



ENVIRONMENTAL HEALTH

FOOD FACILITY INFORMATION PACKET

July 2009

The following informational bulletins are to inform you of best practices/changes that may affect your food facility. Should you have any questions after reading the information provided, please contact your local Environmental Health Office listed on bottom of this page.

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"There's more inside
... then just the headlines!"*

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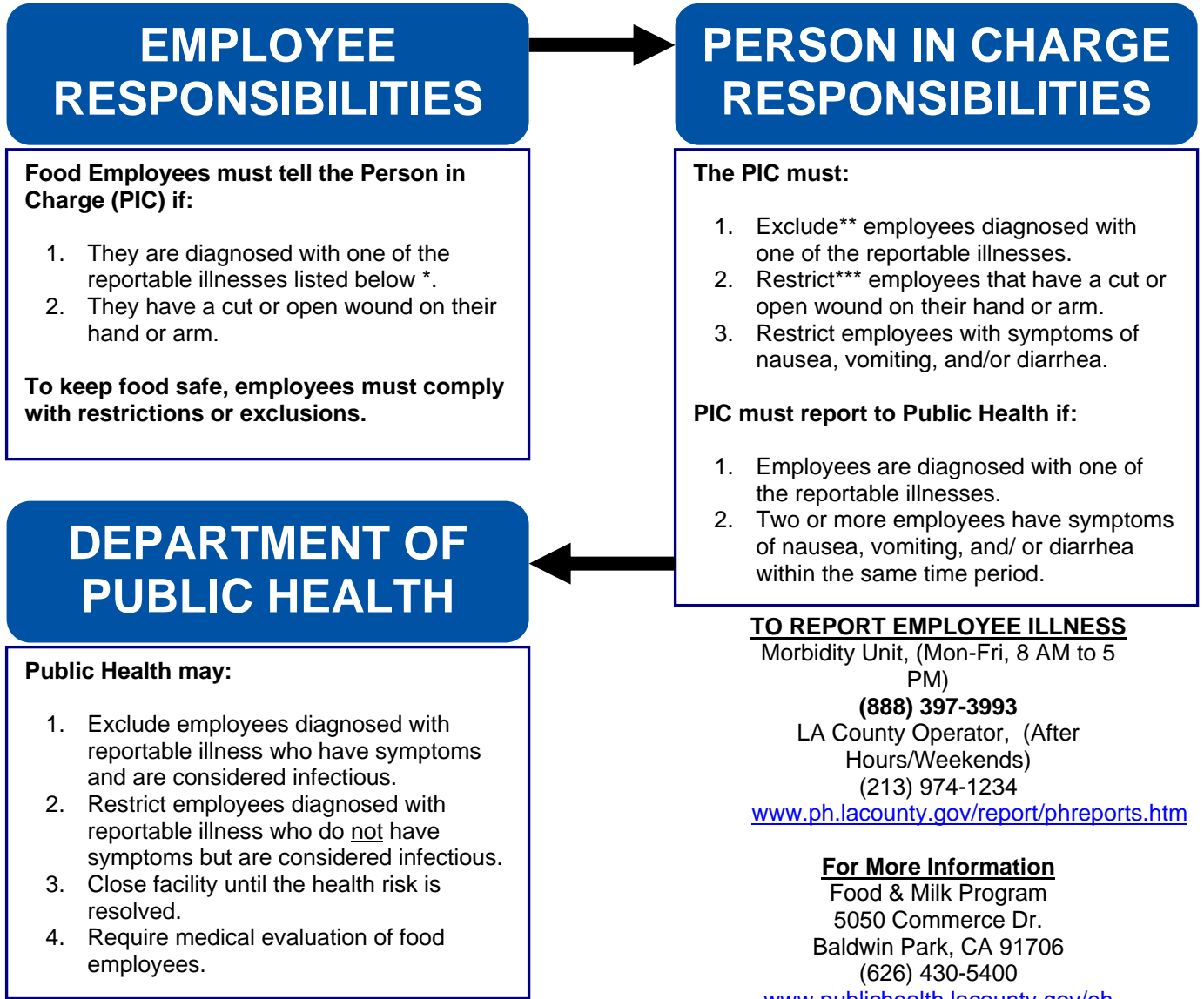
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Office Stamp



Communicable Disease Reporting

Effective July 1, 2007, all food employees including supervisors and workers are required to report employee illness as follows (California Retail Food Code Sections 113949-113950.5, 113974):



* Reportable illnesses include: Typhoid Fever, Salmonellosis, Hepatitis A, Shigellosis, E. coli, Norovirus, and Amebiasis
 ** Exclude means to prevent a person from working as a food employee or entering a food facility except for those areas open to the public.
 *** Restrict means to limit the activities of a food employee so that there is no risk of transmitting a disease that is transmissible through food. The food employee shall not work with exposed food, clean equipment, utensils, linens, and unwrapped single-use utensils



“Boil Water Order” & “Unsafe Water Alert” Procedures for Food Facility Operators

California law requires that an adequate, protected, pressurized, potable supply of hot and cold water be provided at all food facilities. The water supply must be from a water system approved by the health officer or the local enforcement agency (California Health & Safety Code, Section 114192).

When are directives issued?

- “**Boil Water Order**” is issued when the water supply has been contaminated, or might have been contaminated with harmful bacteria.
- “**Unsafe Water Alert / Do Not Drink**” or “**Unsafe Water Alert / Do Not Use**” is issued when the contamination involves a chemical, biological, or radiological agent.

When a “Boil Water Order” or “Unsafe Water Alert” is issued by a water service provider and/or the Local or State Health Department:

- **Food facilities must stop all food preparation and stop selling unpackaged food** until the water is safe to use.
- In most cases, it will be necessary for the food facility to **voluntarily close**.

Food facilities that sell prepackaged foods (e.g. convenience stores, markets) may continue to sell prepackaged foods if:

- Bottled water is used for handwashing in the toilet rooms.
- The use of coffee machines, soda dispensers, ice machines, produce misters, or any other machines that use local tap water (directly or indirectly) is discontinued.
- The food facility does not engage in any food preparation.

Once the “Boil Water Order” or “Unsafe Water Alert” has ended:

- Food facilities that voluntarily closed may reopen **ONLY** after all items in the “Reopening Guidelines” (on the second page of this advisory) have been completed.
- Food facilities **closed by the Health Department must remain closed** until the Health Department reopens them.

A Health Department representative does not need to be on-site for an operator to implement the “Reopening Guidelines.” The food operator is responsible for operating in a safe manner that protects the Public Health at all times.

For information regarding the status of a “Boil Water Order” or “Unsafe Water Alert” contact:

- Your water service provider – contact information will be included in the “Order” or “Alert.”
- California State Department of Public Health, Drinking Water at (213) 580-5723
- Los Angeles County Environmental Health at (626) 430-5420

www.publichealth.lacounty.gov/eh

Reopening Guidelines

After the “Boil Water Order” or “Unsafe Water Alert” has ended, all equipment connected to the water source must be made safe. It is important to:

Flush all water lines, pre-rinse sprayers, and hose reels:

- Turn on all faucets.
- Allow both hot and cold water to run through the lines for approximately 5 minutes. (Cold water is sufficient for produce-cleaning and misting equipment only).

Replace all water filters and purifiers:

- Change source water filter in coffee makers.
- Change source water filter in ice machines.
- Change activated carbon canister filters in carbonated beverage machines.
- Change beverage cartridges.

NOTE: Run water through the unit for 5 minutes before and after changing the filter.

Flush all drinking fountains:

- Start water flow.
- Allow water to flow for 5 minutes.

Flush coffee makers:

- Pour 2 pots of potable water through the reservoir of the coffee maker.
- Discard the rinse water.

Flush dishwashers and booster heater tanks:

- Contact your dishwasher service technician.
- Do not use the unit until flushing has been completed.

Flush ice machines:

- Contact your ice machine service technician.
- Do not use the unit until flushing has been completed.

Clean and sanitize exterior surfaces of all units connected to the main water source:

- Clean exposed surfaces (e.g., faucets, sinks, drinking fountains, etc.).
- Use approved sanitizer (e.g., 100 ppm chlorine solution).

Clean and sanitize all interior water contact surfaces of cartridge-type water filter units:

- Disconnect the water lines to and from the unit.
- Remove the cartridge and discard.
- Use a chlorine sanitizing solution to clean the interior surfaces of the unit.
- Rinse with potable water. Install a fresh cartridge.
- Reconnect the water lines to and from the unit.

Clean and sanitize interior surfaces of water softeners:

- Contact your distributor for recommendations on flushing/sanitizing procedures.
- Follow the manufacturer's instructions.

Discard food potentially contaminated prior to the “Order” or “Alert” such as:

- Prepared ready-to-eat fruits and vegetables or foods combined with raw fruits and vegetables that may have been washed with contaminated water.
- Foods or dishes that have ice or water added as an ingredient or part of a cooling process.

Beverages made with water from the water supply system, i.e. juices, ice tea, coffee

NOTE: ALTERNATE REOPENING GUIDELINES MAY BE REQUIRED DEPENDING ON THE CONTAMINANT IN THE WATER SUPPLY. Refer to the Environmental Health website at www.publichealth.lacounty.gov/eh.



“Orden de Hervir Agua” & “Alerta de Agua Contaminada”*

Proceso para Operadores de Establecimientos de Alimentos

La ley de California requiere que todos los establecimientos de alimentos tengan un sistema adecuado de agua potable fría y caliente que este protegida y bajo presión en los establecimientos de comida. La fuente de agua debe ser de un sistema de agua aprobado por el oficial de salud o del departamento local para mantenimiento. (California Health & Safety Code, Section 114192).

¿Cuándo se distribuyen directivos?

- “**Orden de Hervir Agua**” es distribuida cuando la fuente de agua esta contaminada, o puedo ser contaminada con bacteria peligrosa.
- “**Alerta de Agua Contaminada/ No Tome**” o “**Alerta de Agua Contaminada/ No Use**” es distribuida cuando la contaminación involucra un agente químico, biológico, o radiológico.

Cuando una “Orden de Hervir Agua” o “Alerta de Agua Contaminada” es distribuida por un proveedor de servicio de agua y/o el Departamento de Salud local o el Estado:

- **Establecimientos de alimentos deben parar toda la preparación de alimentos y dejar de vender comida no preempacada** hasta que el agua sea segura para usar.
- En muchos casos, va a ser necesario que los establecimientos de alimentos cierren voluntariamente.

Establecimientos de alimentos que venden comida preempacada (i.e, tiendas) pueden continuar vendiendo comida preempacada si:

- Botellas de agua son usadas para lavarse las manos en los baños.
- El uso de maquinas de café, maquinas de refrescos, maquinas de hielo, goteros de rocío para frutas y verduras, o cualquier otro tipo de maquina que use el agua local de la llave (directamente o indirecto) sea parado.
- El establecimiento de alimentos no hace ningún tipo de preparación de alimentos.

Cuando la “Orden de Hervir Agua” o “Alerta de Agua Contaminada” a terminado:

- Todos los establecimientos de alimentos que cerraron voluntariamente pueden abrir **solamente** cuando todos de los artículos de la “Guía para Re-abrir” (en la segunda pagina de este aviso) sean completados.
- Establecimientos de alimentos que fueron **cerrados por el Departamento de Salud** **deben quedarse cerrados** hasta que el departamento de salud de orden de abrir.

Un operador del Departamento de Salud no tiene que estar presente en el establecimiento para que un operador implemente la “Guía para Re-abrir”. El operador de alimentos es responsable de operar en una manera segura para proteger la salud pública todo tiempo.

***Boil Water Alert & Unsafe Water Alert**

Para información sobre el estado de una “Orden de Hervir Agua” o “Alerta de Agua Contaminada” comuníquese con:

- Su proveedor de servicios de agua – la información del contacto será incluida en la “Orden” o “Alerta”.
- El Departamento de Salud Pública del Estado de California, Drinking water (Programa de Agua Potable) a (213) 580-5723.
- El Departamento de Salud Ambiental del Condado de Los Angeles a (213) 430-5420 www.publichealth.lacounty.gov/eh

Directrices para Reabrir

Después que la “Orden de Hervir Agua” o “Alerta de Agua Contaminada” haya terminado, todo el equipo conectado a la fuente de agua debe ser seguro. Es importante que:

Lave todas las líneas de agua, lave las maquinas de rociar, y rieles de manguera:

- Abra todas las llaves.
- Permita que corra el agua caliente y fría por las líneas por aproximadamente 5 minutos. (Agua fría es suficiente para los productos agrícolas y el equipo de nebulización).

Reemplace todos los filtros y purificadores de agua:

- Cambie el filtro en la cafetera.
- Cambie el filtro en la maquina de hielo.
- Cambie el filtro que utilizan carbonato en las maquinas de refrescos.
- Cambie el cartucho de refrescos

Tome en cuenta: Corra el agua por la unida por 5 minutos antes y después de cambiar el filtro.

Lavar todas las fuentes de refrescos:

- Empiece el flujo de agua.
- Permita que el agua corra por 5 minutos.

Lavar las cafeteras:

- Vierta agua potable en la reserva de la cafetera por dos ciclos.
- Tire el agua utilizada.

Lave el lavaplatos y calentador de agua:

- Comuníquese con el técnico de servicio de su lavaplatos.
- No use la unidad hasta que sea lavada.

Lave la maquina de hielo:

- Comuníquese con el técnico de servicio de la maquina de hielo
- No use la unidad hasta que sea lavada.

Limpie y desinfecte todas las superficies de las unidades conectadas a la línea principal de agua:

- Limpie superficies expuestas (i.e, llaves, lavaderos, maquinas de refrescos, etc.)
- Use desinfectantes aprobados (ejemplo, 100 ppm de solución de cloro).

Limpie y desinfecte todas las superficies en contacto al interior de unidades de filtros de aguas de estilo cartucho:

- Desconecte las líneas de agua de entrada y salida de la unidad.
- Quite y bote el cartucho.
- Use desinfectante de solución de cloro para limpiar las superficies en el interior de la unidad.
- Rocíe con agua potable. Instale un nuevo filtro.
- Reconecte las líneas de entrada y salida de la unidad.

Limpie y desinfecte todas las superficies en contacto al interior de unidades de suavizador de agua:

- Comuníquese con su distribuidor para recomendaciones en el proceso de lavado y desinfección..
- Siga las instrucciones de fábrica.

Tire la comida que pudo ser contaminada antes de la “Orden de Hervir Agua” o “Alerta de Agua Contaminada” como:

- Frutas y verduras listas para comer o comidas combinadas con frutas y verduras no cocinadas que se pudieron ser contaminados con el agua.
- Comida o platos que tienen hielo y agua agregada como ingrediente o parte del proceso de enfriar.
- Bebidas hechas con agua del sistema de agua, i.e. jugos, té frío, café.

Tome en cuenta: Alternativas para Reabrir Directrices pueden ser requeridos, dependen en el tipo de contaminante en el sistema de agua. Referir a la página de Internet de Salud Pública a www.publichealth.lacounty.gov/eh.



Artificial Trans Fat

In July 2008, California became the first state to pass statewide legislation prohibiting artificial trans fat from being served or used in the preparation of foods in restaurants and other food facilities. **This law takes effect on January 1, 2010.** All baked goods containing artificial trans fat have until January 1, 2011 to meet this requirement.

What is artificial trans fat?

Artificial trans fat is found in “partially hydrogenated” vegetable oils and shortening and in many packaged and restaurant foods.

What is zero grams trans fat?

According to the FDA, zero grams trans fat means “less than 0.5 grams of trans fat per serving.”

What are the health risks of consuming artificial trans fat?

Consuming trans fat raises levels of LDL (low density lipoprotein), or “bad” cholesterol and lowers the levels of HDL (high density lipoprotein), or “good” cholesterol. This can cause the arteries to become clogged and increase the risk of heart attack and stroke.

What does this legislation require of me?

No oil, shortening, or margarine containing artificial trans fat may be stored, distributed, served, or used in the preparation of any food within a food facility.

How do I comply with this new law?

Every food facility shall maintain on the premises:

- The manufacturer’s documentation/label:
 - For any food that contains any fat, oil, or shortening.
 - Located on the food package/case at the time of purchase. A Manufacturer’s documentation may be maintained in lieu of the label.
- These labels must be kept for as long as the food (containing any fat) is stored, distributed, or served by, or used in preparation of food within the food facility.



Voluntary Artificial Trans Fat Reduction (ATFR) Program

Artificial trans fats are produced through an industrial process (referred to as hydrogenation) that converts vegetable oils into semisolid fats. These fats are often found in margarines, shortenings, baked goods, fried foods, and snack foods.

There is strong evidence that the consumption of trans fats increases the risk of coronary heart disease, the leading cause of death and premature death in the Los Angeles County (LAC) population. This risk appears to be greater than with other dietary fats, even saturated fats. Trans fats increase the level of bad cholesterol and decrease the level of good cholesterol. Trans fats also increase the level of triglycerides, cause inflammation within the blood vessels, and irritate the internal lining of blood vessels, all of which may further increase heart disease risk.

In consideration of these and other factors, LAC Public Health, in partnership with various public health and food service industry stakeholders, developed the Voluntary ATFR Program to help consumers identify healthier dining options.

As a food facility operator, you may have questions about participating in the Voluntary ATFR Program. To assist you, the following are answers to several frequently asked questions:

Q: What is the voluntary ATFR Program?

A: The ATFR Program recognizes food facilities that do not store, use, or serve food containing partially hydrogenated vegetable oils, shortening, or margarines with 0.5 grams or more trans fat per serving except food that is being served directly to patrons in a manufacturer's original sealed package. (Foods with trans fat values of less than 0.5 grams per serving are listed as zero grams of trans fat).

Food facilities that meet this standard are recognized with the issuance of an official ATFR Program decal/placard to notify consumers that they serve zero grams of artificial trans fat.

Q: Will my grade be affected if I don't participate in the ATFR Program?

A: Participation in the ATFR Program is strictly voluntary. Your food facility's letter grade will not be affected if you choose not to participate in the program.

Q: What are the benefits of participating in the ATFR Program?

A: As a participant in the ATFR Program, you will receive an official ATFR Program decal/placard. The decal/placard will distinguish your food facility from the competition and serve to inform prospective customers that you recognize their desire to have healthy dining options. Additionally, your food facility will be listed on the LAC Public Health website as an active participant in the ATFR Program.

Q: How do I join the ATFR Program?

A: To participate in the ATFR Program you must submit an application to LAC Environmental Health for review and approval. Applications are available at your local Environmental Health district office and online at www.lapublichealth.org/eh.

Q: Is there a fee to participate in the ATFR Program?

A: A fee of \$204.00 is required to participate in the ATFR Program and must be submitted with your completed application.

Q: Do food facility chains have to submit multiple applications and fees?

A: Food facility chains only have to submit one application for all locations if all of the following conditions are met:

1. Each location shares common ownership.
2. Each location conducts food service operations consistent with the food facility chain's operational model.
3. Foods received, prepared, and offered for sale at each location are the same for each location throughout the chain.

Food facility chains that meet the above conditions are required to submit only one application fee of \$136.00 plus \$68.00 *for each participating location in the food facility chain.*

Q: Will I receive a separate ATFR Program inspection?

A: Yes. As long as you are an active participant in the program your food facility will receive an ATFR inspection once annually to assure compliance with the program standards. A separate inspection report form will be used for the ATFR inspection. There is no additional fee for the inspections.

Q: Will my grade be affected if my food facility is out of compliance with the ATFR Program standards?

A: Posting the official ATFR Program decal/placard bears the same responsibility to accuracy as any other advertising claim to your menu (e.g. "fresh" halibut, versus "fresh frozen" halibut). Therefore, if you participate in the program and post the decal/placard, non-compliance with the program's standards may result in a debit in points if observed during the course of a routine food facility inspection.



NOROVIRUS

From nursing homes and schools to restaurants and cruise ships, reports of Norovirus infection have risen significantly this winter, according to public health officials at the U.S. Centers for Disease Control & Prevention (CDC). It is of utmost importance for us to understand what Norovirus is and how it is spread in order to reduce the incidence of this illness.

What are Noroviruses?

Noroviruses are members of a group of viruses called caliciviruses. Infection with Norovirus causes gastroenteritis, or a type of “stomach flu.” This is not related to the influenza, or to bacteria and parasites that can also cause gastrointestinal illnesses.

What are the symptoms of Norovirus infection?

Symptoms include severe nausea, vomiting, and/or diarrhea accompanied by abdominal cramps. Some people also complain of headache, fever, chills and muscle aches. These symptoms usually last for 1 – 2 days. Onset of symptoms is usually 24 – 48 hours after exposure to the virus, but can appear as early as 12 hours after exposure.

How is Norovirus spread?

People can become infected with the virus in several ways, including:

- Eating or drinking foods that are contaminated with Norovirus;
- Touching surfaces or objects contaminated with Norovirus, and then touching their mouth; and or
- Direct contact with another person who is infected.

The virus is highly contagious and easily spread from person to person. Food can be contaminated either by direct contact with contaminated hands or work surfaces or by tiny droplets that can travel through air to land on food.

How can we prevent Norovirus?

It is most important to wash hands frequently with soap and warm water. Additionally, all food contact surfaces should be cleaned and sanitized with an approved sanitizing agent on a regular basis. Foods that may have become contaminated with the virus should be discarded. Linens (including clothes, towels, napkins, etc.) soiled to any extent should be promptly washed at high temperatures. Any employees complaining of gastrointestinal illness should be excluded from the workplace. It is of utmost importance to educate and re-educate food operators and handlers regarding approved methods of sanitization and proper hand washing procedures.



NOROVIRUS

Desde residencias para ancianos, escuelas, restaurantes y cruceros, los reportes de la infección de Norovirus han aumentado significativamente este invierno, de acuerdo a El Centro de Enfermedad de Control y Prevención (CDC). Es de mayor importancia para nosotros entender que es Norovirus y como se propaga, para disminuir la ocurrencia de esta enfermedad.

¿Que son los Norovirus?

Norovirus son miembros de un grupo de virus llamados calvicivirus. Infección con Norovirus causa gastroenteritis, o un tipo de “gripe estomacal”. Esto no esta relacionado con la gripe (influenza) o bacteria y parásitos que pueden causar enfermedades gastrointestinales.

Cuales son los síntomas de la infección causada por el Norovirus?

Los síntomas incluyen nausea, vomito, y/o la diarrea, y calambres estomacales. Algunas personas también se quejan de dolor de cabeza, fiebre, escalofríos, y dolores musculares. Estos síntomas normalmente duran desde 1 a 2 días. Los síntomas comienzan normalmente de 24-48 horas después de la ingestión del virus, pero pueden aparecer 12 horas después de la exposición.

Como se propaga el Norovirus?

Personas pueden infectarse con el virus en diferentes maneras, incluyendo:

- Comiendo y tomando comidas que son contaminadas con Norovirus;
- Tocando superficies o objetos contaminados con Norovirus, y después tocarse su boca; y/o
- Contacto directo con otra persona que esta infectada.

El virus es muy contagioso y se pueden propagar fácilmente de una persona a otra. Alimentos pueden ser contaminados por medio de contacto directo con las manos, por superficies de trabajo o por pequeñas gotas que se mueven en el aire y caen en los alimentos.

Como podemos prevenir el Norovirus?

Es muy importante de lavarse las manos frecuentemente con jabón y agua tibia.

Adicionalmente, superficies de comida deben ser limpiadas y desinfectadas con un agente aprobado para desinfectar regularmente. Comidas que pudieron ser contaminadas con el virus deben ser tiradas. Lino (incluyendo, ropa, toallas, servilletas, etc.) sucios deben ser lavados inmediatamente en alta temperatura. Cualquier empleado quejándose de enfermedades gastrointestinales debe ser excluido del trabajo. Es muy importante de educar y recordar a operadores de comida y manejadores acerca de métodos aprobados en desinfectación y la manera correcta de lavarse las manos.



Menu Labeling and Disclosure of Nutritional Information

Effective July 1, 2009, a change in law requires chain food facilities to disclose nutritional or calorie content information for prepared foods. For purposes of this new law, a chain food facility means 20 facilities with the same name in the state that offer for sale substantially the same menu items. This new law does not apply to the following: self service salad bars or buffets; certified farmer's markets; commissaries; grocery stores (except for separately owned food facilities that are located in the grocery store); licensed health care facilities; mobile support units; public and private school cafeterias; restricted food service facilities; pharmacies; and vending machines.

For the period July 1, 2009, through December 31, 2010, applicable food facilities must provide either calorie content or nutritional information* as follows:

Calorie content information shall be disclosed to the consumer by one of the following methods: (not applicable to drive-through portion of food facility)

1. On Standard Menu – Calorie content listed adjacent to the food item on the menu
2. Indoor Menu Board – Calorie content listed adjacent to the food item on the menu board
3. Display Tag (in display case) – Calorie content listed on the tag

Nutritional information (calories, carbohydrates, saturated fats, sodium) shall be disclosed to the consumer by one of the following methods:

1. Food facilities with sit-down service (customers order while sitting at a table)
 - Listed on brochure at each table. Brochure must include statement: *“Recommended limits for a 2,000 calorie daily diet are 20 grams of saturated fat and 2,300 milligrams of sodium”*, and/or
 - Listed on the menu, and/or
 - Listed on menu insert, and/or
 - Listed on table tent at each table
2. Food facilities with quick service (customers order at a counter)
 - Listed on brochure at point of sale prior to, or during placement of order. Brochure must include statement: *“Recommended limits for a 2,000 calorie daily diet are 20 grams of saturated fat and 2,300 milligrams of sodium.”*
3. Food facilities with a drive-through (with or without sit-down service)
 - A notice displayed at the point of sale that reads: “Nutrition Information Is Available Upon Request”, and information listed on a brochure available upon request to the consumer. Brochure must include statement: *“Recommended limits for a 2,000 calorie daily diet are 20 grams of saturated fat and 2,300 milligrams of sodium.”*

Beginning January 1, 2011, all chain food facilities must:

1. Disclose calories only, either:
 - Directly on the menu next to the item,
 - Directly on the menu board next to the item, or
 - Directly on the display tag.

2. For drive-through service, provide a notice displayed at the point of sale that reads: "Nutrition Information Is Available Upon Request", and information listed in a brochure available upon request to the consumer. The brochure must include the statement: *"Recommended limits for a 2,000 calorie daily diet are 20 grams of saturated fat and 2,300 milligrams of sodium."*

*The disclosure of nutritional information must be in a clear and conspicuous size and typeface.

Nutritional information is not required for alcoholic beverages, condiments, or complimentary items.

Additional requirements apply to items such as salads, combination meals, and meals intended to serve more than one individual.

For additional information, please visit:

http://www.cdph.ca.gov/comm/food/calcode/FINAL_Menu_Labeling_Guidelines_071009.pdf.

Further information may be found at the California Restaurant Association website under "Emerging Matters" in the "Resources" section of www.calrest.org.



New Regulations on Sale of Raw Gulf Oysters

The purpose of this advisory is to provide information on new regulations pertaining to the sale of raw oysters harvested from the Gulf Coast States (Louisiana, Florida, Texas, Alabama, and Mississippi), especially during the warmer months of April through October. Raw oysters from these locales may be contaminated with the bacteria *Vibrio vulnificus* (*V. vulnificus*), which can lead to serious illness or death in susceptible individuals. Susceptible persons at highest risk include persons who consume alcohol on a daily basis, persons who have liver diseases, diabetes, cancer, AIDS, or other conditions that weaken or compromise the immune system.

The California Code of Regulations, Title 17, Section 13675 requires all retailers offering raw Gulf oysters for human consumption to comply with the following:

1. Facilities shall **refuse to accept** raw, fresh or frozen, shellstock, half-shell or shucked **Gulf Coast oysters** harvested **from April 1 through October 31 unless**:
 - a. The oysters have been treated by an approved method shown to reduce the level of *V. vulnificus* to “non-detectable”;
 - b. Their container bears a label or tag that clearly and prominently states “PROCESSED TO REDUCE *VIBRIO VULNIFICUS* TO NON-DETECTABLE LEVELS,” and
 - c. The retailer and dealer have on-site and available for inspection a copy of the current letter of verification of the process used to reduce *V. vulnificus* to non-detectable levels issued to the dealer by the California State Department of Health Services.
2. Facilities shall provide a written warning, in English and Spanish as follows, to any person who orders raw Gulf oysters:

WARNING

THIS FACILITY OFFERS RAW OYSTERS FROM THE GULF OF MEXICO. EATING THESE OYSTERS MAY CAUSE SEVERE ILLNESS AND EVEN DEATH IN PERSONS WHO HAVE LIVER DISEASE (FOR EXAMPLE ALCOHOLIC CIRRHOSIS), CANCER OR OTHER CHRONIC ILLNESSES THAT WEAKEN THE IMMUNE SYSTEM. If you eat raw oysters and become ill, you should seek immediate medical attention. If you are unsure if you are at risk, you should consult your physician.

AVISO IMPORTANTE

ESTA FACILIDAD OFRECE OSTRAS CRUDAS DEL GOLFO DE MÉXICO. A COMER ESTAS OSTRAS CRUDAS PUEDEN CAUSAR UNA ENFERMEDAD GRAVE Y HASTA LA MUERTA EN LAS PERSONAS QUE PADECEN DE ENFERMEDADES DEL HÍGADO (POR EJEMPLO, CIRROSIS ALCOHÓLICA), CÁNCER U OTRAS ENFERMEDADES CRÓNICAS QUE DEBILITAN EL SISTEMA INMUNOLÓGICO. Si usted come ostras crudas y se enferma, debe buscar atención médica inmediatamente. Si usted cree estar en peligro, debe consultar a un medico.

Where raw Gulf oysters are purchased by a consumer over a counter, or where they are offered for sale by sign, tag, or menu board, the warning signs (English and Spanish) shall be prominently placed so that they are likely to be read by consumers prior to ordering raw oysters. The warning signs shall be worded in English and Spanish and shall meet the specifications indicated in Title 17, Section 13675.

Where raw Gulf oysters are ordered directly from a server, at a dining table, or where a warning sign posted is not clearly legible from any location where the consumer orders raw oysters, the warnings shall be printed on all menus in which oysters are listed, or on tent cards located on each dining table, following the specifications indicated in Title 17, Section 13675.

NOTE:	Retailers are exempt from these warning requirements when they serve/sell Gulf oysters that have been treated to reduce <i>V. vulnificus</i> to non-detectable levels, the container bears a label or tag that clearly and prominently states "PROCESSED TO REDUCE <i>VIBRIO VULNIFICUS</i> TO NON-DETECTABLE LEVELS," and the retailer and dealer have on-file a copy of the current letter of verification of the process used to reduce <i>V. vulnificus</i> to non-detectable levels issued to the dealer by the California State Department of Health Services.
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3. Facilities shall accept only raw Gulf oysters that bear a label or tag that declares a statement of origin (e.g. "Harvested in (State)"). A new provision allows Gulf Coast oyster dealers to place a geographical statement of origin (e.g. "Product of the Gulf of Mexico").
4. Facilities shall accept only raw shellstock that bears a label or tag stating:
 - a. The date of harvest,
 - b. The harvest area, and
 - c. Certificate number established by the state shellfish control authority. Retailers are required to retain all shipping tags for 90 days.
5. Facilities shall accept only shucked and half-shell Gulf oysters that bear a label or tag stating:
 - a. The sell-by-date, date-shucked, date-packed or other similar date; and
 - b. The certificate number of the harvester or dealer. A new provision requires containers of raw shucked or half-shell Gulf oysters to bear a label declaring the harvest date. However, this requirement is satisfied if the harvest date is supplied on an invoice accompanying each shipment.
6. Facilities shall accept only raw shucked Gulf oysters that have a tag or label stating they be cooked before eating.

Failure to comply with the requirements in California Code of Regulations, Title 17, Section 13675 regarding raw Gulf oysters may result in the matter being referred to the City/District Attorney's office for prosecution.

WARNING

THIS FACILITY OFFERS RAW OYSTERS FROM THE GULF OF MEXICO. EATING THESE OYSTERS MAY CAUSE SEVERE ILLNESS AND EVEN DEATH IN PERSONS WHO HAVE LIVER DISEASE (FOR EXAMPLE ALCOHOLIC CIRRHOSIS), CANCER OR OTHER CHRONIC ILLNESSES THAT WEAKEN THE IMMUNE SYSTEM.

If you eat raw oysters and become ill, you should seek immediate medical attention. If you are unsure if you are at risk, you should consult your physician.

AVISO IMPORTANTE*

ESTA FACILIDAD OFRECE OSTRAS CRUDAS DEL GOLFO DE MÉXICO. A COMER ESTAS OSTRAS CRUDAS PUEDEN CAUSAR UNA ENFERMEDAD GRAVE Y HAS TA LA MUERTA EN LAS PERSONAS QUE PADECEN DE ENFERMEDADES DEL HÍGADO (POR EJEMPLO, CIRROSIS ALCOHÓLICA), CÁNCER U OTRAS ENFERMEDADES CRÓNICAS QUE DEBILITAN EL SISTEMA INMUNOLÓGICO. Si usted come ostras crudas y se enferma, debe buscar atención médica inmediatamente. Si usted cree estar en peligro, debe consultar a un médico.



Lead Tainted Candy

The Los Angeles County Department of Public Health is warning consumers about the following products, because the candies, clay pots, or wrappers may contain lead. As of January 5, 2009, the California Department of Public Health has provided an updated list of eighteen candies with high levels of lead. The eighteen candies identified by the State are:

- | | |
|-----------------------------------|-------------------------------------|
| BarriChicle Chewing Gum | Barrilito |
| Bibi Rainbow Chewing Gum | Chaca Chaca Chacatrozo |
| Dulces Yosi Mega Pack Toys w/ Gum | Ego Hao Jin Bang |
| Hawthorn Candy | Huevines Confitados Sabor Chocolate |
| Indy Mini Dedos, Spicy & Sour | Jovy Shaiky Pop |
| Lucas Limon | Lucas Limon con Chile |
| Miguelito | Qi Cai Bang |
| Tama Roca Banderilla | Tamanlorin/Tamarind Lollipop |
| Tamanzela, Chili covered Lollipop | Tarritos, Liquid Candy Snack |

The US Food and Drug Administration (FDA) recommends that children under age 7 should not consume more than 6.0 micrograms of lead from all food sources daily. Consumption of excessively high levels of lead is toxic to humans, especially infants, children, and pregnant women. Lead can also permanently damage the central nervous system, resulting in learning disabilities, behavioral disorders, and other long-term health problems. Testing by the FDA has shown that these candies, candy-wrappers, and clay pots used to package may contain high levels of dangerous lead.

For more information about these candies, please call Los Angeles County Childhood Lead Poisoning Prevention Program at 1-800-LA-4-LEAD or visit the State's website <http://www.cdph.ca.gov/programs/CLPPB/Pages/LeadCandyAlerts.aspx>. You can also contact the Environmental Health Division by calling the 24 hour hotline at 1(888) 700-9995 or email at eh@ladhs.org. Consumer complaints can also be reported at our website at www.publichealth.lacounty.org/eh.



Dulces Con Niveles Altos De Plomo*

El Departamento de Servicios de Salud del Condado de Los Angeles está advirtiéndolo a los consumidores sobre los siguientes dulces, porque los dulces, las ollas de barro, o las envolturas pueden contener plomo. Desde Enero 5, 2009, el Departamento de Salud Pública ha proveído una lista de dieciocho dulces con niveles altos de plomo. Los dieciocho dulces identificados por el Estado son:

BarriChicle Chewing Gum	Barrilito
Bibi Rainbow Chewing Gum	Chaca Chaca Chacatrozo
Dulces Yosi Mega Pack Toys w/ Gum	Ego Hao Jin Bang
Hawthorn Candy	Huevines Confitados Sabor Chocolate
Indy Mini Dedos, Spicy & Sour	Jovy Shaiky Pop
Lucas Limon	Lucas Limon con Chile
Miguelito	Qi Cai Bang
Tama Roca Banderilla	Tamanlorin/Tamarind Lollipop
Tamazela, Chili covered Lollipop	Tarritos, Liquid Candy Snack

La Administración de Fármacos y Alimentos (FDA) de los Estados Unidos, recomienda que los niños menores de 7 años de edad no deben consumir más de 6.0 microgramos de plomo de todas las fuentes alimenticias que se consumen a diario. El consumo excesivo de niveles altos de plomo es tóxico para los seres humanos, especialmente en los infantes, niños, y mujeres embarazadas. El plomo puede dañar el sistema nervioso central permanentemente y como resultado causar problemas de aprendizaje, problemas de comportamiento, y otros problemas de salud a largo plazo. Los resultados de análisis del FDA han demostrado que estos dulces, las envolturas, y ollas de barro que se usan para empaquetarlos pueden contener niveles altos de plomo, los cuales son peligrosos.

Para más información sobre estos dulces, favor de llamar al teléfono 1-800-LA-4-LEAD del Programa Contra el Envenenamiento de Plomo Infantil del Condado de Los Angeles o visite la página de Internet del Estado

<http://www.cdph.ca.gov/programs/CLPPB/Pages/LeadCandyAlerts.aspx>. También, puede llamar a la División del Departamento de Salud Ambiental del Condado de Los Angeles a la línea telefónica 1(888)700-9995 que está disponible las 24 horas al día, o por correo electrónico: eh@ladhs.org. Las quejas de los consumidores también pueden ser reportadas en nuestra página del Internet: www.publichealth.lacounty.org/eh.

*Lead Tainted Candy



Refrigeration of Potentially Hazardous Foods at or Below 41°F

As of January 1, 1997, the maximum allowable cold holding temperature for most potentially hazardous foods (PHF) was reduced from 45°F to 41°F. This change to the California Health and Safety Code was applicable to **all** food facilities, but did allow for a 5-year grace period for refrigeration equipment that was not capable of being adjusted to hold food at the lower temperature. Generally, food facility owners and operators have not been required to replace or modify any existing refrigeration equipment as long as the equipment was capable of holding PHF at temperatures no higher than 45°F. However, the grace period ended on January 1, 2002, and the requirement for holding most PHF at or below 41°F is now being enforced.

There are still some exceptions to the 41°F cold holding requirement. The exceptions are detailed in a portion of the California Health and Safety Code known as the California Retail Food Code (Cal Code). For specific details, see Cal Code Sections 113996, 113998, 114000, 114157, 114159, 114373, 114343, 114153, 114370, and 114371. In summary, the following PHF can be held at temperatures of 45°F or below:

- Unshucked live molluscan shellfish.
- PHF held for dispensing on serving lines and salad bars (not to exceed 12 hours in any 24 hour period)
- PHF held at temporary food facilities (not to exceed 12 hours in any 24 hour period)
- PHF samples distributed at Certified Farmers' Markets
- Pasteurized milk and pasteurize milk products in original, sealed containers
- Raw shell eggs

Food facility owners and operators should be aware that non-complying refrigeration equipment that is used to store PHF may have to be modified significantly or replaced in order to meet the cold holding food temperature requirement. All replacement refrigeration equipment must be capable of holding food at temperatures of 41°F or below. Existing, non-complying refrigeration equipment can be utilized for the storage of canned or bottled soft drinks, beer, raw produce, and other non-potentially hazardous foods.

Of particular concern are mobile food facilities and temporary food facilities that may utilize non-mechanical refrigeration equipment (cold plates and ice chests) to maintain PHF temperatures. Since there is no requirement that any food facility have mechanical refrigeration equipment (which must be equipped with a blower as defined in Cal Code Section 113885), the use of non-mechanical refrigeration devices will still be allowed. However, a local enforcement agency may require mechanical refrigeration if it can reasonably be predicted that other methods of refrigeration will not be capable of maintaining food at 41°F due to extreme ambient air temperature environments.

In cases where compliance with the maximum 41°F cold holding requirement proves difficult or impossible, food facility owners and operators do have the option of developing a Hazard Analysis Critical Control Point (HACCP) plan for each PHF held in cold storage. The HACCP plan(s) must address the specific hazards posed by the higher holding temperatures and must detail the food handling procedures to be followed by food handlers when relying on a time factor in lieu of temperature control in order to control the growth of pathogens. Further, as specified in Cal Code Sections 114419 -114419.3, HACCP plans developed using time, as a critical limit to assure the safety of a PHF shall not be implemented without prior review and approval by the enforcement agency.

For additional information, please contact your local Environmental Health Office or call (626) 430-5200.



Heating (Cooking) and Reheating Requirements for Certain Foods

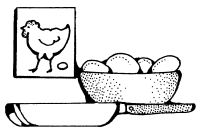
As of July 20, 2007, the California Retail Food Code (Cal Code) requires minimum cooking temperature for heating certain foods. Foods, including ground and chopped meats, pork, poultry, and eggs, have minimum cooking temperatures that must be met to assure that these foods do not contain illness-causing bacteria like *Escherichia coli 0157:H7* and *Salmonella*. Thorough cooking effectively kills these and other bacteria that cause illness and even death. Although, these foods do not always contain harmful bacteria, there is risk in consuming raw and under cooked animal tissue. Thorough cooking protects children, pregnant women, the elderly, and chronically ill persons.



Ground, Chopped, and Flaked Meats (Beef, Veal, Lamb, and Pork): **Cal Code Section 114004(2)(B)**

Unless a customer requests a food to be cooked other than thoroughly (under cooked), all raw ground, chopped, or flaked and formed meats must be heated to a **minimum internal temperature of 155°F for 15 seconds**. For safety, most ground meat products should be cooked until it is brown in the middle, juices should be clear and not pink, and meat should be firm not mushy. Temperatures should be taken in the thickest part of the food. If cooking appears uneven, the temperature of any undercooked area should also be taken.

NOTE: This section does not apply to fully cooked meat patties, sausages, and chopped and formed meat products from USDA-inspected food plants and only need be heated as is necessary to meet customer expectations.



Eggs and Foods Containing Raw Eggs: **Cal Code Section 114004(a)(1)(A)(2)(C)**

Unless a customer requests a food to be less than thoroughly cooked, all foods made with raw eggs must be heated to a **minimum internal temperature of 145°F or above for 15 seconds**. Raw eggs and foods containing raw eggs that are not prepared to consumer's order and for immediate service must be heated to a **minimum internal temperature of 155°F for 15 seconds**. Temperatures should be taken at the center of the egg-containing food. Cooked egg whites and yolks should be firm after cooking, not "runny". After cooking, eggs must be held at or above 135°F. Pooling raw shell eggs poses a risk. Pooled raw shell eggs must be kept refrigerated (41 °F or below) until cooked to prevent bacteria from growing.

NOTE: This requirement does not apply to foods made with pasteurized eggs.



Fish and Single Pieces of Meat (Beef, Veal, Lamb, and Pork):
Cal Code Sections 114093; 114004(a)

Unless a customer specifically orders a food to be individually prepared less than thoroughly cooked, all fish and single pieces of meat must be heated to a **minimum internal temperature of at least 145°F for 15 seconds.**

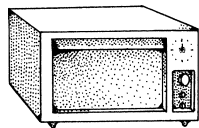
Temperatures should be taken at the thickest portion of the meat. Meat should be firm, not mushy. Juices should be clear, not pink.

NOTE: This requirement does not apply to fully cured (bacon, ham, etc.) or USDA-inspected fully cooked products (e.g., pork containing lunch meats, some sausages).



Poultry, Chopped or Ground Poultry, Stuffed Fish, Stuffed Meat, Stuffed Poultry and Foods Stuffed with Meat or Poultry:
Cal Code Section 114004(a)(3)(A), (B), (C), (D)

When cooking poultry (chicken, turkey, duck, goose, etc.) and stuffed foods, it is particularly hard to ensure when all harmful bacteria are killed. These foods must be heated to a **minimum internal temperature of 165°F.** Temperatures should be taken at the thickest portion of the food or part. Flesh should be tender, a fork going easily to the bone. Juices should run clear. Whole turkey measured at leg should be at least 180°F. Whole turkey measured at breast should be at least 165°F.



Microwaving Raw Meat, Eggs, and Poultry:
Cal Code Section 114008

When foods containing raw or incompletely cooked (under cooked) ground meat, eggs, pork, or poultry are cooked in a microwave oven, they must be heated to a **minimum internal temperature of 165°F in all parts of the food.** These foods must be heated in a covered container, stirred or rotated frequently to assure even heating. After microwaving, the food shall be left standing in its covered container for at least two minutes prior to serving to ensure the entire food is completely heated.

Reheating Certain Foods:

Cal Code Section 114016 (d)



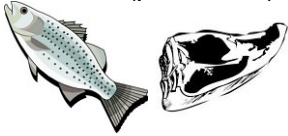

When cooked foods are being reheated, special care must be given to reheat them adequately. A **minimum internal temperature of at least 165°F** is necessary to kill bacteria that can grow as the food cools. Reheating to 165°F must not exceed two hours. (Rapid food cooling practices are also necessary to prevent bacteria growth). The foods that need to be reheated to this temperature are those that can support rapid bacterial growth like soups, stews, sauces, potatoes, beans, rice, and meat-containing foods.

NOTE: This section does not apply to foods that were previously cooked in a USDA plant. These foods need to be heated as required to make them suitable for serving. If these foods are heated at the food facility but not served and then cooled, they must then be reheated to **165°F.** This requirement does not apply to foods that were previously heated and then intended to be served cold (e.g. yesterday's roast beef sliced for sandwiches).

More Information:

If you need assistance or have additional questions about safe cooking temperatures, please contact your local city or county health department or the California Department of Health Services Food and Drug Branch. Alternative cooking temperatures to these can be approved by the Department of Public Health. Any application for an alternative time and temperature process must provide an equivalent level of safety to the temperatures added to Cal Code.

COOKING TEMPERATURES AS OF JULY 20, 2007

FOOD ITEM	INTERNAL TEMPERATURE	MICROWAVE INTERNAL TEMPERATURE (Let stand for 2 minutes prior to serving)
Ground, Chopped and Flaked Meat 	155 °F for 15 seconds	At least 165°F
Eggs and Foods Containing Eggs 	145 °F (Immediate Service) 155°F for 15 seconds	At least 165 °F
Fish and single pieces of meat (pork, beef) 	145 °F for 15 seconds	At least 165 °F
Poultry, Stuffed-Fish, Meat, Poultry 	165 °F for 15 seconds	At least 165 °F

For additional information about safe cooking temperatures, please contact your local Environmental Health Office or call (626) 430-5200.



Power Outage Alert

In the past, California has experienced electrical power shortages, which resulted in random unscheduled power outages. The Department recognizes the impact these conditions may have on retail food operations. This bulletin is provided to assist retail food facility operators experiencing a power outage.

During a power outage, immediate action must be taken to determine which food is safe to keep or must be discarded. Considering whether or not a facility should continue operation is crucial in protecting public health and safety. Other factors that may influence this decision include:

- Potential liability regarding foodborne illness associated with the mishandling of food during abnormal conditions.
- Minimizing product loss due to continued use of inoperable refrigeration units.
- Potential liability associated with consumer and employee exposure to unsafe, dark or low light conditions.
- Loss of customer confidence due to compromised service and food quality.

HANDLING FOOD DURING A POWER OUTAGE

Food held in refrigerators or freezers may be unsafe when the power goes out, but loss of power does not mean loss of food. Generally, food in the refrigerator is safe as long as the power outage is of short duration. Food can be held for a few hours if the following recommendations are followed:

- Keep the doors closed to maintain coldest temperatures, while power is off.
- Consider transporting potentially hazardous foods to an approved operational cold storage facility (such as a facility not affected by a power loss, or a refrigeration truck or ice storage).
- Extend storage life of high risk foods by using clean, uncontaminated ice and/or dry ice if doors must be opened. Re-close doors.

NOTE: YOU CAN NOT RELY ON APPEARANCE OR ODOR TO TELL IF A FOOD WILL MAKE YOU SICK.

RECOMMENDATIONS FOR POTENTIALLY HAZARDOUS FOOD:

- Identify foods that have been in the danger zone (between 41-135°F) and discard as necessary.
- Check foods with a probe thermometer to insure proper temperature maintenance has not been compromised (sanitize the thermometer with an alcohol swab or chlorine solution after each use.)
- Do not re-freeze thawed food.

POWER OUTAGE PRECAUTIONS

Every attempt will be made by Environmental Health offices to assist and give reasonable consideration. If the Environmental Health Officer observes any of the following conditions, your establishment may be directed to discontinue operation until such time that the conditions have been rectified:

- No hot water (especially with electric water heaters).
- Unsafe food temperatures due to the lack of power to food holding equipment.
 - a. Refrigeration units.
 - b. Freezer units.
 - c. Hot-holding units.
- Lack of power to hood ventilation system and make-up air vent for gas equipment.
- Inability to properly wash and sanitize multi-use consumer utensils.
- Lack of lighting in the food preparation area.

In the event that an extended absence of power occurs, good business practice dictates that you voluntarily close your facility for safety and liability issues.

RE-OPENING GUIDELINES

Retail food facilities that have voluntarily opted to close (e.g. self-initiated closure), should verify the following conditions prior to resuming food preparation and/or sale of prepackaged foods:

- Hot (minimum 120°F) and cold potable water under pressure are available.
- Verify that all power breakers have been properly reset as needed (especially at the hot water heater and automatic gas supply solenoid).
- Handwashing facilities are fully operable.
- Toilet facilities are fully operable.
- Electricity and natural gas (if applicable) services are available.
- Refrigeration and/or freezer units are fully operable and capable of maintaining food temperatures. (41°F or below for refrigeration units; food in a solid state for freezers.)
- Hot food holding units are capable of maintaining food temperatures at 135°F or above.
- Adequate and approved ventilation for gas-powered equipment is operable.
- Proper dishwashing and sanitizing of multi-use utensils is available.
- Adequate and approved lighting is available.
- All food can be protected from contamination.
- All potentially hazardous foods out of temperature are discarded properly.
- Foods that were subsequently thawed in freezer units are not re-frozen.

NOTE: All food facilities must be in compliance with the California State Health and Safety Code prior to reopening. If your facility was closed by the Environmental Health Officer, you must remain closed until you obtain approvals to reopen.

Thank you for your continued support and effort in protecting public health and safety. For additional information, please contact your local Environmental Health Office or call (626)430-5200.



Cooking of Hamburger and Ground Beef

THE CONSUMPTION OF UNDERCOOKED HAMBURGER AND GROUND BEEF MAY CAUSE ILLNESS

The consumption of undercooked hamburger and ground beef infected with the bacteria *Escherichia coli* 0157:H7 was found to be the cause of the one of the largest outbreaks of foodborne illness in recent history. This *E. coli* outbreak resulted in four deaths and the hospitalization of 171 people out of 583 confirmed cases. Since the outbreak, the Food & Drug Administration (FDA) has recommended that all chopped meat be cooked to an internal temperature of 155°F for 15 seconds. Adequate cooking of meat before serving should eliminate the risk of illness.

HAMBURGER AND GROUND BEEF SAFETY AND HANDLING TIPS:

- Refrigerate at 41°F or below immediately after delivery or purchase.
- Wash hands. Use only clean cooking utensils.
- Cook thoroughly until the internal cooking temperature is at least 155°F for 15 seconds.
- Never leave at room temperature for more than 1 hour (including preparation and service).
- Hold cooked meat at a temperature of 135°F or higher or 41°F or below.

PLEASE CONTACT YOUR PHYSICIAN, IF YOU BECOME ILL AFTER EATING GROUND BEEF OR HAMBURGERS (USALLY 2 TO 5 DAYS).

For additional information please contact your local Environmental Health Office or call (626) 430-5200.



Método de cocinar la Hamburguesa y Carne Molida*

EL CONSUMO DE LA HAMBURGUESA CRUDA Y CARNE MOLIDA INSUFICIENTEMENTE COCIDAS PUEDEN CAUSAR ENFERMEDAD

El consumo de la hamburguesa y carne molida Insuficientemente cocidas infectada con la bacteria Escherichia coli 157:H7 se descubrió que es la causa de una de las más grandes epidemias de intoxicación alimenticia en la historia moderna. Esta epidemia de E.coli causaron 4 muertes, 171 personas fueron hospitalizadas de 583 casos confirmados. Desde que la epidemia ocurrió La Administración de Alimentos y Medicamentos (Food & Drug Administration) ha recomendado que toda la carne molida debe de cocerse a una temperatura interna de 155°F por 15 segundos. El cocinar la carne adecuadamente antes de servirse eliminara el riesgo de la enfermedad.

CONSEJOS PARA LA PROTECCIÓN Y MANEJO DEL LA HAMBURGUESA Y CARNE MOLIDA:

- Refrigérese inmediatamente a menos de 41°F grados después de recibirse o comprarse.
- Lávese las manos. Use solamente utensilios limpios para cocinar.
- Cocine completamente hasta que la temperatura interna llegue por lo menos a 155°F por 15 segundos.
- Nunca deje a temperatura ambiente por más de 1 hora (incluyendo su preparación y servicio).
- Mantenga la carne cocida a 135 °F o más o 41°F o menos de temperatura.

SI USTED SE ENFERMA (CASI SIEMPRE DE 2 A 5 DIAS) DESPUÉS DE COMER CARNE MOLIDA O HAMBURGUESA, POR FAVOR PONGASE EN CONTACTO CON SU MEDICO.

Para más información por favor llame a la división de Salud Ambiental en su área o llame (626) 430-5200.

*Hamburger/Ground Beef



Raw and Undercooked Eggs

THE CONSUMPTION OF UNDERCOOKED EGGS MAY CAUSE ILLNESS

Perfectly normal-looking, clean eggs with intact shells may cause serious illness if improperly handled. The possibility of you or your customers becoming ill from the consumption of eggs and egg dishes can be significantly reduced if the following “Egg Safety and Handling Tips” are practiced:

EGG SAFETY AND HANDLING TIPS:

- Refrigerate at 45°F or below immediately after delivery or purchase.
- Use only clean, un-cracked eggs. Store shell eggs in their case.
- Wash hands. Use only clean cooking utensils.
- Do not reuse a container after it has had raw egg mixture in it. Clean containers thoroughly before using again.
- Cook thoroughly until internal temperature is at least 145°F.
- Never leave at room temperature.
- Hold cooked eggs at a temperature of 135°F or higher or less than 41°F.

PLEASE CONTACT YOUR PHYSICIAN, IF YOU BECOME ILL AFTER EATING EGGS OR EGG PRODUCTS (USALLY 12 TO 36 HOURS).

For additional information please contact your local Environmental Health Office or call (626) 430-5200.



Huevos Crudos O Insuficientemente Cocidos*

EL CONSUMO DE HUEVOS CRUDOS O INSUFICIENTEMENTE COCIDOS PUEDEN CAUSAR ENFERMEDAD

Huevos que se ven perfectos, limpios, con cáscaras intactas pueden causar enfermedades serias si se manejan incorrectamente. La posibilidad de que usted o sus clientes se enfermen por el consumo de huevos o platillos con huevos, puede ser reducida si lo siguiente, "Consejos Para La Protección y Manejo Del Huevo", se practica:

CONSEJOS PARA LA PROTECCIÓN Y MANEJO DEL HUEVO:

- Refrigerar a 45°F o menos inmediatamente después de recibirse o comprarse.
- Use solo huevos limpios, sin quebraduras. Guarde los huevos con cáscara en su caja.
- Lávese las manos. Use solo utensilios limpios para cocinar. No vuelva a usar recipientes después de haber tenido huevo crudo adentro.
- Limpie los recipientes antes de usarlos otra vez.
- Cocine completamente hasta que la temperatura interna llegue siquiera hasta 145°F.
- Nunca los deje a la temperatura ambiental.
- Mantenga los huevos cocidos a 135°F o más o 41°F o menos de temperatura.

SI USTED SE ENFERMA DESPUÉS DE COMER HUEVOS O PRODUCTOS CON HUEVO (CASI SIEMPRE DE 12 A 36 HORAS), POR FAVOR PONGASE EN CONTACTO CON SU MEDICO.

Para más información por favor llame a la división de Salud Ambiental en su área o llame (626) 430-5200.

***Raw or Undercooked Eggs**



Raw-seed Sprout Storage and Handling

The purpose of this advisory is to provide proper storage and handling guidelines for retail food facility operators, and to prevent foodborne illness associated with the consumption of raw-seed sprouts.

The State of California, Department of Public Health recognizes raw-seed sprouts to be a potentially hazardous food. Raw-seed sprouts have been shown to support the rapid and progressive growth of infectious microorganisms such as *Salmonella spp.* and *Escherichia coli 0157:H7*. Since 1995, the Food and Drug Administration (FDA) has also recognized raw-seed sprouts as a source of foodborne illness in the United States. In addition, the FDA has listed raw-seed sprouts as a “Potentially Hazardous Food” in the 1999 Federal Model Food Code.

Alfalfa sprouts (the most common form of raw-seed sprouts available in the market place) have been the cause of most reported sprout-related foodborne illness outbreaks. Other types of sprouts that have also been implicated in reported sprout-related foodborne illness outbreaks are radish sprouts, clover sprouts, and mung bean sprouts. In most reported sprout-related outbreaks, the likely source of contamination was the seed. However, unsafe food practices have also contributed to the contamination of sprouts.

In order to minimize the contamination of sprouts due to unsafe food practices, retail food facility operators handling, storing or serving raw-seed sprouts shall comply with the following guidelines:

- Raw-seed sprouts shall be held under refrigeration at a temperature not to exceed 41°F.
- All operators handling raw-seed sprouts shall employ good personal hygiene practices. Examples of good personal hygiene are:
 - a. Hands shall be washed with warm water and soap for at least 20 seconds before and after handling sprouts.
 - b. Employees with open cuts, wounds or sores shall not handle sprouts unless the wound is bandaged and the hand is properly gloved.
 - c. Employees shall wear clean, outer garments, and hair restraints.
- Ensure that raw-seed sprouts are crisp-looking with buds attached. Remove all musty smelling, dark, or slimy-looking sprouts at once.
- To minimize bacterial growth, raw-seed sprouts should not be held in a display case equipped with automatic misters. Sprouts should be stored in a clean and dry environment.
- All packaged raw-seed sprouts must be labeled “Perishable-keep refrigerated”. The label must also contain the following information: common name, net weight, or numerical count; name and place of business where manufactured.

For additional information, please contact your local Environmental Health Office or call (626) 430-5200.



Iced Tea Brewing and Storage

To provide guidelines for food operators to prevent high bacterial counts in brewed iced tea, the County of Los Angeles, Department of Public Health, Environmental Health recommends the following:

- Brew tea in water that is 195°F or hotter for at least a total brew cycle of between 3-5 minutes is recommended (*Tea Association of the USA, Inc.*).
- Brew only enough tea that can reasonably be expected to sell within eight hours.
- Brewed tea should not be stored at room temperature for more than 8 hours. Discard unused tea after eight hours.
- Iced tea storage and dispensing units should not be placed near heat generating equipment.
- All iced tea should be stored and dispensed in approved units that are tightly covered.
- Tea brewing and storage equipment should be cleaned and sanitized at least once a day as follows:
 1. Dismantle dispensing spigots, hoses, storage reservoirs and other brewing and storage equipment/utensils.
 2. Wash thoroughly, using a good detergent, in hot water at least 110°F.
 3. Rinse the equipment parts and utensils thoroughly in clear water.
 4. Sanitize all equipment parts and utensils.

Manual Sanitization:

 - a. Contact with a solution of 100 ppm available chlorine solution for 30 seconds.
 - b. Contact with a solution of 25 ppm available iodine for 1 minute.
 - c. Contact with a solution of 200 ppm quaternary ammonium for 1 minute.
 - d. Contact with water of at least 77.2°C (171°F) for 30 seconds.
 - e. Contact with any chemical sanitizer that meets the requirements of 21 C.F.R. 178.1010 when used in accordance with the manufacturer's use directions as specified on the product label.
- The practice of preparing "sun tea" or other methods using water at a lower temperature is **not** recommended.

These guidelines have been established to help you in complying with these requirements. For additional information, please contact your local Environmental Health Office or call 626) 430-5200.



Certified Food Handler Frequently Asked Questions . . .

Q: **What is a certified food handler?**

A: A Certified Food Handler (CFH) or Certified Food Safety Manager is any employee that has passed the examination from an accredited food protection manager certification organization. This person will have food safety knowledge and a valid certificate.

Q: **What is the difference between a CFH and a Certified Food Safety Manager?**

A: There is no difference between a CFH and a Certified Food Safety Manager. These terms are used interchangeably to describe a person/employee that has taken and passed a food safety exam and is responsible for training other employees in the food facility.

Q: **When is a CFH is required?**

A: When a food facility has employees that prepare, handle or serve non-prepackaged potentially hazardous foods.

Examples:

- A restaurant that prepares sandwiches
- A Mobile Food Facility that prepares a burrito
- A Commissary that cuts fruit
- A Caterer that marinates and cooks beef

Q: **When is CFH is not required?**

A: When a food facility has employees handling **only** prepackaged, non-potentially hazardous foods or when a facility is exempted.

Examples:

A candy store selling **only** prepackaged candy

A liquor store selling **only** bottled alcohol and/ or bagged ice

Temporary Food Facilities (i.e. carnivals, fairs etc) and Certified Farmers Markets are exempted

Q: **How many CFH's are Food Facilities required to have?**

A: A food facility is only required to have one CFH per location, but the department encourages more employees to be certified to increase food safety knowledge in your facility

Q: How do you become a CFH?

A: There are two ways to become a CFH in Los Angeles County.

1. Complete a CFH training course and successfully pass the certification examination offered by an accredited food protection manager certification organization, such as National Registry for Food Safety Professionals (NRFSP) ServSafe or Prometric.

or

2. Successfully pass a certification examination without attending a CFH training course. This is offered by some providers. If you take the exam, it is assumed that you have received previous training.

Q: How can I find a certified food handler training provider?

A: Los Angeles County (LAC) Environmental Health (EH) maintains a list of approved CFH Training Providers whose courses have met the standards set forth by LAC EH. Contact the Certified Food Handler Program at (626)430-5320 or visit our website at www.publichealth.lacounty.gov/eh/ to obtain a current list.

Q: Where are CFH training courses held?

A: CFH classes are scheduled by each provider, and are offered throughout Los Angeles County. Some classes may even be held in neighboring counties and on weekends. Contact an approved provider for the location nearest you.

Q: Are CFH classes and the examination offered in different languages?

A: YES. CFH classes are offered in different languages. Many of the approved providers offer training and the certifying examination in a variety of languages. Languages offered are noted on the approved provider list.

Q: What if I am already certified?

A: If you have successfully passed an approved and accredited exam such as ServSafe, Prometric, or NRFSP within the past five years you may already have met state law requirements. Contact the Consultative Services Unit at (626) 430-5320 to verify your status.

Q: What would happen if my food facility did not have a designated CFH and it was required to?

A: If there is no one in your food service operation that has a valid CFH certificate, your food facility may be cited for a violation of State Law.

Q: How long do I have to become a CFH if I just opened my business?

A: A food facility that begins operation, changes ownership, or no longer has a certified owner or employee has 60 days to secure a designated CFH

List of Approved Certified Food Handler Training Providers (As of January 2009)

COMMUNITY COLLEGES and UNIVERSITIES

<p><u>California State University, Long Beach</u> Lee Blecher, PhD, RD (562) 985-4493 E-mail: blecher@sculb.edu LAC Provider No. 022 Offers ServSafe® Course English</p>	<p><u>College of the Canyons Extension</u> Gevork Kazanchyan, M.S.,R.E.H.S.,C.F.S.P E-mail: gev.kaz@gmail.com Website: www.canyons.edu/communityext. LAC Provider No. 139 Offers NRFSP Exam (661) 362-3300 English</p>
<p><u>Crafton Hills College</u> Workforce Development Programs Benson Li (909) 382-4075 LAC Provider No. 118 Offers NRFSP Exam English</p>	<p><u>East Los Angeles College,</u> <u>Community Services</u> (323) 265-8793 Website: www.elac.edu E-mail: delatoj@elac.edu LAC Provider No. 085 Offers ServSafe® Exam English/Spanish</p>
<p><u>Glendale College</u> Anthony Battaglia/Andrew Feldman (818) 568-4461/(818) 240-1000 x 3256 LAC Provider No. 084 Offers ServSafe® Exam English</p>	<p><u>Los Angeles City College</u> Community Services (323) 669-1031 Website: www.lacitycollege.edu/comsvcs E-mail: simpsoj@lacitycollege.edu LAC Provider No. 059 Offers ServSafe® Course English</p>
<p><u>Los Angeles Mission College</u> Eloise Cantrell, Ph.D. (818) 366-6737 E-mail: eloisecantrell@earthlink.net LAC Provider No. 007 Offers Prometric & ServSafe® Exams Internet Course in Food Safety Certification offered English/Spanish/Korean/Chinese</p>	<p><u>Mt. San Antonio College</u> Nancy Eash, M.S., R.D. (909) 987-8222 LAC Provider No. 033 E-mail: naneash@charter.net Offers Prometric Exam English</p>
<p><u>San Bernardino Valley College</u> Benson Li (909) 382-4076 E-mail: benonli@earthlink.net LAC Provider No. 119 Offers NRFSP Exam English</p>	

ORGANIZATIONS and PRIVATE COMPANIES

<p><u>AAA Food Handler Training School</u> (877) 222-3487 LAC Provider No. 035 Offers Prometric & ServSafe® Exams English/Spanish/Korean/Chinese/Vietnamese/ Japanese/Arabic</p>	<p><u>Aardvark Safety & Sanitation Specialists</u> 626) 796-7437 E-mail: execchefier07@aol.com LAC Provider No. 012 Offers ServSafe® Exam English/Spanish</p>
<p><u>A Better Company For Premier Food Safety</u> (800) 676-3121 or (714) 451-0075 Fax: (323) 728-8249 Website: www.abc-foodsafety.com E-mail: info@abc-foodsafety.com LAC Provider No. 24 Offers: NRFSP & ServSafe® English/Spanish/Korean/Mandarin/ Cantonese/Vietnamese</p>	<p><u>A School for The People /La Escuela de La Gente</u> (888) 851-3663 or (818) 988-2941 Website: www.aschoolforthepeople.com Email: contactone@schoolforthepeople.com LAC Provider No. 114 Offers Prometric, NRFSP & ServSafe® English/Spanish/Vietnamese/Chinese (Traditional & Modern)/Korean/Arabic/French-Canadian</p>
<p><u>Anthony Battaglia</u> (818) 241-2914 or (818) 568-4461 E-mail: mbatt@glendale.edu LAC Provider No. 103 Offers ServSafe® Exam English/Spanish</p>	<p><u>American Food Safety Institute</u> (800) 723-3873 Website: www.americanfoodsafey.com LAC Provider No. 001 Offers Prometric, NRFSP & ServSafe® Exams English/Spanish/Chinese/Korean/Arabic</p>
<p><u>Baldwin Park Adult Community Education</u> (626) 705-9564 E-mail: chefjeff74@sbcglobal.net LAC Provider No. 138 English Offers ServSafe® Exam English</p>	<p><u>BioStem Technologies</u> Stephenson Bamidele (310) 667-6506 or (866) 894-7195 Website: Biostemp.com E-mail: Biostem@verizon.net LAC Provider No. 140 Offers: NRFSP English</p>
<p><u>California Food Handler School</u> Lawrence Choi (800) 510-0525 Website: www.makefoodsafes.com E-mail: makefoodsafes@yahoo.com LAC Provider No. 042 Offers Prometric, ServSafe®, and National Registry English, Spanish, and Korean</p>	<p><u>California Restaurant Association</u> (800) 765-4842 ext. 2756 Website: www.calrest.org Email: cstrawn@calrest.org LAC Provider No. 006 Offers ServSafe® Exam English/Spanish</p>
<p><u>Cara Rice & Associates</u> (310) 493-9336 Fax: (310) 257-8558 Website: www.tabletip.com E-mail: FaceRice@aol.com LAC Provider No. 034 Offers Prometric Exam English</p>	<p><u>CBA Food Handler Training</u> Peter Yee 626) 279-9976 LAC Provider No. 132 Offers Prometric Exam English/Chinese/Korean</p>

ORGANIZATIONS and PRIVATE COMPANIES

<p><u>C de C & F.S.T. – Temp Enterprises</u> Marcella Reichesrsamer Sanchez (562) 633-5226 or (213) 447-6500 E-mail: ms1942@sbcglobal.net LAC Provider No. 113 Offers ServSafe® Exam English/Spanish</p>	<p><u>Denby Food Safety Services</u> Cumore B. Denby (760)792-9397 Web: denbyfoodsafetyservices.org E-mail: cumore@gmail.com LAC Provider No. 147 Offers ServSafe® Exam & NRFSP Exam English and Spanish</p>
<p><u>Dynasty School</u> (800) 888-8827 Website: www.dynastyschool.com Email: Dynastyschool@yahoo.com LAC Provider No. 023 Offers NRFSP Exam English/Chinese/Spanish/Mandarin</p>	<p><u>EcoSure</u> (847) 480-9898 x 125 or (866) 326-7871 Website: www.ecosure.com LAC Provider No 120 Offers ServSafe Course English/Spanish</p>
<p><u>Family Health Services Training Ctr.</u> Food Handler Education & Safety Program (619) 294-2192 LAC Provider No. 005 English/Spanish/Japanese/Chinese/ E-mail: FamilyHealthSvs@aol.com Offers Prometric Exam Web: www.familyhealth-services.com</p>	<p><u>Food Safety Associates</u> (888) 366-3233 or (818) 832-4303 or (662)260-1776 or (310) 883-5284 Website: www.foodsafetyassociates.org E-mail: drwjmanos@yahoo.com LAC Provider No. 020 Offers ServSafe® & Prometric Exam English/Spanish</p>
<p><u>Food Safety Essentials</u> Maria Pelt (619) 316-5752 E-mail: foodsafetyessentials@hotmail.com LAC Provider No. 142 Offers Servsafe and Prometric English and Spanish</p>	<p><u>Franklin Life</u> Peter Yu (626) 300-1008 Web: www.foodsafetyconsultation.com LAC Provider No. 052 Offers Prometric & NRFSP Exam English/Chinese/Spanish/Vietnamese</p>
<p><u>FS Investments</u> Joyce A. Solis or Richard Solis (909) 941-7402 or (951) 242-5545 Website: cafoodsafetycertification.com Email: fsnverst@sbcglobal.net LAC Provider No. 027 Offers NRFSP Exam English/Spanish</p>	<p><u>Gary Wang & Associates Inc.</u> Food Handlers of California A.k.a. Preparadores de Comida de California (626) 288-6898 or (888) 698-1688 Website www.foodhandlersofcalifornia.com E-mail: Abigail@garwang.com ; gary@garywang.com Provider No. 043 Offers Prometric & NRFSP Exams English/Chinese/Spanish</p>
<p><u>George Liu's Construction Co.</u> George Liu (626) 202-3392 FAX: (626) 577-5077 Email: gliuconstruction@yahoo.com LAC Provider No. 124 Offers ServSafe® Exam English/Chinese</p>	<p><u>H & H Environmental Consultants</u> (562) 983 – 9273 Email: rhistman@aol.com LAC Provider No. 135 Offers ServSafe® Exam English/Spanish</p>

ORGANIZATIONS and PRIVATE COMPANIES

<p><u>Hospitality Consultants of America</u> (800) 0953-3822 Fax (831) 375-1707 Website: www.mrfoodsafety.com LAC Provider No. 004 Offers Prometric & ServSafe® Exams English/Spanish</p>	<p><u>Independent Food Service Educator</u> (310) 391-2652 Email: w.bayoun@netscape.com LAC Provider No. 109 Offers ServSafe® Exam English</p>
<p><u>Isotech, Inc.</u> (626) 367-2624 LAC Provider No. 134 Offers ServSafe® Exam</p>	<p><u>Jeffrey Nelken's Food Safety/ HACCP Compliance</u> (818) 703-7147 or (818) 644-3550 or (310) 273-5492 Website: www.foodsafetycoach.com Email: jeffnelken@cs.com LAC Provider No. 015 Offers ServSafe® and Prometric Exam English/Spanish</p>
<p><u>Making an Impression</u> Delia Tidwell & Wayne Tidwill (562) 461-9981 FAX: (562) 867-4161 Website: www.makingfoodsafes.com E-mail: makingfoodsafes@hotmail.com LAC provider No. 123 Offers ServSafe® English/Spanish</p>	<p><u>NutriFit LLC</u> (800) 341-4190 or (310) 473-1989 FAX: (310) 473-1993 Website: www.nutrifitonline.com LAC Provider No. 050 Offers Prometric & Offers ServSafe® Exam English</p>
<p><u>Neiman Marcus</u> Frank Anthony (214) 923-3040 Frank_zack@neimanmarcus.com LAC Providers No. 144 Offers ServSafe® English</p>	<p><u>Nutra Spring</u> Francis Williams Springs (714) 525-5684 LAC Provider No. 145 Offers Servsafe ServSafe® Exam English</p>
<p><u>Quality FACTS, LLC</u> Akiko Tagawa, MPH, REHS (323) 823-1764 Fax: (323) 571-1889 Website: www.qualityfacts.com E-Mail: info@qualityfacts.com LAC Provider No. 131 Offers Prometric & NRFSP Exams English/Japanese</p>	<p><u>Safe Food USA</u> (877) 325-5060 Website: www.safefoodusa.org E-mail: Postmaster@safefoodusa.org LAC Provider No. 104 Offers ServSafe® English/Spanish</p>
<p><u>Salud Para Su Profesion</u> (626) 484-9422 Email: robmaldonadojr@yahoo.com LAC Provider No. 133 Offers Prometric Exam English/Spanish</p>	<p><u>San Diego Health and Nutritional Services</u> (619) 470-3859 FAX: (619) 470-3822 LAC Provider No. 017 Offers ServSafe® & Prometric Exams English/Spanish</p>

ORGANIZATIONS and PRIVATE COMPANIES

<p><u>Simply Fantastic Foods</u> Charlotte Ann Ferrell (310) 562-6889 Fax: (866) 780-3772 Website: www.goodstuffca.com Email: charlotte@goodstuffca.com LAC provider No.122 ServSafe3® Exam & NRFSP Exams English</p>	<p><u>Skid Row Development Corporation</u> Brian Christopher Reff (323) 216-9516 LAC Provider No. 143 Offers Servsafe English</p>
<p><u>Tap Series LLC</u> (818)889-8799 Website: www.tapseries.com Email: info@tapseries.com LAC Provider No. 129 Offers ServSafe®, Prometric & NRFSP Exams English/Spanish</p>	<p><u>Training and Development Resources</u> (619) 698-3746 Fax: (619) 698-5834 LAC Provider No. 76 Offers Servsafe® Exam English</p>
<p><u>William Kimura</u> (818) 458-6013 E-mail: bkkimura@yahoo.com LAC Provider No. 100 Offers Prometric & NRFSP Exams English & Spanish</p>	

Note:

Applicants interested in obtaining the Los Angeles County Certification must submit a completed Certified Food Handler Certification Application, valid photo identification and a copy of their current Food Safety Certification.

Please be advised that Los Angeles County is in no way responsible for the services offered by the above referenced providers. Should you wish to make a complaint regarding any of the above providers please call (626) 430-5320.

For a listing of closures and the grade/score of all food establishments look up our website www.publichealth.lacounty.gov/eh.



COMPLIANCE ASSISTANCE PROGRAM

The County of Los Angeles, Department of Public Health, Environmental Health recognizes the challenges facing the food service industry. To this end, the department developed the Compliance Assistance program, which includes the Environmental Health Ombudsman, Quality Assurance, and Consultative Services. In addition, the department also established a 24 hours restaurant hotline that provides service to the public and industry.

The Environmental Health Ombudsman is a liaison between this Department and the food service industry. The primary functions of the Ombudsman and staff are to assist the food service industry with the equitable resolution of disputes and to assure that this Department is providing quality and consistent inspections throughout the County.

Ombudsman resolution assistance is a confidential resource for the citizens and various industry constituents we service within the County of Los Angeles. The Ombudsman reports its findings to the Director of the Environmental Health. These findings will be evaluated and may affect the development of changes in the organization to increase effectiveness, efficiency, and to enhance the overall delivery in services. The Ombudsman intervenes to ensure that the organization's strategic goals are attained through quality improvement, productivity, risk management, communication, effective dissemination of information, and satisfying legislative mandates. In this manner, the Ombudsman assists in the developmental changes leading to enhancements to the organization's policies, procedures, and operational activities.

The Compliance Assistance Program is sensitive to and respects the rights of individuals and differences in people's ethnic and cultural heritage, attitudes, beliefs, goals, perceptions and interests. The program develops and maintains cooperative relationships with government agencies and officials, as well as various industry constituents.

The Ombudsman office is an informal and non-legal problem solving division within the framework of the existing management system. Therefore, the citizens and industry constituents should not misconstrue the assistance of the Ombudsman as a legal appeal process. For further information on the program or services provided, contact Quality Assurance at **(626) 430-5300**.

The restaurant hotline is an additional tool that may be utilized by the restaurant operators, workers or the general public to file complaints or to get answers to questions on inspection policies and procedures. A call to **1-888-700-9995** will give you a recorded message asking you to leave your name, telephone number and the nature of your call. It will also let you know how to contact the county operator for immediate service in case of emergency. Environmental Health Specialists will monitor the calls on a daily basis every business day. Inspectors will investigate complaints within 24 hours of hearing the message and will contact the caller with the findings.

For additional information, contact your local Environmental Health Office. For a listing of closures and the grades/scores of all food establishments go to our web site at www.publichealth.lacounty.gov/eh.