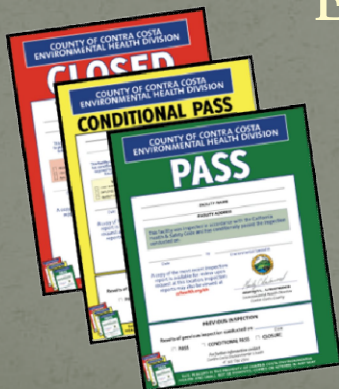


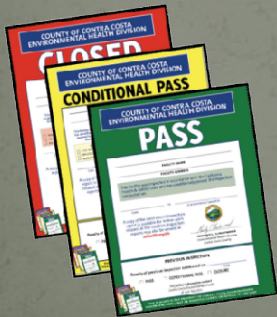
Proposed Contra Costa County Placarding Plan

Marilyn C Underwood, PhD, Director
Environmental Health Division



Why Placard? Goals of the Program

1. Improve food safety awareness
2. Promote best practices
3. Increase consumer confidence
4. Create highly visible system
5. Provide clear information
6. Align with regional partners
7. Support and promote the local economy and food industry



Why Green Yellow Red?

- Sacramento began this program in 2007 after extensive research of various options
- Bay Area Environmental Health directors agreed to consistent placard approach for the public
- Santa Clara, Alameda, Marin, and Sonoma Counties already using Green Yellow Red
- San Mateo began in 2016

How Did We Get Here?

- Started workgroup of staff and managers in March 2015
- Workgroup studied various options
- Vetted with all the food team inspectors
- Got additional feedback from two focus groups with food facility owners/operators in October

Outreach about Placarding

- Inspectors have been discussing the concept with food facility operators since summer 2015
- Letter sent to 8,000 postal addresses, 2,300 email addresses in early December
- Five meetings for food facility operators held in December
- Placarding reminder on invoices sent in January
- After, Board approval, a letter announcing implementation with a How to Get a Green poster
- Website includes videos about placarding program and “How to Get a Green” in English and Spanish and soon in three additional languages
- Press Release when placarding begins
- Outreach to consumers is planned for later this year

Outline of the Proposed Plan

a. Same: Inspection process

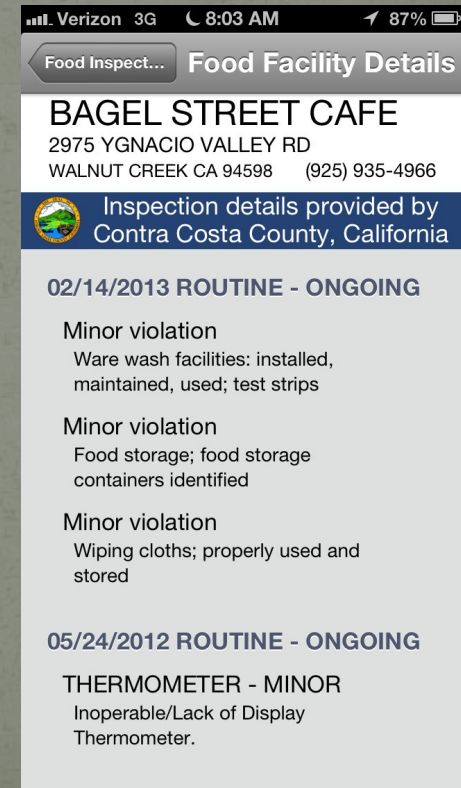
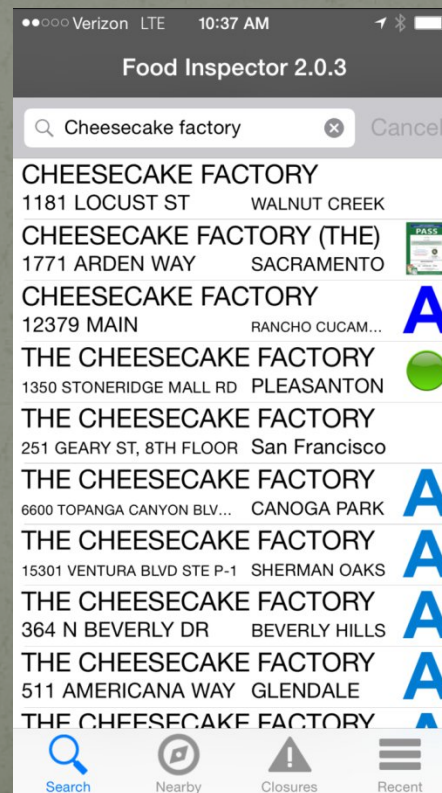
- Unannounced routine inspections conducted based on risk category
- Inspection reports issued
- Re-inspections conducted to verify corrections
- Most recent inspection report available upon customer's request
- Online and on Smartphone App: List of violation at each inspection for last five years

b. Different: Inspection results more readily available to public

- Onsite: Inspection Report & Colored placard
- Online and on Smartphone App: Inspection color & list of violation at each inspection for last five years

Inspection Results Currently Available

- Online:
<https://hsdmobile.cchealth.org/ffinspectionsearch/Default.aspx>
- FoodInspector App



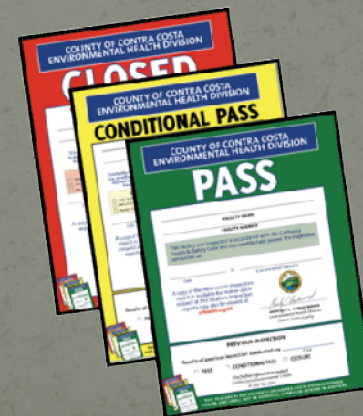
WHO GETS A PLACARD?

Included:

- Restaurants
- Markets
- Bars
- Bakeries
- Schools
- Licensed Health Care Facilities
- Mobile trucks (phase in later in 2016)

Not included:

- Special events and festivals
- Farmers Markets
- Farm Stands
- Vending Machines





PLACARD CRITERIA

- **GREEN**: PASS – No more than one major violation (should be corrected or mitigated at inspection)
- **CONDITIONAL PASS** – Two or more major violations (should be corrected or mitigated at inspection)
- **CLOSURE** – One or more imminent health hazards, not corrected on site

Red Placard

- Closed for a major that can not be corrected on-site, also called an imminent health hazard
- No difference than now, really, except we have a new sign
- Reasons for red placard:
 - Employee/s diagnosed and working in a facility with a communicable disease
 - No potable water available onsite
 - Lack of hot water in hand wash, food prep or utensil washing sinks
 - Vermin, rodent or insect infestations
 - Major damage due to fire
 - Lack of electricity or power
 - Sewage backup in facility
 - Refrigeration units not working properly

Fixed Facility Official Inspection Report

 RETAIL FOOD FACILITY OFFICIAL INSPECTION REPORT Environmental Health Division 2120 Diamond Boulevard, Suite 200, Concord, CA 94520 (925) 692-2500 FAX (925) 692-2502 (www.cchealth.org/eh)																																																																																																																																																																																																																																																																																																																																																																												
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Critical Risk Factors: Employee Health, Hygiene and Knowledge



A major violation will result if the following situations occur:

- The Person in Charge does not report that an employee diagnosed with one of the reportable illnesses to EH
- The Person in Charge does not report to EH that there are two or more employees with symptoms of nausea, vomiting and diarrhea
- The Person in Charge when hearing about a reportable disease or cut/wound does not exclude or restrict that employee

Reportable Illnesses

Salmonellosis

Shigellosis

Amebiasis

Hepatitis A

Norovirus

E. Coli infection

Typhoid fever

Critical Risk Factors: Prevent Contamination by Hands

A major violation will result if the following situations occur:

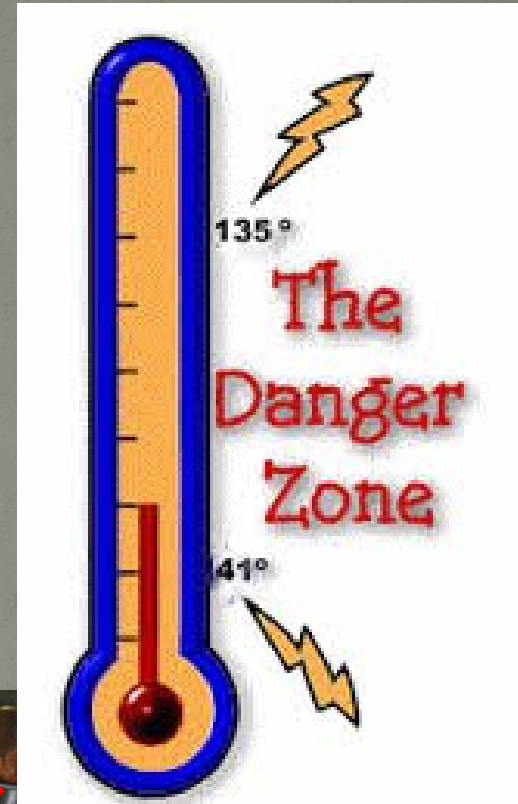
- Bad handwashing behavior:
 - Hands are not washed properly and thoroughly
 - Hands are not washed after using the restroom
 - Hands are not washed before food prep
 - Hands are not washed after eating, drinking or tobacco use
 - Hands are not washed after handling raw foods and before handling ready to eat foods
 - Hands are not washed after caring for an animal
 - Hands are not washed before donning gloves
- Hands and fingernails are dirty while handling food
- Improper glove usage



Critical Risk Factors: Time and Temperature Relationship

A major violation will result if the following situations occur:

- Potentially hazardous food at temperatures between 50°F to 124°F without any other intervention.
- Food that has been time marked and has exceeded the time marked.



Critical Risk Factors: Time and Temperature Relationship

A major violation will result if the following situations occur:

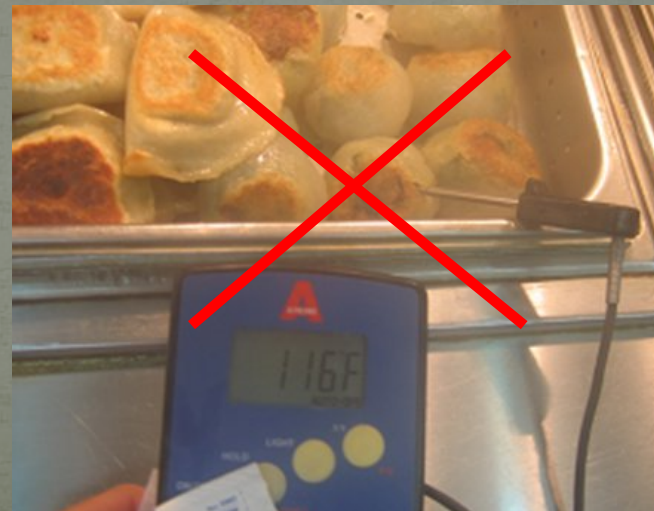
- Potentially hazardous food being improperly cooled to 41°F with more than 6 hours elapsed since food reached 135°F.
- Failure to cool from 135°F to 70°F in two hours or less.



Critical Risk Factors: Time and Temperature Relationship

A major violation will result if the following situations occur:

- Potentially hazardous food not cooked as required with greater than 5° difference between required cook temperature and actual cook temperature.
- Potentially hazardous food not rapidly reheated to 165°F prior to hot holding.
- Potentially hazardous food must be hot held at a temperature 135°F or higher.



Critical Risk Factors: Protection from Contamination

A major violation will result if the following situations occur:

- Food is found to be adulterated.
- Contamination of food-contact surfaces that could result in food contamination
 - type of raw food of animal origin
 - changing from raw foods to working with ready-to-eat foods
- Ice that has been used for cooling the exterior surfaces of food such as melon or fish, canned beverages, or equipment is used as food.



Critical Risk Factors: Protection from Contamination

A major violation will result if the following situations occur:

- Improper sanitization of food contact surfaces (no sanitizer residual)
- Wiping cloth bucket not present or with improper sanitizer solution
- Warewashing sink or warewashing machine with improper sanitizer levels
- Failure to sanitize food contact surfaces between each use



Critical Risk Factors: Food from Approved Sources

A major violation will result if the following situations occur:

- Food or ice is not from an approved food source.
- Liquid, frozen, and dry eggs and egg products are not pasteurized.
- Missing or incomplete shellfish certification tags or improper wet storage of shellfish (includes commingling of shellfish).
- Shell stock tags are not attached to the container they are received in until empty, or tags/labels are not held for 90 calendar days from the date the lot is emptied



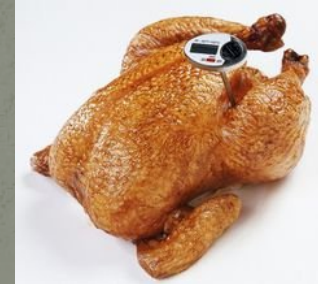
Marking Guide

VIOLATION 10: Proper cooking time & temperatures

Sections: 114004, 114008, 114010

- Major violations include:
 - Potentially hazardous food not cooked as required with greater than 5° difference between required cook temperature and actual cook temperature.

For example: Chicken is cooked to 159°F.



- Minor violations include:
 - Less than or equal to 5°F difference between required cook temperature and actual cook temperature.

For example: Chicken is cooked to 162°F.

Yellow Placard Options

- Within 10 business days, a mandatory re-placard inspection (when yellow occurred for a routine)
- Re-placard inspection of only critical risk factors, including the ones that resulted in the yellow.
- Limit to one re-placard per routine inspection
- 1st re-placard or re-inspection of the year is not chargeable

Education and Enforcement-Yellow

- 1st or when not consecutive yellow: inspector provides education as part of routine inspection. Recommends that staff watch DVD/video, “How to Get a Green”
- 2nd consecutive: all kitchen staff required to attend Food Safety Refresher class. This will be offered regularly at EH offices or can occur at the facility. A fee applies
- 3rd consecutive yellow: Compliance Conference in the office with Food Team Supervisor. No fee applies.
- 4th consecutive yellow: Administrative Hearing. A fee applies

Food Safety Award of Excellence

1. To recognize food operators' commitment
 - to food safety in establishing and
 - maintaining public health interventions
2. No Major violations over a two year period of time
3. A Gold Star would be added to the Green placard
And it would be recognized on our website and FoodInspector app



Timeline for Placarding Program

- March 8, 2016- Introduce ordinance
- March 15, 2016- Approve ordinance
- April 15, 2016- Initiate placarding program

