



How to Achieve an Award of Excellence

Did you know that approximately one-third of the food establishments in Orange County received an Award of Excellence certificate this year?

Recipients of this Award were recognized by the County for showing excellent food safety and sanitation practices throughout 2017. Types of food establishments eligible to receive the Award are restaurants, catering establishments, meat/seafood markets, retail bakeries, supermarkets/markets, cafeterias, and public/private schools with unpackaged food. To view a list of the 2018 Award of Excellence recipients, visit:

www.ocfoodinfo.com/retail/award



The criteria to achieve an Award has been aligned with the new Retail Food Program Inspection Guide to reflect degree of risk. Effective January 1, 2018, criteria will now include the Food Handler Card requirement, as employee knowledge is now considered a Critical Risk Factor in food safety. The Retail Food Program Inspection Guide offered on our website here provides detailed

information about the inspection process, including violations that you'll want to avoid. We'd love to add your business to next year's list of Award winners. Partner with us to make your food establishment a success!

To learn more, contact us at (714) 433-6000 or visit:

www.ocfoodinfo.com

Award of Excellence 2018 Criteria:

No Major Critical Risk Factor violation on any routine inspection for the previous year;

No more than two (2) Minor Critical Risk Factor violations on any routine inspection for the previous year;

No more than five (5) Good Retail Practice violations on any routine inspection for the previous year;

Had a least one (1) person who has passed an approved food safety certification examination for the previous calendar year.

All food handlers have valid Food Handler Cards as applicable.

Received a minimum of two (2) routine inspections within the previous calendar year.

Donate Your Excess Food from your Phone or Desktop!

Using the Waste Not OC Tech Application to donate allows you to maximize your tax deduction while protecting your brand.

- Provides accurate donation amounts
- Tracks product temperature from donor to recipient
- Your food will be handled by someone trained in food safety
- Aids in compliance with state law (AB 1826)
- Will help in fulfilling potential future legal requirements (SB 1383)

Visit www.wastenotoc.org to sign up or call (855) 700-WNOC for more information.

Powered by ChowMatch

No need to throw perfectly good food in the trash can. Now your business can add to its bottom line in the form of a tax donation just by donating your edible excess food to a non-profit food pantry or food bank. State and Federal laws provide liability protection and your Environmental Health Department encourages food operators to participate in food donation.

Your donation is safely picked up at your facility and directed to a local pantry by trained volunteers using food recovery technology and food recovery material at no cost to you.

Sign up now to start donating your excess food and be a part of your city's food waste diversion program required by State law and help end hunger in your community!





Food Safety? Employees are Key!

Employee knowledge is a critical factor in ensuring that proper safe food handling practices are being followed by all food employees in order to prevent foodborne illness.

According to the California Retail Food Code (CalCode), every retail food facility must ensure that:

- (1) At least one employee be certified in food safety by passing an approved Food Safety Certification, also known as the “Food Safety Manager (FSM)”, AND
- (2) All other employees who are involved in the preparation, storage, or service of food in a food facility must obtain a Food Handler Card (FHC).

Food Handlers must be able to demonstrate their knowledge of food safety factors as they relate to their specific operations and responsibilities. The best way to evaluate food safety in your food facility is to observe what is actually being practiced.

Your Food Safety Manager is responsible for safe food handling and ensuring all employees are trained in day-to-day operations.

When the FSM is not present at the food facility, CalCode requires the licensee or designated **Person in Charge (PIC)** be present at all hours of operation. The PIC can be one or more of the following staff: shift leader, kitchen manager, chef, cook or similar individual. The PIC is accountable to ensure employees are following established policies and procedures for food safety during the preparation, storage or service of food.

Examples of Demonstration of Knowledge by food handlers, including the PIC:

- Required temperatures and times for safe cold holding, hot holding, cooling, cooking, reheating, and of potentially hazardous foods
- Relationship between foodborne illness prevention and personal hygiene
- Hazards involved in consuming raw or undercooked meat, poultry, eggs and fish.
- Procedure for cleaning and sanitizing utensils and other food contact surfaces.
- Identifying toxic materials and ensuring safe storage, handling and disposal.
- If a Hazard Analysis Critical Control Point (HACCP) Plan is required, the PIC must be able to identify critical control points.
- Circumstances for exclusion and restrictions of ill employees and recording and reporting illnesses.
- The eight (8) food allergens and the associated symptoms.

Whether you are the FSM, PIC, or employee, food safety is everyone’s responsibility.

To see a list of approved training, visit: www.ansi.org and search “food”.

Food Handler Card and Food Safety Manager Certificate - FAQs

Q: What is a California Food Handler Card?

A: A California Food Handler Card is a certification that is required by law for all food employees who are involved in the preparation, storage, or service of food in a food facility. A Food Handler Card is issued after taking an approved food safety course and passing an exam.

Q: What is a Food Safety Manager Certification?

A: This is a certificate issued after successfully passing an examination from an approved provider meeting specific requirements. According to State law, there must be at least one employee with a valid Food Safety Manager Certification at each food facility location.

Q: When are they required?

A: Both are required when a food facility handles non-prepackaged potentially hazardous food. If a person has a valid Food Safety Manager Certification, then he/she does not need a Food Handler Card too. Food Handler Cards issued by San Diego, Riverside or San Bernardino counties are only valid within their own county.

Q. Are there facilities that are exempt from having Food Handler Cards?

A: Yes, there are exemptions. Examples include school cafeterias, Certified Farmers’ Markets, facilities with approved in-house food safety training, grocery stores (including convenient stores), food facilities subject to collective bargaining agreement, and temporary food facilities, licensed health care facilities.

Q: What is the difference between the Food Handler Card and the Food Safety Manager Certificate?

A: Both the Food Handler Card and the Food Safety Manager Certificate are defined in California Retail Food Code (CalCode). The differences are:

	Food Handler Card	Food Safety Manager Certificate
Time required for training and exam:	3+ Hours	8+ Hours
Number of questions during the exam:	40	80
The certificate is valid for:	3 Years	5 Years
Can the certificate be used in multiple food facilities?	Yes	No