



COUNTY OF LOS ANGELES

ENVIRONMENTAL HEALTH VEHICLE INSPECTION PROGRAM

MOBILE FOOD FACILITIES GUIDE



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FORWARD

The County of Los Angeles, Environmental Health Division, endeavors to protect, maintain and improve the quality of the environment by promoting good public health. This is accomplished through the enforcement of public health laws, as well as educational activities. An important aspect of this enforcement and education is food safety, which encompasses the entire food supply including the transportation, processing / manufacturing and retail sales of food products.

Food safety in Los Angeles County including eighty-five of the cities located within, is the responsibility of the Environmental Health, Food Inspection Bureau, in partnership with the food industry. Jointly, we are responsible for ensuring that the community is provided with safe food by reducing the potential for food borne illness and the spread of communicable disease. To this end, Environmental Health has assembled this Retail Food Inspection Guide to enhance the understanding of the inspection process. It is the intent, following the all new California Retail Food Code, to develop a clearer understanding of good food handling practices in order to reduce those health hazards that contribute to food borne illness. Environmental Health will make every attempt to assist in minimizing those risks associated with the food supply.

This manual is intended to assist in determining the current status of a food facility and to provide the guidance necessary to improve all aspects of food storage, handling, preparation, transportation and service. In addition, detailed information is provided regarding the inspection process; the report issued by Environmental Health at the conclusion of an inspection; and the scoring criteria used as the basis for the grading system in Los Angeles County.

Los Angeles County, Environmental Health Division is committed to providing the highest quality of service to both industry as well as the community. This commitment extends to improving public health services in all areas of environmental health. I encourage you to contact Environmental Health if you have any questions regarding this manual or wish to inquire about one of our many public health educational services. For additional information, please visit the Environmental Health website at: www.lapublichealth.org/eh

I look forward to developing further alliances with industry and with the community in promoting good public health throughout Los Angeles County.

**Terrance Powell, Acting Director
Environmental Health**

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INTRODUCTION

With the enactment of the California Retail Food Code, California retail food safety programs have refocused food facility inspection emphasis on the Centers for Disease Control and Prevention's (CDC) identified food borne illness risk factors and public health interventions. This Inspection Guide is intended to facilitate the transition of California retail food safety programs from the California Uniform Retail Food Facilities Law to the California Retail Food Code (CRFC), a risk and intervention based inspection methodology. The CRFC focuses a food facility's inspection on the most prevalent contributing factors related to food borne illness or injury. Assuring that the following five risk factors do not occur is vital to preventing food borne illness:

1. Food from unsafe sources
2. Improper holding temperatures
3. Inadequate cooking
4. Contaminated equipment
5. Poor personal hygiene

Immediate correction is required of any of the risk factor violations that have been identified as "Major". When a "Major" violation cannot be immediately corrected, the food facility may be subject to closure until the violation is corrected. Identification of the occurrences of these "Major" violations can assist in the identification of training or other intervention strategies that are needed to reduce the risk of food borne illness or injury.

In addition to the above risk factors, five key public health "interventions" have been identified by the Food and Drug Administration (FDA) and are listed in the preface of the FDA model food code as methods to protect consumer health.

These five "interventions" are:

1. Demonstration of knowledge – The ability of the food employee to demonstrate safe food handling procedures related to the task being performed.
2. Employee health controls – Employees are to be excluded from food service and / or food handling when ill or injured.
3. Controlling hands as a vehicle of contamination – Enforce diligent handwashing procedures.
4. Time and temperature parameters for controlling pathogens – Utilize the established science-based time / temperature requirements for controlling potential pathogens.
5. Consumer advisories – Advising consumers of known hazards associated with the consumption of certain foods.

Inspection items that relate to "Major" violations and public health "interventions" are prominent in the Inspection Guide because preventing risky behaviors and incorporating intervention based procedures into a food facility's food preparation practices will help keep food safe and protect the consumer's health. The use of positive reinforcement is encouraged during an inspection process because it may also help increase the occurrences of positive actions and behaviors. Numerous studies have shown that the use of positive reinforcement promotes long-term positive changes in human behavior. An example of positive reinforcement, which is included in the Inspection Guide, is the use of a chart where temperatures that are both in and out of compliance can be recorded. This shows that Environmental Health Specialists (EHS) are acknowledging the good along with the bad and, by identifying and recognizing the positive behaviors and actions in a food establishment, employees will be more apt to continue these positive actions and behaviors. This shifts the inspection's focus to determining compliance rather than only identifying violations.

While recognizing that good food handling practices are important, it is also necessary to identify and change negative behaviors and actions that could lead to food borne illness. When items are found out of compliance, the EHS **must** work with the Person in Charge (PIC) to ensure that changes are made so that critical items are in compliance when standard procedures are used.

In the long term, if the EHS's limited time in a food facility is focused on identifying and reducing those behaviors that can lead to food borne illness, an improvement should be seen in food employee behaviors, as well as, food preparation practices over time.

The County of Los Angeles Inspection Guide provides information to the food service operator on all matters related to the Vehicle Official Inspection Report (VOIR): the common terminology utilized by the Food Inspection Bureau and the retail food inspection process. This manual serves not only as a reference but as an educational tool to assist the food facility operator in conducting a self-inspection of a facility using the criteria currently in use by Los Angeles County.

The VOIR is used to document the violations observed in a facility. To assist in understanding the inspection report, this guide provides detailed information on each category, along with examples of the most common violations that meet these criteria. In addition, pertinent sections of the law are provided, as well as procedures to assist in compliance with the law.

In order to maintain and operate a facility in compliance with the law and to prepare for the inspection process, a series of supplemental documents have been included in this manual. The self-inspection guide allows an operator or manager to complete an inspection using the same criteria as Environmental Health.

In the final section and on the Card Stock, pertinent department policies are summarized to provide an understanding of the policies and procedures that the EHS follows and how those policies may affect a business.

It is important to remember that this guide is a reference tool ONLY. As with all reference material, information changes. The scientific community constantly provides enforcement agencies with new and updated information. Laws and policies are subject to change based upon the public health need, and risk assessment must constantly be reviewed to ensure accuracy and fairness. Therefore, this manual is subject to change without notice. However, Environmental Health will make every effort to inform the food service industry of significant changes in a timely manner. If an operator should have questions regarding an inspection report, actions by an EHS or the department, or any applicable law or regulation, please contact Environmental Health. The Vehicle Inspection Program and our Quality Assurance and Consultative Services Units are all available to assist the food service industry.

FOOD DEFENSE

Providing a safe and wholesome food supply

The vulnerability of our food supply to intentional contamination has been acknowledged by experts at all levels of the food supply chain. In recent years, increased concern over the threat of bioterrorism has motivated key participants to enhance the prevention and response capabilities of the retail food system. Collectively, this process of guarding against the intentional contamination of food is known as “Food Defense.”

Although the development of a true Food Defense system is currently a work in progress, the threat of intentional contamination is a credible concern that remains one of the most critical areas related to terrorism and preparedness in our world today. Food Terrorism is the act or threat of deliberate contamination of food for human consumption with chemical, biological, or radiological agents for the purpose of causing injury or death to civilian populations or disrupting social, economic, or political stability. Contaminated food can result in serious illness or death to numerous people. Therefore, it is important that food operators practice safety measures that can greatly reduce the chance of having food used as a weapon to attack our country.

Unfortunately, it is believed that we have entered a new world of well-organized, internationally based, targeted criminal attacks on our agriculture industry, food importers, retail food stores, food service establishments, or food processors. According to the Federal Bureau of Investigation (FBI), domestic crime targeting the United States food supply is the emerging crime of the new millennium where the economic impact of terrorism is probably the greatest threat to the food industry.

The goal of Environmental Health is to prevent, prepare, identify, and promptly respond to any public health hazards in order to prevent or deter the use of food as a terrorist weapon in Los Angeles County. Although we may not be able to reliably intercept or prevent a terrorist incident before it occurs, we recognize the importance placed on the initial response at the local level, in order to minimize the loss of life, property, and economic impact, in the event of an emergency.

Please visit these websites for more information on how you can be prepared.

www.lapublichealth.org

(Los Angeles County Environmental Health)

labt.org

(Los Angeles County Department of Public Health)

www.bt.cdc.gov

(Center for Disease Control and Prevention)

<http://www.fda.gov/oc/opacom/hottopics/bioterrorism.html>

(US Food and Drug Administration)

<http://www.usda.gov/homelandsecurity/>

(US Department of Agriculture)



COMMON TERMINOLOGY

The success of any food inspection program requires a clear understanding of the common terminology used by the health inspector (EHS) and the food industry. The following terms should provide a better understanding of the food inspection process:

Approved Source is a producer, manufacturer, distributor, transporter, or food facility that is licensed or permitted by a local or state agency, which conforms to current public health standards.

California Retail Food Code (CRFC) (AKA: Cal Code) is part of the California Health and Safety Code that regulates retail food facilities.

Comminuted means reduced in size by methods including chopping, flaking, grinding, or mincing. It includes fish or meat products that are reduced in size and restructured or reformulated including, but not limited to gefilte fish, formed roast beef, gyros, ground beef, sausage, and a mixture of two or more types of meat that have been “comminuted”.

Cross Contamination is the transfer of harmful microorganisms from one food to another by means of a non-food surface (equipment, utensils, human hands), or from storing or thawing raw meat and poultry adjacent to or above other foods.

Critical Sink means a required sink where there is no other approved sink available for the same purpose (e.g., food prep sink, handwashing sink).

Commissary means a food facility that accommodates all operations necessary to support mobile food facilities and mobile support units.

Enclosed Mobile Food Facility is a food facility where food preparation is fully enclosed during all hours of operation (formerly referred to as a Mobile Food Preparation Unit).

Environmental Health Specialist (EHS) (formerly called ‘sanitarian’) and also known as ‘health inspector’ is someone who has completed college level studies of biology, chemistry, physics and microbiology, possesses a minimum of a bachelor’s degree and is required to pass the California State Registered Environmental Health Specialist examination.

Exclude means to prevent a person from working as a food employee or entering a food facility except for those areas open to the general public.

Food Compartment means an enclosed space with the following characteristics: a physical barrier from the outside environment that completely encloses all food, food-contact surfaces, and the handling of nonprepackaged food; and openings equipped with tight-fitting closures.

Food Contact Surface is a surface of equipment or a utensil where food normally comes into contact; a surface of equipment or a utensil from which food may drain, drip, or splash into a food or onto a surface normally in contact with food.

Food Facility means an operation that stores, prepares, packages, serves, vends, or otherwise provides food for human consumption at the retail level. Food facilities, permanent and nonpermanent, include but are not limited to, public and private school cafeterias, restricted food service facilities, licensed health care facilities, commissaries, mobile food facilities, mobile support units, temporary food facilities, vending machines, and certified farmers’ markets.

GRP (Good Retail Practices) are those preventive measures required by law that effectively control the introduction of pathogens, chemicals, and physical objects into the food.

HACCP Plan is a written document that details the formal procedures for following the Hazard Analysis Critical Control Point (HACCP) principles that were developed by the National Advisory Committee on Microbiological Criteria for Foods.

Infestation (vermin) means the presence of vermin within the food facility as evidenced by actual live bodies, fresh droppings or vomitus, urine stains, or gnaw marks, that could result in contamination to the food, equipment, packaging, or utensils.

Intervention means actions taken to reduce the risk for potential food borne illness.

Limited Food Preparation means food preparation that is restricted to heating, frying, baking, roasting, popping, blending, or assembly of nonprepackaged food; bulk dispensing of nonpotentially hazardous beverages; holding, portioning, and dispensing of any foods that are prepared for satellite food service by the on-site permanent food facility, or prepackaged by another approved source; slicing and chopping of food on a heated cooking surface during the cooking process; or cooking and seasoning to order. It does **not** include slicing and chopping unless it is on the heated cooking surface, thawing, cooling of cooked potentially hazardous food, grinding raw ingredients or potentially hazardous food, reheating for hot holding, washing of foods, or cooking of potentially hazardous foods for later use.

Local Enforcement Agency (LEA) means the department or the local health agency having jurisdiction over the food facility.

Major Violation means a violation that poses an imminent health hazard that warrants immediate correction and may require closure of the food facility.

Menu change means a modification of a food facility's menu that would require a change in the food facility's food preparation methods, storage equipment, or storage capacity previously approved by the local enforcement agency. These changes may include, but are not limited to, the addition of potentially hazardous foods to a menu or installation of new food preparation or storage equipment.

Minor Violation means a violation that does not pose an imminent health hazard, but does warrant correction.

Mobile Food Facility means any vehicle used in conjunction with a commissary or other permanent food facility upon which food is sold at retail.

Mobile Support Unit means a vehicle used in conjunction with a commissary or other permanent food facility that travels to and services mobile food facilities, as needed, to replenish supplies, including food and potable water, clean the interior of the unit, or dispose of liquid or solid wastes.

Person In Charge (PIC) means the individual present at a food facility who is responsible for the operation of the food facility.

Pooled Shelled Eggs are the eggs from domesticated chicken, turkey, duck, goose, or guinea which have been removed from the shell at the retail food facility and combined with other egg yolks and / or whites.

Potentially Hazardous Food (PHF) is food that is natural or synthetic and that requires temperature control because it is in a form capable of supporting the rapid and progressive growth of infectious or toxigenic micro-organisms. PHF includes a food of animal origin that is raw or heat-treated, a food of plant origin that is heat-treated or consists of raw seed sprouts, cut melons, and garlic-in-oil mixtures that are not acidified or otherwise modified.

Prohibited Foods refer to those foods including, but not limited to, unpasteurized eggs, dairy products, or unpasteurized juices in the areas of "high-risk" populations; and raw seed sprouts, as they are, or contain food products frequently associated with food borne illness.

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 and the food employee does not work with exposed food, clean equipment, utensils, linens, and unwrapped single-use articles.

Revocation is an action taken by the Environmental Health Division to permanently order a facility closed under the existing Public Health Permit.

Sherman Food, Drug, and Cosmetic Act is part of the California Health and Safety Code regulating labeling, advertising, and pure foods.

Suspension is an action taken by the Environmental Health Division to temporarily order a facility closed.

Time as a Public Health Control (TPHC) is an approved method of holding food, where time only, rather than time in conjunction with temperature, is used as the public health control for a working supply of potentially hazardous food before cooking or for ready-to-eat potentially hazardous food that is displayed or held for service for immediate consumption. (Documentation is a requirement).

Unenclosed Mobile Food Facility (formerly referred to as a cart) is a food facility in which limited food preparation is conducted or prepackaged/unpackaged food is offered for sale. NOTE: Limited food preparation requires a food compartment.

Warewashing means the cleaning and sanitizing of utensils and food-contact surfaces of equipment.



UNDERSTANDING THE INSPECTION REPORT

Environmental Health is responsible for enforcing the Los Angeles County Code and sections of the California Health and Safety Code which includes the California Retail Food Code. To ensure that each food facility is in compliance with these regulations, the Environmental Health Specialist (EHS), who is more commonly referred to as the health inspector, conducts inspections. Any violation of the regulations is documented on the Vehicle Official Inspection Report (VOIR), which is issued by the EHS at the conclusion of the inspection. The report is used for routine inspections, complaint investigations, and other investigations in order to indicate the food facility's status at the time of the inspection.

The intent of the VOIR is to recognize the varying degrees of risk associated with violations of the applicable laws, codes, and regulations. The report contains 121 areas for documenting violations and requirements. The VOIR is separated into six sections:

The VOIR (see pages 11-14) is a two-page, front and back-sided document. When completed, the VOIR provides the food service operator with important information regarding interventions in those areas within an operation that pose the greatest risk to the occurrence of food borne illness.

THE FRONT OF PAGE 1 OF THE VOIR

The vertical side-heading of the VOIR contains administrative information. Of particular interest to the food service operator is the compliance date, which indicates the date that the EHS expects all violations marked on the report to be corrected.

This section of the heading also includes the location of the Vehicle Inspection Program and the name of the EHS who conducted the inspection. The food service operator is encouraged to call the EHS with any questions regarding the inspection.

The vertical side-heading includes the signature of the EHS who conducted the inspection and the signature of the food facility person who acknowledged receipt of the VOIR. Also included are the following items:

VERTICAL SIDE-HEADING

DBA / Name	This section is completed using the usual or common name of the business or "Doing Business As (DBA)". This information should be the same as shown on the permit application that was completed at the initiation of the business.
Location of Inspection / Sweep	Street address, city, state, and zip code of the actual business location
Inspection Date	The date of the inspection, including the month, day, and year
Compliance Date	The date by which all violations should be corrected
Permit Holder Name	Name(s) shown on Public Health Permit
Permit Holder Address	Mailing address of permit holder
CDL#	Valid California Driver's License or Identification Card to include physical description of the operator and/or permit holder
Operator Name	The individual present at a food facility who is responsible for the operation of the food facility
Operator Address	Mailing address of the operator
Received By	The signature of the responsible person present during the inspection with their title

Business Telephone	The contact phone number
Vehicle Year	The manufacture date of the vehicle as listed on the Vehicle Registration
Vehicle Make	The make of the vehicle as listed on the Vehicle Registration
Vehicle License Plate	The license plate number from the vehicle
EHS	The printed name of the EHS(s) who conducted the inspection
EHS Signature	The signature of the EHS(s) who conducted the inspection
Vehicle Identification Number (VIN)	The Vehicle Identification Number as verified from the vehicle
District	The designated code of the Vehicle Inspection Program
Commissary	The location where the mobile food facility or mobile support unit is stored and serviced
Permit #	The number indicated on the Public Health Permit
Exp. Date	The expiration date of the Public Health Permit
P/E	The Program Element code used by Environmental Health to indicate the type of facility
Bus. Code	The code specific to the business size and class
Cert. #	The Annual Certification Sticker number including the quarter / year
Site #	The specific number assigned to each mobile food facility
Service	The type of inspection – 001, 002, 004, other (to include 003, 012, 115, etc)
CA / DA	Referral to the City Attorney or District Attorney for legal action
Legal Samples	The number of legal samples collected during the inspection
# of Photos	The number of photos taken during the inspection

HORIZONTAL HEADING

Date Violations Corrected	The date of the reinspection
EHS Initials / Operator Initials	Initial when the violations are abated
Time In / Time Out	The beginning and ending times of the inspection
Pages	The total number of pages of the Inspection Report
No Violations Observed	If the vehicle is in full compliance with the California Health and Safety Code
Complaint Number	The number assigned to the complaint inspection (may be penciled in after the inspection)
Non Permitted Vendor	A food facility that cannot be permitted
Impound No.	The tag number assigned to impounded equipment
LMSU	The specified size(s) of impounded equipment (L-large, M-medium, S-small, U-utensils)

SECTIONS I AND II – MAJOR AND MINOR VIOLATIONS

For each inspection item in Sections I and II of the report, one or more of the following compliance status choices may be marked on the inspection form:

- “**OUT**” means that the item is “OUT” of compliance
- “**N/A**” indicates that the item is not applicable for the facility
- “**N/O**” indicates that the item was not observed during the inspection, however, the EHS should determine, through discussion with the food employee, if there is adequate employee knowledge of a practice or procedure.

If N/A or N/O is not given as an option for a particular item, this means that this item should be observable during the inspection and a compliance status must be determined. If the item is marked “OUT” of compliance, documentation will be provided on the Continuation Form of the inspection report. Compliance status can be determined as a result of observations and questions that establish a pattern of compliance or non-compliance.

“Corrected On Site (COS)”

For items marked “OUT” of compliance, the inspector will further indicate the change in status of the violation by marking an “X” in the corresponding box, “COS” if the violation is Corrected On-Site.

Marking COS indicates that all violations cited under that particular item number have been corrected and verified prior to the completion of the inspection. The actual corrective action taken for each violation shall be included in the written portion of the inspection report. **A reinspection date may be scheduled to confirm continued compliance.**

Example: Critical Sink / Fixture is marked OUT of compliance because the hand wash sink is used for storage, rendering the sink inaccessible. If during the inspection, the problem is partially corrected by removing the items in the sink, COS is marked because all violations under that item were corrected.

Major violations require immediate corrective action. When a major violation cannot be immediately corrected, the food facility may be subject to closure until the violation is corrected. **Minor violations require corrective action by the stated compliance date on the inspection report.**

SECTION I

This section is used to record the “Major” violations that directly relate to the transmission of food borne illnesses, (e.g., adulteration of food products, contamination of food-contact surfaces, disease transmission, sewage, etc.) The specific categories include: Food Temperatures, Employee Health, Sewage, Food, Vermin, and Water / Sanitizing, which contain subcategories #1 – 17.

SECTION II

This section is used to record violations that pose a lower risk to the public’s health and safety. Categories include: Food Temperatures, Food Storage, Plumbing / Fixtures, Food, Operations, Consumer Protection, and Food Safety Certification which contain subcategories #18 – 35.

SECTION III – GOOD RETAIL PRACTICES (GRPS)

Section III is used to identify those violations that are generally regarded as “Good Retail Practices” (GRPs), without having an immediate risk to the public health and safety. These categories include: Food / Methods; Operations; Utensils / Equipment / Shelving; Walls/ Ceilings / Floors; Vermin; Plumbing / Fixtures / Equipment; Ventilation / Lighting; Toilets; and Refuse / Premises / Janitorial. The subcategories include numbers 36 – 71.

GRPs are preventive measures that include practices and procedures that effectively control the introduction of pathogens, chemicals, and physical objects into food. If GRPs are not controlled, they could be contributing factors to food borne illness. However, the intention of the inspection form is to focus

the inspector's attention on those factors that have been shown to be most often associated with the cause of food borne illness.

Since the major emphasis of an inspection should be on the Risk Factors that cause food borne illness and the public health interventions that have the greatest impact on preventing food borne illness, the GRPs have been given less importance on the inspection form and a differentiation between OUT, N/A, and N/O is not made in this area. For this section of the report:

- An "X" is placed in the box to the left of the numbered item if a code provision under that item is **OUT** of compliance.
- Each violation of the code provision for the item number is documented on the Continuation Form of the inspection report.

THE BACK OF PAGE 1 OF THE VOIR

The back of Page 1 of the VOIR consists of a summary of the corresponding laws and regulations for the subcategories listed on the front side of Page 1. This list is only a summary of the general requirements found in the California Retail Food Code. Additional sections of law may be cited.

THE FRONT OF PAGE 2 OF THE VOIR

The front of Page 2 of the VOIR includes Section IV, Section V and Section VI.

Section IV is used to identify administrative-type violations that do not have a direct impact on health risk. These categories include signage, permits, and other code requirements. The subcategory numbers include 72 – 86.

Section V identifies all Training Provided, Bulletins / Advisories Distributed To The Operator, Closure / Administrative Action, Food Preparation - Status, Sanitizer Type, Miscellaneous, Safety / Other, Hot Water Temperature, Vehicle Impound Information, Notice of Reinspection fee, which will be initialed by the operator in the box provided.

Section VI, Food / Equipment Chart - Temperatures "IN" compliance as well as "OUT" of compliance shall be documented on the chart. The type of food/equipment, temperature, count, pounds, and the action taken (condemned or impounded) is recorded. Additional space is available on the Continuation Form. The Statement of Voluntary Condemnation shall be signed by the operator.

(NOTE: Temperatures will be recorded directly from the inspector's thermometer. The Measurement will be recorded in °F (degrees Fahrenheit).

The statements from the Department are to be reviewed by the EHS with the food facility operator, after which the operator will be asked to initial in the boxes provided.

THE BACK OF PAGE 2 OF THE VOIR

There are two versions of the back of Page 2 of the VOIR: one for the office and owner copies (Back A) and the other for the file / EHS copy (Back B). Back A, found on the back side of the office copy and the owner copy, contains the "Ban on the Use of Sulfites Warning", Plan Check requirement, and various diagrams intended to assist the operator in understanding specific requirements. Back B, found on the back side of the file / EHS copy only, is the Documentation Sheet.

The Documentation Sheet form is used by the EHS to document notes, any correspondence with the operator, and any further administrative or legal action.

Observations & Corrective Actions

All observations and corrective actions should be documented on the Continuation Form. Included in this section, are the specific descriptions of violations observed and recorded on the inspection report check boxes.

The Food Inspection Guide provides guidance for the EHS on corrective actions that can be taken when major (risk factor) violations are observed. Guidance is provided in these critical, or traditionally difficult to

interpret areas in order to establish a more consistent, science-based enforcement and compliance system statewide.

It is important that food facilities should not be cited in more than one category when a single violation occurs, unless the violation results in another violation, such as rodent droppings contaminating food-contact surfaces that require cleaning and sanitization.

**SUMMARY OF THE CORRESPONDING LAWS AND REGULATIONS FOR THE VIOLATIONS LISTED ON THE FRONT SIDE OF THIS FORM.
THIS SUMMARY PAGE LISTS THE GENERAL REQUIREMENTS FOR EACH ITEM. THE DEPARTMENT MAY CITE ADDITIONAL SECTIONS, AS NEEDED.**

FOOD TEMPERATURE

- 1, 2, 18, 19. Potentially hazardous foods shall be held at or below 41/ 45°F or at or above 135°F. Equipment for holding cold and hot food shall be sufficient in number to ensure proper food temperature during transportation and operation. Mobile Support Units, if used for PHF, shall provide approved equipment to maintain food at the required temperatures. (113996, 114327)
2. See Number 1.
3. Comminuted meat, raw eggs, or any food containing comminuted meat or raw eggs, shall be heated to 155°F for 15 sec. Fish, single pieces of meat, and eggs for immediate service, shall be heated to 145°F for 15 sec. Poultry, fish, comminuted poultry, stuffed fish / meat / poultry shall be heated to 165°F for 15 sec. Other temperature requirements may apply. (114004, 114008, 114010, 114093)
4. Any potentially hazardous foods cooked, cooled and subsequently reheated for hot holding or serving shall be heated within 2 hours to a minimum temperature of 165°F for 15 sec. (114016)
- 5, 21. All potentially hazardous food shall be RAPIDLY cooled from 135°F to 70°F, within 2 hours, and then from 70°F to 41 °F, within 4 hours. Cooling shall be by one or more of the following methods: in shallow pans; separating food into smaller portions; adding ice as an ingredient; using an ice bath, stirring frequently; using rapid cooling equipment; or, using containers that facilitate heat transfer. (114002)

EMPLOYEE HEALTH AND HYGIENIC PRACTICES

6. Employees with a communicable disease shall be excluded from the food facility / preparation of food. Gloves shall be worn if an employee has cuts, wounds, and rashes. (113949, 113950)
7. Employees are required to wash their hands: before engaging in food preparation; as often as necessary, during food preparation, to remove soil and contamination; when switching from working with raw to ready to eat foods; after touching body parts; after using toilet room; before donning gloves; or any time when contamination may occur. (113952, 113953)

SEWAGE

8. Liquid waste shall be disposed of through the an approved plumbing system. (114197, 114211)
9. Toilet facilities shall be provided and maintained in good repair. Mobile food facilities shall be operated within 200 feet from approved toilet facilities. (A letter of agreement of use or other documentation shall be provided.) (114250, 114315)

FOOD

10. All food shall be pure and free from adulteration. Sale of untreated Gulf oysters is prohibited between the months of April and October. (113980, 113988, 114039, 114254, Title 17-CCR)
11. Public and private schools and licensed health care facilities shall not serve unpasteurized juice, dairy and egg products, raw foods of animal origin or raw seed sprouts. (114091)
- 12, 28. All food, including molluscan shellfish, shall be obtained from an approved source. Food prepared in a private home may not be used or offered for sale in a food facility. (114021, 114029, 114039)

VERMIN

- 13, 14, 15. Each food facility shall be kept free of vermin: rodents (rats, mice), cockroaches, or flies. (113939, 114259)

WATER / SANITIZING

16. Equipment food-contact surfaces and utensils shall be effectively cleaned by the use of manual methods. Food-contact surfaces / utensils shall be cleaned and sanitized each time there is a change in process between different raw animal products, produce, and ready-to eat foods. Mobile food facilities that are not required to provide a warewashing sink, including those that handle non-potentially hazardous foods that require no preparation other than heating, baking, popping, portioning, bulk dispensing, or assembly shall wash and sanitize all utensils at the commissary or provide an adequate supply of spare utensils to replace those that become soiled or contaminated. (114097, 114115, 114117, 114313)
- 17, 62. An adequate, protected, pressurized, potable supply of hot water (120°F) and cold water shall be provided at all times. The water heater, capable of heating water to 120°F shall be interconnected with the potable water supply and operate independently of the vehicle engine. On a mobile food facility that utilizes the water for handwashing purposes only, the water heater shall be capable of heating water to 100° F. (114192, 114195, 114325)

FOOD TEMPERATURES / METHODS

- 18, 19. See Number 1.
20. Maintain raw shell eggs at an ambient temperature of 45°F or less. (113996, 113998, 114000)
21. See Number 5.

FOOD STORAGE

22. All food must be stored in an approved facility. Food shall be covered and stored so as to be protected and kept free from contamination. Food shall be stored in approved containers and labeled as to contents. Food shall be stored at least 6" above the floor on approved shelving. Prepackaged food may not be stored in direct contact with ice or water if the food is subject to the entry of water because of the nature of its packaging, or its positioning in the ice. (114047, 114049, 114051, 114053, 114055, 114185, 114327, 114053)
23. All food shall be protected from dirt, vermin, unnecessary handling, droplet contamination, overhead leakage, and other sources of contamination during transportation, storage, and operation. Food shall be protected from cross-contamination. (113980, 113986, 114303)
24. Unpackaged food shall be displayed, shielded, and dispensed in a manner that protects the food from contamination. (113984, 114303)

PLUMBING / FIXTURES

25. The potable water supply shall be protected with backflow or back siphonage protection devices. (114192, 114193, 114225)
26. All plumbing fixtures shall be maintained so as to prevent contamination. Adequate facilities shall be provided for handwashing and warewashing. (114190, 114311, 114314)

FOOD

- 27, 37. All food shall be manufactured, produced, prepared, packed, stored, transported, kept for sale, and served so as to be pure, free from contamination, adulteration, and spoilage. Linen may be used to line a container for service of food if replaced each time container is refilled. (113980, 114185, 114303, 114305)
28. See Number 12.
29. Food that is unused or returned by the consumer shall not be offered as food for human consumption. (114079)

OPERATIONS

- 30, 43. All poisonous substances, detergents, bleaches, and cleaning compounds shall be stored separate from food, utensils, packing material, and food-contact surfaces. (114254)
31. No employees shall eat, drink, or smoke in any work area or commit any act that contaminates food or food-contact surfaces. (113975, 113977)

CONSUMER PROTECTION

32. All retail food facilities which offer raw, untreated oysters harvested from the states of Alabama, Florida, Louisiana, Mississippi, and Texas shall provide a written warning to any person who orders such product. (114090, Title 17-CCR)

33. Packaged food and self-service bulk food must be properly labeled. Any food is misbranded if its labeling is false or misleading. Menus and advertising must accurately represent the food offered for sale. (114057, 114087, 114089, 114093, Sherman, Food, Drug and Cosmetic Law)
34. Ready-to-Eat food containing raw eggs, undercooked meat / seafood and unpackaged confectionery food containing more than ½ alcohol may be served if the facility notifies the consumer. (114090, 114093)

FOOD SAFETY CERTIFICATION

35. There shall be at least one food safety certified owner or employee at each food facility. (113947)

FOOD / METHODS

36. Food shall be thawed under refrigeration; completely submerged under cold running water of sufficient velocity to flush loose particles; in microwave oven; during the cooking process. (114020)
37. See Number 27.
38. Food shall be inspected upon receipt and prior to use. Food shall be transported (less than 30 minutes) so as to be pure, free from contamination, adulteration and spoilage. (113980, 113982, 114035)

OPERATIONS

39. Utensils or other approved devices or mechanisms shall be provided for customer self-service of unpackaged food: clean tableware must be used for each visit to self-service areas. (114063, 114065, 114075)
40. Handwashing soap and single-use towels shall be provided in dispensers; dispensers shall be maintained in good repair. (113953)
41. All employees preparing, serving, or handling food or utensils shall wear clean, washable outer garments or uniforms and shall wear a hairnet, cap, or other suitable covering to confine hair. Gloves shall be worn if an employee has artificial nails, nail polish, or fingernails that are not clean and neatly trimmed. (113969, 113971, 113973)
42. Facility shall maintain tags / records from shellfish for at least 90 calendar days. (114039)
43. See Number 30.
44. All returned or damaged food products and food products without labels shall be stored in a designated area, separate from food. (114055)
45. The interior premises of each food facility shall be kept clean and free of litter and rubbish; all clean and soiled linen shall be properly stored: non-food items shall be stored and displayed separate from food and food-contact surfaces. No sleeping accommodations shall be in any room where food is prepared, stored or sold. (114185, 114257, 114285, 114286)
46. No live animal, bird or fowl shall be kept or allowed in a food facility (exception: guide dog, signal dog, or service animals). (114259)

UTENSILS / EQUIPMENT / SHELVING / CABINETS

47. All utensils and equipment shall be fully operative and in good repair. (114175, 114177)
48. Non-food contact surfaces shall be kept clean. (114115, 114175, 114257)
49. Utensils and equipment shall be handled and stored so as to be protected from contamination. (114178, 114179)
50. All utensils and equipment shall be approved, installed properly, and meet applicable standards. An Enforcement Officer may impound food, equipment, or utensils that are found to be unsanitary or in disrepair. (114130 – 114133, 114153, 114301, 114327, 114393)
51. Wiping cloths used to wipe service counters, scales, or other surfaces that may come into contact with food shall be used only once unless kept in clean water with adequate sanitizer. (114185)
52. Testing equipment and materials shall be provided to measure the applicable sanitization method. (114099, 114107)
53. An accurate easily readable metal probe thermometer suitable for measuring temperature of food shall be available to the food handler. A thermometer +/- 2 °F shall be provided for each hot and cold holding unit of potentially hazardous foods. (114099, 114101, 114157, 114159)

WALLS / CEILINGS / FLOORS

- 54, 55. Walls / ceilings shall have durable, smooth, nonabsorbent, light-colored, and washable surfaces. All floor surfaces shall be approved, smooth, durable, and made of nonabsorbent material that is easily cleanable. Approved base coving shall be provided in all areas, where food is stored. All food facilities shall be kept clean and in good repair. (114268, 114271, 114301, 114321, 114857)

VERMIN

- 56, 57, 58, 59. A food facility shall at all times be constructed and maintained so as to prevent the entrance and harborage of vermin. (114259, 114266)

PLUMBING / FIXTURES / EQUIPMENT DRAINAGE

- 60, 61. All plumbing and plumbing fixtures shall be installed and maintained so as to prevent any contamination, and shall be kept clean, fully operative, and in good repair. Any hose used for conveying potable water shall be of approved materials, labeled, properly stored, and used for no other purpose. (114190, 114192, 114197, 114213, 114215, 114217, 114221, 114225, 114233, 114240, 114301, 114311, 114311)
62. See Number 17.

VENTILATION / LIGHTING

- 63, 64, 65. Exhaust hoods shall be provided to remove toxic gases, heat, grease, vapors and smoke and be approved by the local building department. Exhaust hoods and filters shall be properly installed, maintained clean, and in good repair. Canopy-type hoods shall extend 6" beyond all cooking equipment. All areas shall have sufficient ventilation to facilitate proper food storage. Toilet rooms shall be vented to the outside air by a screened operable window, an air shaft, or a light-switch activated exhaust fan, consistent with local building codes. (114149)
66. Adequate lighting shall be provided in all areas to facilitate cleaning and inspection. Light fixtures in areas where open food is stored, served, prepared, and where utensils are washed shall be of shatterproof construction or protected with light shields. (114252)

TOILETS / TOILET ROOMS / DRESSING ROOMS

67. Toilet facilities shall be maintained clean, sanitary, and in good repair. (114250, 114276, LA County Code)
68. A separate room, or designated area away from food, food storage, and toilet rooms shall be provided for employees to change and store their clothing and personal effects. (114256)

REFUSE / PREMISES / JANITORIAL

69. A separate area away from food shall be provided for the storage of cleaning equipment and supplies. A janitorial sink or mop basin shall be provided for general cleaning purposes and for the disposal of mop bucket wastes and other liquid wastes. (114281)
- 70, 71. All food waste and rubbish shall be kept in leak proof and rodent proof containers. Containers shall be covered as required. All waste must be removed and disposed of as frequently as necessary to prevent a nuisance. The exterior premises of each food facility shall be kept clean and free of litter and rubbish. (114244, 114245, 114257, 114317)

VEHICLE INSPECTION PROGRAM VEHICLE OFFICIAL INSPECTION REPORT

COUNTY OF LOS ANGELES ♦ DEPARTMENT OF PUBLIC HEALTH
ENVIRONMENTAL HEALTH

DBA / NAME:		SITE #:	DATE:	EHS INITIALS:						
OUT	SECTION IV: SIGNS / PERMITS / REQUIREMENTS						OUT	N/A	N/O	COS
177	72. Public Health Permit	82. Specialized Process					187	188		190
178	73. Inspection Report									
179	74. Grade / Score	83. Person In Charge:					191			
180	75. Public Notice									
181	76. Missing Invoice Copies	84. Demonstration of Knowledge					195	196	197	
182	77. County Business License (unincorporated Areas)									
183	78. Signs – Handwashing / Smoking / Restroom	85. Hazard Analysis Critical Control Point (HACCP) Plan					199	200		202
184	79. Vending Machine – Name / Address / Phone Number									
185	80. Vending Machine – Record of Cleaning	86. Variance Documentation					203	204		206
186	81. No Construction Plans Submitted									

SECTION V										
TRAINING PROVIDED					MISCELLANEOUS					
207	87. Sanitization – Food Contact Surfaces				104. Letter Grade / Score Card – Replacement					224
208	88. Handwashing – Employee				105. Public Notice - Replacement					225
209	89. Delivery – Proper Inspection of Food				106. Other:					226
210	90. Cooking Temperatures				107. Other:					227
211	91. Cooling Methods				108. VOLUNTARY FOOD DISPOSAL: TOTAL _____ LBS.					228
212	92. Holding Temperatures				Meat	lbs	Dairy	lbs	Canned Goods	lbs
213	93. Thawing / Thawing Methods				Seafood / Fish	lbs	Produce	lbs	Eggs	lbs
214	94. Reheating				Poultry	lbs	Nuts / Grains	lbs	Misc.	lbs
215	95. Refrigeration Maintenance				SAFETY / OTHER					
BULLETINS / ADVISORIES DISTRIBUTED TO OPERATOR					109. Fire Extinguisher – Missing / Not Charged					229
216	96. Food Facility Information Packet / MFF Information Packet				110. First Aid Kit – Missing					230
217	97. Summary of Advisory Bulletins				111. Latch Missing – Steam Table / Deep Fryer					231
CLOSURE / ADMINISTRATIVE ACTION					112. Utensil Drawer – Missing					232
218	98. Suspension of Public Health Permit				113. Emergency Exit – Obstructed					233
219	99. Administrative Review / Office Hearing				114. Identification					234
220	100. Referral – Plan Check				115. UL Approved Gas System					235
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222	102. No Food Preparation Observed At Time of Inspection				118. HCD – Housing & Community Development					238
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	Chlorine		Quaternary Ammonia		121. Written Operational Procedures					241
	Iodine		Other:							
VEHICLE IMPOUNDED					TOW COMPANY:		ADDRESS:		PHONE NUMBER:	

Failure to correct the violations by the compliance date may result in additional fees of \$ _____ for each additional re-inspection. **INITIALS:**

SECTION VI: FOOD / EQUIPMENT CHART						EHS THERMOMETER #
TYPE OF FOOD /EQUIPMENT	°F	CT.	LBS.	ACTION TAKEN C=Condemned I=Impounded		

A				C	I
B				C	I
C				C	I

This food operation was closed and the equipment and food items were impounded due to violations of the California Retail Food Code

Voluntary Condemnation: I, _____, hereby voluntarily agree to the condemnation and destruction of the material(s) listed below; said material(s) being alleged unfit for human consumption and in violation of the California Health & Safety Code, Division 21, Chapter 8. I hereby release the County of Los Angeles Department of Public Health and authorized agents from any and all responsibility.

It is improper and illegal for any County officer, employee or inspector to solicit bribes, gifts or gratuities in connection with performing their official duties. Improper solicitations include requests for anything of value such as cash, discounts, free services, paid travel or entertainment, or tangible items such as food or beverages. Any attempt by a County employee to solicit bribes, gifts or gratuities for any reason should be reported immediately to either the County manager responsible for supervising the employee or the Fraud Hotline at (800) 544 – 6861 or www.lacountyfraud.org. **YOU MAY REMAIN ANONYMOUS**

See Reverse Side For The General Requirements That Correspond To Each Violation Listed Above **OPERATOR SIGNATURE**
PAGE 2 OF _____

URGENT - OFFICIAL HEALTH NOTICE BAN ON USE OF SULFITES

THE CALIFORNIA HEALTH AND SAFETY CODE, SECTION 113988, PROHIBITS THE ADDITION OF SULFITES TO POTENTIALLY HAZARDOUS FOODS AND FRESH FRUITS AND VEGETABLES. SOME PEOPLE ARE SEVERELY ALLERGIC TO SULFITES. DEATHS HAVE OCCURRED FROM FRESHENERS CONSISTING OF SODIUM OR POTASSIUM SULFITE, BISULFITE OR METASULFITE AND SULFUR DIOXIDE. FAILURE TO COMPLY WITH THIS LAW COULD RESULT IN A FINE OF \$1,000 AND/OR IMPRISONMENT IN THE COUNTY JAIL FOR A PERIOD OF SIX MONTHS.

MANUAL WAREWASHING AND SANITIZING



↑
1

SCRAPE
Scrape food and debris from utensils.

↑
2

WASH
Wash with soap and hot water. Change water frequently to keep it clean.

↑
3

RINSE
Rinse in clear hot water to remove detergent.

↑
4

SANITIZE
Use an approved sanitizer. Allow utensil adequate contact time. Test the concentration often.

↑
5

AIR DRY
Allow dishes to air dry.

REQUIREMENTS

HANDWASHING

Wash your hands often as necessary during food preparation to remove soil and contamination. Wash hands to prevent cross-contamination when changing tasks.



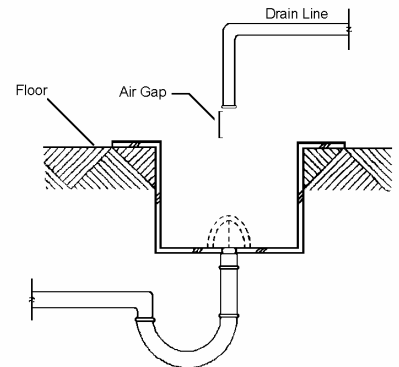
Employees shall wash their hands and arms thoroughly by vigorously rubbing them with soap and warm water for at least 10-15 seconds, paying particular attention to the areas between fingers and under the nails prior to engaging in any food preparation activity.

PLAN CHECK

New construction, remodeling, changes in equipment or materials used in your food facility could require the submission of plans to our plan check section for review and approval.

Structural Information

FLOOR SINK AIR GAP



- | | |
|---|---|
| <p>72. Any person conducting business as a food facility within Los Angeles County shall procure a public health permit from the county treasurer-tax collector. (114381, LA County Code – Title 8, 8.04.560)</p> <p>73. A copy of the most recent health inspection report shall be maintained at the facility and made available upon request. (113725)</p> <p>74. Does not apply to Mobile Food Facilities.</p> <p>75. The food facility shall post a notice advising patrons that a copy of the most recent routine inspection report is available for review. (113725)</p> <p>76. Copies of invoices verifying approved source of food products will be made available to the Health Officer upon request. (Title 17- CCR, 114021, 114029)</p> <p>77. A County Business License shall be posted in the unincorporated areas of the County. (LA County Code)</p> <p>78. (a) Handwashing signs shall be posted in each toilet room, directing attention to the need to thoroughly wash hands after using the restroom (b) No smoking signs shall be posted in food preparation, storage, and warewashing areas (113953, 113978, 114276, 114315)</p> <p>79, 80. Food and Milk Program only.</p> <p>81. A person proposing to build or remodel a food facility shall submit plans for approval before starting any new construction or remodeling of any facility for use as a retail food facility. (114380)</p> <p>82. Does not apply to Mobile Food Facilities.</p> <p>83. A person in charge shall be present at the food facility during all hours of operation. (113945)</p> <p>84. All food employees shall have adequate knowledge of and be trained in food safety as it relates to their assigned duties. (113947)</p> <p>85. Does not apply to Mobile Food Facilities.</p> <p>86. A written document, signed by the Department, approving a deviation from standard health code requirements shall be maintained at the food facility. (114417)</p> | <p>109. A minimum 10 BC fire extinguisher shall be properly charged and mounted. (1144323)</p> <p>110. A first-aid kit shall be provided in an enclosed case. (114323)</p> <p>111. A positive closing lid with a secure latch mechanism shall be provided for coffee urns, deep fat fryers, steam tables, and similar equipment. (114323)</p> <p>112. Utensils shall be stored in a secure manner. (114323)</p> <p>113. A second means of exit shall be provided in occupied mobile food facilities. The safety exit shall be unobstructed and at least 24 inches by 36 inches. (114323)</p> <p>114. A mobile food facility shall be identified with the business name, name of operator, city, state, zip code, and name of the permit holder. (114299)</p> <p>115. All new and replacement gas-fired appliances shall meet applicable ANSI Standards. (114301)</p> <p>116. All mobile food facilities/mobile support units shall be cleaned/serviced daily and stored at or within a commissary or other location approved by the enforcement agency. (114295, 114297)</p> <p>117. All mobile food facilities/mobile support units shall be certified annually. (114294, 114380)</p> <p>118. A fully enclosed mobile food facility may require an insignia issued by the Department of Housing and Community Development. (114294)</p> <p>119. Sufficient electrical power shall be supplied at all times. (114182, 114322)</p> <p>120. All gas-fired appliances shall be insulated in a manner that will prevent excessive heat buildup and injury. (114323)</p> <p>121. Unenclosed mobile food facilities that handle non-prepackaged food shall develop and follow written operation procedures for food handling and cleaning/sanitizing of food contact surfaces and utensils. The written operational procedures shall be approved and maintained during periods of operation. (114303)</p> |
|---|---|



UTILIZING THE MARKING GUIDE

The following Marking Guide should be used in conjunction with the Vehicle Official Inspection Report. It will provide a foundation for understanding the methodology used for marking violations on the VOIR by the EHS. The format follows:

- A. The marking instructions are provided, utilizing the term “OUT” (out of compliance) to indicate a violation along with a brief description of the subcategory.
- B. Specific examples of each violation are provided.
(Please note: These examples are not all-inclusive of every possible violation that may apply within the designated subcategory)
- C. Marking information is provided to indicate when “N/A” or “N/O” are applicable for a given subcategory.
- D. “Additional Violations” to indicate the specific violations that shall require (“cause and effect”) the marking of additional subcategories, as specified.
- E. “Exceptions” are used to clarify when a specific violation should not be marked in the current subcategory, but instead, should be marked otherwise, as indicated.
- F. “Training Provided” indicates that the EHS is required to provide training, under the following circumstances:
 - When a violation is observed in any of the applicable subcategories, and as a result, training is provided
 - Investigating a complaint that alleges a violation of any of the specified subcategories
 - An employee shows a lack of understanding related to a proper procedure for the task(s) being performed
 - The EHS asks the employee to demonstrate a procedure required by law and the procedure is incorrectly demonstrated
 - The EHS asks the Person-in-Charge to explain a food safety procedure and the procedure is incorrectly explained

The Marking Guide has been organized to follow the format of the VOIR. The category is shown in blue. The subcategory number and name are indicated in red. The area below the dotted line, shown in green, provides the specific section(s) of the California Health and Safety Code or other applicable code specific to each sub-category.

MARKING GUIDE

SECTION I

FOOD TEMPERATURES

TEMPERATURE DANGER ZONE BETWEEN 41°F / 45°F - 135°F

1. HOLDING OF PHF – MULTIPLE ITEMS OR SERVINGS (MAJOR)

This subcategory shall be marked **OUT** of compliance for improper holding when food is found within the specified temperature range of 50°F - 130°F or when hot holding is observed on an unenclosed mobile food facility which is approved for limited food preparation.

Examples:

- Multiple servings of PHF in hot-holding units held in the range of 50°F - 130°F (rice, beans, and meat in the steam table or warming oven)
- PHF found in the range of 50°F - 130°F, during transportation on a Mobile Support Unit
- Hot holding of potentially hazardous food on a unenclosed mobile food facility.
- Potentially hazardous food not cooked to order on an unenclosed mobile food facility
- Double-stacking food in the steam table
- Over-stocking the refrigerator resulting in poor air circulation

N/A This subcategory shall be marked N/A when the food facility does not hold hot or cold food.

N/O This subcategory shall be marked N/O when the food facility does hot hold or cold hold foods, but no foods are being held hot or cold during the time of inspection.

COS This subcategory shall be marked COS to indicate the violation has been corrected and verified prior to the completion of the inspection. The actual corrective actions taken for each violation shall be documented in the inspection report. A reinspection date may be scheduled to confirm continued compliance.

CORRECTIVE ACTION:

If a violation is found, the foods may be voluntarily discarded or impounded.

Additional Violations:

- When faulty equipment causes PHF to be in the Temperature Danger Zone (TDZ), subcategory #47 shall also be marked.
- When improper thawing method causes PHF to be in the Temperature Danger Zone, subcategory #36 shall also be marked.
- When PHF is being transported on a Mobile Support Unit without approved equipment to maintain food at the required temperatures, subcategory #50 shall also be marked.

Exceptions:

- The improper holding of unpasteurized pooled shelled eggs shall be marked **ONLY** in subcategory #2.
- The improper holding of pasteurized or unpasteurized shell eggs shall be marked **ONLY** in subcategory #20.
- When time / temperature parameters for cooling have been exceeded, the violation shall be marked **ONLY** in subcategory #5.
- Subcategory #18,19, 20, or 21 shall **NOT** be marked when subcategory #1 is marked.

Training Provided:

- Training shall be provided as required and subcategory #92 shall be marked.

NOTE: Mechanical refrigeration is required for Mobile Food facilities that handle potentially hazardous foods.

Sections 113996, 113998, 114000, 114327

Potentially hazardous foods shall be held at or below 41°F / 45°F, or at or above 135°F. If it is necessary to remove potentially hazardous food from the specified holding temperatures to facilitate preparation, this preparation shall in no case exceed two cumulative hours without a return to the specified holding temperatures. The following foods can be held between 41°F and 45°F: raw shell eggs; unshucked live molluscan shellfish; pasteurized milk and pasteurized milk products in sealed original containers; and PHF held during transportation not exceeding 30 minutes. Equipment for holding cold and hot food shall be

sufficient in number and capacity to ensure proper food temperature during transportation and operation. Mobile Support Units, if used to transport potentially hazardous food, shall provide approved equipment to maintain food at the required temperatures.

TEMPERATURE DANGER ZONE BETWEEN 41°F - 135°F

2. HOLDING OF UNPASTEURIZED POOLED SHELLED EGGS

This subcategory shall be marked **OUT** of compliance if pooled shelled eggs are found in the Temperature Danger Zone and are not being used within the 2 hour limit for food preparation.

Example:

- Pooled unpasteurized shelled eggs being held in the range of 42°F – 134°F

N/A This subcategory shall be marked N/A when the food facility does not hold pooled shelled eggs.

N/O This subcategory shall be marked N/O when no pooled shelled eggs are observed during the time of inspection.

COS This subcategory shall be marked COS to indicate the violation has been corrected and verified prior to the completion of the inspection. The actual corrective actions taken for each violation shall be documented in the inspection report. A reinspection date may be scheduled to confirm continued compliance.

CORRECTIVE ACTION: See subcategory #1

Additional violation:

- When faulty equipment causes pooled, unpasteurized shelled eggs to be in the temperature danger zone, subcategory #47 shall also be marked.

Exceptions:

- Violations involving pasteurized liquid eggs shall be marked **ONLY** in subcategory #1, #18, or #19.
- Subcategory #18, 19, 20, or 21 shall **NOT** be marked when subcategory #2 is marked.

Training provided:

- Training shall be provided as required and subcategory #92 shall be marked.
-

Sections 113996, 113998, 114000

Potentially hazardous foods shall be held at or below 41°F or at or above 135°F. If it is necessary to remove potentially hazardous food from the specified holding temperatures to facilitate preparation, this preparation shall in no case exceed two cumulative hours without a return to the specified holding temperatures.

3. COOKING

This subcategory shall be marked **OUT** of compliance if the food temperatures verified do not meet the temperature requirements for cooking prior to serving.

Example:

- Cooking process did not meet required cooking temperatures (e.g., hamburger patty, eggs)

N/A This subcategory shall be marked N/A when no raw animal foods are cooked in the food facility.

N/O This subcategory shall be marked N/O when no raw animal foods are in the cooking process during the time of inspection.

COS This subcategory shall be marked COS to indicate the violation has been corrected and verified prior to the completion of the inspection. The actual corrective actions taken for each violation shall be documented in the inspection report. A reinspection date may be scheduled to confirm continued compliance.

CORRECTIVE ACTION:

If required cooking temperatures are not met, EHS should have the operator continue cooking the food until the proper temperature is reached. Additionally, the EHS should explain the public health significance of inadequate cooking to management and food employees.

Additional Violation:

- When a food facility **intentionally** undercooks meat or eggs, and fails to disclose that fact, subcategory #34 shall also be marked.

Training Provided:

- Training shall be provided as required and subcategory #90 shall be marked.
-

Sections 114004, 114008, 114010, 114093

All ready-to-eat foods prepared at a food facility from raw or incompletely cooked food of animal origin shall be cooked to heat all parts of the food to a temperature and for a time that complies with the following methods based on the food that is cooked:

Heated to a minimum internal temperature of 135°F or above for 15 seconds:

- Fruits and vegetables that are cooked for hot holding

Heated to a minimum internal temperature of 145°F or above for 15 seconds:

- Raw shell eggs that are broken and prepared in response to a consumers' order and for immediate service
- Fish, single pieces of meat, including beef, veal, lamb, pork, and game animals from approved sources

Heated to a minimum internal temperature of 155°F for 15 seconds or the temperature specified in the chart as indicated in Section 114004:

- Ratites (ostrich, emu, rhea) and injected meats
- Comminuted meat or any food containing comminuted meat
- Raw eggs and foods containing raw eggs that are not prepared in response to consumers' request for immediate service

Heated to a minimum internal temperature of 165°F for 15 seconds:

- Poultry, comminuted poultry
 - Stuffed fish, stuffed meat, stuffed poultry, stuffed ratites, stuffed pasta
 - Stuffing containing fish, meat, poultry, or ratites
-

4. REHEATING

This subcategory shall be marked **OUT** of compliance if the food products tested have not been reheated to the required temperatures.

Examples:

- Foods being reheated for hot holding did not reach a minimum internal temperature of 135°F

N/A This subcategory shall be marked N/A when foods are not reheated for hot holding in the food facility.

N/O This subcategory shall be marked N/O when foods are normally reheated but are not being reheated during the time of inspection.

COS This subcategory shall be marked COS to indicate the violation has been corrected and verified prior to the completion of the inspection. The actual corrective actions taken for each violation shall be documented in the inspection report. A reinspection date may be scheduled to confirm continued compliance.

CORRECTIVE ACTION:

If a violation is found, the foods may be voluntarily discarded, impounded, or heated to the proper temperature as determined by the EHS.

Additional Violation:

- If a reheating violation occurs as a result of improper use of equipment, subcategory #50 shall also be marked.

Exceptions:

- Subcategory #18, 19, 20, or 21 shall **NOT** be marked when subcategory #4 is marked.
- If improper equipment has been used for reheating but has not resulted in a temperature violation, **ONLY** subcategory #50 shall be marked.

Training Provided:

- Training shall be provided as required and subcategory #94 shall be marked.
-

Section 114016

Any PHF cooked, cooled, and reheated for hot holding shall be heated to a minimum of 165°F for at least 15 seconds. Ready-to-eat food taken from a commercially processed, sealed container, or from an intact package from a food processing plant shall be heated to a temperature of at least 135°F for hot holding. Reheating for hot holding shall be done rapidly, and the time the food is between 41°F and 165°F shall not exceed two hours.

TEMPERATURE DANGER ZONE BETWEEN 41°F - 135°F

5. COOLING (MAJOR)

This subcategory shall be marked **OUT** of compliance if food products are not being cooled according to time temperature requirements. Discussions with the person in charge along with observations should be used to determine compliance.

Example:

- Pot of beans found at 90°F cooling for greater than 2 hours using approved or unapproved method

N/A This subcategory shall be marked N/A when the food facility does not receive raw eggs, shellstock, or milk, and does not prepare PHF from ambient temperature ingredients that require subsequent cooling.

N/O This subcategory shall be marked N/O when the food facility does cool PHF, but proper cooling per the prescribed temperature and time parameters cannot be determined during the inspection. In this case, the EHS should inquire about the cooling methods used by the food facility to ensure proper procedures are used.

COS This subcategory shall be marked COS to indicate the violation has been corrected and verified prior to the completion of the inspection. The actual corrective actions taken for each violation shall be documented in the inspection report. A reinspection date may be scheduled to confirm continued compliance.

CORRECTIVE ACTION:

The corrective actions shall depend on the time / temperature parameters while food is in the cooling process:

- If the method of cooling is unapproved and the temperature of the potentially hazardous food does not fall within the time / temperature parameters, subcategory #5 shall be marked and the food shall be disposed.
- If the method of cooling is approved, yet the temperature of the potentially hazardous food does not fall within the time / temperature parameters, subcategory #5 shall be marked and the food shall be disposed.

Additional Violation:

- When faulty equipment results in a cooling violation, subcategory #47 shall also be marked.

Exceptions:

- If the method of cooling is unapproved, yet the temperature of the potentially hazardous food falls within the time / temperature parameters, subcategory #21 shall be marked, but the food shall not be disposed. Food that cannot be cooled within the specified time frame, shall be disposed of.
- Subcategory #18,19, 20 or 21 shall **NOT** be marked when subcategory #5 is marked.

Training Provided:

- Training shall be provided as required and subcategory #91 shall be marked.
-

Section 114002

All potentially hazardous foods shall be rapidly cooled in accordance with the required time and temperature criteria method, 135°F - 70°F, within 2 hours and then 70°F - 41°F within 4 hours by using one or more of the following methods based on the type of food being cooled: placing the food in shallow pans; using rapid cooling equipment; using containers that facilitate heat transfer; adding ice as an ingredient and / or using ice paddles; inserting appropriately designed containers in an ice bath and stirring frequently in accordance with an HACCP plan adopted pursuant to this part.

EMPLOYEE HEALTH AND HYGIENIC PRACTICES

6. DISEASE TRANSMISSION – CARRIER / WOUND / RASH (MAJOR)

This subcategory shall be marked **OUT** of compliance for any of the following:

Examples:

- Lesion / open wound on hand of food employee
- Food employee with an open sore on hand with only a bandage covering wound



REPORTING

- When the Person In Charge (PIC) is aware of a food employee who has been diagnosed with an “illness” as listed in Section 113949 and has not notified the enforcement agency
- When the PIC is aware of a reportable illness or aware that two or more food employees are concurrently experiencing symptoms associated with an acute gastrointestinal illness and has not reported this illness to the local enforcement agency

RESTRICTIONS & EXCLUSIONS

- When the PIC has not excluded a food employee as required
- When the PIC has been made aware of a food employee who is suffering from an acute gastrointestinal illness and has not restricted the food employee

REMOVAL OF RESTRICTIONS & EXCLUSIONS

- When the PIC removes a restriction of a food employee before resolution of symptoms of acute gastrointestinal illness
- When the PIC removes exclusion of a food employee prior to receiving clearance

POTENTIAL DISEASE TRANSMISSION

- Food employee is experiencing persistent sneezing, coughing, or runny nose that is associated with discharges from the eyes, nose, or mouth that cannot be controlled by medication and the employee is working with exposed food, clean equipment, clean utensils, or clean linens
- A food employee with a persistent runny nose requiring frequent wiping

Do Not Mark this subcategory N/A or N/O.

COS This subcategory shall be marked COS to indicate the violation has been corrected and verified prior to the completion of the inspection. The actual corrective actions taken for each violation shall be documented in the inspection report. A reinspection date may be scheduled to confirm continued compliance.

CORRECTIVE ACTION:

If a food employee is found working when diagnosed with an illness, the food employee shall be excluded from the food facility until the local enforcement agency removes the exclusion.

If a food employee is found working with symptoms of an acute gastrointestinal illness, the food employee shall be restricted from working with exposed food; clean equipment; utensils and linens; and unwrapped single-service and single-use articles.

If a food employee is found working with an exposed lesion, wound, or has cuts, sores or rashes, the food employee shall be required to wear an impermeable cover such as a finger cot or stall that protects the lesion and a single-use glove over the impermeable cover.

NOTE: A food employee is required to report to the PIC when he / she has been diagnosed with an “illness” or has an open lesion on the hands, wrists, or exposed portion of the arms.

Additional Violations:

- When food contact surfaces are observed to be contaminated by an ill or injured food employee, subcategory #16 shall also be marked.
- When non-food contact surfaces are observed to be contaminated by an ill or injured food employee, subcategory #48 shall also be marked.
- When food is observed to be contaminated by an ill or injured food employee, subcategory #10 shall also be marked and the **food shall be disposed.**

Sections 113949, 113950

Employees with a communicable disease shall be excluded from the food facility / preparation of food. If an employee has a lesion or wound that is open or draining on the hands or wrists, an impermeable cover and a single-use glove must be worn over the impermeable cover.

7. HANDWASHING – EMPLOYEE DID NOT WASH HANDS / NO SUPPLIES (APPLICABLE TO FOOD HANDLING FACILITIES ONLY)



This subcategory shall be marked **OUT** of compliance for the following:

Examples:

- A food employee preparing raw chicken fails to wash their hands prior to handling clean tableware or ready-to-eat food
- A food employee did not wash their hands after eating or drinking and resumes preparing food
- A food employee is observed having dirty hands and nails
- A food employee rinses hands at handwash sink without the use of soap and / or towels
- Hands are not cleaned prior to use of hand sanitizer
- Gloves are not used correctly; or used for more than one task where handwashing would normally be required
- When approved single service soap and / or paper towels are not available on the premises and are not provided by the end of inspection (**CLOSURE**); subcategory #98 shall also be marked.
- When the water temperature is too hot to wash hands (**CLOSURE**); subcategory #98 shall also be marked

N/A Do Not Mark this subcategory N/A.

N/O This subcategory shall be marked N/O for inspections at the commissary when there is no food preparation observed.

COS This subcategory shall be marked COS to indicate the violation has been corrected and verified prior to the completion of the inspection. The actual corrective actions taken for each violation shall be documented in the inspection report. A reinspection date may be scheduled to confirm continued compliance.

CORRECTIVE ACTION:

The food employee shall wash their hands and portion of arms as required.

Additional Violation:

- When the soap and towel dispenser is damaged, missing, or unapproved supplies are observed, subcategory #40 shall also be marked.
- If water is too hot for handwashing, subcategory #7 shall also be marked.

Exceptions:

- Lack of handwashing supplies on the premises of pre-packaged food facility with sinks shall be marked **ONLY** in subcategory #40.
- When food is observed to be contaminated by the failure of an employee to wash their hands, subcategory #10 shall **NOT** be marked, but **food shall be** disposed.
- When soap or paper towels are not available on the premises but are provided by the end of the inspection, **ONLY** subcategory #40 shall be marked.
- Food employee observed washing hands less than 10 seconds shall be marked **ONLY** in subcategory #40.

Training Provided:

- Training shall be provided as required and subcategory #88 shall be marked.

Sections 113952, 113953

Employees shall thoroughly wash their hands and that portion, if any, of their arms exposed in direct food contact with soap and warm water for at least 10–15 seconds and thoroughly rinse with clean running water followed by drying: before engaging in food preparation; after touching bare human body parts; after using the toilet room; after coughing, sneezing, eating or drinking; during food preparation; as often as necessary to remove soil and contamination and to prevent cross-contamination when changing tasks;

when switching between working with raw food and ready-to-eat food; and before donning gloves for working with food.

8. SEWAGE DISPOSAL SYSTEM (MAJOR)

(THIS SUBCATEGORY SHALL BE MARKED IF A FACILITY'S PERMIT IS SUSPENDED DUE TO SEWAGE)

This subcategory shall be marked **OUT** of compliance if liquid waste is not disposed of through the approved plumbing system or does not discharge into the public sewer system which poses an imminent health hazard to the public.

Examples:

- Sinks are clogged or overflowing (**CLOSURE**); subcategory #98 shall also be marked.
- Waste tank is missing (**CLOSURE**); subcategory #98 shall also be marked.
- The liquid waste is draining onto the ground and the waste tank valve assembly is missing (**CLOSURE**); subcategory #98 shall also be marked.
- The commissary floor drain is clogged and is overflowing (**CLOSURE**); subcategory #98 shall also be marked.
- The floor sink in the commissary is clogged and is overflowing (**CLOSURE**); subcategory #98 shall also be marked.

Do Not Mark this subcategory N/A, N/O, or COS.

CORRECTIVE ACTION:

A food facility shall not operate if there is liquid waste overflowing or backing up in the food facility. The food facility shall cease operation and remain closed until all plumbing problems have been corrected and all contaminated surfaces cleaned and sanitized. Any contaminated food product shall be disposed.

In the event that the overflow from the facility is occurring outside, the source of the discharge must immediately cease. All food preparation must cease and the facility must close until the violation is corrected.

Additional Violations:

- Sewage observed on floors shall also be marked in subcategory #55.
- Sewage observed on food contact surface shall also be marked in subcategory #16.
- Sewage observed on non-food contact surface shall also be marked in subcategory #48.

Exceptions:

- Liquid waste discharged in an unapproved area shall be marked only in subcategory #55.
-

Section 114197, 114211, 114326

Liquid waste shall be disposed of through the approved plumbing system and shall discharge into the public sewerage. Waste water tanks shall be constructed in a manner that shall preclude the possibility of contaminating any food, food contact surface, or utensil. Adequate facilities shall be provided for the sanitary disposal of liquid waste.

9. TOILETS – NO OPERABLE TOILETS

(THIS SUBCATEGORY SHALL BE MARKED FOR CLOSURE DUE TO LACK OF TOILET FACILITIES)

This subcategory shall be marked **OUT** of compliance when a facility has no operable toilets available.

Examples:

- No toilets available for employees whenever the mobile food facility is stopped to conduct business for more than one hour period (**CLOSURE**); subcategory #98 shall also be marked.
- If toilet facility is not readily available because it is closed, or is located more than 200 feet from the business location (**CLOSURE**); subcategory #98 shall also be marked.
- If the food facility does not have an approved restroom letter (**CLOSURE**); subcategory #98 shall also be marked.
- Toilet rooms are not accessible for use during all hours of operation (**CLOSURE**); subcategory #98 shall also be marked.



Do Not Mark this subcategory N/A, N/O, or COS.

CORRECTIVE ACTION:

A food facility shall not operate if there are no operable toilets available for food employees. The food facility shall cease operation immediately and remain closed until all approved toilet facilities have been provided. If the restroom facilities are not under the ownership of the mobile food facility owner/ operator, then a letter of agreement of use or other documentation is required.

Exception:

- If the mobile food facility is operating within 200 feet of toilet facilities on the same premises, but do not have a signed letter for approval, **ONLY** subcategory #78 is marked.

Sections 114315, 114250

A permanent food facility shall provide clean toilet facilities in good repair for use by employees. Mobile food facilities shall be operated within 200 feet of approved and readily available toilet facilities, to ensure restroom facilities are available to employees wherever the mobile food facility is stopped to conduct business for more than a one hour period. Toilet rooms shall be provided and accessible during all hours of operation.

10. ADULTERATED FOOD (MAJOR)

This subcategory shall be marked **OUT** of compliance when food products are adulterated and pose an imminent health hazard.

Examples:

- Sulfites added to potentially hazardous food or fresh fruits / vegetables for raw consumption
- A foreign object is found in food product (e.g., glass, band-aid)
- Rodent, cockroach, or fly-contaminated food products
- Rain water is observed leaking from ceiling and dripping onto food
- Refrigerator condensate is leaking into an open pan of ready-to-eat food
- Re-using a chemical container for food storage
- Washing hands over defrosting meat
- Unapproved wet storage of shellfish
- Gulf oysters are found for sale during the months between July and October; operator unable to meet requirements for verification that the product has been treated
- Co-mingling of shellfish or premixing shellfish



Do Not Mark this subcategory N/A or N/O.

COS This subcategory shall be marked COS to indicate the violation has been corrected and verified prior to the completion of the inspection. The actual corrective actions taken for each violation shall be documented in the inspection report. A reinspection date may be scheduled to confirm continued compliance.

CORRECTIVE ACTION:

If food is found to be contaminated or adulterated it shall be voluntarily discarded or impounded until a decision is made by the local health agency. In addition, the EHS should ensure that management and employees are aware of the risk of serving contaminated or adulterated food.

Additional Violations:

- Problems with refrigerator condensate shall also be marked in subcategory #47 or #61, as appropriate.
- Storing food in unapproved containers shall also be marked in subcategory #50.

Exceptions:

- Food adulterated by food infesting insects shall be marked **ONLY** in subcategory #37.
 - Subcategory #37 shall **NOT** be marked when subcategory #10 is marked.
 - Ready-to-eat food contaminated by raw food due to a failure to sanitize the cutting board, as required, shall be marked **ONLY** in subcategory #16.
-

Sections 113980, 113988, 114254, Title 17 – CCR

All food shall be manufactured, produced, prepared, compounded, packed, stored, transported, kept for sale, and served so as to be pure and free from adulteration and spoilage. Sale of untreated Gulf oysters is prohibited between the dates of April 1st and October 31st.

11. HIGHLY SUSCEPTIBLE POPULATIONS

This subcategory shall be marked **OUT** of compliance when food products are found to contain prohibited foods.

Examples:

- Unpasteurized juices sold in the vicinity of a school

N/A This subcategory shall be marked N/A if prohibited food is not served or sold.

N/O Do Not Mark this subcategory N/O.

COS This subcategory shall be marked COS to indicate the violation has been corrected and verified prior to the completion of the inspection. The actual corrective actions taken for each violation shall be documented in the inspection report. A reinspection date may be scheduled to confirm continued compliance.

CORRECTIVE ACTION:

If prohibited food is found being sold at a public or private school or licensed health care facilities, the food shall be removed from sale or service. EHS should ensure that food facility management and employees are aware of the risks associated with serving or selling prohibited foods to highly susceptible populations.

Section 114091

Public and private schools and licensed health care facilities shall not serve unpasteurized juices; unpasteurized fluid and dry milk and milk products; unpasteurized liquid, frozen, dry or shell egg products, or raw seed sprouts.

12. UNAPPROVED SOURCE – PHF (MAJOR)

This subcategory shall be marked **OUT** of compliance if potentially hazardous food is obtained from a source that does not comply with all applicable laws.

Examples:

- Tags / labels unavailable for container of shellfish stock
- Tamales that were prepared in a private home found for sale
- Food facility unable to provide shellfish stock tags / labels verifying origin of shellfish for sale
- A game animal listed in 50 C.F.R. 17 Endangered and Threatened Wildlife and Plants is shown on restaurant menu

N/A This subcategory shall be marked N/A if the food facility does not serve or sell PHF

Do Not Mark this subcategory N/O.

COS This subcategory shall be marked COS to indicate the violation has been corrected and verified prior to the completion of the inspection. The actual corrective actions taken for each violation shall be documented in the inspection report. A reinspection date may be scheduled to confirm continued compliance.

CORRECTIVE ACTION:

Food from unapproved, unsafe, or otherwise unverifiable sources shall be condemned and voluntarily discarded. In addition, the EHS should ensure that management and employees are aware of the risk of serving or selling food from unapproved sources.

Additional Violation:

- Missing invoices shall also be marked in subcategory #76.
- If certification tags are not present with the shellstock and are not maintained on file for 90 days, subcategory #42 shall also be marked.
- If NON-PHF from an unapproved source is observed in addition to PHF from an unapproved source, subcategory #28 shall also be marked.

NOTE: When invoice copies are missing (unable to verify origin of product) an Office Hearing shall be issued and **ONLY** subcategory #76 shall be marked.

Sections 114021, 114024, 114029, 114039

Food shall be obtained from a source that complies with all applicable laws. Foods prepared in private homes may not be used or offered for sale in a food facility. Liquid, frozen, and dry egg products; frozen milk products; and ice cream shall be obtained pasteurized. Molluscan shellfish shall be obtained from approved sources.

VERMIN

13. RODENTS (MAJOR)

(THIS SUBCATEGORY SHALL ONLY BE MARKED IF A FACILITY'S PERMIT IS SUSPENDED DUE TO RODENTS.)

This subcategory shall be marked **OUT** of compliance and the public health permit shall be suspended when one or more of the signs indicating an active infestation are observed.

Examples:

- Fresh droppings, gnaw marks, nesting, grease marks, live or dead rodents in the food facility **(CLOSURE)**; subcategory #98 shall also be marked.

Do Not Mark this subcategory N/A, N/O, or COS.

CORRECTIVE ACTION:

If a vermin infestation is observed at a food facility, the permit shall be suspended and the food facility closed for a minimum of 48 hours. The permit shall be reinstated and the food facility allowed to resume operation only upon verification of complete abatement of the vermin infestation, and appropriate cleaning & sanitizing of all affected areas has been completed. Professional pest control should be utilized to prevent future reoccurrence of a vermin infestation; pest control products unapproved for food processing facilities must not be used.

Additional Violations:

- If food is contaminated by rodents, subcategory #10 shall also be marked.
- Food-contact surfaces that are contaminated by rodents shall also be marked in subcategory #16.
- Non-food contact surfaces contaminated by rodents shall also be marked in subcategory #48.
- Rodent-proofing, in conjunction with an active infestation, shall also be marked in subcategory #59.

Exception:

- Rodent-proofing problems with **no** evidence of an active infestation shall be marked **ONLY** in subcategory #56.

Sections 113939, 114259

A food facility shall at all times be constructed, equipped, maintained, and operated so as to prevent the entrance and harborage of animals, birds, and vermin, including, but not limited to, rodents and insects.

14. COCKROACHES (MAJOR)

(THIS SUBCATEGORY SHALL ONLY BE MARKED IF A FACILITY'S PERMIT IS SUSPENDED DUE TO COCKROACHES.)

This subcategory shall be marked **OUT** of compliance and the public health permit shall be suspended when one or more signs indicating an active infestation are observed.

Example:

- One or more live cockroaches are observed in the food facility, including the exterior compartments **(CLOSURE)**; subcategory #98 shall also be marked.



Do Not Mark this subcategory N/A, N/O, or COS.

CORRECTIVE ACTION:

If a vermin infestation is observed at a food facility, the permit shall be suspended and the food facility closed for a minimum of 48 hours. The permit shall be reinstated and the food facility allowed to resume operation only upon verification of complete abatement of the vermin infestation, and appropriate cleaning & sanitizing of all affected areas has been completed. Professional pest control should be utilized to prevent future reoccurrence of a vermin infestation; pest control products unapproved for food processing facilities must not be used.

Additional Violations:

- When food is contaminated by cockroaches, subcategory #10 shall also be marked.
- When cockroaches have contaminated food contact surfaces, subcategory #16 shall also be marked.
- When cockroaches have contaminated non-food contact surfaces, subcategory #48 shall also be marked.

Exception:

- Evidence of cockroaches, but no active infestation shall be marked **ONLY** in subcategory #57.

Sections 113939, 114259

A food facility shall at all times be constructed, equipped, maintained, and operated so as to prevent the entrance and harborage of animals, birds, and vermin, including, but not limited to, rodents and insects.

15. FLIES (MAJOR)

(THIS SUBCATEGORY SHALL ONLY BE MARKED IF A FACILITY'S PERMIT IS SUSPENDED DUE TO FLIES, but does not include fruit flies.)

This subcategory shall be marked **OUT** of compliance and the public health permit shall be suspended when an active fly infestation is observed in a food facility that would pose an imminent hazard to the public's health and safety.

Examples:

- Flies contacting food and / or food contact surfaces (**CLOSURE**); subcategory #98 shall also be marked.
- Numerous flies in food preparation area (**CLOSURE**); subcategory #98 shall also be marked.

Do Not Mark this subcategory N/A, N/O, or COS.

CORRECTIVE ACTION:

If a vermin infestation is observed at a food facility, the permit shall be suspended and the food facility closed. The permit shall be reinstated and the food facility allowed to resume operation only upon verification of complete abatement of the vermin infestation, and appropriate cleaning & sanitizing of all affected areas has been completed. Professional pest control should be utilized to prevent future reoccurrence of a vermin infestation; pest control products unapproved for food processing facilities must not be used.

Additional Violations:

- When food is observed to be contaminated by flies, subcategory #10 shall also be marked.
- When flies have contaminated food contact surfaces, subcategory #16 shall also be marked.
- When flies have contaminated non-food contact surfaces, subcategory #48 shall also be marked.

Exceptions:

- Fruit flies shall be marked **ONLY** in subcategory #58.

Sections 113939, 114259

A food facility shall at all times be constructed, equipped, maintained, and operated so as to prevent the entrance and harborage of animals, birds, and vermin, including, but not limited to, rodents and insects.

16. CLEANING AND SANITIZING – FOOD CONTACT SURFACE (MAJOR)

This subcategory shall be marked **OUT** of compliance when any of the following conditions are observed: the lack of cleaning or sanitizing equipment; the absence of sanitizing solution during the active warewashing process; or the inability to heat sanitize during manual warewashing. If there is no sanitizer or other means of sanitizing on the premises, the EHS shall require that sanitizer be obtained and available for use as required, or the facility's permit may be suspended.

Examples:

- Dirty shelf in refrigeration unit with direct food contact
- Employee observed washing multi-service utensils without using a sanitizer, while supplies are available on premises.
- No means for sanitizing multi-service utensils (**CLOSURE**); also mark subcategory #98.
- The mobile food facility cooks, blends, or otherwise prepares non-prepackaged food and there is no 3-compartment warewashing sink with two integral drain boards available (**CLOSURE**); subcategory #98 shall also be marked.



- Where no warewashing sink is required, equipment and utensils are not washed and sanitized daily at the approved commissary or food facility, or an adequate supply of spare clean utensils are not provided.
- Unclean food-contact surfaces or equipment
- Warewashing sink is missing, inoperable, or clogged.
- Water temperature in the manual warewashing sink (1st compartment) is below 110°F (unless specified by manufacturer's instruction label).
- When an unapproved hose is used for cleaning food equipment in the mobile food facility

N/A This subcategory shall be marked N/A only when there are no food-contact surfaces to clean and sanitize such as when only prepackaged foods are sold.

N/O This subcategory shall be marked N/O if there are no cleaning and sanitizing operations taking place at the time of inspection. However, the EHS should ask how food contact surfaces are cleaned and sanitized to insure they are using appropriate methods when the EHS is not there.

COS This subcategory shall be marked COS to indicate the violation has been corrected and verified prior to the completion of the inspection. The actual corrective actions taken for each violation shall be documented in the inspection report. A reinspection date may be scheduled to confirm continued compliance.

CORRECTIVE ACTION:

A food facility that prepares food shall not be operating if there is no method to properly clean and sanitize equipment or utensils. The food facility shall cease operation immediately. The food facility shall remain closed until a method to clean and sanitize equipment or utensils is provided.

If a food facility is found operating with gross contamination of food-contact surfaces that may result in the contamination of food products, the EHS shall suspend the permit to operate until the food facility is able to properly clean and sanitize equipment or utensils. The EHS shall require that all equipment and utensils be cleaned and sanitized prior to reinstating the permit.

Additional Violations:

- If using heat as the sanitizing agent and no hot water is available, subcategory #17 shall also be marked.
- If rodents / cockroaches are observed, subcategory #13, #14, #56, or #57 shall also be marked as appropriate.
- Warewashing solution under 110°F shall also be marked in subcategory #62.
- When an unapproved hose is used for cleaning food equipment in the mobile food facility subcategory #50 shall also be marked.

Exception:

- If an improper method or low sanitizer concentration is observed, **ONLY** subcategory #52 shall be marked.
- If sanitizer is not available at the facility, but is obtained by the end of the inspection, subcategory #52 shall be marked **ONLY** as long as active warewashing is not observed.
- A warewashing sink which is fully operational, but in disrepair or unapproved, shall be marked **ONLY** in subcategory #60.

Training Provided:

- Training shall be provided as required and subcategory #87 shall be marked.

Sections 114097, 114099, 114115, 114117, 114313

Equipment, food contact surfaces, utensils, and multi-service utensils shall be cleaned and sanitized by the following method: Manual washing using a three-compartment sink; washing in hot water with cleanser; rinsing in clean hot water; and rinsing in final sanitizing solution. All utensils and equipment shall be clean. Food-contact surfaces and utensils shall be cleaned and sanitized each time there is a change in process between different raw animal products, produce, and read-to-eat foods, and at least every 4 hours based on the temperature of the room. Mobile food facilities shall provide a warewashing sink with at least three compartments with two integral metal drain boards. The dimensions of each compartment shall be at least 12 inches wide, 12 inches long, and 10 inches deep or large enough to accommodate the cleaning of the largest utensil. Each drain board shall be at least the size of one of the sink compartments. The drain boards shall be installed with at least 1/8 inch per foot slope toward the sink compartment, and fabricated with a minimum of ½ inch lip or rim. The mixing faucet shall service all sink compartments.

17. NO WATER / NO HOT WATER – FOOD PREPARATION FACILITY (MAJOR)

(THIS SUBCATEGORY WILL BE MARKED FOR CLOSURE DUE TO LACK OF AN ADEQUATE, PRESSURIZED, PROTECTED SOURCE OF POTABLE WATER OR THE LACK OF HOT WATER THROUGHOUT A FACILITY AT THE TIME OF INSPECTION - WATER BELOW 110°F)

This subcategory shall be marked **OUT** of compliance if a facility is involved with food preparation or uses multi-service utensils, and lacks hot water which is at least 120°F.

Examples:

- No water available throughout the facility (**CLOSURE**); subcategory #98 shall also be marked.
- Water is measured at less than 110°F throughout the food facility (**CLOSURE**); subcategory #98 shall also be marked.
- When an unapproved water connection (i.e., garden hose bib) is observed, or a quick disconnect is not observed (**CLOSURE**); subcategory #98 shall also be marked.
- Minimum water heater capacity does not meet 3 gallons (or ½ gallon for limited food preparation)
- Water measured <100°F on a mobile food facility that utilizes water for handwashing purposes only.

Do Not Mark this subcategory N/A, N/O or COS.

CORRECTIVE ACTION:

A food facility that prepares food shall not operate if there is no water, no hot water (below 110°F) or the water supply is contaminated. The food facility shall cease operation immediately. The food facility shall remain closed until water, hot water or potable water is restored. If found operating, the EHS shall suspend the permit to operate until water, hot water or a potable supply of water is available. The EHS shall ensure that any food items prepared using nonpotable water are disposed of and all food equipment is cleaned and sanitized.

If there is no hot water (110°F or above) available to the entire facility and this cannot be immediately corrected (relighting a pilot light, for example) then food preparation must cease

Additional Violation:

- If hot water is not available and there is no available approved means to sanitize utensils (chemical or heat), subcategories #16 and #98 shall also be marked (**CLOSURE**)
- When an unapproved water connection (i.e., garden hose bib) is observed, or a quick disconnect is not observed (**CLOSURE**); subcategory #61 and #98 shall also be marked.

Exceptions:

- If the dedicated water line is missing or in disrepair, **ONLY** subcategory #61 shall be marked.
- Food facilities that have a water supply below 110°F, but are able to restore the hot water to above 110°F by the end of the inspection **ONLY** subcategory #62 shall be marked.

Section 114192, 114195, 114325, 114326

An adequate, protected, pressurized, potable supply of hot water and cold water shall be provided at all times. Hot water shall be supplied at a minimum temperature of at least 120°F measured from the faucet, unless otherwise specified. The water supply shall be from a water system approved by the EHS or the local enforcement agency. The water heater or an instantaneous heater capable of heating water to a minimum of 120°F, interconnected with a potable water supply, shall be provided and shall operate independently of the vehicle engine. On a mobile food facility that utilizes the water for handwashing purposes only, a water heater or an instantaneous water heater shall be capable of heating water to 100°F. Potable water shall be available and constructed so as to minimize the possibility of contaminating the water being loaded.

SECTION II

FOOD TEMPERATURES / METHODS

18. HOLDING OF PHF – MULTIPLE ITEMS OR SERVINGS (MINOR)

This subcategory shall be marked **OUT** of compliance when food temperature violations are the result of improper holding and are found within the specified temperature range of 42°F / 46°F – 49°F or 131°F-134°F.

Examples:

- Multiple PHF items or servings holding in the range of 131°F – 134°F in the steam table
- Multiple PHF items or servings holding in the range of 42°F / 46°F – 49°F in the refrigeration unit

N/A This subcategory shall be marked N/A when the food facility does not hold hot or cold food.

N/O This subcategory shall be marked N/O when the food facility does not hold hot or cold hold foods, but no foods are being held hot or cold during the time of inspection.

COS This subcategory shall be marked COS to indicate the violation has been corrected and verified prior to the completion of the inspection. The actual corrective actions taken for each violation shall be documented in the inspection report. A reinspection date may be scheduled to confirm continued compliance.

Additional Violations:

- Problems with equipment that cause PHF to be in the Temperature Danger Zone shall also be marked in subcategory #47.
- When improper thawing causes PHF to be in the Temperature Danger Zone, subcategory #36 shall also be marked.

Exception:

- Subcategory #18 shall **NOT** be marked when any of subcategories #1 - #5 are marked.

Training Provided:

- Training shall be provided as required and subcategory #92 shall be marked

Sections 113996, 113998, 114000

Potentially hazardous foods shall be held at or below 41°F/ 45°F or at or above 135°F. If it is necessary to remove potentially hazardous food from the specified holding temperatures to facilitate preparation, this preparation shall in no case exceed two cumulative hours without a return to the specified holding temperatures. The following foods can be held between 41°F and 45°F: raw shell eggs, unshucked live molluscan shellfish, pasteurized milk and pasteurized milk products in sealed original containers; and PHF held during transportation not exceeding 30 minutes.

19. HOLDING OF PHF – SINGLE SERVING (MINOR)

This subcategory shall be marked **OUT** of compliance when a single serving of food is found in the temperature danger zone of 42° / 46°F – 134°F.

Example:

- A single serving of PHF is found in the range of 42°F / 46°F - 134°F while hot or cold holding

N/A This subcategory shall be marked N/A when the food facility does not hold hot or cold food.

N/O This subcategory shall be marked N/O when the food facility does not hold hot or cold hold foods, but no foods are being held hot or cold during the time of inspection.

COS This subcategory shall be marked COS to indicate the violation has been corrected and verified prior to the completion of the inspection. The actual corrective actions taken for each violation shall be documented in the inspection report. A reinspection date may be scheduled to confirm continued compliance.

Additional Violation:

- Problems with equipment that cause PHF to be in the Temperature Danger Zone shall also be marked in subcategory #47

Exceptions:

- Subcategory #19 shall **NOT** be marked when any of subcategories #1 - #5 are marked

Training Provided:

- Training shall be provided as required and subcategory #92 shall be marked

Sections 113996, 113998, 114000

Potentially hazardous foods shall be held at or below 41°/ 45° F or at or above 135° F. If it is necessary to remove potentially hazardous food from the specified holding temperatures to facilitate preparation, this preparation shall in no case exceed two cumulative hours without a return to the specified holding temperatures. The following foods can be held between 41° F and 45° F: raw shell eggs, unshucked live molluscan shellfish, pasteurized milk and pasteurized milk products in sealed original containers; and PHF held during transportation not exceeding 30 minutes.

20. HOLDING OF RAW SHELL EGGS

This subcategory shall be marked **OUT** of compliance for the improper storage of raw shell eggs.

Examples:

- Previously refrigerated raw shell eggs stored at 46°F - 134°F
- Raw shell eggs held at room temperature past two hours for preparation at the grill line



N/A This subcategory shall be marked N/A when the food facility does not have raw shell eggs.

N/O This subcategory shall be marked N/O when the food facility usually sells eggs or products that contain eggs but no raw shell eggs are observed at the time of inspection.

COS This subcategory shall be marked COS to indicate the violation has been corrected and verified prior to the completion of the inspection. The actual corrective actions taken for each violation shall be documented in the inspection report. A reinspection date may be scheduled to confirm continued compliance.

Additional Violation:

- Problems with equipment that cause raw shell eggs to be in the Temperature Danger Zone shall also be marked in subcategory #47.

Exception:

- Subcategory #20 shall **NOT** be marked when any of subcategories #1 - #5 are marked.

Sections 113996, 113998, 114000

Potentially hazardous foods shall be held at or below 41°/ 45° F or at or above 135° F. If it is necessary to remove potentially hazardous food from the specified holding temperatures to facilitate preparation, this preparation shall in no case exceed two cumulative hours without a return to the specified holding temperatures. The following foods can be held between 41° F and 45° F: raw shell eggs, unshucked live molluscan shellfish, pasteurized milk and pasteurized milk products in sealed original containers and PHF held during transportation not exceeding 30 minutes.

21. COOLING – IMPROPER METHOD (MINOR)

This subcategory shall be marked **OUT** of compliance for utilizing an improper **method** of rapid cooling within time / temperature parameters.

Example:

- Food in large pot / container cooling in refrigerator, but still within time / temperature parameters

N/A This subcategory shall be marked N/A when the food facility does not receive or cool PHF.

N/O This subcategory shall be marked N/O when the food facility does cool PHF food, but proper cooling per the prescribed temperature and time parameters cannot be determined during the inspection. In this case, the EHS should inquire about the cooling methods used by the food facility to insure that proper procedures are used.

COS This subcategory shall be marked COS to indicate the violation has been corrected and verified prior to the completion of the inspection. The actual corrective actions taken for each violation shall be documented in the inspection report. A reinspection date may be scheduled to confirm continued compliance.

Exception:

- Subcategory #21 shall **NOT** be marked when any of subcategories #1 - #5 are marked.

Training Provided:

- Training shall be provided as required, and subcategory # 91 shall be marked.

Section 114002

All potentially hazardous foods shall be rapidly cooled in accordance with the required time and temperature criteria method, 135°F - 70°F, within 2 hours and then 70°F - 41°F, within 4 hours by using one or more of the following methods based on the type of food being cooled: placing the food in shallow pans; using rapid cooling equipment; using containers that facilitate heat transfer; adding ice as an ingredient and / or using ice paddles; inserting appropriately designed containers in an ice bath and stirring frequently in accordance with an HACCP plan adopted pursuant to this part.

FOOD STORAGE

22. IMPROPERLY COVERED / LABELED / ELEVATED

This subcategory shall be marked **OUT** of compliance for violations involving food storage methods where food is exposed to splash, dust, vermin, or other forms of contamination or adulteration; food is not stored at least 6 inches above the floor surface; and food is stored in unlabeled working containers.

Examples:

- Uncovered containers of food observed in the refrigerator subject to overhead contamination
- Food covered with cloth towel stored in the refrigerator
- Double-stacking food inside the refrigerator without adequate protection of the food product
- Food in containers that are not water proof, rodent proof, or are stored on the floor
- Food stored in an unapproved area (e.g. outside, in unapproved vehicles, etc.)
- Working food containers with improper or missing labels that identify the food by common name (except food that can be easily recognized)
- Food stored in an area which is not clean, dry, or adequate for the amount of food being stored
- Food stored in the plumbing compartment
- The food in a mobile support unit is not protected from contamination during transportation
- Prepackaged food stored on ice and subject to the entry of ice or water due to its packaging or its position on the ice

Do Not Mark this subcategory N/A or N/O.

COS This subcategory shall be marked COS to indicate the violation has been corrected and verified prior to the completion of the inspection. The actual corrective actions taken for each violation shall be documented in the inspection report. A reinspection date may be scheduled to confirm continued compliance.

Additional Violation:

- Unapproved containers or scoops shall also be marked in subcategory #50.

Exceptions:

- Unprotected ready-to-eat food stored below raw meat / poultry / fish / eggs shall be marked **ONLY** in subcategory #23.
- Food adulterated / contaminated due to improper storage shall be marked **ONLY** in subcategory #10.

Sections 114047, 114049, 114051, 114053, 114055, 114185, 114327, 114053

Adequate and suitable space shall be provided for the storage of food. Food shall be covered and stored so as to be protected and kept free from contamination. Food shall be stored in approved containers and labeled as to the contents. Food shall be stored at least 6" above the floor. Food, utensils, and supplies shall be protected from contamination. Prepackaged food may not be stored in direct contact with ice or water if the food is subject to the entry of water because of the nature of its packaging.

23. RAW OR READY-TO-EAT FOOD – EXPOSED TO POSSIBLE CONTAMINATION FROM RAW MEATS / POULTRY / FISH / EGGS

This subcategory shall be marked **OUT** of compliance for violations that would expose ready-to-eat food to possible cross-contamination from raw meat, poultry, fish, or eggs during preparation, storage, or display.

Examples:

- Open raw beef stored in direct contact with open raw chicken
- Uncovered raw animal products stored above exposed raw or cooked ready-to-eat food
- Open carton of raw shell eggs stored adjacent to uncovered food



N/A This subcategory shall be marked N/A if the food facility ONLY serves or sells ready to eat food

Do Not Mark this subcategory N/O.

COS This subcategory shall be marked COS to indicate the violation has been corrected and verified prior to the completion of the inspection. The actual corrective actions taken for each violation shall be documented in the inspection report. A reinspection date may be scheduled to confirm continued compliance.

Exception:

- Foods adulterated / contaminated from raw meat, poultry, fish or eggs shall be marked **ONLY** in subcategory #10

NOTE: It is recommended that all raw meats / poultry / fish / eggs be stored below / away from ready-to-eat food.

Section 113986, 114303, 113984

Food shall be protected from cross-contamination.

24. FOOD NOT PROTECTED FROM CONSUMER

This subcategory shall be marked **OUT** of compliance for violations involving food display methods or the failure to protect food from consumers.

Examples:

- Missing food compartment
- Consumer enters / exits / passes through the mobile food facility
- Open storage of non-prepackaged or ready-to-eat food that is accessible to consumers (i.e., condiments)
- Food and food contact surfaces are not protected from the consumer
- Food displayed off of the mobile food facility

Do Not Mark this subcategory N/A or N/O.

COS This subcategory shall be marked COS to indicate the violation has been corrected and verified prior to the completion of the inspection. The actual corrective actions taken for each violation shall be documented in the inspection report. A reinspection date may be scheduled to confirm continued compliance.

Exception:

- Customer self service machine with unapproved lever-type dispenser (e.g., soda machine), shall be marked **ONLY** in subcategory #50

Sections 113980, 114303, 113198, 113984

Unpackaged food shall be displayed, shielded, and dispensed in a manner that protects the food from contamination.

PLUMBING / FIXTURES

25. BACKFLOW / BACK SIPHONAGE

This subcategory shall be marked **OUT** of compliance for violations involving cross connections.

Example:

- A mobile food facility is missing a connection which is constructed so that backflow and other contamination of the water supply is prevented.
- The quick disconnect is missing.
- The dedicated water line is touching the ground.



Do Not Mark this subcategory N/A or N/O.

COS This subcategory shall be marked COS to indicate that this violation has been corrected and verified prior to the completion of the inspection. The actual corrective actions taken for each violation shall be documented in the inspection report. A reinspection date may be scheduled to confirm continued compliance.

NOTE: All equipment that discharges liquid waste shall be drained by means of a direct connection to the waste tank with a waste tank overflow.

Section 114192, 114193, 114225, 114326

The potable water supply shall be protected with backflow or back siphonage protection devices. The mobile food facility shall be constructed so that backflow and other contamination of the water supply is prevented. Potable water sources shall be maintained so as to minimize the possibility of contamination.

26. CRITICAL SINK / FIXTURE (HANDWASHING / FOOD PREPARATION) – MISSING / INOPERABLE / INACCESSIBLE

This subcategory shall be marked **OUT** of compliance when a critical sink (e.g., handwashing) is observed to be missing; inoperable; no cold or hot water.

Examples:

- The handwashing sink is blocked by an item not easily moveable, or items are stored on top of the sink, rendering it inaccessible.
- The handwashing sink is not on the operator side.
- The mobile food facility sells non-prepackaged food and there is no handwashing sink.
- The handwashing sink is not separated from the warewashing sink by at least 24 inches, or with a metal splashguard of at least 6 inches.
- The mobile food facility is unenclosed, the sinks are not an integral part of the primary unit, nor are the sinks in an immediately adjacent auxiliary conveyance containing all the utility connections.

Do Not Mark this subcategory N/A or N/O.

COS This subcategory shall be marked COS to indicate that this violation has been corrected and verified prior to the completion of the inspection. The actual corrective actions taken for each violation shall be documented in the inspection report. A reinspection date may be scheduled to confirm continued compliance.

Exceptions:

- Subcategory #60 and #61 shall **NOT** be marked when subcategory #26 has been marked.
- A missing, inoperable, or inaccessible warewashing sink shall be marked **ONLY** in subcategory #16.
- An unapproved or damaged sink that is fully operational shall be marked **ONLY** in subcategory #60.

Sections 114190, 114311, 114314

Handwashing facilities shall be sufficient in number and conveniently located so as to be accessible at all times for use by food employees. All plumbing fixtures shall be installed in compliance with applicable local plumbing ordinances. The handwashing facilities shall be separate from the warewashing sink, have minimum dimensions, and be easily accessible by the food employees. Handwashing facilities for unenclosed mobile food facilities shall be an integral part of the primary unit, or on an approved auxiliary conveyance that is used in conjunction with a mobile food facility and contains all of the utility connections.

FOOD

27. RISK FOR CONTAMINATION – FOOD PREPARED IN UNAPPROVED AREA / FOOD PREPARED OR HANDLED WITH BARE HANDS / OTHER

This subcategory shall be marked **OUT** of compliance when food is being prepared in an unapproved area, or when conditions or actions place the food at risk.

Examples:

- Preparing food on the floor, outside, or on the ground
- Disposing of waste water in an unapproved manner
- Food thawing in an unapproved sink
- Using a cutting board on top of a trash can or on top of a sink
- Food stored on warewashing sink drain board
- Handle of serving utensil falls into ready to eat food
- Employee using bare hands to place food in a “to-go” container
- Use of a sponge on cleaned, sanitized, or in-use food contact surfaces
- Food preparation that is beyond the scope of the operation (e.g., addition of prepared foods at a prepackaged only facility)
- Adequate preparation counter space is not provided adjacent to all cooking equipment.

- Food products after each day's operation are not stored in an approved facility
- Potentially hazardous food(s) stored above 135°F is not destroyed at the end of the operating day
- Mobile food facilities in which produce or prepackaged food is stored, displayed, or sold is missing a separation wall behind the driver/passenger seats.
- Fully enclosed mobile food facilities are missing the employee entrance door to the food preparation area, or this door is propped open.
- Lack of an adequate food preparation area in the commissary

Do Not Mark this subcategory N/A or N/O.

COS This subcategory shall be marked COS to indicate that this violation has been corrected and verified prior to the completion of the inspection. The actual corrective actions taken for each violation shall be documented in the inspection report. A reinspection date may be scheduled to confirm continued compliance.

Additional Violation:

- Food that is adulterated shall also be marked in subcategory #10.

Exceptions:

- Double-stacking of food shall be marked **ONLY** in subcategory #22
- Use of an unapproved food equipment lubricant shall be marked **ONLY** in subcategory #30.
- Food not protected from customers shall be marked **ONLY** in subcategory #24.
- Ready-to-eat food contaminated from raw animal food products shall be marked **ONLY** in subcategory #23.

Section 113980, 114185, 114303, 114305, 114326

All food shall be manufactured, produced, prepared, packed, stored, transported, kept for sale, and served so as to be pure, free from contamination, adulteration, and spoilage. Linen shall not be used in contact with food unless they are used to line a container for the service of foods and the linens are replaced each time the container is refilled for a new consumer and laundered prior to reuse. Food is conveyed, held, stored, displayed, or served from any other place other than the mobile food facility except for restocking of product in a manner approved by the enforcement agency. Employee entrance doors to food preparation areas shall be kept self-closing and kept closed when not in use. Commissaries that service mobile food facilities that conduct limited food preparation shall provide a food preparation area.

28. UNAPPROVED SOURCE – NON-PHF (MINOR)

This subcategory shall be marked **OUT** of compliance for violations involving non-potentially hazardous food that is obtained from a source that does not comply with all applicable laws.

Example:

- Chocolate chip cookies baked in a private home.

Do Not Mark this subcategory N/A or N/O.

COS This subcategory shall be marked COS to indicate the violation has been corrected and verified prior to the completion of the inspection. The actual corrective actions taken for each violation shall be documented in the inspection report. A reinspection date may be scheduled to confirm continued compliance.

Additional Violation:

- If PHF from unapproved source is observed in addition to NON PHF from unapproved source, subcategory #12 shall also be marked.
- Missing invoices shall also be marked in subcategory #76.

Sections 114021, 114024, 114029

Food shall be obtained from a source that complies with all applicable laws. Foods prepared in a private home may not be used or offered for sale in a food facility. Liquid; frozen and dry egg products; frozen milk products; and ice cream shall be obtained pasteurized. Molluscan shellfish shall be obtained from approved sources.

29. REUSED / RE-SERVED

This subcategory shall be marked **OUT** of compliance to indicate when previously served food is re-served to a different customer or used in the preparation of another dish.

Examples:

- Re-served unpackaged condiments
- Open pitcher of cream for coffee re-served to another customer, or left open in ice bin

N/A This subcategory shall be marked N/A if the facility only handles prepackaged foods

N/O This subcategory shall be marked N/O if food is not observed returned and reserved during the time of inspection.

COS This subcategory shall be marked COS to indicate the violation has been corrected and verified prior to the completion of the inspection. The actual corrective actions taken for each violation shall be documented in the inspection report. A reinspection date may be scheduled to confirm continued compliance.

NOTE: A container of food that is not potentially hazardous may be transferred from one consumer to another if the food is dispensed so that it is protected from contamination and the container is closed between uses, such as a narrow-neck bottle containing catsup, steak sauce, or wine, or if the food, such as crackers, salt, or pepper, is in an unopened original package and is maintained in sound condition, and if the food is checked on a regular basis.

Section 114079

Food that has been served or sold and in the possession of a consumer that is unused or returned by the consumer shall not be offered as food for human consumption.

OPERATIONS

30. HAZARDOUS MATERIALS / CHEMICALS (MAJOR)

This subcategory shall be marked **OUT** of compliance for violations involving the improper use or storage of pesticides, insecticides, rodenticides, or non-food chemicals that pose an imminent health hazard to the public's health and safety.

Examples:

- An open container of bleach, a working container of sanitizer, or other chemicals that are not stored in a manner so as to prevent contamination of food, equipment, and utensils
- Open chemical containers stored on a shelf above a food preparation table
- A chemical spray bottle hanging from inside the hood
- An unapproved insecticide used in the food preparation area
- Chemicals stored in a food container, or food compartment within the mobile food facility
- An unapproved food equipment lubricant is used



Do Not Mark this subcategory N/A or N/O.

COS This subcategory shall be marked COS to indicate the violation has been corrected and verified prior to the completion of the inspection. The actual corrective actions taken for each violation shall be documented in the inspection report. A reinspection date may be scheduled to confirm continued compliance.

Additional Violations:

- Food-contact surfaces that have been contaminated by the misuse of hazardous materials or chemicals shall also be marked in subcategory #16.
- Non-food contact surfaces that have been contaminated by the misuse of hazardous materials or chemicals shall also be marked in subcategory #48.
- Food that has been adulterated by the misuse of hazardous materials or chemicals shall also be marked in subcategory #10.

Exceptions:

- Improper use or storage of pesticides, insecticides, rodenticides, or non-food chemicals that pose a low risk to the public shall be marked **ONLY** in subcategory #43.
- Subcategory #43 shall **NOT** be marked when subcategory #30 has been marked.

Section 114254

All poisonous substances, detergents, bleaches, cleaning compounds, and all other injurious or poisonous materials shall be stored and used only in a manner that is not likely to cause contamination or adulteration of food, food-contact surfaces, utensils, or packaging materials.

31. EMPLOYEE PRACTICES – EATING / TOBACCO / GUM (MINOR)

This subcategory shall be marked **OUT** of compliance to indicate violations related to employee practices. Examples:

- Food employee observed eating, chewing gum, or using tobacco products in a work area.

N/A Do Not Mark this subcategory N/A.

N/O This subcategory shall be marked N/O for inspections at the commissary when there is no food preparation observed.

COS This subcategory shall be marked COS to indicate the violation has been corrected and verified prior to the completion of the inspection. The actual corrective actions taken for each violation shall be documented in the inspection report. A reinspection date may be scheduled to confirm continued compliance.

Additional Violation:

- Employee who did not wash hands after eating, drinking, or using tobacco products shall also be marked in subcategory #7

Exception:

- The observation of an uncovered beverage container or cigarette not currently being used in the food preparation area shall be marked **ONLY** in subcategory #68.
- An employee's closed beverage container placed directly on a food contact surface shall be marked **ONLY** in subcategory #68.

NOTE: A food employee may drink from a closed beverage container (e.g., sports bottle with straw), if the container is handled to prevent contamination of employee's hands, the container, non-prepackaged food, and food contact surfaces.

Sections 113977

No employee shall eat, drink, or smoke in any work area or commit any act that contaminates food or food-contact surfaces.

CONSUMER PROTECTION

32. OYSTER WARNING SIGNS



This subcategory shall be marked **OUT** of compliance to indicate the lack of a sign, warning of the risk associated with the consumption of raw oysters harvested from the states of Alabama, Florida, Louisiana, Mississippi, and Texas when untreated, raw Gulf oysters are served at the facility.

N/A This subcategory shall be marked N/A when Gulf oysters are not sold or served in the food facility.

N/O This subcategory may be marked N/O when shellstock are not being offered for sale at the time of inspection.

COS This subcategory shall be marked COS to indicate the violation has been corrected and verified prior to the completion of the inspection. The actual corrective actions taken for each violation shall be documented in the inspection report. A reinspection date may be scheduled to confirm continued compliance.

Additional Violation:

- Failure to maintain shellfish tags / labels for the required 90-day period shall also be marked in subcategory #42

Exceptions:

- When proof of shellfish tags / labels is unavailable at the time of inspection, **ONLY** subcategory #12 shall be marked.
 - When untreated raw Gulf oysters are found on the premises of a food facility between the months of April and October, **ONLY** subcategory #10 shall be marked.
-

Sections 114090, Title 17-CCR

All retail food facilities that offer untreated raw oysters harvested from the states of Alabama, Florida, Louisiana, Mississippi, and Texas shall provide a written warning to any person who orders such product.

33. LABELS / MISREPRESENTATION – CONSUMER FOODS

This subcategory shall be marked **OUT** of compliance for violations regarding the proper labeling of consumer foods or truth in advertising.

Examples:

- Consumer prepackaged food products not labeled in English
- Menu board not labeled in English
- Pre-packaged food without the required labeling information to include: common name; name and address of manufacturer; packer or distributor; ingredients listed in descending order of predominance by weight; net weight of contents, day prepared for

Do Not Mark this subcategory N/A or N/O.

COS This subcategory shall be marked COS to indicate the violation has been corrected and verified prior to the completion of the inspection. Types of corrective actions may include closure, food disposal, red tagging, etc. The actual corrective actions taken for each violation shall be documented in the inspection report.

Sections 114057, 114087, 114089, 114093, Sherman Food, Drug and Cosmetic Law, 21 C.F.R. 100 - Food Labeling

Packaged food and self-service bulk food must be properly labeled. Every bakery product shall have a protective wrapping that shall bear a label that complies with the labeling requirements, unless sold directly to the consumer or another facility, as set forth in Sherman Food, Drug and Cosmetic Law. Any food is misbranded if it's labeling is false or misleading; if it's offered for sale under the name of another food; or if it's an imitation of another food for which a definition and standard of identity has been established by regulation.

34. DISCLOSURE NOTIFICATION

This subcategory shall be marked **OUT** of compliance to indicate if the customer was not notified that a food contains a specific ingredient.

Examples:

- A food item containing raw or less than thoroughly cooked egg
- An unpackaged confectionary food contains more than 1/2% alcohol
- Hamburgers are routinely served medium rare without consumer notification

N/A This subcategory shall be marked N/A when the food facility does not serve raw or undercooked animal foods.

N/O This subcategory shall be marked N/O when a verbal consumer advisory is required and the EHS is not able to determine.

COS This subcategory shall be marked COS to indicate the violation has been corrected and verified prior to the completion of the inspection. The actual corrective actions taken for each violation shall be documented in the inspection report. A reinspection date may be scheduled to confirm continued compliance.

Additional Violation:

- When food facility **intentionally** undercooks meat / eggs and lacks adequate disclosure, subcategory #3 shall also be marked.

Exception:

- When a food facility **unintentionally** undercooks meat / eggs, **ONLY** subcategory #3 shall be marked.

NOTE: A consumer advisory for sashimi, sushi, seared Ahi-tuna, and steak tartar is not required because it is common knowledge that these items are served raw.

- For violations pertaining to Gulf oysters, see subcategory #32.
- A consumer advisory is not required when a consumer specifically orders food raw or undercooked.

Sections 114090, 114093

Ready-to-eat foods containing raw egg and unpackaged confectionary foods containing more than 1/2% alcohol may be served if the facility notifies the consumer. Food may be served if the consumer specifically orders that the food be individually prepared less than thoroughly cooked and the food facility notifies the consumer, orally or in writing, at the time of ordering, that the food is raw or less than thoroughly cooked.

FOOD SAFETY CERTIFICATION

35. VALID FOOD SAFETY CERTIFICATE

This subcategory shall be marked **OUT** of compliance for the following:

- **ONLY** when there is documentation that the facility has been without a valid food safety certificate in excess of 60 days.

N/A This subcategory shall be marked N/A for food facilities that handle only prepackaged foods

N/O This subcategory shall be marked N/O if a valid food safety certificate is not available due to a new facility, change of ownership, expired certificate, or the employee who held the certificate previously is no longer employed by the facility. The VOIR shall be documented with the EHS's directive to provide for a valid food safety certificate within 60 days.

Do Not Mark this subcategory COS.

NOTE: The point deduction only becomes applicable when it has been verified that the facility has been without a valid food safety certificate in excess of 60 days.

Section 113947

All food employees shall have adequate knowledge of, and shall be properly trained in, food safety as it relates to their assigned duties. Food facilities that prepare, handle, or serve nonprepackaged PHF, except temporary food facilities, shall have an owner or employee who has successfully passed an approved and accredited food safety certification examination.

SECTION III

FOOD

36. THAWING – IMPROPER METHOD

This subcategory shall be marked **OUT** of compliance for improper thawing methods.

Examples:

- PHF thawing at room temperature
- PHF thawing in standing water



Additional Violations:

- Problems with a freezer that causes thawing shall be marked in subcategory #47
- PHF thawing in a handwashing sink shall also be marked in subcategory #27

Training Provided

- Training shall be provided as required and subcategory #93 shall be marked

Section 114020

Frozen PHF shall be thawed by using one of the following methods: in refrigeration units; completely submerged under potable running water for a period not to exceed two hours at a water temperature of 70°F or below, and with sufficient water velocity to agitate and flush off loose particles into the sink drain; in a microwave; or as part of the cooking process.

37. PURE FOOD / SPOILAGE (MINOR)

This subcategory shall be marked **OUT** of compliance when food is observed to be spoiled or if food products have been adulterated and would pose a low risk to the public's health and safety. Food shall be removed from sale and voluntarily disposed of.

Examples:

- Meat, fish, or poultry products that have the appearance of spoilage (*)
- Food-infesting insects (e.g., grain beetles, meal moths, gnats, ants, fruit flies) are observed in food.
- Unopened soda can stored in ice bin (customer edible ice)
- Swollen can or significantly dented can at the rim / seam
- Hair found in food
- Imported candies known to contain lead offered for sale
- Lining food containers with newspaper
- Food storage in grocery bags or cardboard boxes

Additional Violations:

- Food found in an unapproved lead glazed container shall also be marked in subcategory #50.

Exceptions:

- Subcategory #37 shall **NOT** be marked when subcategory #10 is marked.

* Spoilage is a naturally occurring process that changes the characteristics (e.g., fragrance, taste, texture and appearance) of the food by natural organisms of that food rendering the food unfit for consumption.

NOTE: Sell by or expirations dates of food products (e.g., milk, cheese, potato chips) that are not enforced by this Department shall not be marked in any subcategory. Instead, the EHS shall recommend that the owner / operator discontinue the sale of the food based on the expiration date.

Sections 113980, 114057

All food shall be manufactured, produced, prepared, packed, stored, transported, kept for sale, and served so as to be pure, free from contamination, adulteration, and spoilage. PHF that are packed by the food facility in reduced-oxygen packaging that creates anaerobic conditions shall be plainly date coded.

38. IMPROPER INSPECTION AT DELIVERY / TRANSPORTATION

This subcategory shall be marked **OUT** of compliance for the improper inspection of food upon delivery and the improper transportation of food items.

Examples:

- Manager fails to inspect food as soon as practicable
- Facility transports PHF more than 30 minutes without approved method of temperature control.

Additional Violations:

- Facility transports PHF longer than 30 minutes and food found above 45°F shall also be marked in #1, #18, or #19, as appropriate.

- Food accepted upon delivery found to be adulterated shall also be marked in subcategory #10 or #37, as appropriate.

Training Provided

- Training shall be provided as required, and subcategory #89 shall be marked.

Sections 113980, 113982, 113996, 114035, 114037

All food shall be transported so as to be protected from dirt, vermin, unnecessary handling, droplet contamination, overhead leakage, or other contamination. Food shall be inspected as soon as practicable upon receipt and prior to use, storage, or resale. Food shall be protected from contamination and maintained at proper temperatures during transport.

OPERATIONS

39. CUSTOMER SELF-SERVICE UTENSILS

This subcategory shall be marked **OUT** of compliance when a serving utensil or other approved device or mechanism for dispensing food is lacking or stored improperly.

Examples:

- Self-service containers missing serving utensils
- Uncovered straws out for customer self-service

Sections 114063, 114065, 114075

Food in self-service containers shall be dispensed by a utensil with a handle (e.g., tongs, ladles) or other approved device or mechanism (e.g., relish dispenser) for dispensing the product. Utensils shall be dispensed from sanitary containers or approved sanitary dispensers. Single service utensils may be used only once.

40. DISPENSER – DISREPAIR / UNAPPROVED / SUPPLIES / MISSING / TIME

This subcategory shall be marked **OUT** of compliance when soap / towels are available on premises, but improperly dispensed; dispensers are empty, missing, damaged or of an unapproved type; soap or towels are of an unapproved type; handwashing less than 10 seconds.

Examples:

- Empty / leaking / missing soap and / or towel dispenser
- Using bar soap or unapproved cloth towels
- No soap or towels are available on the premises but are provided by the end of inspection
- Observed food employee washing hands for approximately four seconds

Exception:

- If soap or paper towels are not available on the premises and are not provided by the end of inspection, subcategories #7 and #98 shall be marked. **(CLOSURE)**

Section 113953

Approved handwashing cleanser and towels or drying device shall be provided in dispensers at or adjacent to, each handwashing facility; dispensers shall be maintained in good repair.

41. HAIR RESTRAINT / OUTER GARMENTS / NAILS / RING(S)

This subcategory shall be marked **OUT** of compliance for the following violations:

Examples:

- Food employee observed preparing, serving or handling food or utensils without wearing hair restraints;
- Food employee observed with soiled outer garments;
- Employee wearing rings (other than a plain wedding band), nail polish, acrylic nails, nails not neatly trimmed while preparing food with no gloves;

NOTE: Hair restraints and covers (hats, hair nets, etc.) are required of all cooks, chefs, or kitchen workers who prepare and handle any aspect of food preparation.

Sections 113969, 113971, 113973

All employees preparing, serving or handling food or utensils shall wear hair restraints, such as hats, hair coverings, or nets that are designed and worn to effectively keep their hair from contacting non-prepackaged food, clean equipment, utensils, linens, and unwrapped single-use articles. All food employees shall wear clean outer clothing to prevent contamination of food, equipment, utensils, linens, and single-use articles. Gloves shall be worn if an employee has cuts, sores, rashes, artificial nails, nail

polish, or finger nails that are not clean, neatly trimmed and smooth when contacting food and food-contact surfaces.

42. SHELLFISH TAGS / LABELS – RETAINED 90 DAYS

This subcategory shall be marked **OUT** of compliance for the failure to maintain shellfish certification tags/ records for 90 calendar days after the container is emptied.

Additional Violation:

- If oyster warning sign is not posted as required, subcategory #32 shall also be marked.
 - If shellfish tags / labels are not present with shellfish, subcategory #12 shall also be marked.
-

Section 114039

The identity of the source of shellstock that are sold or served shall be maintained by retaining shellstock tags or labels in chronological order for 90 calendar days from the date the container is emptied.

43. HAZARDOUS MATERIALS / CHEMICALS (MINOR)

This subcategory shall be marked **OUT** of compliance for the improper use or storage of pesticides, insecticides, rodenticides, or non-food chemicals that are a low risk to the public's health and safety.

Examples:

- A single chemical in a food or utensil area stored in a container that is tightly sealed with no practical chance of contaminating food, utensils, or food-contact surfaces
 - Unapproved caulking on food contact surfaces
 - An unlabeled spray bottle in the mobile food facility
-

Section 114254

All poisonous substances, detergents, bleaches, cleaning compounds shall be stored in containers labeled as to contents, hazard, and use. They shall be stored separate from food, utensils, packaging material, and food-contact surfaces.

44. SPOILS AREA

This subcategory shall be marked **OUT** of compliance for the lack of a designated spoils area.

Example:

- Unlabeled / damaged food cans are not stored in a designated area separated from food, equipment, utensils, linens, and single-use articles.
-

Section 114055

All returned or damaged food products and food products from which the label has been removed shall be separated and stored in a separate area and in a manner that shall prevent adulteration of other foods and shall not contribute to a vermin problem.

45. INTERIOR PREMISES / LINENS / LIVING - SLEEPING QUARTERS

This subcategory shall be marked **OUT** of compliance for violations involving storage of non-food related items.

Examples:

- Improper storage of recyclable containers
- Electrical cords and hardware supplies are stored on food storage shelves
- Clean linens are observed stored with soiled linens
- Castoff / non-functional or no longer used equipment stored inside the facility

Exceptions:

- Violations relating to storage and use of wiping rags shall be marked in subcategory #51.
 - An employee's personal items stored in a food storage area shall be marked in subcategory #68.
-

Sections 114185, 114257, 114285, 114286

The interior premises of each food facility shall be free of litter and items that are unnecessary to the operation or maintenance of the facility, such as equipment that is nonfunctional or no longer used. Living or sleeping quarters located on the premises of a food facility shall be separated from rooms and areas used for food facility operations by complete partitioning and solid self-closing doors. Adequate and suitable space shall be provided for the storage of clean linens.

46. ANIMAL / BIRD / FOWL

This subcategory shall be marked **OUT** of compliance when animals are observed in the food facility.

Examples:

- Service animal in food preparation area



Section 114259

Live animals may not be allowed in a food facility. Service animals that are controlled by a disabled employee or person may be allowed in areas that are not used for food preparation and that are usually open for customers if the contamination of food, clean equipment, utensils, linens, and unwrapped single-use articles cannot result.

UTENSILS / EQUIPMENT / SHELVING / CABINETS

47. DISREPAIR

This subcategory shall be marked **OUT** of compliance for violations involving the condition of the equipment, utensils, shelving, or cabinets.

Examples:

- Torn door gaskets and rusty shelves in a refrigeration unit
- Ice build up on the condenser unit
- Missing fan guard at a refrigeration unit, or mechanical ventilation hood
- Evaporator pan in the refrigeration unit is cracked and leaking
- Damaged utensils (knives, spoons, colander, chipped dishes, and glassware)
- Refrigeration unit in disrepair
- Cutting board has deep pits / crevices
- Water inside the light shield in the refrigeration unit
- Wrapping utensil handles or equipment with cloth, string, or tape

Additional Violations:

- Temperature violations resulting from disrepair of equipment, shall also be marked in subcategory #1, #18, or #19, as appropriate.
- Food adulteration due to leaking condensate shall also be marked in subcategory #10.

Sections 114175, 114177

All equipment and utensils shall be fully operative and in good repair.

48. NON-FOOD-CONTACT SURFACES – NOT CLEAN (MINOR)

This subcategory shall be marked **OUT** of compliance for violations involving the cleanliness of non-food contact equipment, shelving, and cabinets.

Examples:

- Accumulated grease / food debris on non-food contact surfaces of equipment, shelving, or cabinets
- Dirty fan guards or door gaskets in refrigerator
- Dirty shelving in refrigeration unit with no direct food contact

Additional Violation:

- If rodents / cockroaches are observed, subcategory #13, #14, #56, or #57 shall also be marked as appropriate

Exceptions:

- Violations related to the cleaning of lights / light shields shall be marked **ONLY** in subcategory #66
- Violations related to the cleaning of hoods or other ventilation systems shall be marked **ONLY** in subcategory #63.
- Violations related to the cleaning of floors, walls, and ceilings shall be marked **ONLY** in subcategory #55.

Sections 114115, 114175, 114257

Non-food contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris. All food facilities, equipment and utensils shall be kept clean, fully operative and in good repair.

49. STORAGE

This subcategory shall be marked **OUT** of compliance for violations that involve the improper storage of utensils or equipment.

Examples:

- Pots / pans / multi-service dishes stored on the floor
- Utensils stored in the handwashing sink
- Handle of approved scooping utensil submerged in bulk food container of beans
- Scoop stored in ice bin
- No food storage compartment
- Storing knives between equipment
- Cases of “to-go” containers stored on the floor or in an unapproved area
- Storing serving utensils in the sanitizing solution or in standing water less than 135°F

Exceptions:

- Cast-off items within the facility shall be marked **ONLY** in subcategory #45.
- Cast-off items outside the facility shall be marked **ONLY** in subcategory #71.

Sections 114178, 114179

Cleaned equipment and utensils, laundered linens, and single-use articles shall be stored in a clean, dry location where they are not exposed to splash, dust, or other contamination, and are stored at least 6 inches above the floor.

50. UNAPPROVED TYPE / IMPROPER USE / IMPROPER INSTALLATION

This subcategory shall be marked **OUT** of compliance for violations involving the design / approval, operation / installation of equipment or utensils used in the serving, preparation, storage, transportation, or display of food.

Examples:

- Milk crates being used as shelving
- Plastic bags being used as sink stoppers in the 3-compartment sink
- Utensils are too large to fit in the 3-compartment sink
- Using enamel / ceramic / stoneware pots or pans
- Using domestic equipment or utensils
- Re-using single-service food containers for food storage (e.g., soy sauce containers)
- Using a cup or bowl without a handle to dispense bulk food
- Unapproved use of portable propane burner (i.e., ice cream trucks)
- Mobile support unit without a refrigerator (when the commissary is not on site)
- Missing or unapproved refrigerator in a mobile food facility that handles potentially hazardous food
- Missing or unapproved equipment for hot holding
- Mobile support unit without hot holding equipment (when the commissary is not on site)
- Lining shelves with cardboard, aluminum foil, or towels
- After cleaning & sanitizing, equipment or utensils are dried with cloth
- Food contact surfaces not meeting the requirements of section 114130.3
- The warewashing sink does not have an enclosure
- Gaps and excessive silicone
- Unfinished wood surfaces
- Unapproved equipment, (i.e., tortilla press)
- Unapproved garden hose used to clean a mobile food facility
- Equipment not sealed to the floor, or less than six inches from the floor, (i.e., ice cream truck freezer)
- Equipment not sealed to the counter or less than four inches above the counter

Additional Violation:

- Food found in unapproved lead glazed utensils shall also be marked in subcategory #37.

NOTE: This item is marked when food, equipment, or utensils have been impounded or the operator is observed using food or equipment that has been impounded by the enforcement agency.

Sections 114130-114133, 114153, 114301, 114327, 114393

All equipment and utensils shall be designed and constructed to be durable and to retain their characteristic qualities under normal use conditions. All food-related equipment and utensils shall be certified or classified for sanitation by an American National Standards Institute (ANSI) accredited certification program. Food equipment is not smooth, readily accessible, and easily cleanable. Unfinished wooden surfaces are prohibited. Approved sealant is acceptable if the gap is smaller than one-quarter inch and applied smooth. Mobile food facilities that handle potentially hazardous foods shall be equipped with refrigeration units. Mobile Support Units, if used to transport potentially hazardous food, shall provide approved equipment of sufficient capacity to insure that proper food temperature control is maintained. An Enforcement Officer may impound food, equipment, or utensils that are found to be unsanitary or in disrepair.

51. WIPING CLOTHS – NOT CLEAN / INADEQUATE SANITIZER / STORAGE

This subcategory shall be marked **OUT** of compliance for violations involving wiping cloths, (e.g., storage, sanitizing solution).

Examples:

- Storage of a wiping cloth in a bucket with excessively soiled water
- The sani-bucket sanitizer concentration is below the required levels
- Soiled wiping cloth lying on food preparation table
- Soiled wiping cloths stored on a food preparation area
- Same sanitizer bucket is used for storage of wiping cloths used for raw foods of animal origin, and of wiping cloths used for other purposes

Additional Violations:

- A soiled wiping cloth used for sanitization of food-contact surfaces shall also be marked in subcategory #16.
 - An unapproved cloth used to cover food shall also be marked in subcategory #22.
 - A piece of cloth used to hold equipment in place shall also be marked in subcategory #47.
-

Section 114185

Wiping cloths, if used repeatedly, shall be held in a sanitizing solution of an approved concentration. Wet cloths used with raw foods of animal origin shall be kept in a separate sanitizing solution. Wiping cloths shall be free of food debris and visible soil. Soiled linens shall be stored so as to prevent contamination of food, clean equipment, clean utensils, and single-use articles.

52. SANITIZER - IMPROPER CONCENTRATION / TEMPERATURE / MISSING SUPPLIES

This subcategory shall be marked **OUT** of compliance for inadequate sanitizer level during the warewashing process or for the absence of the sanitizer test kit.

Examples:

- While manual warewashing, the sanitizing solution is detectable but does not meet the required level and can be corrected at the time of inspection
- The sanitizing test kit is missing or is the wrong type
- Failure to meet required sanitizer contact time
- Sanitizer for manual warewashing is unavailable but obtained at the end of inspection (no active warewashing at time of observation)

Exceptions:

- When sanitizer is not available on-site and the operator is unable to provide approved sanitizer by the end of the inspection, **ONLY** subcategory #16 shall be marked.

Training Provided:

- If the operator / employee is not properly washing and sanitizing utensils, subcategory #87 shall be marked and training shall be provided.
-

Sections 114099, 114107

Sanitization in the warewashing operation shall be accomplished in the final rinse by one of the following methods: 100 ppm (parts per million) available chlorine for 30 seconds; 25 ppm available iodine for 1 minute; 200 ppm quaternary ammonium for 1 minute; contact with hot water of at least 171°F for 30 seconds; or with any chemical sanitizer that meets the requirements of section 178.1010 of Title 21 of the Code of Federal Regulations. Testing equipment and materials shall be provided to adequately measure the applicable sanitization method used during manual and mechanical warewashing.

53. THERMOMETER – REFRIGERATION / PROBE / WAREWASHING

This subcategory shall be marked **OUT** of compliance due to violations involving refrigeration, probe, or warewashing thermometers.

Examples:

- Missing / inoperable / inaccurate thermometer in all hot or cold holding units with PHF
- Missing / inoperable / inaccurate / unapproved probe thermometer
- Missing / inoperable / inaccurate thermometer for measuring warewashing water temperatures



Sections 114099, 114101, 114157, 114159

A temperature measuring device shall be provided and readily accessible for frequently measuring the washing and sanitizing temperatures. A thermometer shall be provided for each refrigeration unit and shall be located in the warmest part of the unit. An accurate easily readable metal probe thermometer suitable for measuring temperature of food shall be readily available to the food handler.

WALLS / CEILING / FLOORS

54. DETERIORATED / UNAPPROVED MATERIALS

This subcategory shall be marked **OUT** of compliance for violations involving walls, ceilings, and floors.

Examples:

- Missing base coving, floor tiles, or grout between tiles
- Unapproved floor material (carpet / vinyl tiles) in food areas
- Damaged walls (peeling paint / plaster / not smooth / loose FRP / metal flashing)
- Missing electrical or light-switch cover
- Deteriorated caulking at the wall and sink junction
- Deteriorated floors / walls / ceilings
- Cardboard or unapproved floor boards used on floors
- Holes / cracks in the wall or ceiling that may promote a vermin harborage
- Unapproved or missing floor surfaces on an unenclosed mobile food facility where cooking processes are conducted
- Less than a 74 inch ceiling height
- Less than 30 inches of aisle space
- Servicing areas at the commissary do not have overhead protection

Exceptions:

- Open outer doors shall **ONLY** be marked in subcategory #59.
- Pass-thru windows that exceed size requirements shall **ONLY** be marked in subcategory #59.
- Vermin harborage areas indicative of prior infestation with no active infestation (e.g., nesting material, old droppings) shall **ONLY** be marked in subcategory #55, 56, or #57, as appropriate.

Sections 114268, 114271, 114301, 114321, 114326

All floor surfaces, other than the customer service areas, shall be approved, smooth, durable, and made of nonabsorbent material that is easily cleaned. Floor surfaces shall be coved at the juncture of the floor and wall with a 3/8 inch minimum radius coving and shall extend up the wall at least 4 inches, except in areas where food is stored only in unopened bottles, cans, cartons, sacks, or other original shipping containers. The walls / ceilings shall have durable, smooth, nonabsorbent, and easily cleanable surfaces. Ground or floor surfaces where cooking processes are conducted shall extend a minimum of five feet on all open sides. Mobile food facilities that are occupied during normal business operations shall have a clear, unobstructed height over the aisle-way portion of the unit of at least 74 inches from floor to ceiling, and a minimum of 30 inches of unobstructed horizontal aisle space. Servicing areas at the commissary shall be provided with adequate protection.

55. NOT CLEAN

This subcategory shall be marked **OUT** of compliance when walls / floors / ceilings are not clean.

Examples:

- Accumulated food debris, grease, mold, or dirt on floors, walls, or ceilings including inside of the refrigerator
- Make-up air vent / ceiling vent / ceiling fan accumulated with grease or dust
- Cockroaches (live or dead) / rodent droppings or urine on floors, walls, or ceilings

Additional Violations:

- If rodents droppings / dead cockroaches are observed, subcategory #56 or #57 shall also be marked, as appropriate.

Section 114257

All food facilities shall be kept clean and in good repair.

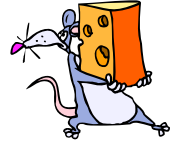
VERMIN

56. RODENTS – NO ACTIVE INFESTATION / RODENT PROOFING (MINOR)

This subcategory shall be marked **OUT** of compliance for rodent violations, including rodent proofing, that does not pose an immediate risk to the public's health and safety.

Examples:

- Old rodent dropping with no evidence of active infestation



Additional Violations:

- Ready to eat foods adulterated by rodents shall also be marked in subcategory #10.
- Old, dried rodent droppings with no evidence of an active infestation observed shall also be marked in subcategory #16, #48, or #55, as appropriate.
- When outer door has a gap at the bottom greater than 1/4", subcategory #59 shall also be marked.

Exception:

- When an active infestation is observed, **ONLY** subcategory #13 shall be marked.

Section 114259

All food facilities shall be kept free of rodents (rats, mice).

57. COCKROACHES – NO ACTIVE INFESTATION (MINOR)

This subcategory shall be marked **OUT** of compliance for cockroach violations that do not pose an immediate risk to the public's health and safety.

Additional Violations:

- Ready to eat foods adulterated by cockroaches shall also be marked in subcategory #10.
- Dead cockroaches and fecal markings with no evidence of live cockroaches shall also be marked in subcategory #16, #48, or #55, as appropriate.

Exception:

- When an active infestation is observed, **ONLY** subcategory #14 shall be marked.

Section 114259

All food facilities shall be kept free of cockroaches.

58. OTHER INSECTS (MINOR)

This subcategory shall be marked **OUT** of compliance for insect violations, other than cockroaches, that do not pose an imminent health hazard to the public's health and safety.

Examples:

- Ants, gnats, fruit flies, or a fly in the mobile food facility

Exception:

- Insects (e.g., fruit flies, moths, gnats, beetles, ants) found in food shall be marked **ONLY** in subcategory #37.

Section 114259

All food facilities shall be kept free of insects.

59. OPEN DOOR / AIR CURTAIN / NOT FULLY ENCLOSED

This subcategory shall be marked **OUT** for violations involving the possible entrance of vermin, including rodents, and insects.

Examples:

- Open exterior doors / pass-thru window left open
- Missing / torn window screens
- Pass-thru window exceeds size requirements
- Outer door has a gap at the bottom greater than ¼ inch
- Missing outside overhead closure doors

Additional Violation:

- If rodents, flies, or birds are observed as a result of an open door or window, subcategory #13,

#15, #46 or #58 shall be marked, as appropriate

Sections 114259, 114266

All food facilities shall be fully enclosed in a building consisting of permanent floors, walls, and an overhead structure that meet the minimum standards. A food facility shall at all times be constructed, equipped, maintained and operated as to prevent the entrance of vermin.

PLUMBING / FIXTURES / EQUIPMENT DRAINAGE

60. SINK AND FIXTURES / SUPPLY LINE - LEAKING / NOT CLEAN / DISREPAIR / UNAPPROVED

This subcategory shall be marked **OUT** of compliance for violations that involve the conveyance of potable water to sinks and fixtures that are leaking, not clean, in disrepair or unapproved.

Examples:



- Inadequate supply of potable water
- Less than 1 gallon per minute at sinks
- Leaking faucet at the utensil washing sink
- Dirty sinks / fixtures
- Unapproved rubber hose used as a faucet extension at 3-compartment sink, or any part of the potable water system, i.e. use of garden hose
- Faucet unable to reach all compartments of the sink
- Cracked sink or sink not secured to wall
- Automatic pre-mixing faucet does not stay on for the required minimum 15 seconds
- Leaking water supply line (i.e., inlet valves)
- Missing or dirty inside wash down hose
- Inside wash down hose is installed above the food preparation area
- Potable water tank is not accessible for servicing
- Potable water tank overflow is not two pipe diameters below the water inlet
- Missing fill faucet for steam table, coffee urn, or drink dispensers
- The potable water tank does not drain completely
- Unapproved warewashing sink
- Unapproved handwashing sink
- Potable water hose(s) or potable water tank(s) are not clean

Sections 114190, 114192, 114213, 114215, 114217, 114221, 114225, 114233, 114311, 114313

All plumbing and plumbing fixtures shall be installed in compliance with local plumbing ordinances, shall be maintained so as to prevent any contamination, and shall be kept clean, fully operative, and in good repair. Any hose used for conveying potable water shall be of approved materials, labeled, properly stored, and used for no other purpose. An adequate, protected, pressurized, potable supply of water shall be provided. The water supply shall be from an approved water system. The potable water tank shall have an air vent overflow provided in a manner that will prevent potential flooding of the interior of the facility. A hose used for conveying potable water shall be safe and protected from contamination at all times. Water tanks shall be designed to be accessible. The potable water tank inlet connection shall be of a size and type that will prevent its use for any other service and shall be constructed so that backflow and other contamination of the water supply is prevented. A potable water tank of sufficient capacity to furnish an adequate quantity of potable water for food preparation, warewashing, and handwashing purposes shall be provided for mobile food facilities. The water delivery system shall deliver at least one gallon per minute to each sink. A water tank and hoses shall be flushed and sanitized before being placed into service after construction, repair, modification, and periods of nonuse. The handwashing sink shall have a minimum dimension of nine inches by nine inches in length and width and five inches in depth. The dimensions of each warewashing sink compartment shall be at least 12 inches wide, 12 inches long, and 10 inches deep, or large enough to accommodate the largest utensil

61. DRAIN LINE – UNAPPROVED DISCHARGE / INSTALLATION / MATERIALS / LEAKING / CLOGGED / NOT CLEAN

This subcategory shall be marked **OUT** of compliance for violations involving the disposal of liquid waste but pose a low risk to the public's health and safety.

Examples:

- Slow drain at the sink or drip tray

- Drain line is leaking from any sink
- Uncapped waste tank
- Drain line from condensate is leaking or draining into the refrigerator
- Waste tank, drip tray, or ice bin not sloped for complete drainage
- Drip tray not connected to the waste tank
- Steam table draining to the waste tank

Additional Violation:

- A leaking evaporator pan or damaged equipment shall also be marked in subcategory #47.

Sections 114190, 114193, 114197, 114213, 114240, 114301

All plumbing and plumbing fixtures shall be installed in compliance with local plumbing ordinances, shall be maintained so as to prevent any contamination, and shall be kept clean, fully operative, and in good repair. The waste tank shall have an air vent overflow. Wastewater tanks shall be of a capacity commensurate with the level of food handling activity. The wastewater tank shall be equipped with a shut-off valve. Equipment in which spillage is likely to occur shall have a drip tray that drains into a waste tank.

62. NO HOT WATER (MINOR)

This subcategory shall be marked **OUT** of compliance for violations involving the lack of hot water at less critical locations that pose a low risk to the public's health and safety.

Examples:

- Warewashing solution between 100 - 110°F (Unless specified by manufacturer's instruction label)
- Food facilities that have a water supply below 110°F, but are able to restore the hot water to above 110°F by the end of the inspection.

Exceptions:

- When hot water is lacking throughout the facility, **ONLY** subcategory #17 shall be marked.

NOTE: A food facility may provide only warm water if the water supply is used solely for handwashing as required by section 113953.

Section 114192, 113953, 114325

An adequate, protected, pressurized, potable supply of hot water (120°F) and cold water shall be provided at all times. Handwashing facilities shall be equipped to provide warm water.

VENTILATION / LIGHTING

63. HOOD – NOT CLEAN / DISREPAIR / MISSING FILTER(S)

This subcategory shall be marked **OUT** of compliance for violations with the maintenance of a mechanical ventilation system over food equipment.

Examples:

- Hood filters are missing or improperly installed
- Hood (exterior / interior) has an accumulation of grease
- Hood is not functioning properly
- Make-up air vent is blocked



Section 114149

Exhaust hoods and filters shall be properly installed and maintained in accordance with the California Mechanical Code.

64. VENTILATION – EQUIPMENT USE

This subcategory shall be marked **OUT** of compliance for the improper use or absence of a hood, or improper hood type.

Examples:

- Grill / broiler is not fully under the canopy-type hood (no 6" overhang)
- Gas rice cooker is not installed under a hood
- Deep fryer installed under a Type II hood instead of a Type I hood
- Steam table observed without adequate ventilation

Section 114149

Mechanical exhaust ventilation equipment shall be provided over all cooking equipment as required to effectively remove cooking odors, smoke, steam, grease, heat be approved by the local building department. Canopy-type hoods shall extend 6" beyond all cooking equipment.

65. VENTILATION – GENERAL

This subcategory shall be marked **OUT** of compliance for violations related to general ventilation requirements (excluding equipment).

Examples:

- Un-vented gas water heater
 - Excessive heat build-up in the mobile food facility
-

Section 114149

All areas of a food facility shall have sufficient ventilation to facilitate proper food storage and to provide a reasonable condition of comfort for each employee, consistent with the job performed by the employee.

66. LIGHTING / LIGHT SHIELDS

This subcategory shall be marked **OUT** of compliance for inadequate lighting or lack of required shatterproof lights or light shields.

Examples:

- Burned-out light bulbs
 - Missing or damaged light shields in the food preparation area, refrigerators, display cases or where required
 - Light shields with accumulated dust or dead insects
 - Missing end caps
-

Section 114252

In every room and area in which any food is prepared; manufactured; processed; prepackaged; where equipment and utensils are cleaned; sufficient natural or artificial lighting is required. Light bulbs shall be shielded, coated, or otherwise shatter-resistant in areas where there is non-prepackaged ready-to-eat food, clean equipment, utensils, and linens, or unwrapped single-use articles.

TOILETS / DRESSING ROOMS

67. TOILETS / TOILET ROOM – DISREPAIR / INADEQUATE # / DOOR NOT SELF-CLOSING / NOT CLEAN / TOILET TISSUE

This subcategory shall be marked **OUT** of compliance for violations concerning the toilet facilities.

Examples:

- One of the available toilets is damaged, leaking, clogged, or inoperative
- No toilet tissue or missing toilet tissue dispenser
- Unclean toilet facilities

Exception:

- No operable toilets shall be marked in subcategories #9 (**CLOSURE**); subcategory #98 shall also be marked.
-

Sections 114250, 114276, LA County Code Title 11

Toilet facilities shall be maintained clean, sanitary, and in good repair. Toilet rooms shall be separated by a well-fitting self-closing door. Toilet tissue shall be provided in a permanently installed dispenser at each toilet. The number of toilet facilities shall be in accordance with local building and plumbing ordinances. Toilet facilities shall be provided for patrons: in facilities with more than 20,000 sq ft.; facilities offering on-site liquor consumption; and facilities, built after January 1, 2004, that provide space for the consumption of food on the premises.

68. DRESSING ROOM / PERSONAL ITEMS

This subcategory shall be marked **OUT** of compliance for violations pertaining to dressing rooms, dressing areas, or storage of personal items.

Examples:

- Personal items (e.g., jacket, purse, keys, employee's lunch, medicines, cigarettes, radio / tv) stored in an area of food storage or preparation of food

Exception:

- Violations relating to work apparel shall be marked **ONLY** in subcategory #41 or #45 as appropriate.

Section 114256

A designated area shall be provided for employees to store their clothing and personal effects. It shall be located so that food, equipment, linen, and single-use articles are protected from contamination.

REFUSE / PREMISES / JANITORIAL

69. JANITORIAL – STORAGE AND CONDITION

This subcategory shall be marked **OUT** of compliance for violations involving the storage and condition of janitorial supplies and equipment.

Examples:

- Cleaning equipment and supplies are stored in the food preparation area

Sections 114281

A separate area away from food shall be provided for the storage of cleaning equipment and supplies.

70. REFUSE / CONTAINERS

This subcategory shall be marked **OUT** of compliance for violations involving interior and exterior garbage and rubbish storage containers.

Examples:

- Exterior refuse container lids propped open or missing
- Refuse containers encrusted with waste
- Overflowing / leaking refuse containers
- Cardboard used as a receptacle
- Missing or insufficient number of refuse containers

Sections 114244, 114245, 114326

All food waste and rubbish containing food waste shall be kept in leak proof and rodent proof containers and shall be covered at all times. All food waste and rubbish shall be removed and disposed of as frequently as necessary to prevent a sanitation problem. Adequate facilities shall be provided for the handling and disposal of garbage and refuse.

71. EXTERIOR PREMISES

This subcategory shall be marked **OUT** of compliance for violations involving the cleanliness and accumulation of cast-off and litter at the exterior of the food facility.

Examples:

- Areas surrounding trash receptacle is filled with trash debris
- Loose trash on the grounds at the exterior premises of the mobile food facility or commissary
- Cast-off / non-functional equipment stored at the exterior of the mobile food facility or commissary



Exception:

- Violations involving the exterior trash containers shall be marked **ONLY** in subcategory #70.

Section 114257, 114317

The premises of a food facility shall be free of litter and items that are unnecessary to the operation or maintenance of the facility, such as equipment that is nonfunctional or no longer used. The exterior of the mobile food facility and the surrounding area shall be maintained in a sanitary condition.

SECTION IV

SIGNS & PERMITS

72. PUBLIC HEALTH PERMIT

This subcategory shall be marked if their facility lacks and / or fails to post in a conspicuous location, a current Public Health Permit (PHP). This subcategory shall also be marked if the Business Code listed on the PHP is not consistent with the food facility's current operation. An establishment operating without a PHP is subject to an immediate closure.

Any person conducting business as a food facility within Los Angeles County shall procure a public health permit or license. (LA County Code – Title 8, 8.04.560)

73. INSPECTION REPORT

This subcategory shall be marked if a copy of the most recent routine inspection report is not maintained at the food facility or made available upon request.

A copy of the most recent health inspection report shall be maintained at the facility and made available upon request. (113725)

74. GRADE / SCORE (DOES NOT APPLY TO MOBILE FOOD FACILITIES)

This subcategory shall be marked if the facility has not properly posted the grade / score card as required by Ordinance #97-0071. This shall not be marked if the city has not adopted the ordinance.

In those cities that have adopted County Ordinance 97-0071, the EHS shall post the letter grade card clearly visible to the general public. It shall remain valid until the county health officer completes the next routine inspection. (LA County Code – Title 8, 8.04.752, 8.04.755)

75. PUBLIC NOTICE

This subcategory shall be marked if a public notice is not posted at the food facility.

The food facility shall post a notice advising patrons that a copy of the most recent routine inspection report is available for review. (113725)

76. MISSING INVOICE COPIES

This subcategory shall be marked if the facility does not have invoice copies to verify source of food products.

Copies of invoices verifying approved source of food products will be made available to the EHS upon request. (Title 17- CCR, 114021, 114029)

77. COUNTY BUSINESS LICENSE (UNINCORPORATED AREAS)

This subcategory shall be marked **ONLY** when the County Business License is not available or posted. A referral shall be made to the County Business License department. When a City Business License is not available or posted, a referral shall be made to the appropriate department, but this subcategory shall not be marked.

A County Business License shall be posted in the facility when conducting business in the unincorporated areas of the County. (LA County Code)

78. SIGNS – HANDWASHING / SMOKING / RESTROOM

This subcategory shall be marked if the required signs are not posted (e.g. Handwashing sign, no smoking sign, etc.). This subcategory shall be marked if an approved restroom letter is not maintained on the mobile food facility. Please contact the local food inspection office to inquire regarding availability of additional signs.

Handwashing signs shall be posted in each toilet room, directing attention to the need to thoroughly wash hands after using the restroom. No smoking signs shall be posted in food preparation, storage, and warewashing areas. Any food facility constructed before 01/01/04, without toilet facilities provided for public use, shall post a sign stating that toilet facilities are not provided. Mobile food facilities shall provide approved and readily available toilet and handwashing facilities. (113953, 113978, 114276, 114315)

79. VENDING MACHINE – NAME / ADDRESS / PHONE NUMBER

This subcategory shall be marked for vending machines that do not have owners name, address, and telephone number posted (Food and Milk Program).

Each vending machine shall have a sign posted in a prominent place, indicating the owner's name, address, and telephone number. (114145)

80. VENDING MACHINE – RECORD OF CLEANING

This subcategory shall be marked if a cleaning and sanitizing record is not provided and current for at least the last 30 days (Food and Milk Program).

A record of cleaning and sanitizing shall be maintained by the operator in each machine and shall be current for at least 30 days. (114145)

81. NO CONSTRUCTION PLANS SUBMITTED

This subcategory shall be marked if complete plans (drawn to scale) were not submitted prior to construction of the food facility.

A person proposing to build or remodel a food facility shall submit plans for approval before starting any new construction or remodeling of any facility for use as a retail food facility. (114380)

82. SPECIALIZED PROCESS

This subcategory shall be marked OUT if facilities that prepare food products or using a specialized process do not meet an approved defined criteria.

This subcategory shall not be marked N/A or COS without prior Department approval.

Food facilities that prepare or process foods using reduced-oxygen packaging or any configuration that creates anaerobic conditions; or partially cooked food sealed food in any container must meet the defined criteria for this specialized process. (114057)

83. PERSON-IN-CHARGE

This subcategory shall be marked OUT if there is no individual present at the food facility responsible for the operation.

A person in charge shall be present at the food facility during all hours of operation. (113945)

84. DEMONSTRATION OF KNOWLEDGE

This subcategory shall be marked OUT if a food employee is unable to demonstrate food safety knowledge, practices, and principles as it pertains to the task(s) being performed.

This subcategory shall not be marked N/A or N/O without prior Department approval.

All food employees shall have adequate knowledge of and be trained in food safety as it relates to their assigned duties. (113947)

85. HAZARD ANALYSIS CRITICAL CONTROL POINT (HACCP) PLAN

This subcategory shall be marked OUT if a food facility is utilizing a HACCP plan and is unable to provide required documentation.

This subcategory shall not be marked N/A or COS without prior Department approval.

Food facilities may engage in the following activities only pursuant to an HACCP plan: acidification, reduced-oxygen packaging, preserving by smoking, curing, brewing alcoholic beverages, custom processing animals for personal use, and other activities approved by the Department. (114419)

86. VARIANCE DOCUMENTATION

This subcategory shall be marked OUT when the facility is not able to provide variance documentation to support the use of alternative practices or procedures.

This subcategory shall not be marked N/A or COS without prior Department approval.

A written document, signed by the Department, approving a deviation from standard health code requirements shall be maintained at the food facility. (114417)

SECTION V

TRAINING PROVIDED

The Environmental Health Specialist (EHS) is required to provide training under the following circumstances:

- A violation was observed in any of the specified subcategories, and as a result, training was provided
- A complaint was investigated that alleges a violation of any of the specified subcategories
- An employee demonstrated a lack of understanding related to a proper procedure for the task(s) being performed
- The EHS asked employee about a procedure required by law and the procedure was incorrectly explained
- The EHS asked the Person-in-Charge to explain a food safety procedure and the explanation was incorrect

87. SANITIZATION – FOOD-CONTACT-SURFACES

88. HANDWASHING – EMPLOYEE

89. DELIVERY – PROPER INSPECTION OF FOOD

90. COOKING TEMPERATURES

91. COOLING METHODS

92. HOLDING TEMPERATURES

93. THAWING / THAWING METHODS

94. REHEATING

95. REFRIGERATOR MAINTENANCE

BULLETINS / ADVISORIES DISTRIBUTED TO OPERATOR

96. FOOD FACILITY INFORMATION PACKET / MOBILE FOOD FACILITY INFORMATION PACKET

This packet shall be issued to the operator of every food facility upon completion of the first routine inspection of each fiscal year and upon a change in ownership. The date of the Information Packet cover page shall be noted in this section.

97. SUMMARY OF ADVISORY BULLETINS

The Advisory Bulletins (Card stock included in the VOIR) shall be issued at the completion of each routine inspection. Additional Advisory Bulletins shall be issued as they become available.

CLOSURE / ADMINISTRATIVE ACTION

98. SUSPENSION OF PUBLIC HEALTH PERMIT

This subcategory shall be marked when a Public Health Permit / License is suspended.

99. ADMINISTRATIVE REVIEW / OFFICE HEARING

This subcategory shall be marked when an administrative review / office hearing has been scheduled.

100. REFERRAL- PLAN CHECK

This subcategory shall be marked when the EHS refers the food facility to the Plan Check Program.

101. REFERRAL - OTHER AGENCY OR DEPARTMENT

This subcategory shall be marked when the EHS makes a referral to an outside agency or department, (e.g., Building and Safety, Cal OSHA, etc.)

FOOD PREPARATION - STATUS

102. NO FOOD PREPARATION OBSERVED AT TIME OF INSPECTION

This subcategory shall be marked when the EHS observes no food preparation at the time of inspection.

103. NO PHF

This subcategory shall be marked when the facility does not prepare or handle any type of potentially hazardous foods on the premises.

MISCELLANEOUS

104. LETTER GRADE / SCORE CARD – REPLACEMENT (NOT APPLICABLE TO MOBILE FOOD FACILITIES)

This subcategory shall be marked when a letter grade / score card is replaced by the EHS due to damage or deterioration.

105. PUBLIC NOTICE – REPLACEMENT

This subcategory shall be marked when a Public Notice is replaced by the EHS due to damage or deterioration.

106. OTHER

Only to be used as instructed by supervision.

107. OTHER

Only to be used as instructed by supervision.

VOLUNTARY FOOD DISPOSAL

This section shall be used to document the type and amount of food that was condemned by the EHS or voluntarily disposed.

108. TOTAL

The total amount of food in pounds that was condemned or voluntarily disposed shall be entered in this box.

SAFETY / OTHER

109. FIRE EXTINGUISHER – MISSING / NOT CHARGED

This subcategory shall be marked when a 10 BC fire extinguisher is missing or not charged. (114323)

110. FIRST AID KIT – MISSING

This subcategory shall be marked when the first-aid kit is not provided and located in a convenient area in an enclosed case. (114323)

111. LATCH MISSING – STEAM TABLE / DEEP FRYER

This subcategory shall be marked when the coffee urn, deep fat fryer, steam table, and similar equipment are not equipped with a positive closing lid and a secure latch mechanism. (114323)

112. UTENSIL DRAWER – MISSING

This subcategory shall be marked when utensils are not stored so as to prevent their being thrown about in the event of a sudden stop, collision, or overturn. (114323)

113. EMERGENCY EXIT – OBSTRUCTED

This subcategory shall be marked if there is no properly labeled, sized, and appropriately located second exit in an occupied mobile food facility. (114323)

114. IDENTIFICATION

This subcategory shall be marked if the mobile food facility is not properly identified with the business name, name of the operator, city, state, zip code, and name of the permit holder. (114299)

115. UL APPROVED GAS SYSTEM

This subcategory shall be marked when an unenclosed mobile food facility does not have an approval sticker which indicates that the gas-fired appliances meet applicable ANSI standards. (114301)

116. COMMISSARY USE

This subcategory shall be marked if the mobile food facility/mobile support unit is not cleaned or serviced daily, and is not stored at or within a commissary or other location approved by the enforcement agency. (114295, 114297)

117. CERTIFICATION STICKER

This subcategory shall be marked when the mobile food facility has not been certified. (114294, 114380)

118. HCD – HOUSING & COMMUNITY DEVELOPMENT

This subcategory shall be marked if the enclosed mobile food facility does not have the required insignia issued by the Department of Housing and Community Development. (114294)

119. POWER SOURCE

This subcategory shall be marked if there is insufficient electrical power to operate all required equipment in the mobile food facility. This subcategory shall be marked if the compressor is not an integral part of food equipment, or is not in an enclosure which is completely separated from the food preparation area. This subcategory shall be marked when there is insufficient number of electrical outlets in the commissary. (114182, 114322, 114326)

120. OTHER – INSULATION

This subcategory shall be marked if the gas-fired appliances are not properly insulated in a manner that will prevent excessive heat buildup and injury. (114323)

121. OTHER – WRITTEN OPERATIONAL PROCEDURES

This subcategory shall be marked if an unenclosed mobile food facility handling non-prepackaged food does not have an available written operational procedure for food handling and cleaning/sanitizing of food contact surfaces and utensils. (114303)

For clarification on the inspection criteria and or for additional information, please contact the Vehicle Inspection Program at 5050 Commerce Drive, Baldwin Park, CA 91706 or at (626)-430-5500.

TRY A SELF-INSPECTION

The following Self-Inspection Report is provided for the food facility operator in performing periodic reviews of their facility to assist them in maintaining the highest standards of sanitation. It follows the exact Vehicle Official Inspection Report that the EHS uses at each visit. The food facility operator / manager is encouraged to assess his / her facility on a regular basis. Three copies of the Self-Inspection are provided to be cut out, copied, and re-used. Following this Guide book...

What would the grade be if an inspection were conducted today?

SELF INSPECTION REPORT

COUNTY OF LOS ANGELES ❖ DEPARTMENT OF PUBLIC HEALTH ❖ ENVIRONMENTAL HEALTH

OUT=Out of Compliance N/A=Not Applicable N/O=Not Observed COS=Corrected On Site

SECTION I

OUT	N/A	N/O	COS	FOOD TEMPERATURES	OUT	N/A	N/O	COS	FOOD
				1. Holding of PHF - Multiple Servings (Major)					10. Adulterated Food (Major)
				2. Holding of Pooled Unpasteurized Shelled Eggs					11. Highly Susceptible Populations
				3. Cooking					12. Unapproved Source - PHF (Major)
				4. Reheating	OUT	N/A	N/O	COS	VERMIN
				5. Cooling (Major)					13. Rodents - Active Infestation (Major)
OUT	N/A	N/O	COS	EMPLOYEE HEALTH					
				6. Disease Transmission – Carrier / Wound (Major)					14. Cockroaches - Active Infestation (Major)
				7. Handwashing – Employee Did Not Wash Hands	OUT	N/A	N/O	COS	15. Flies – (Major)
OUT	N/A	N/O	COS	SEWAGE					WATER / SANITIZATION
				8. Sewage Disposal System (Major)					16. Clean / Sanitizing – Food Contact Surfaces (Major)
				9. Toilets – No Operable Toilets					17. No Water / No Hot Water – Food Preparation Facility (Major)

SECTION II

OUT	N/A	N/O	COS	FOOD TEMPERATURES	OUT	N/A	N/O	COS	FOOD
				18. Holding of PHF – Multiple Servings (Minor)					27. Risk For Contamination
				19. Holding of PHF – Single Serving (Minor)					28. Unapproved Source – Non-PHF (Minor)
				20. Holding of Raw Shell Eggs					29. Reused / Reserved
				21. Cooling – Improper Method (Minor)	OUT	N/A	N/O	COS	OPERATIONS
OUT	N/A	N/O	COS	FOOD STORAGE					
				22. Improperly Covered / Labeled / Elevated / Missing					30. Hazardous Materials / Chemicals (Major)
				23. Ready to Eat Food – Exposed to Possible Contamination	OUT	N/A	N/O	COS	31. Employee Practices (Minor)
				24. Food Not Protected From Consumer					CONSUMER PROTECTION
				25. Backflow / Back Siphonage / Tank Overflow					32. Oyster Warning Signs
OUT	N/A	N/O	COS	PLUMBING / FIXTURES					
				26. Critical Sink/Fixture (Handwashing / Mop Sink / Food Prep Sink)	OUT	N/A	N/O	COS	33. Labels / Misrepresented – Consumer Foods
									34. Disclosure Notification
									FOOD SAFETY CERTIFICATE
									35. Valid Food Safety Certification

SECTION III

OUT	FOOD / METHODS	OUT	VERMIN
	36. Thawing – Improper Method		56. Rodents – No Active Infestation (Minor)
	37. Pure Food / Spoilage (Minor)		57. Cockroaches – No Active Infestation (Minor)
	38. Improper Inspection at Delivery / Transportation		58. Other Insects (Minor)
OUT	OPERATIONS		59. Open Door / Screen / Not Fully Enclosed
	39. Customer Self-Service Utensils	OUT	PLUMBING / FIXTURES / EQUIPMENT
	40. Dispenser – Disrepair / Unapproved Supplies / Missing / Time		60. Sink and Fixtures / Supply Line – Leaking / Not Clean / Disrepair / Unapproved
	41. Hair Restraints / Outer Garments / Nails / Ring(s)		61. Drain Line / Floor Sink / Drain-Unapproved Discharge / Installation / Materials / Leaking / Clogged / Not Clean
	42. Shellfish Tags – Retained For 90 Days		62. No Hot Water (Minor)
	43. Hazardous Materials / Chemicals (Minor)		
	44. Spoils Area		
	45. Interior Premises / Linens / Living – Sleeping Quarters	OUT	VENTILATION / LIGHTING
	46. Animal / Bird / Fowl		63. Hood – Not Clean / Disrepair / Missing Filter(s)
OUT	UTENSILS / EQUIPMENT / SHELVING		64. Ventilation – Equipment Use
	47. Disrepair		65. Ventilation – General
	48. Non - Food Contact Surfaces – Not Clean (Minor)		66. Lighting / Light Shields
	49. Storage	OUT	TOILETS / DRESSING ROOMS
	50. Unapproved Type / Improper Use / Improper Installation		67. Toilets / Toilet Room: Disrepair / Inadequate # / Not Clean / Self Closing Device / Toilet Tissue
	51. Wiping Cloths – Not Clean / Inadequate Sanitizer / Storage		68. Dressing Room / Personal Items
	52. Improper Concentration / Temperature / Missing Supplies		
	53. Thermometer – Refrigeration / Probe / Warewashing	OUT	REFUSE / PREMISES / JANITORIAL
OUT	WALLS / CEILING / FLOORS		69. Janitorial – Storage and Conditions
	54. Deterioration / Unapproved / Missing		70. Refuse / Containers
	55. Not Clean		71. Exterior Premises

See Reverse Side For The General Requirements That Correspond To Each Violation Listed Above

SELF INSPECTION REPORT

COUNTY OF LOS ANGELES ♦ DEPARTMENT OF PUBLIC HEALTH ♦ ENVIRONMENTAL HEALTH

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SECTION I

OUT	N/A	N/O	COS	FOOD TEMPERATURES	OUT	N/A	N/O	COS	FOOD
				1. Holding of PHF - Multiple Servings (Major)					10. Adulterated Food (Major)
				2. Holding of Pooled Unpasteurized Shelled Eggs					11. Highly Susceptible Populations
				3. Cooking					12. Unapproved Source - PHF (Major)
				4. Reheating	OUT	N/A	N/O	COS	VERMIN
				5. Cooling (Major)					13. Rodents - Active Infestation (Major)
OUT	N/A	N/O	COS	EMPLOYEE HEALTH					14. Cockroaches - Active Infestation (Major)
				6. Disease Transmission – Carrier / Wound (Major)					15. Flies – (Major)
				7. Handwashing – Employee Did Not Wash Hands	OUT	N/A	N/O	COS	WATER / SANITIZATION
OUT	N/A	N/O	COS	SEWAGE					16. Clean / Sanitizing – Food Contact Surfaces (Major)
				8. Sewage Disposal System (Major)					17. No Water / No Hot Water – Food Preparation Facility (Major)
				9. Toilets – No Operable Toilets					

SECTION II

OUT	N/A	N/O	COS	FOOD TEMPERATURES	OUT	N/A	N/O	COS	FOOD
				18. Holding of PHF – Multiple Servings (Minor)					27. Risk For Contamination
				19. Holding of PHF – Single Serving (Minor)					28. Unapproved Source – Non-PHF (Minor)
				20. Holding of Raw Shell Eggs					29. Reused / Reserved
				21. Cooling – Improper Method (Minor)	OUT	N/A	N/O	COS	OPERATIONS
OUT	N/A	N/O	COS	FOOD STORAGE					30. Hazardous Materials / Chemicals (Major)
				22. Improperly Covered / Labeled / Elevated / Missing					31. Employee Practices (Minor)
				23. Ready to Eat Food – Exposed to Possible Contamination	OUT	N/A	N/O	COS	CONSUMER PROTECTION
				24. Food Not Protected From Consumer					32. Oyster Warning Signs
OUT	N/A	N/O	COS	PLUMBING / FIXTURES					33. Labels / Misrepresented – Consumer Foods
				25. Backflow / Back Siphonage / Tank Overflow					34. Disclosure Notification
				26. Critical Sink/Fixture (Handwashing / Mop Sink / Food Prep Sink)	OUT	N/A	N/O	COS	FOOD SAFETY CERTIFICATE
									35. Valid Food Safety Certification

SECTION III

OUT	FOOD / METHODS	OUT	VERMIN
	36. Thawing – Improper Method		56. Rodents – No Active Infestation (Minor)
	37. Pure Food / Spoilage (Minor)		57. Cockroaches – No Active Infestation (Minor)
	38. Improper Inspection at Delivery / Transportation		58. Other Insects (Minor)
OUT	OPERATIONS		59. Open Door / Screen / Not Fully Enclosed
	39. Customer Self-Service Utensils	OUT	PLUMBING / FIXTURES / EQUIPMENT
	40. Dispenser – Disrepair / Unapproved Supplies / Missing / Time		60. Sink and Fixtures / Supply Line – Leaking / Not Clean / Disrepair / Unapproved
	41. Hair Restraints / Outer Garments / Nails / Ring(s)		61. Drain Line / Floor Sink / Drain-Unapproved Discharge / Installation / Materials / Leaking / Clogged / Not Clean
	42. Shellfish Tags – Retained For 90 Days		62. No Hot Water (Minor)
	43. Hazardous Materials / Chemicals (Minor)		
	44. Spoils Area	OUT	VENTILATION / LIGHTING
	45. Interior Premises / Linens / Living – Sleeping Quarters		63. Hood – Not Clean / Disrepair / Missing Filter(s)
	46. Animal / Bird / Fowl		64. Ventilation – Equipment Use
OUT	UTENSILS / EQUIPMENT / SHELVING		65. Ventilation – General
	47. Disrepair		66. Lighting / Light Shields
	48. Non - Food Contact Surfaces – Not Clean (Minor)		
	49. Storage	OUT	TOILETS / DRESSING ROOMS
	50. Unapproved Type / Improper Use / Improper Installation		67. Toilets / Toilet Room: Disrepair / Inadequate # / Not Clean / Self Closing Device / Toilet Tissue
	51. Wiping Cloths – Not Clean / Inadequate Sanitizer / Storage		68. Dressing Room / Personal Items
	52. Improper Concentration / Temperature / Missing Supplies		
	53. Thermometer – Refrigeration / Probe / Warewashing	OUT	REFUSE / PREMISES / JANITORIAL
OUT	WALLS / CEILING / FLOORS		69. Janitorial – Storage and Conditions
	54. Deterioration / Unapproved / Missing		70. Refuse / Containers
	55. Not Clean		71. Exterior Premises

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SELF INSPECTION REPORT

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				4. Reheating	OUT	N/A	N/O	COS	VERMIN
				5. Cooling (Major)					13. Rodents - Active Infestation (Major)
OUT	N/A	N/O	COS	EMPLOYEE HEALTH					14. Cockroaches - Active Infestation (Major)
				6. Disease Transmission – Carrier / Wound (Major)					15. Flies – (Major)
				7. Handwashing – Employee Did Not Wash Hands	OUT	N/A	N/O	COS	WATER / SANITIZATION
OUT	N/A	N/O	COS	SEWAGE					16. Clean / Sanitizing – Food Contact Surfaces (Major)
				8. Sewage Disposal System (Major)					17. No Water / No Hot Water – Food Preparation Facility (Major)
				9. Toilets – No Operable Toilets					

SECTION II

OUT	N/A	N/O	COS	FOOD TEMPERATURES	OUT	N/A	N/O	COS	FOOD
				18. Holding of PHF – Multiple Servings (Minor)					27. Risk For Contamination
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OUT	N/A	N/O	COS	FOOD STORAGE					30. Hazardous Materials / Chemicals (Major)
				22. Improperly Covered / Labeled / Elevated / Missing					31. Employee Practices (Minor)
				23. Ready to Eat Food – Exposed to Possible Contamination	OUT	N/A	N/O	COS	CONSUMER PROTECTION
				24. Food Not Protected From Consumer					32. Oyster Warning Signs
OUT	N/A	N/O	COS	PLUMBING / FIXTURES					33. Labels / Misrepresented – Consumer Foods
				25. Backflow / Back Siphonage / Tank Overflow					34. Disclosure Notification
				26. Critical Sink/Fixture (Handwashing / Mop Sink / Food Prep Sink)	OUT	N/A	N/O	COS	FOOD SAFETY CERTIFICATE
									35. Valid Food Safety Certification

SECTION III

OUT	FOOD / METHODS	OUT	VERMIN
	36. Thawing – Improper Method		56. Rodents – No Active Infestation (Minor)
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	41. Hair Restraints / Outer Garments / Nails / Ring(s)		61. Drain Line / Floor Sink / Drain-Unapproved Discharge / Installation / Materials / Leaking / Clogged / Not Clean
	42. Shellfish Tags – Retained For 90 Days		62. No Hot Water (Minor)
	43. Hazardous Materials / Chemicals (Minor)		
	44. Spoils Area	OUT	VENTILATION / LIGHTING
	45. Interior Premises / Linens / Living – Sleeping Quarters		63. Hood – Not Clean / Disrepair / Missing Filter(s)
	46. Animal / Bird / Fowl		64. Ventilation – Equipment Use
OUT	UTENSILS / EQUIPMENT / SHELVING		65. Ventilation – General
	47. Disrepair		66. Lighting / Light Shields
	48. Non - Food Contact Surfaces – Not Clean (Minor)		
	49. Storage	OUT	TOILETS / DRESSING ROOMS
	50. Unapproved Type / Improper Use / Improper Installation		67. Toilets / Toilet Room: Disrepair / Inadequate # / Not Clean / Self Closing Device / Toilet Tissue
	51. Wiping Cloths – Not Clean / Inadequate Sanitizer / Storage		68. Dressing Room / Personal Items
	52. Improper Concentration / Temperature / Missing Supplies		
	53. Thermometer – Refrigeration / Probe / Warewashing	OUT	REFUSE / PREMISES / JANITORIAL
OUT	WALLS / CEILING / FLOORS		69. Janitorial – Storage and Conditions
	54. Deterioration / Unapproved / Missing		70. Refuse / Containers
	55. Not Clean		71. Exterior Premises

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ENVIRONMENTAL HEALTH – DEPARTMENT POLICIES

The following information is provided regarding the procedures that the EHS must follow, based on regulations: Posting Requirements of the Public Notice, availability of Inspection Reports; Food Safety Certification; Public Health Permit Suspensions; Compliance Assistance; and Environmental Health Complaint Hotline.

Public Notice

A Public Notice is a sign which provides the address and phone number for the local Environmental Health Office. The sign also states: "THE MOST RECENT FOOD INSPECTION REPORT IS AVAILABLE HERE FOR REVIEW UPON REQUEST. ALL PUBLIC HEALTH QUESTIONS / CONCERNS REGARDING THIS FOOD ESTABLISHMENT SHOULD BE DIRECTED TO THE LOCAL ENVIRONMENTAL HEALTH OFFICE." This sign must remain posted at all times. (California Retail Food Code - Section 113725.1)

AVAILABILITY OF INSPECTION REPORT(S)

A copy of the most recent routine inspection report shall be maintained at the food facility and made available upon request. A food facility shall post a notice advising patrons that a copy of the most recent routine inspection report is available for review by any interested party. (California Retail Food Code – Section 113725.1)

FOOD SAFETY CERTIFICATION

The California Retail Food Code, Section 113947.3, requires each food facility that handles non-prepackaged potentially hazardous food to have an owner or employee who is certified in food safety. The certified person must be employed by the business, but need not be present at all times. In addition, this certified person may not satisfy the requirement for more than one facility. Certification must be renewed by passing an approved examination every five years. A food facility that commences operation, changes ownership, or no longer has a certified owner or employee pursuant to this Section shall have 60 days to comply with this requirement.

PUBLIC HEALTH PERMIT SUSPENSIONS

The California Retail Food Code, within the California Health and Safety Code, and the Los Angeles County Code, authorizes the department to immediately close a food facility, without a permit suspension hearing, if an *imminent health hazard* is found. *Imminent health hazard* is defined as a significant threat or danger to health that is considered to exist when there is evidence sufficient to show that a product, practice, circumstance, or event creates a situation that can cause food infection, food intoxication, disease transmission, vermin infestation, or a hazardous condition that requires immediate correction or cessation of operation to prevent injury, illness, or death. This may include, but is not limited to, rodent / cockroach infestation, unsafe food temperatures, sewage contamination, nonpotable water supply, or an employee who is a carrier of a communicable disease.

In addition, the department has the authority to conduct a permit suspension hearing for any major violation, repeated violations, or for interference in the performance of the duty of the enforcement officer. In the event of a suspension, the permit holder may request a hearing, in writing, within 15 calendar days.

COMPLIANCE ASSISTANCE

Assistance with compliance issues is headed by the Environmental Health Ombudsman. The office of the Ombudsman serves as a liaison between Environmental Health and the food service industry, and is supported by the Quality Assurance and Compliance Unit and the Consultation and Technical Services Unit.

The Quality Assurance and Compliance Unit's primary function is to assist industry with problems related to the issuance of grades or scores and/or the inspection process. This unit also ensures that the department is providing quality and consistent inspections throughout the county. For more information on the services provided, please call (626) 430-5300.

The Consultation and Technical Services Unit provides technical assistance to the food industry and educational outreach to the community at large. In addition, it maintains a presence at the local food industry associations. For more information on the services provided, please call (626) 430-5320.

ENVIRONMENTAL HEALTH COMPLAINT HOTLINE

The “hotline” is an additional tool that may be utilized by restaurant operators, workers or the general public to file complaints or to request answers to questions on inspection policies and procedures. A call to (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 operator for immediate service in case of an emergency. Environmental Health Specialists will monitor the calls every business day. Inspectors will investigate complaints and will contact the caller with the results. They will also answer questions from restaurant industry personnel about technical issues, regulations, policies and procedures.

For additional information regarding closures, grades / scores of all food facilities, plan check guidelines and many other specialized topics, please visit our website at:
www.lapublichealth.org/eh