

Immediate Health Hazards

Immediate health hazards present an imminent threat to the health and safety of the public. If violations that are immediate health hazards are observed in a facility, the health permit is subject to suspension and the facility may be temporarily closed.

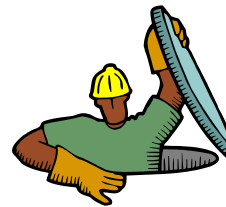


The following is a **partial** list of the more common immediate health hazards that may result in a health permit suspension.

- **Sewage System Failure**

A sewage system failure may cause sewage to back up into the facility through the floor sinks,

floor drains, or other plumbing fixtures. It may also happen when the grease interceptor fails and sewage backs up spilling outside the facility and runs off site.



If this happens, immediately discontinue any food preparation and service and stop using any water. Contain the spill as much as possible to prevent it from reaching the storm drains, repair the grease interceptor or plumbing in a professional manner, and ensure that all affected surfaces are cleaned and sanitized.

Immediate Health Hazards Continued

- **Power Outage**

When the electricity goes out in a food facility, the operator loses the ability to maintain proper holding temperatures for food. Food service should be discontinued until power is restored.

- **Lack of Warm/Potable Water**



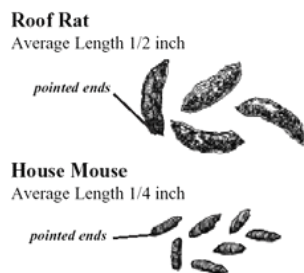
If either potable water or warm water (100°F and above) are no longer available in the food facility, food service must be discontinued. Potable hot water of at least 120°F must be available throughout the food facility.

If these hazards occur inside of a food facility, it is the food facility operator's obligation to the public to discontinue all food preparation and service. Only after the violation(s) have been corrected, and the health hazard has been abated, can food service resume. If a facility's health permit has been suspended by an Environmental Health Specialist, the operator must call and request a reinspection. If the imminent health hazard warranting the closure has been abated, the Environmental Health Specialist will provide written permission to the operator that their health permit is reinstated and that they may resume service to the public.

Vermin Infestations

- **Rodent Infestation**

A health permit suspension is warranted when evidence of rodent activity is observed in any area of the food facility where food and food contact items are stored, food is prepared, or food is served. Evidence may include live or dead rodents, fresh droppings, urine stains, rub marks, or gnaw marks on food packaging.



Rodents spread disease by dropping feces or urinating on food, utensils, equipment, or food contact surfaces.



To help prevent rodent problems follow these simple steps:

- Maintain a clean facility to eliminate any possible food and water sources.
- Seal any gaps or holes outside the building and inside the kitchen. (Rodents can squeeze through gaps as small as 1/4 of an inch.)



Vermin Infestations Continued

- **Cockroach Infestation**

A health permit suspension is warranted when evidence of cockroach activity is observed in any area of the food facility where food and food contact items are stored, food is prepared, or food is served. Evidence may include live or dead cockroaches, cockroach spotting, and egg casings.



Cockroaches contaminate food, utensils, equipment, and food contact surfaces by crawling over them after crawling over garbage or other unsanitary surfaces.

To prevent cockroach problems follow these simple steps:

- Thoroughly clean the facility to eliminate any sources of food.
- Seal any gaps, cracks, or crevices that may provide shelter for cockroaches.



- Check all deliveries to ensure that cockroaches are not brought in from an infested warehouse.
- Remove excess cardboard and other clutter from the facility.

Good Manufacturing Practices (GMPs)

Good housekeeping is good business because good food comes from clean kitchens.

- Write out a detailed cleaning schedule and assign specific duties to employees.
- Clean the facility, especially the kitchen, thoroughly and regularly.



- Clean and sanitize utensils, food contact surfaces, and equipment at least once every 4 hours or as needed.
- Store food and utensils where they won't become dirty or contaminated.

- Contact the Environmental Health Specialist prior to doing any kind of remodel in the facility, even if only the wall, floor, or ceiling finishes are being changed.



- Utensils and equipment in a food facility must be ANSI approved or equivalent.



- Store all food and utensils at least 6 inches off the floor.

The Ocean Begins at Your Front Door



Food facilities have been found to be a major source of fats, oils and grease (FOG) that enter the sewer system. FOG enters the sewer system when it gets dumped down sinks and floor drains. Sewer lines can become blocked causing a sewage overflow. The overflow then flows down the street to the storm drain and eventually ends up dumping into the ocean at the beaches as untreated sewage. What you do as a food facility operator, both inside and outside your facility, can impact the sewer system and ultimately the beaches. There are some things that you can do to prevent sewage overflows.

- Install drain screens on all kitchen sinks, floor drains, and floor sinks.
- Collect and recycle all cooking grease. Do not dump it down drains.
- Transport and store grease and oils carefully so that they do not spill.
- Soak up grease spills. Do not flush them down the drain.
- Maintain your grease interceptor or grease trap at least every 90 days by a licensed grease hauler.
- Maintain records of service and grease pick-ups.
- Train all new employees on GMPs and proper grease disposal.
- Wash floor mats in an approved manner. Do not hose off mats outside the facility.
- Remove any garbage disposals from your facility.

Public Notification System

The Orange County Food Protection Program notifies the public of inspection results in four different ways:

1) The most recent food facility inspection report is required to be maintained at the facility and available for public review.

2) Inspection notification seals provide the date of the last inspection and the name of the Environmental Health Specialist. The seals indicate that the facility has met minimum food safety and sanitation standards, requires a follow-up inspection to verify a return to compliance, or that the facility has been closed.



3) The Award of Excellence is earned by food facilities that maintain the highest food safety and sanitation standards.



4) The Food Protection Program web site www.ocfoodinfo.com posts inspection report information on every food facility in the county. It displays a two year history of any major or minor violations, as well as a PDF file of the entire inspection report. Enforcement actions taken are posted as well.

Food Safety Certification

Facilities that prepare, handle, or serve open potentially hazardous food must have an owner or employee who has successfully completed an approved and accredited food safety certification examination. The original certificate is required to be maintained on site at the facility. Copies, faxes, and wallet cards are not acceptable. Certificates are valid for 5 years

from the date of issue. If a certified food handler leaves a food facility, or if the food facility has recently opened or changed ownership, the new owner has 60 days to provide a new food safety certificate. It is the responsibility of the certified food handler to ensure that all employees have adequate knowledge of and are properly trained in food safety as it relates to their assigned duties.

The California Health and Safety Code currently approves the following food safety certification examinations:

1. The ServSafe Serving Safe Food Certification Examination

National Restaurant Association
(800) 765-2122
www.nraef.org

or

California Restaurant Association

(800) 765-4842
www.calrest.org



2. Thomson Prometric

(800) 624-2736
<http://www.prometric.com/foodsafety>

3. Professional Testing, Inc.

(800) 446-0257
www.nrfsp.com

4. Dietary Manager's Assoc.

(630) 587-6336
www.dmaonline.org

Time as a Public Health Control (TPHC)

Some foods prepared in restaurants and markets are made and served traditionally at room temperature. These foods can be potentially hazardous and allow disease causing bacteria to grow rapidly at temperatures between 41°F and 135°F. Some examples of these foods include hollandaise sauce, pizza, ham and cheese croissants, and many traditional ethnic foods. To prevent bacteria from growing to unsafe numbers in these foods, time, instead of temperature, is used as a public health control.

Facilities wishing to use TPHC must meet the following minimum requirements:

- Foods must be clearly marked or identified to indicate when it has been four hours since the food was removed from temperature control.
- Within 4 hours of being removed from temperature control, the foods must be served, cooked and served, or destroyed.
- A written TPHC plan must be maintained at the food facility.



**Contact your
Environmental Health Specialist
for additional information
regarding the use of a TPHC plan.**



Orange County Environmental Health
 1241 E. Dyer Rd., Suite 120
 Santa Ana, CA 92705

Food Facility Self-Inspection Form

Hot and Cold Holding Cold foods held at 41°F and below?	Y	N	n/a	Employee Hygiene Are any employees sick, or have any open cuts, sores, or rashes?	Y	N	n/a
Hot foods held at 135°F and above?	Y	N	n/a	All hand wash sinks are accessible, have hot and cold running water, paper towels, and soap available for use?	Y	N	n/a
Foods rapidly cooled using approved methods?	Y	N	n/a	Employees have been trained and are using correct hand washing procedures?	Y	N	n/a
Proper Cooking Temperatures Raw animal products cooked to proper temperatures?	Y	N	n/a	Food Sources Produce is washed prior to preparation or service?	Y	N	n/a
Foods rapidly reheated to 165°F within 2 hours?	Y	N	n/a	All food comes from an approved source?	Y	N	n/a
A probe thermometer accurate to (+/-) 2°F available?	Y	N	n/a	Shellfish tags are maintained properly?	Y	N	n/a
Utensils and Equipment Utensils are scraped of excess food, washed, rinsed, sanitized, and air dried?	Y	N	n/a	General Facility Hot water of at least 120°F is available throughout the entire facility?	Y	N	n/a
Sanitizer concentration is at proper levels? (100 ppm Cl, 200 ppm Quat, or 25 ppm I)	Y	N	n/a	Grease trap and plumbing functioning properly?	Y	N	n/a
Dish machine is sanitizing properly? (50 ppm Cl or utensil surface temperature is 160°F or greater)	Y	N	n/a	Any signs of vermin activity or vermin harborage?	Y	N	n/a
Test strips present to measure sanitizer concentrations?	Y	N	n/a	Equipment is commercial grade and in good condition?	Y	N	n/a
Used wiping cloths are placed in a bucket with proper sanitizer levels or in a hamper?	Y	N	n/a	Food, utensils, and equipment maintained 6 inches above the floor?	Y	N	n/a
Food is prepared so as to not cross-contaminate raw foods with ready-to-eat foods?	Y	N	n/a	All food preparation surfaces and equipment cleaned and sanitized on a regular basis?	Y	N	n/a
Food is properly covered and stored so as to prevent contamination?	Y	N	n/a	Walls, floors, and ceilings in a clean and sanitary state?	Y	N	n/a

Notes



Contact Numbers



California Board of Barbering and Cosmetology	(800) 952 – 5210
California Department of Alcoholic Beverage Control.....	(714) 558 – 4101
California Department of Consumer Affairs	(800) 952 – 5210
California Department of Food and Agriculture.....	(916) 654 – 0462
California Department of Housing and Community Development....	(916) 445 – 4782
California Department of Public Health Food and Drug Branch.....	(916) 650 – 6500
California Division of Occupational Safety and Health	(800) 963 – 9424
County of Orange Animal Care Services	(714) 935 – 6848
County of Orange Public Works Department	(714) 834 – 2300
Emergency	Dial 911
Environmental Health Food Protection Program Hotline....	(714) 433 – 6000
Fair Housing and Equal Opportunity.....	(202) 708 – 1112
Integrated Waste Management Department (IWMD)	(714) 834 – 4000
Orange County Code Enforcement	(949) 587 – 5867
Orange County Fire Authority	(714) 573 – 6000
Orange County Tobacco Use Prevention Program	(714) 541 – 1444
Orange County Vector Control District	(714) 971 – 2421
United States Department of Agriculture	(510) 337 – 5000
United States Food and Drug Administration.....	(888) 463 – 6332