

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.

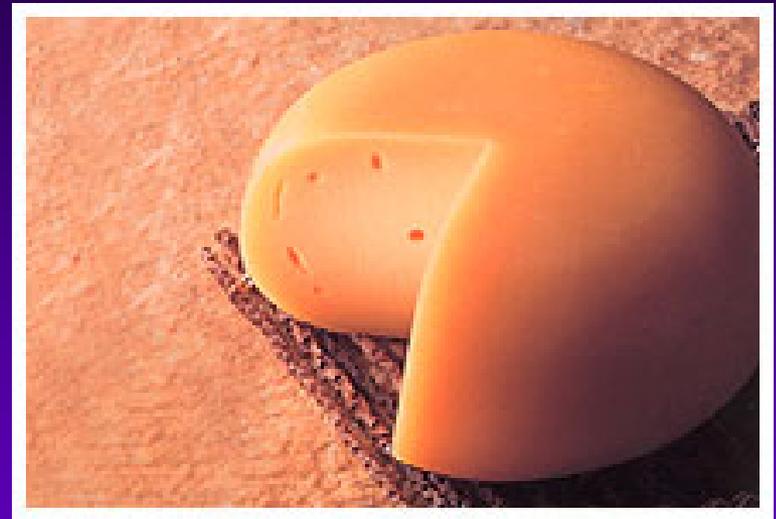


Policy 501- Food Establishment Improvement Program

- 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.