Food Protection Policies
Policy 04- Investigation of Illness Outbreaks

• Investigated jointly by Public Health and Environmental Health

• “Outbreak Response Team” is activated:
  – If transmission is by a foodhandler
  – 5 or more people
  – Single FBI concerning 2 or more unrelated parties
  – Involving other communicable diseases
Policy 500- Enforcement of CURFFL

• Cites specific sections of CURFFL

• The “interpretive guide” is intended to provide the intent or focus of the law.
Policy 501- Food Establishment Improvement Program

• When extensive structural repairs are needed:
  – Expensive and disruptive repairs may be made over a longer time period.
  – maximum 12 months
  – Points are not deducted for structural items involved
  – Citations, permit suspensions, D.A. referral
Policy 502- Refrigeration of Cheeses

• Must be refrigerated at 41 °F if:
  – it is a soft or semi-soft cheese
  – a hard cheese or processed cheese labeled “keep refrigerated”

• Hard cheeses do not require refrigeration
Policy 503- Semi-frozen Yogurt/Dairy Products

- Also monitored by California Department of Food and Agriculture, Milk and Dairy Branch
  - periodic sampling for butter fat and bacteria
  - separate permit
  - refer new soft-serve equipment to State

- Freezing soft-serve for later use is prohibited

- Label samples “For Display”
Policy 504- Reopening of Closed Food Facilities

- “CLOSED” shall mean out of business or a change of ownership has occurred
- An on-site inspection by an REHS III
- On-site may not be required if:
  - facility was upgraded within previous year
  - No change was made to facility or equipment
  - District EHS can confirm facility met regs before closure
- Must be upgraded prior to re-opening
Policy 506- Refrigeration of Filled Bakery Products

- No refrigeration is needed if:
  - pH of 4.5 or less
  - water activity < 0.90
  - does not contain egg or milk products
  - Uncut pumpkin, sweet potato or citrus meringue pies
  - other preservatives
Policy 507- Self-service of Food

- Easily cleanable containers
- Customer contamination
  - self-closing lids
  - sneeze guards
- Labels
- Approved dispensing: gravity, pumps, tongs, ladles, scoops, etc.
- Holding temperature 45°F.
Policy 508- Impounding and Sampling

- Good Judgement is needed
- Affix impound tag
- Item may be removed if impound is likely to be ignored
Policy 509- Food Vending at Swap Meets

• Applies to table-top operations
  – uncut produce
  – prepackaged non-perishables

• Permitted as Retail Food Vehicle or Produce Vehicle

• Must have: current health permit, copy of decal, sign (3” x 3/8” letters), receipts

• Approved carts O.K.- no other bulk or open foods
Policy 510- Bed and Breakfast Facilities

- Restricted Food Service Transient Occupancy Establishments
- intent or spirit of law
- somewhat “relaxed” guidelines to maintain atmosphere
- 20 guest rooms or less, overnight stay, early morning meal
Policy 511- Guidelines for Documenting Violations on Food Inspection Reports.

- Be sure to include the “What, Where, and Why”.
- “How?”
- Identify the violation and provide directive for action.
- Abated or no violations.
Policy 512- Electric Fly Killers and Insecticide Dispensers

• Minimum 3 ft. radius from open food or prep areas.
• Clean catch trays weekly
• Insecticide dispensers- 12 ft. radius in front and 3 ft. on sides
Policy 514- Thermometers

- **Digital thermometers**
  - Calibrated each quarter

- **Thermocouples**
  - checked every 6 months
  - custody receipt

- **Calibration and record maintenance by Training Officer**

- **Measured against Bureau of Standards**
Policy 515- Food Inspection Reports

• Shall be filled out by the District inspector and signed by the acting manager.
• Review each violation on the report with the operator.
• The 1st copy to Supervisor, 2nd copy to operator, 3rd copy to you, 4th copy to clerical for posting.
• Posting and Grading County Code 8.40.020
Policy 517- Food Worker Certification Program

- Who needs it?
- On-site testing
  - 15 or more
- Translator’s O.K.
- Retake twice
- Duplicates
- Posting
Policy 575- Mobile Food Facilities (Prepackaged)

- Retail Food Vehicles
  - pushcarts, trucks
- No Food Preparation
- Requirements:
  - Commissary
  - Identification
  - Health permit, decal
- Zoning issues
Policy 575- Mobile Food Facilities (Unpackaged)

- “Food carts”
- Limited Food Preparation
- Requirements:
  - Commissary, health permit, decal, identification
- Occupied Mobile Food Facilities
Policy 576- Occasional and Temporary Food Facilities

- **Temporary Event**: one event no longer than 25 days in a 90-day period.
  - Organizer- blanket permit, site plan
  - 3-compartment sink, handwash sink, identification

- **Occasional Event**: one event no longer than 3 days in a 90-day period.