Food Safety Seminar

Environmental Health Division
Food and Pool Safety Section
October 10, 2018
Overview

- Food Safety
  - Major Violations
  - Preventing Major Violations
  - Closures and Reopening Process
- Specialized Processes/Procedures
  - Making Yogurt
  - Time as Public Health Control (TPHC)
  - Reduced Oxygen Packaging (ROP)
Food Safety
It’s in your hands

• Inspections provide you with feedback on how well you are controlling certain conditions in your establishment that can lead to foodborne illness.

• You clearly have the greatest impact on food safety in your day-to-day operation.

• By ensuring major violations are controlled you can protect the public from foodborne illness and your business.
Centers for Disease Control and Prevention (CDC)
5 Major Risk Factors

1) Employee hygiene
2) Holding temperatures
3) Cooking temperatures
4) Contaminated equipment
5) Unsafe food sources
Major Violation

• Section 11382 California Retail Food Code.
• A violation that may pose an Imminent Health Hazard and warrants immediate closure or other corrective action.
• An Imminent Health Hazard is a significant threat or danger to health and can lead to disease transmission, vermin infestations, injury, illness, or death.
Employee health and hygiene

• A food employee fails to change gloves when handwashing would normally be required.
• A food employee uses hand sanitizer instead of washing their hands when handwashing would normally be required.
• Food employees handling open food are unable to wash their hands because the food facility does not have soap or paper towels.
• If a food employee has a cut, sore, or rash and is preparing food or handling clean utensils they must have a bandage and wear gloves.
Proper hot and cold holding temperatures

• Multiple containers of Potentially Hazardous Foods (PHF) are held at temperatures of 50 °F – 130 °F as a result of an improper process, practice or equipment failure (such as a cooler or steam table).

• Pooled eggs held at temperatures of 50 °F – 130 °F without any other intervention.

• PHF held at a self-serve buffet or salad bar are held for greater than 12 hours in a 24-hour period.
Time as a Public Health Control

• Allows food to be held at room temperature during display or service for up to four hours under written procedures.

• Time marked on food has been exceeded.

• Food has not been marked or otherwise identified and the food has been out of temperature control for more than 4 hours.
Proper cooling methods

- Food found cooling has exceeded the first critical time/temperature limit.
  - Food has not dropped from 135 °F to 70 °F within 2 hours
- Food found cooling has exceeded the second critical time/temperature limit.
  - Food has not cooled to 41 °F within a total of 6 hours
- Potentially Hazardous Food (PHF) prepared from ingredients at ambient temperature is not cooled within 4 hours to 41 °F.
Proper cooking time and temperature

• Cooking process did not meet the required cooking temperature and/or the employee doing the cooking attempts to serve the product without returning the product to the cooking process.

• The facility is not using a verification process to ensure the minimum internal cooking temperatures are being met and the food is not reaching the minimum internal cooking temperature.
  
  • Do you have a calibrated thermometer available?
  
  • Do your food employees verify cooking temperatures using a calibrated probe thermometer?
Proper reheating procedure for hot holding

• PHF prepared the day prior is taken from refrigeration and is reheated in a steam table or bane-marie for hot holding.

• Reheated PHF does not reach 165°F for 15 seconds within 2 hours prior to placing in a hot holding unit.

• Hermetically sealed products are not reheated to 135°F or above within 2 hours prior to placing in a hot holding unit.

• PHF is reheated in a microwave and does not reach 165°F in all sections and is not stirred, rotated, covered, and allowed to rest for two minutes before being placed in a hot holding unit.
Food in good condition, safe, and unadulterated

- A food employee contaminates food by any intentional or unintentional act (e.g., scratching face, sneezing).
- A foreign object is found in a food product (e.g., hair, glass, staple, Band-Aid).
- Unapproved additives are used in food such as sulfites being added to PHF or fresh fruits/vegetables for raw consumption or adding cannabidiol (CBD) in food.
- Condensate from refrigerator dripping onto raw meat/poultry.
Food-contact surfaces:
clean and sanitized

- Failure to sanitize food-contact surfaces at the required frequencies.
- Improper sanitization of food-contact surfaces during the manual warewashing process at the 3-compartment sink.
  - Manual - 100 ppm Cl for 30 seconds, 200 ppm quaternary ammonia for 1 minute, 25 ppm iodine for 30 seconds.
- Dishmachine does not provide sufficient sanitizer in final rinse.
  - Mechanical - 160°F at utensil surface, 50 ppm Cl
Compliance with molluscan shellstock tags, condition, and display

• Lack of or incomplete molluscan shellstock tags for mussels, oysters, clams, and abalone.

• Improper wet storage (commingling and lack of separation) of various batches or types of molluscan shellstock.

• Gulf oysters are sold and can not verify required treatment April 1 – October 31.

• Gulf oysters are sold from November 1 – March 31 and warning signs are missing and are not displayed in the customer dining area.
Approved Source

- Section 114201 California Retail Food Code.
- A producer, manufacture, distributor, or food facility that is acceptable to the enforcement agency based on determination of conformity with applicable laws, or, in the absence of applicable laws, with current public health principles, practices, and generally recognized industry standards that protect public health.
- Any whole uncut fruit or vegetable or unrefrigerated shell egg grown or packaged in compliance with all applicable federal, state, and local laws, regulations, and food safety guidelines issued by a regulatory agency shall be deemed from an approved source.
Food obtained from approved sources

• Food or ice is not from an approved source.
• Food stored or prepared in a private home is offered for sale in a food facility.
• Retail food facility packaging yogurt for off-site consumption without the required State Milk Product License.
• Fish is not commercially and legally caught or harvested.
Variance / Specialized Process / HACCP Plan

• Food facility utilizing a practice that requires a Hazardous Analysis Critical Control Point (HACCP) plan approved by the State Department, such as Reduced Oxygen Packaging (ROP).

• Food facility has obtained variance from State Department with approved deviation from specific code requirements and is not following approved variance conditions or procedures.

• Facility is smoking or using food additives for preservation, curing, custom processing, operating molluscan shellfish tank without Local HACCP.
*Hot and cold potable water available

• Inadequate water temperature for proper manual or mechanical warewashing and/or sanitizing.
• No potable water is available to the facility.
• Contaminated water supply.
• The water supply is from a water system that is not approved by the Health Officer or the enforcement agency.

Note: * Indicates one of the most common closures
*Sewage and wastewater properly disposed

- Overflows or back-ups of the floor sinks/drains of sewage/wastewater onto floors in the food facility that can result in contamination of food-contact surfaces and adulteration of foods.
- Overflow or clogged grease trap/interceptor.
- Open sewer line discharging to the outside of the facility.
- Lack of operable toilet facilities.

Note: * Indicates one of the most common closures
*Vermin*

- The interior premises of the food facility is not free of the presence of the following vermin:
  - Cockroaches
  - Mice
  - Rats
  - Flies
  - Similar vermin that are disease carrying that has or would likely result in contamination of food-contact surfaces, food packaging, utensils or equipment, or adulteration of food.

Note: * Indicates one of the most common closures
Preventing Major Violations

• Food Safety Manager
• Training of staff and food handler cards
• Temperature logs
• Sanitizer logs
• Cooling logs
• Product intake check
• Cleaning schedules
For additional tools to assist you visit http://www.ocfoodinfo.com/amc

### Thermometer Calibration Log

Instructions: Foodservice employees will record the calibration temperature and corrective action taken, if applicable, on the Thermometer calibration log each time a thermometer is calibrated. The foodservice manager will verify that foodservice employees are using and calibrating thermometers properly by making visual observations of employee activities during all hours of operation. The foodservice manager will review and initial the log daily. Maintain this log for a minimum of 1 year.

<table>
<thead>
<tr>
<th>Date</th>
<th>Thermometer Being Calibrated</th>
<th>Temperature Reading</th>
<th>Corrective Action</th>
<th>Initials</th>
<th>Manager Initials/Date</th>
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### Cooking and Reheating Temperature Log

Instructions: Record product name, time, the two temperatures/times, and any corrective action taken on this form. The foodservice manager will verify that foodservice employees have taken the required cooking temperatures by visually monitoring foodservice employees and preparation procedures during the shift and reviewing, initialing, and dating this log daily. Maintain this log for a minimum of 1 year.

<table>
<thead>
<tr>
<th>Date &amp; Time</th>
<th>Food Item</th>
<th>Internal Temperature/Time</th>
<th>Internal Temperature/Time</th>
<th>Corrective Action Taken</th>
<th>Initials</th>
<th>Verified by/Date</th>
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Number of Closures
2018 Year of Date
TOP REASONS FOR CLOSURES

#1 Cockroach Infestation
#2 Rodent Infestation
#3 Sewage Overflow
#4 Insufficient Hot Water
#5 Invalid Health Permit

242 Closures
182 Closures
53 Closures
53 Closures
46 Closures
<table>
<thead>
<tr>
<th>Reason</th>
<th>Count</th>
</tr>
</thead>
<tbody>
<tr>
<td>#6 Fire, or other disaster damage</td>
<td>25</td>
</tr>
<tr>
<td>#7 Plumbing in disrepair</td>
<td>18</td>
</tr>
<tr>
<td>#8 No water supply</td>
<td>13</td>
</tr>
<tr>
<td>#9 Permit downgrade to pre-package foods only</td>
<td>7</td>
</tr>
<tr>
<td>#10 Lack of power / lack of utilities</td>
<td>6</td>
</tr>
<tr>
<td>#11 Employee restrooms non-functioning</td>
<td>5</td>
</tr>
<tr>
<td>#12 Fire suppression discharge in facility</td>
<td>5</td>
</tr>
<tr>
<td>#13 Other reason for closure</td>
<td>3</td>
</tr>
<tr>
<td>#14 Failure to comply with notice of violation</td>
<td>3</td>
</tr>
<tr>
<td>#15 Vermin infestation (other than cockroaches)</td>
<td>2</td>
</tr>
<tr>
<td>#16 Unapproved construction / remodeling</td>
<td>2</td>
</tr>
<tr>
<td>#17 Unsanitary conditions</td>
<td>1</td>
</tr>
<tr>
<td>#18 Ongoing food-borne illness investigation</td>
<td>0</td>
</tr>
</tbody>
</table>
How Do I Get Reopened?

• **Hot water**: Make necessary repairs or adjustments.

• **Sewage**: Make necessary repairs and clean and sanitize impacted areas.

• **Rodents**: Pest control, make necessary repairs to prevent entry, remove clutter, eliminate food/water sources, clean and sanitize.

• **Cockroaches**: Pest control, remove clutter, make necessary repairs or replace, eliminate food/water sources, clean and sanitize.
Steps Following Closure for Rodents

• **Step 1:** Pest Control. Recommend hiring a company that is licensed and can provide service and additional guidance.

• **Step 2:** Remove all dead rodents, droppings, and contaminated food items.

• **Step 3:** Thoroughly Clean and Sanitize all food contact surfaces, floors and walls.

• **Step 4:** Rodent proof – Repair and Seal all gaps greater than ¼ inch.
Steps Toward Cockroach Elimination

• **Step 1** – Operators will need to prepare in advance by removing clutter and protecting food. Pest control will treat entry points into your walls.

• **Step 2** – Crack / Crevice Treatment

• **Step 3** – Spot Treatment

• **Step 4** – Treatment check and identify areas missed

NOTE: Re-entry time posted on receipt. This will be based on pesticide application used and is for your safety.
After Pest Control Treatment for Roaches

• Remain vigilant, pest control will complete treatment, it is responsibility of the operator to follow through and eliminate all harborage areas by sealing cracks and crevices.

• Continue to remove all evidence of cockroaches and cockroach activity.

• Thoroughly clean and sanitize equipment, utensils and dispose of any contaminated food or single-use items.
Prevent Future Infestations

• Food waste and trash must be properly disposed of to prevent attraction and harborage – keep dumpster lids closed

• Store foods in approved containers with tight fitting lids and off the floor

• Maintain your facility clean so that debris and residue doesn’t attract

• Conduct self-inspections to look for any evidence

• Highly Recommended: Monthly pest control service
Contact your Health Inspector to Reopen

• Upon completing the necessary repairs and/or appropriate measures have been taken to mitigate the major violation(s), give us a call.

• Leave a message after 5 p.m. Monday through Friday or weekends on the afterhours hotline at (714) 433-6418.
Making Yogurt
Making Yogurt

The California Department of Food and Agriculture (CDFA) Milk and Dairy Food Safety Branch has received a growing number of questions from people interested in distributing or obtaining dairy products, including cultured yogurt.

• Yogurt, as with other dairy products intended for sale or distribution, may only be manufactured in a facility licensed and inspected by CDFA.

• Facilities licensed by CDFA must meet specific sanitary design and food safety requirements.

• Yogurt must be pasteurized in the same facility where it is processed and packaged.
Why?
Foodborne Outbreaks

From 2009-2014, there have been 87 Outbreaks (750 cases and 215 hospitalizations) from consumption of contaminated cow’s milk and cheese.

- E. coli O157
- *Listeria monocytogenes*
- Salmonella
- *Campylobacter jejuni*

Source: [https://www.ncbi.nlm.nih.gov/pmc/articles/PMC5443421/](https://www.ncbi.nlm.nih.gov/pmc/articles/PMC5443421/)
Yogurt - Food Safety and Licensing Requirements

• It is important to be aware that there are potential financial and criminal penalties to those who disregard these requirements.

• CDFA Milk and Dairy Food Safety Branch
  Ontario Regional Office
  1910 South Archibald, Suite W
  Ontario, CA 91761
  (909) 923-9929
Donate your excess edible food, Save money...it’s a click away!

Using the WASTE NOT DC tech application to donate excess edible food allows you to maximize your tax deduction and reduce waste handling costs while enhancing your brand.
- Tax Deductions on excess food.
- Offset costs associated with food waste.
- Enhance your company’s brand.
- Help end hunger in Orange County.
- Maintain compliance with new DLCD law (AB3265 & SB1383)

Sign up now to start donating your excess food by going to www.wastenotdc.org or calling 949.700.VANDC (8632).

State laws requiring counties, cities, and food establishments to divert food waste from landfill or face fines and penalties has begun to take effect. Donating excess edible food can help offset the costs associated with waste management and food waste diversion while helping feed hungry people in your community. Take advantage of state and federal laws providing liability protection.

Your Environmental Health Dept. encourages food operators to participate in food donation. Now scheduling edible food pick-ups to trained and equipped food runners at your facility is as easy as clicking the “Donate” button on your computer, tablet, or phone.

So You Want to Make Yogurt?
If you would like to start making or selling locally produced yogurt as part of your business, there are a few important things to know. Under State law, it is unlawful for any person to sell, give away or knowingly purchase a milk product (including yogurt) that does not conform to specific standards found in Division 15 of the Food and Agricultural Code (FAC §53260.1 et seq.). Compliance with these requirements minimizes the risk of foodborne illness. If dairy products are made or handled in an improper or unsanitary manner, they may become contaminated with bacteria that can cause severe illness or even death—especially among infants, pregnant women, unborn babies, the elderly and those with health problems.

The Milk and Dairy Food Safety Branch (MDFSB) of the California Department of Food and Agriculture is responsible for ensuring that California’s dairy products are safe and wholesome. Before making yogurt as part of your business, please email their office at mdfsb@cdfa.ca.gov with questions, or contact them at:

Milk and Dairy Food Safety Branch, Ontario Regional Office
2310 South Archibald, Suite W
Ontario, CA 91761
909-923-2929

For more information, please visit www.ocfoodinfo.com or contact us at (714) 433-6000 or ocfoodinfo@ocda.ca.gov
Time as a Public Health Control (TPHC) Requirements

- TPHC allows potentially hazardous food (PHF) to be stored without temperature control for up to four (4) hours.
- Requires a pre-written procedure identifying the process of how TPHC is being conducted.
- The TPHC foods must be properly labeled with a sticker or identified with the date and expiration time.
- Food under a TPHC plan the PHF **must** be thrown out after 4 hours.
**Time as a Public Health Control Procedure Template**

Fill out all fields below for each food product that you would like to place under TPHC. Contact your inspector or their supervisor if you have further questions. Maintain a copy of your TPHC plan at the facility at all times.

<table>
<thead>
<tr>
<th>Facility Name:</th>
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<tbody>
<tr>
<td>PR Number:</td>
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<tr>
<td>Facility Address:</td>
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<tr>
<td>Facility City:</td>
</tr>
<tr>
<td>Contact Person:</td>
</tr>
<tr>
<td>Telephone Number:</td>
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</table>

<table>
<thead>
<tr>
<th>Name of Food Product:</th>
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<tbody>
<tr>
<td>List and number the steps</td>
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<tr>
<td>for preparation of this food</td>
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<tr>
<td>product:</td>
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| Describe or attach a sample|
| of the type of signage/stickers that you will use to designate the expiration time/date when this food product is removed from temperature control: |

| At the end of the 4 hour time frame, how will this food product be discarded? |

| After the food product is discarded, how will you wash, rinse and sanitize items that have been in contact with the food product? |

For more information visit: [http://www.ocfoodinfo.com/downloads](http://www.ocfoodinfo.com/downloads)
## Damaged or Discarded Product Log

**Instructions:** Foodservice employees will record product name, quantity, action taken, reason, initials, and date each time a food or food product is damaged and/or will be discarded. The foodservice manager will verify that foodservice employees are discarding damaged food properly by visually monitoring foodservice employees during the shift and reviewing, initialling, and dating this log daily. **Maintain this log for a minimum of 1 year.**

<table>
<thead>
<tr>
<th>Date</th>
<th>Time</th>
<th>Product Name</th>
<th>Quantity</th>
<th>Temperature / Reason for Action Taken</th>
<th>Corrective Action Taken</th>
<th>Initials/Date</th>
<th>Manager Initials/Date</th>
</tr>
</thead>
</table>
TPHC Examples
Reduced Oxygen Packaging
ROP

• **Reduced oxygen packaging** (ROP) means the reduction of the amount of oxygen in a package by mechanically removing the oxygen below 21%.

• **Clostridium botulinum** is identified as a microbiological hazard.

• Required: an **approved State HACCP plan**.
ROP-HACCP Plan

• HACCP plan does all of the following:
  • (1) Contains very detailed and specific information such as flow diagram and every control point, critical limits, and control methods.
  • (2) Identifies the food to be prepackaged.
  • (3) Limits the food prepackaged to a food that does not support the growth of Clostridium botulinum.
  • (4) Specifies methods for maintaining food at 41°F or below.
ROP-HACCP Plan

• (5) Describes how the packages shall be labeled with instructions to maintain the food at 41°F or below.

• (6) Limits the refrigerated shelf life to no more than 14 calendar days from packaging to consumption, except the time product is maintained frozen, or the original manufacturer's "sell by" or "use by" date, whichever occurs first.
ROP-HACCP Plan

• (7) Includes procedures that **prohibit contacting food with bare hands**.

• (8) Describes the **training program** that ensures that individuals responsible for the reduced-oxygen packaging operation.

• Except for **fish** that is **frozen before, during, and after packaging**, a food facility shall not package fish using a reduced-oxygen packaging method.
ROP

• A food facility is **not required** to have an **HACCP plan** if it uses a ROP to package hazardous food **IF:**
  
  • (1) The food is labeled with the **production time and date**.

  • (2) The food is **held at 41 degrees Fahrenheit or lower** during refrigerated storage.

  • (3) The food is removed from its package in the food facility **within 48 hours** after packaging.
Local HACCP Plan

- Smoking food as a method of preservation
- Using food additives for preservation
- Curing
- Custom processing
- Operating molluscan shellfish tank
- Acidification of sushi rice

Picture courtesy of http://www.seafrontfishmarket.com/mussels-clams--oysters.html
Questions?
Permitting Contact Information

• CDFA – Milk and Dairy Food Safety Branch – (909) 923-9929

• Jeanne-Marie Weathers – CDPH (ROP/HACCP Plans) – (916) 650-6500
# OCHCA – EH Contact Information

<table>
<thead>
<tr>
<th>Name</th>
<th>Title</th>
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<tbody>
<tr>
<td>Liza Frias</td>
<td>Director Environmental Health</td>
<td>(714) 433-6471</td>
</tr>
<tr>
<td>Christine Lane</td>
<td>Assistant Director Environmental Health</td>
<td>(714) 433-6473</td>
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<tr>
<td>Bao-An Huynh</td>
<td>Program Manager Food and Pool Safety</td>
<td>(714) 433-6012</td>
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<td>Stephanie Singleton</td>
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</tr>
<tr>
<td>Jenafer Forester</td>
<td>Supervising Environmental Health Specialist Food and Pool Safety</td>
<td>(714) 433-6082</td>
</tr>
<tr>
<td>Kevin Do</td>
<td>Supervising Environmental Health Specialist Food and Pool Safety</td>
<td>(714) 433-6140</td>
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