



SUTTER COUNTY

DEVELOPMENT SERVICES DEPARTMENT

Building Inspection
Code Enforcement

Planning
Environmental Health

Fire Services
Engineering

Road Maintenance
Water Resources

FOOD FACILITY INSPECTION

The items listed below are the areas that are looked at during the routine inspection of your food facility.

THE FOLLOWING CONDITIONS PRESENT AN IMMINENT HEALTH HAZARD AND WARRANT THE IMMEDIATE CLOSURE OF A FOOD FACILITY:

Overflowing sewage inside or outside of the facility

No potable water

No hot water

No electricity

Severe vermin infestation

No refrigeration available

Sick employees handling food

DEMONSTRATION OF KNOWLEDGE

- An approved manager's food safety certificate is available on site for at least one employee
- All other employees handling food and clean utensils have valid CA food handler's cards available on site

EMPLOYEE HEALTH AND HYGIENIC PRACTICES

- Employees handling food and/or utensils have no open sores and are not visibly ill
- Employees who are exhibiting symptoms of an illness that cannot be controlled by medication are excluded from the facility
- Employees are not smoking or using tobacco inside the facility

PREVENTING CONTAMINATION BY HANDS

- Employees are washing their hands with soap and warm water at the following times:
 - Before starting work
 - After touching body parts other than clean hands

- After using the restroom
- After caring for or handling any animal allowed in a food facility
- After coughing, sneezing, using a handkerchief or disposable tissue, after using tobacco, eating or drinking
- During food preparation in order to prevent cross-contamination
- When switching between raw and ready-to-eat foods
- Before initially putting on gloves for working with food
- Before dispensing or serving food or handling clean tableware
- After engaging in other activities that contaminate hands
- All sinks are fully operable with hot and cold water at each faucet
- Facility can maintain warm water of at least 100°F at all hand sinks
- All handwashing sinks are provided with the following in sanitary dispensers:
 - Hand soap
 - Sanitary single-use towels or a heated-air hand drying device
- Tongs, spatulas, deli-tissue, or utensils are used to minimize bare hand contact with ready-to-eat food

TIME AND TEMPERATURE RELATIONSHIPS

- Cold potentially hazardous foods such as cooked and uncooked meat, open dairy products and cut tomatoes are maintained at or below 41°F at all times
- Potentially hazardous foods that are held hot, such as cooked meats roasted chicken and cooked vegetables, are maintained at or above 135°F at all times
- Approved written procedures are available and followed in the facility whenever time is used as a public health control for holding potentially hazardous foods
- Potentially hazardous foods are cooled properly by using one or more of the following methods:
 - Separate foods into smaller portions and place in shallow pans that are no more than 4 inches deep.
Note: Metal pans cool better than glass or plastic pans.
 - Add ice as an ingredient.
 - Place foods in an ice bath and frequently stir the food to speed the cooling process.
 - Arrange containers within a refrigeration unit so air can flow around containers

- Use ice/chill paddles
- Cooked foods are cooled quickly. You can take as long as 6 hours to cool hot foods from 135°F to 41°F, as long as they are cooled to 70°F within the first 2 hours
- Foods are cooked to required minimum cooking temperatures
 - 145°F-pieces of meat (pork, beef, game animals, etc.), raw shell eggs (immediate service)
 - 155°F-ground beef and pork, injected meats, raw shell eggs (not for immediate service)
 - 165°F-chicken, ground chicken, stuffed meats
- Potentially hazardous food that is cooked and cooled is reheated rapidly to 165°F before hot holding

PROTECTION FROM CONTAMINATION

- Unpackaged foods, such as tortilla chips, bread, and open salsa, which have been served or returned from the dining area, are discarded
- Food is inspected and found to be free from contamination, adulteration, and spoilage
- Multiservice utensils are being washed, rinsed and sanitized using one of the following methods:
 - By hand in a three compartment sink (wash-rinse-sanitize)
 - Chlorine sanitizer at 100 ppm for 30 seconds
 - QUATS sanitizer at 200 ppm for 60 seconds
 - Chemical sanitizing dishwasher
 - Chlorine sanitizer at 50 ppm
 - QUATS sanitizer not approved in dishwashers
 - High temperature dishwasher with final rinse measuring 160°F at the plate
- Facility shall maintain warewashing solution at a minimum of 100°F in the 3-compartment sink for utensil washing

FOOD FROM APPROVED SOURCES

- Food is purchased from an approved source
- All shellstock have certification tags properly stored and displayed
- Facility complies with Gulf Oyster warning seasonal requirements

CONFORMANCE WITH APPROVED PROCEDURES

- Written documentation for a variance, specialized process, or approved HACCP plan is maintained and followed

CONSUMER ADVISORY

- Consumer advisory is provided for ready-to-eat foods containing undercooked meat or raw egg
- Food products with an alcohol content exceeding 0.5% are properly labeled

SCHOOL AND HEALTH CARE PROHIBITED FOODS

- Foods which are prohibited at licensed health care facilities, public schools and private schools are not used

WATER / HOT WATER

- Potable supply of hot and cold water is available and protected from backflow contamination
- Facility can maintain warm water of 100°F at all hand sinks throughout the facility
- Facility can maintain hot water of at least 120°F at all remaining sink faucets (ware washing sink, food prep sink, and mop basin/sink)

LIQUID WASTE DISPOSAL

- All liquid waste properly drains to an approved and fully functioning sewage disposal system
- Floor drains and floor sinks are functioning properly

VERMIN

- Facility is free from insect and rodent infestations
- Live animals are not located in the food preparation area
- Outside doors and screen doors are self-closing and in good repair
- Air curtains are operating properly and in good repair
- Facility is constructed and maintained so as to prevent entrance of vermin

SUPERVISION / PERSONAL CLEANLINESS

- Food facility has a dedicated “person-in-charge” during all operating hours who is responsible for the facility
- Person-in-charge (PIC) and all food employees are properly trained and knowledgeable in food safety as it relates to their duties
- Employees are wearing clean outer garments
- Hair of employees is properly confined

GENERAL FOOD SAFETY REQUIREMENTS

- Food products are thawed using one of the following methods:
 - In refrigerator
 - Under cold running water
 - In a microwave oven (as long as it is properly cooked afterward)
 - As part of the cooking process
- Frozen food is maintained in a frozen state
- Food items and food-related products are protected from dirt, unnecessary handling, over-head leakage, and other forms of contamination
- Raw, whole produce is washed before it is prepared
- Hazardous substances (e.g. chemicals, cleaning supplies) are properly labeled and stored separately from food products

FOOD STORAGE / DISPLAY / SERVICE

- Consumer self-service operations are maintained properly
- Foods are dispensed in the self-serve area in an approved manner
- All food storage containers are covered
- Food products are properly labeled
- Food is stored on approved shelving a minimum of 6" off of the floor
- Restrooms are not used for the storage of food, equipment, or supplies
- Paper products are not stored in areas where they can become contaminated
- Facility complies with menu labeling and nutritional information requirement, as applicable

EQUIPMENT / UTENSILS / LINENS

- Equipment is ANSI or NSF certified or equivalent
- All equipment (e.g. stoves, grills, refrigerators, tables, sinks) is clean and well maintained
- Inoperable equipment has been repaired or removed from the facility
- No equipment has been replaced, moved, or added without prior approval from Environmental Health.
- Damaged or unapproved utensils have been repaired or replaced
- Sanitizer testing strips to test sanitizer levels are readily available
- All utensils are clean and well maintained
- Utensils are properly protected during storage
- Exhaust ventilation filters are clean and well maintained
- Ventilation is provided in each restroom and is in proper working order
- Adequate lighting and ventilation is provided throughout the facility
- Light fixtures have shatterproof light covers
- A thermometer, accurate to + or - 2°F, is provided either as an integral part of each refrigerator and freezer (dial outside), or is located inside each unit at its warmest point and is clearly visible
- An accurate metal probe thermometer (0°F-220°F), suitable for measuring internal food temperatures, is readily available and being used to check cooking, hot holding and cooling temperatures
- Cleaning equipment and soiled linens are properly stored
- Sanitizer buckets are used for wiping cloths and have the proper concentration of sanitizer solution
 - Chlorine sanitizer 100ppm
 - QUATS sanitizer 200ppm

PHYSICAL FACILITIES

- Plumbing is in good repair
- Outside trash bin lids are closed
- Outside premises and refuse areas are clean and well maintained
- Toilet facilities are clean, well maintained and in good working order
- Self-closing doors in toilet and dressing rooms are working properly
- Toilet tissue dispensers are full
- Personal items are stored separately from food and food contact surfaces

PERMANENT FOOD FACILITIES

- Floors are clean, well maintained and in good repair
- Walls, ceilings and windows are clean, well maintained and in good repair
- There are no living quarters within the facility

SIGNS / REQUIREMENTS

- Last routine inspection report is available for review by the public
- Legible hand washing signs are properly posted at all restroom hand sinks.
- Customers are notified to obtain clean tableware when returning to self-service areas such as salad bars and buffets

COMPLIANCE AND ENFORCEMENT

- Plans are submitted for approval prior to remodeling of the facility
- Facility has a current Environmental Health Permit to operate and permit is posted in a conspicuous place