on the steam table.
Testing Cooking Temperatures

How do you know if food is being cooked and reheated properly?

- Use a probe thermometer - Range: 0 – 220°F
- Make sure it is calibrated/accurate.
CDC Risk Factors

1. Poor Personal Hygiene
2. Improper Holding Temperature
3. Inadequate Cooking
4. *Protect Food From Contamination*
5. Contaminated Equipment
6. Food from Unsafe Sources
Contamination

Actions that can contribute to food contamination:

1. Cross contamination, adulteration and spoilage
2. Improper dishwashing and sanitizer use
3. Improper use of wiping cloths
4. Contaminated water supply and improper wastewater disposal
5. Improper cleaning and maintenance of equipment and facility
6. Vermin
Cross Contamination

Same cutting board used for raw meat, then used to cut vegetables without washing and sanitizing in between.
Cross Contamination

Raw chicken juice dripping onto raw produce

A Major Violation 😞
Cross contamination can occur by:

- Using unclean or contaminated equipment or utensils
- Using containers for food storage that were used to store toxic materials

*Example:* Laundry detergent bucket used for food storage
Is this Cross Contamination?

No violation 😊

Major violation 😞
If dirty knives are used in food preparation without proper cleaning
Adulteration/Spoilage

- Moldy or spoiled food
- Adulterated food
- Swollen or leaking cans of food
- Grain beetles, moths observed in food

Major violations 😞
Adulteration/Spoilage

Soft dents on side of a can are okay

Throw away cans that have a sharp dent or a dent that affects the seal
Cleaning & Sanitizing

Prevent contamination by cleaning and sanitizing food surfaces and equipment, **properly and frequently**, especially after using on raw meats, poultry, seafood, or other PHFs.
Dishwashing/Sanitizing

What is sanitizer?
A chemical or process used to kill bacteria

What is a sanitizing solution?
A combination of sanitizer and water
- Bleach/Chlorine >100 ppm
- Quaternary Ammonia >200 ppm
- Iodine >25 ppm

Heat can be used to sanitize
>171°F for 30 seconds
Manual Ware-Washing

Wash

Rinse

Sanitize
Dishwashing/Sanitizer

-Major Violations-

- Employee skips the sanitizer while washing dishes
- Dish machine is being used with an empty/non-working sanitizer container
- High temperature dishwasher not reaching at least 160°F at the dish surface

If proper sanitizer step cannot be provided, immediate closure may result.
Testing Sanitizers

• Use a test strip to check sanitizer level several times a day.

• Always keep a bottle of bleach available for manual sanitization.
Prevent cross contamination from wiping cloths:

- Cloths used to clean food prep areas shall be stored in a sanitizing solution.

- Wiping cloths that are used for wiping up raw animal products must have their own bucket of sanitizer, separate from other cloths.
Contaminated Wiping Cloths

Wiping cloths soiled with raw animal products and no sanitizer residual – Major Violation! 😞
CDC Risk Factors

1. Poor Personal Hygiene
2. Improper Holding Temperature
3. Inadequate Cooking
4. Protect Food From Contamination
5. Contaminated Equipment
6. Food from Unsafe Sources
Prevent Equipment Contamination

• Provide an adequate supply of drinkable water for cleaning and washing.
• Hot water temperature shall be a minimum of 120°F.
• Maintain all plumbing and fixtures to prevent contamination.
Prevent Equipment Contamination

No **hot** water in entire facility may result in **immediate closure**!

No violation 😊

Hot water measured less than 110°F - Possible closure

**Major violation 😞**
Contamination by Wastewater

These may result in immediate closure!

- Floor drain in food prep area has overflowed
- Overflowing grease trap/interceptor
- No operable toilet facilities

Major violations 😞
Cleaning & Maintenance

All food facilities, equipment, and utensils, shall be kept clean, fully operative, and in good repair.

No violation 😊

Major violation 😞
Deep cuts prevent adequate cleaning
Cleaning & Maintenance

Heavy dirt/food debris accumulated on food contact surfaces throughout facility.

Major violation 😞
Contamination by Vermin

- Food facilities shall be kept clean, and free of litter, rubbish, and vermin.
- No live animal, bird or fowl shall be kept or allowed in any food facility.
- **Exception: guide dog or service animals**
Contamination by Vermin

Live infestation by rodents, cockroaches or insects will *result in immediate closure!* 😞
Prevent Vermin Infestations

Remove cardboard from facility to prevent cockroaches from living in it.
Vermin Contamination

Use **approved** pest control at the first signs of vermin presence to prevent an infestation.

Not an approved method
CDC Risk Factors

1. Poor Personal Hygiene
2. Improper Holding Temperature
3. Inadequate Cooking
4. Protect Food From Contamination,
5. Contaminated Equipment
6. Food from Unsafe Sources
Approved Source

- All food must come from an approved source.
- Food shall be inspected upon receipt or prior to use, storage, or resale.
- Accept frozen food only if there is no evidence of thawing.
Violations of Approved Source

- Case of frozen meat has blood dripping out the bottom of the box & was accepted by facility.
- Broccoli purchased from an unknown vendor who knocks on the back door.
- Owner killed pigeons and is serving them at his restaurant.
Violations of Approved Source

No food prepared or stored in a private home can be sold or served in a food facility.

- Home made pumpkin pie cannot be served at a restaurant or food made at home, cannot be sold at a market “on consignment.”
Approved Source

No violation 😊

Major violation 😞

Homemade soft cheese
Approved Source

No violation 😊

Major violation 😞

Never serve wild mushrooms
Violations of Approved Source

Unpackaged food that has been served may NOT be served again or used in the preparation of other food. *Example*: Leftover bread from tables cannot be made into croutons.
Other Major Violations

- Communicable disease procedures for employees are not followed
- Shellfish tags are not kept for 90 days in an organized manner
- Untreated Gulf Coast Oysters do not have the required warning sign
Communicable Disease Procedures for Employees

Employees must report to the Person in Charge if you have:

• Diarrhea
• Vomiting
• Fever
• Chills
• Abdominal Cramps
• Open wounds/lesions
• Nose/mouth discharge, including allergies
Communicable Disease Procedures for Employees

The PERSON IN CHARGE must not allow an employee with these symptoms to work directly with food, food equipment, utensils, or linens.

The person in charge must not allow an employee to work in the food facility at all if he/she has been diagnosed with a reportable infectious disease.
Reportable Diseases

The PIC must inform the health inspector, if an employee is diagnosed with a reportable disease or is aware of two or more concurrent employee illness.

Reportable diseases as diagnosed by a physician:

- Salmonella typhi
- Salmonella spp.
- Hepatitis A virus
- Shigella spp.
- E. coli
- Norovirus
- Entamoeba histolytica
Shell Fish Tags

Tags must be maintained in chronological order for 90 days from date of last sale.

Tag stays with the original package until empty.

Do not mix shellfish from different harvest dates/locations.

Missing tags = Major Violation
Shell Fish

Includes:

- Oysters
- Mussels
- Clams
- Whole Scallops
Gulf Coast Oysters

- Untreated raw Gulf Oysters harvested between April 1 and October 31 cannot be sold.

- Warning signs must be posted for untreated raw Gulf oysters sold between November 1 and March 31.

- Missing signs or improper sale = Major Violation

- Treated oysters do not need this sign
A Hazard Analysis Critical Control Point Plan (HACCP) is a risk control plan that identifies hazards in the production process and the controls, training, and/or record keeping that can be done to reduce the hazards.

Depending on the process, a HACCP plan is reviewed by California Department of Public Health or Environmental Health Services.

For more information, contact your district inspector.
HACCP Plans and Specialized Processes

Reduced Oxygen Packaging: Sous Vide, Cook-Chill such as raw meats in cryovac plastic.

Acidification of Foods: to render food non-potentially hazardous such as sushi rice kept at room temperature.

Curing or Smoking food to preserve: such as house-smoked salmon and house-cured sausage.

Other: custom butchering wild game, canning, bottling low acid foods, fermentation.

The lack of a HACCP plan or not following a HACCP plan is considered a major violation.
Review

- Major violations are those that can cause or contribute to foodborne illness.
- 2 or more major violations on an inspection will result in a yellow placard.
- Major violations must be corrected or mitigated immediately.
- All facilities that are issued a yellow placard will receive a re-inspection within 24-72 hours.
- Certain violations may result in immediate closure, even if it is a single violation.
- Placards must be posted after inspection.
Be the Inspector…

Are the following situations, MAJOR Violations or *Minor* Violations?
Food thawing at room temperature (75°F)

A violation? MAJOR or Minor?
Is it a Major Violation?

Depends on what happens next.....
Is it a Major Violation?

**MAJOR** Violation = Walk in Refrigerator at 60°F, or

**Minor** Violation = Broken Thermometer
No hot water available at any of the hand washing stations...

A violation? **MAJOR** or **Minor**?
Fried shrimp left at room temperature, at 75°F

A violation? MAJOR or Minor?
Raw food in contact with unsanitary cardboard, and on the floor, at 75°F

A violation? **MAJOR or Minor?**
Food in hot holding case is 108°F. Hot holding case not maintaining potentially hazardous food above 135°F.

A violation? MAJOR or Minor?
Is it a Major Violation?

**MAJOR** violation = Cooked shrimp at 75°F

*Minor* Violation = No sneeze guard
Rodent droppings, indicating active infestation

Violation? MAJOR? Minor?
Is it a Major Violation?

Over-crowded freezer potentially leading to cross contamination?
Is it a Major Violation?

Roach infestation?

Prep surface contamination?
Is it a Major Violation?

Gross unsanitary conditions
Conclusion

- Wash hands. Do not let sick people work.
- Keep food at the correct temperature.
- Cook food thoroughly.
- Protect food from contamination.
- Keep equipment clean and sanitized.
- Provide food only from safe sources; never re-serve unpackaged food.
Frequent & thorough hand washing is key to good hygiene.
Questions?

Go For Green

Placarding Program for Food Facilities