



Orange County Environmental Health Food Protection Program



How to Get a *PASS*

Enhancements to the Inspection Notification Seals

Effective October 1, 2009

How to Get a *PASS*

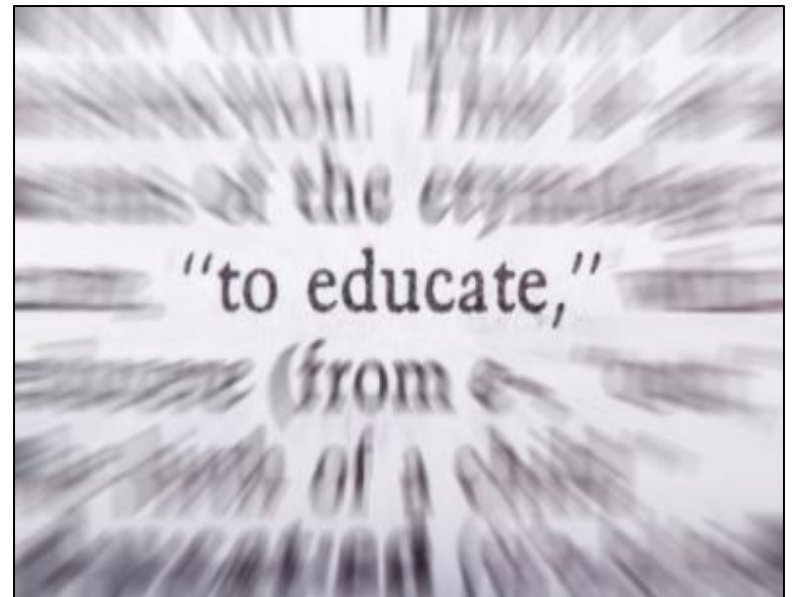


Agenda

- Purpose of this training
- Overview of the new Inspection Notification Seals
- Major violations
- Imminent health hazards
- Questions & Answers

How to Get a *PASS*

- The purpose of this training is to give Orange County food facility operators all the information they need to get a **PASS**.
- Covering:
 - Major violations and reasons for permit suspensions
 - What causes these violations
 - Proactive strategies



Overview of the New Inspection Seals



- Begins October 1, 2009
- Enhanced “look” of the Inspection Seals providing more prominent lettering and clearer message.
- 3 Inspection Seals-The addition of a “Closed” Inspection Seal.

The *PASS* Inspection Seal



- The *PASS* Inspection Seal is issued to a facility that is in “**substantial compliance**”.
- “**Substantial Compliance**” =
 - Two or less Major violations that can be corrected during the inspection.
 - Minimal repeat minor violations
 - Having an approved and current Certified Food Handler Certificate
- Approximately 75% of current food facilities do *not* require a reinspection. **We seek 100%!**

REINSPECTION DUE - PASS Seal

- Issued to a facility that is not in substantial compliance.
 - Violations that may cause foodborne illness were corrected, however a reinspection has been scheduled to ensure continued compliance.
 - Greater than two major violations that have been corrected on site.
 - Numerous repeat minor violations.
 - No certified food handler.
- Approximately 23% of current food facilities receive this Seal.

**REINSPECTION DUE
PASS**

This food facility was inspected and violations that may cause foodborne illness were corrected. A reinspection has been scheduled to ensure continued compliance.

Date of Inspection Pending Date of Reinspection Specialist Signature

Within a reasonable time of request, the food facility operator will provide a copy of the most recent Inspection Report for review.

To report a foodborne illness or an unhealthy or unsanitary condition at a food facility, please call:
HCA Environmental Health 24-Hour Hotline at (714) 433-6000
or e-mail HCA Environmental Health at:
ehealth@ochca.com

Visit the HCA Environmental Health website for more information:
www.ocfoodinfo.com

F043-16.125AR (08/05) - 07PZEF

CLOSED Seal



- Issued when a facility has had its health permit suspended due to imminent health hazards and the facility is ordered temporarily closed.
- Once the imminent health hazard has been removed and the permit has been reinstated, the CLOSED seal will be removed and replaced with the appropriate seal.
- The seal may **not** be removed by the food facility operator.
- Only occurs in *less* than 1.5% of the food facilities.

How to Get a *PASS*

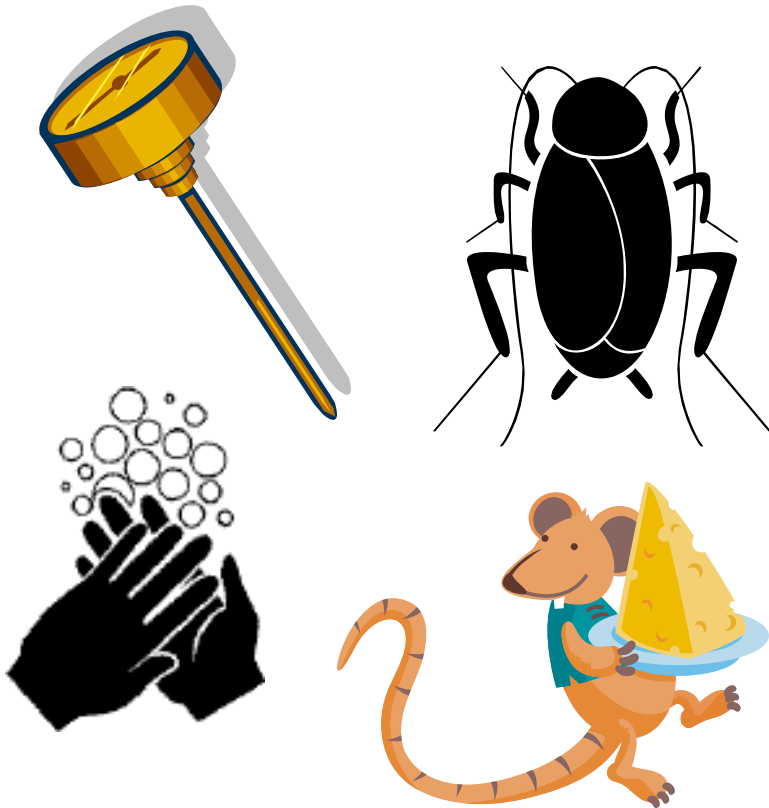
- For all Inspection Seals:
 - The seal must be displayed in a prominent location near the front entrance of the facility.
 - If an Inspection Seal is missing, stolen or damaged, contact your inspector for a replacement.
 - Only the inspector is permitted to remove or replace an Inspection Seal.



How to Get a Pass



- How do you get a **PASS**?
- Avoid **major** violations
- Major violation means, “A violation of [*California Retail Food Code*] that poses an *imminent health hazard* and warrants immediate closure of the food facility or immediate correction.

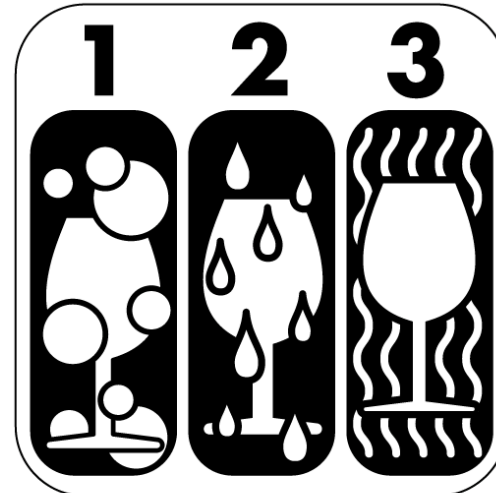


Major Violations Observed - 2008

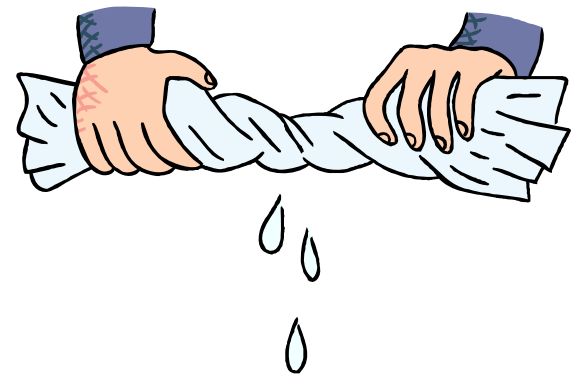
Violation Description	Number of Observations	Rank
Improper Sanitizer Con/Meth	5543	1
PHF Holding Temperature	4205	2
Improper Cooling	1234	3
Improper Handwashing	1182	4
Improper Food Storage	1085	5
Adulterated/Contaminated	1052	6
Eating/Drinking/Smoking	654	7
Unsanitary Utensil/Equipment	593	8
Cockroach Activity Critical	528	9
Improper Reheating	333	10
Inoperable Dishmachine	313	11
Improper TPHC Procedure	307	12
Cross Contamination	291	13
Hot Water (< 100°F)	288	14
Rodent Activity Critical	236	15
Shellfish Commingling/Tags	154	16
Sewage System Backup	84	17
Ill Employee/Cuts/Sores	71	18
Lack of Handsink/Inaccessible	40	19
Other Vermin Activity Critical	32	20
Improper Cooking	18	21
No Operable Toilets	14	22
Lack of Potable Water	10	23
PIC / Reportable Illness	2	24

Improper Sanitizer Concentration/Method

- The high frequency of this violation is due to the multiple violations falling under this category.
 - Improper sanitizing of utensils/equipment
 - Reuse of wiping cloths/lack of sanitizer buckets for wiping cloths

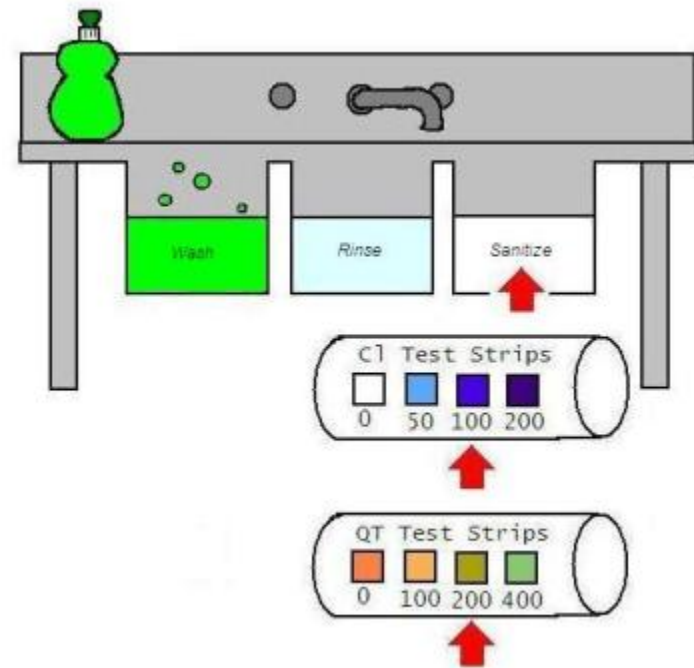


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Proper Sanitizing

- All utensils and food preparation equipment must be properly washed, rinsed, and sanitized.
 - 100 ppm Cl
 - 200 ppm quaternary ammonia
- Air dry utensils and surfaces, do not use a towel.

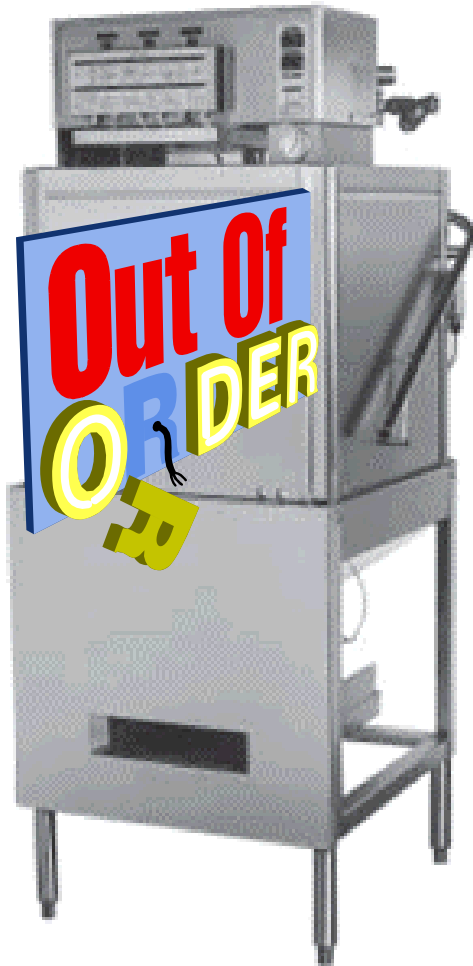


Keep Wiping Cloths Sanitized



- After using a clean wiping cloth, you must either:
 - Throw it into the linen hamper
 - Store it in a sanitizer bucket
- Maintain the wiping cloth stored in the bucket between uses.
- Maintain the solution in the bucket at either:
 - 100 ppm chlorine
 - 200 ppm quaternary ammonia
- Change the solution when it becomes dirty or the sanitizer level drops.

Inoperable Dishmachine



- A mechanical dish machine does all three of the same required steps: wash, rinse, and sanitize.
- Low temperature dish machines use a chlorine based sanitizer and must maintain a concentration of 50 ppm Cl.
- High temperature dish machines use temperature to sanitize and must raise the temperature of the utensils to a minimum of 160°F.
- When the dish machine stops working utensils must be properly washed by hand.

Lack of Potable Water



- A supply of potable water must always be available throughout the entire facility.
- Potable water is necessary for cooking and cleaning.
- If for any reason the water supply is ever cut off or contaminated, you must discontinue any food preparation and service immediately.

Warm Water (< 100°F)

- Warm water is necessary for proper washing of hands, utensils, and surfaces.
- Minimum temperature of 120°F hot water required throughout the facility.
- The health permit is suspended if the temperature drops below 100°F.
- If you notice a problem with the hot water, call a plumber immediately, and discontinue food service and preparation.

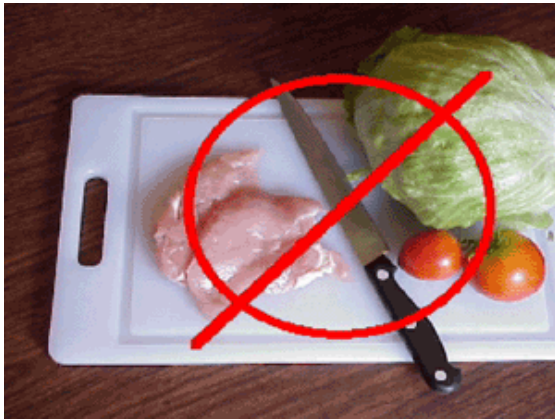


Sewage System Backup

- Sewage contains a high concentration of harmful bacteria that can make people sick.
- Spills are often the result of a sewer system or grease interceptor failure.
- May occur:
 - Inside with plumbing fixtures backing up.
 - Outside with sewage running off site to a storm drain.



Cross Contamination



- Cross-contamination occurs when bacteria get transferred from a raw animal product to a ready-to-eat food product.
- Prevent cross contamination by:
 - Using separate cutting boards
 - Preparing raw foods after preparing other foods
 - Wash, rinse, and sanitize utensils after use

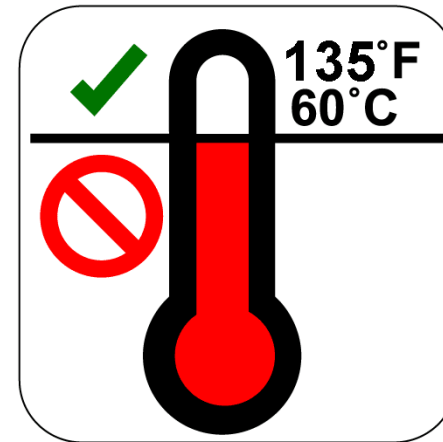
Improper Food Storage



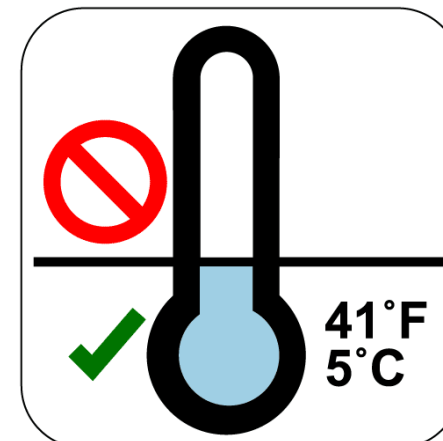
- Improper food storage is a major violation if raw animal products (meat, poultry, and eggs) are stored uncovered above other uncovered produce or ready to eat foods.
- Store all raw animal products below and away from other foods.

Holding Temperature of PHF

- Potentially Hazardous Foods (PHF) are foods that require temperature control to ensure that disease causing bacteria do not reproduce rapidly.
- Keep foods out of the **danger zone**: 42°F – 134°F. PHF found not actively being prepared and in the danger zone is a major violation.



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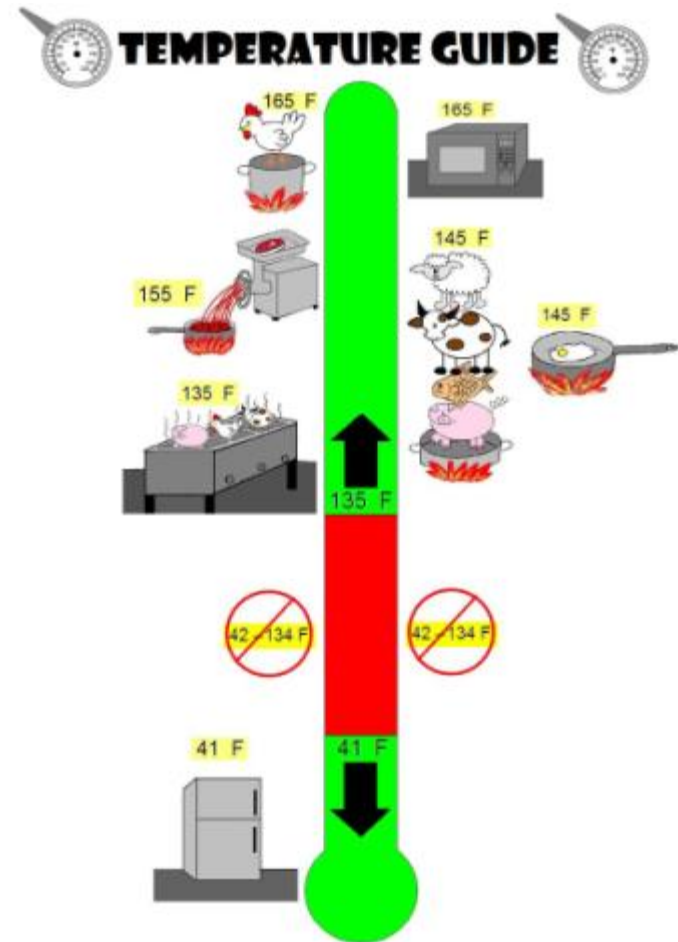
Proper Cooling

- Approved Cooling Methods:
 - Use an ice bath and stir frequently.
 - Place the food in shallow pans.
 - Separate food into smaller portions.
 - Use rapid cooling equipment. (i.e. blast chillers)
 - Add ice as an ingredient.
 - Use ice paddles.



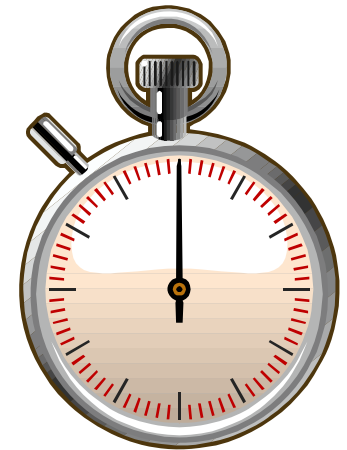
Proper Cooking

- Animal products must be cooked to a minimum temperature to ensure that harmful bacteria are killed.
- Proper cooking temperatures:
 - Poultry – 165°F
 - Ground Meat – 155°F
 - Fish, Eggs, Pork, and Lamb – 145°F



Proper Reheating

- Any foods that are going to be reheated and held in hot holding equipment must be rapidly reheated:
 - to 165°F
 - Within 2 hours
- Approved equipment for reheating:
 - Microwave oven
 - Stove
 - Conventional Oven



TPHC Procedure

- Time as a Public Health Control (TPHC) allows PHF to be stored at room temperature for up to 4 hours.
- The TPHC foods must be properly labeled.
- A TPHC plan must be maintained on site.
- Food under a TPHC plan must be discarded after 4 hours.
- We can help you develop your TPHC plan.



Fresh Is Best



Proper Handwashing



- Areas most frequently missed during hand washing
- Less frequently missed
- Not missed

(Adapted from Taylor L (1978), An evaluation of hand washing techniques - I, Nursing Times, 12 January, pp 54-55)

- Hands must be washed with soap and warm water:
 - When you get to work before handling food or utensils.
 - After using the restroom.
 - After sneezing or coughing.
 - After touching any part of the body other than the exposed part of the arms that were previously washed.
 - After handling raw animal products.
 - After performing any other non-food related activity (such as taking out the garbage, washing dirty utensils and equipment, eating or drinking, or using pesticides).
- Hands should be washed for 10 to 15 seconds. Approximately 2 times singing “Happy Birthday”.

Lack of Handsink/Inaccessible

- A hand wash sink must always be present in any food preparation area.
- Must be equipped with warm and cold running water, soap, and paper towels.
- The sink shall be maintained unblocked and easily accessible.



Yes, there is a handwash sink here!

Eating/Drinking/Smoking



- Eating, drinking, or smoking inside of a food facility is a major violation.
- Smoking is not permitted inside the building.
- Employees may not eat or drink in food preparation or storage areas.
 - Employees may eat and drink in a designated area away from food prep.
 - Beverage cups with lids and straws are permitted as long as they are stored away from food prep and storage areas.

III Employee/Cuts/Sores



- Employees who have any of these symptoms should not be working around food, equipment, or clean utensils:
 - Vomiting
 - Diarrhea
 - Fever
 - Uncontrolled sneezing and coughing
- Any cuts or sores should be bandaged and covered with a glove.
- The person in charge (owner/manager) is responsible for removing ill employees from work.

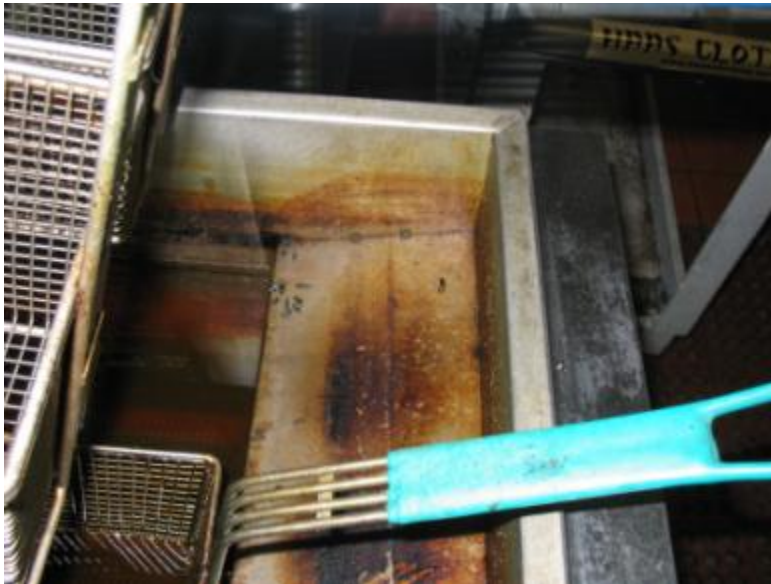
Cockroach Activity in a Critical Area



- Evidence of cockroach activity includes but is not limited to:
 - Live cockroaches
 - Dead cockroaches
 - Spotting
 - Egg cases
 - Molted Skins



Rodent Activity In a Critical Area



- Evidence of rodent activity includes but is not limited to:
 - Live rodents
 - Dead rodents
 - Droppings
 - Rub Marks
 - Gnaw Marks
 - Urine Stains (observed with a UV light)

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- 2 year history of each facility in O.C.
 - Major and minor violations
 - Any regulatory action
- PDF copy of report
- List of Award of Excellence winners
- Health news updates and recall information

Award of Excellence



- The Award of Excellence is given to food facilities that maintain the highest standards of food safety and sanitation.
- Open food facilities must go one calendar year with:
 - No major violations
 - Average of 6 or less minor violations
- Have a least one certified food handler.
- Have at least 2 routine inspections conducted in the calendar year.

GET INVOLVED!

F S A C Food Safety Advisory Council



- The Orange County Food Safety Advisory Council (FSAC) is an organization of food service operators.
- Identify and address areas of food safety concerns and challenges.
- Promote a close working relationship with the Orange County Food Protection Program.
- For more information on how to become a voting member and have a voice check out the FSAC webpage at www.ocfoodinfo.com

For Additional Information

- Contact your inspector or their supervisor.
- Robert Curtis
(714) 433 – 6103
rcurtis@ochca.com
- Orange County Food Protection Program Web Site:
www.ocfoodinfo.com
- Free “How to Get a Pass” classes twice per month until October.
 - English, Spanish, Vietnamese, Cantonese, Mandarin, and Korean
 - FREE!



Questions

