

DIETETIC SERVICE STAFF DEVELOPMENT PROGRAM

TOPIC OUTLINE AND ATTENDANCE RECORD

Facility: _____

Date: _____

Topic: **Introduction to CAL-Code**

Time: _____ To _____

Behavioral Objectives: Each participant should be able to state three responsibilities of the "Person in Charge" and the agency responsible for CAL-Code inspections. Each Participant to be able to list two major violations and regulatory requirements

Target Audience: Dietary Personnel or other facility management staff

Resources(s): *Dietetic Service Policies & Procedures Manual, Sections 1, 2, 5, 6, 10
California Health and Safety Code, Part 7, Effective July 1, 2007
"California Retail Food Code"*

Evaluation Method(s): Group Review Questions

Presentation Method(s): Lecture, Group Discussion, Handouts

Signature and Title of Instructor _____

Name	Position	Name	Position
1.	_____	7.	_____
2.	_____	8.	_____
3.	_____	9.	_____
4.	_____	10.	_____
5.	_____	11.	_____
6.	_____	12.	_____

Introduction to CAL-Code

SUMMARY OF MATERIAL PRESENTED

I. What is CAL-Code?

CAL-Code is the California version of a standardized food code that applies to all food facilities --- healthcare, restaurants, markets, etc. It is effective July 1, 2007.

II. Who will survey CAL-Code compliance and enforce CAL-Code?

Your county Health Department is responsible for the enforcement and inspection of CAL-Code and will set their own schedule for inspections of healthcare facilities and any fees --- it is likely to be two to four times per year. The process will be different in each county. Some counties may issue a letter or color code grade sign to post. Major violations must be corrected immediately or the law allows for closure of the food service facility. These inspections by the county will be in addition and usually separate from your annual DHS or OBRA survey of the facility.

III. What are the major changes in CAL-Code?

A. Person in Charge

1. A "Person in Charge" (PIC) must be designated for all food facilities and a PIC must be present during all hours of operation. The PIC can be delegated from the Administrator or Dietary Service Supervisor to any other staff member, including dietary employees or even another department head. We suggest that the PIC be written on the department schedule or posted daily or given a special name tag so everyone knows who the PIC is at all times. The responsibility will change throughout the day as workers shift's end. Remember: someone must be designated as the PIC during all hours of operation.
2. The PIC must be knowledgeable of their duties, but they are not required to be food safety certified (such as Serv Safe.)
3. The PIC shall ensure that persons unnecessary to the food facility operation shall not be allowed in the food preparation, food storage or warewashing areas.
4. The PIC shall ensure that clean tableware is to be used when returning to self-service areas, such as salad bars and buffets.
5. The PIC is responsible for employee health and excluding sick workers from food services.

B. What to do if your are sick

If you have any symptoms of illness all food service employees must report to the PIC who will determine suitability for work and take the following actions:

1. Report to the County Department of Environmental Health if you are diagnosed with Salmonella, Hepatitis A, Shigella, Enterohemorrhagic or shiga toxin producing E. coli, Norovirus or Entamoeba histolytica.
2. Report to the County Department of Environmental Health if two or more people are sick with acute gastrointestinal illness. Acute gastrointestinal illness is diarrhea, either alone or with vomiting, fever or abdominal cramps. It can also include vomiting with diarrhea or two other gastrointestinal symptoms such as fever or abdominal cramps.
3. Exclude a food employee from the food facility if diagnosed with Salmonella, Hepatitis A, Shigella, Enterohemorrhagic or shiga toxin producing E. coli, Norovirus or Entamoeba histolytica. Only the County Department of Environmental Health or the County Health and Human Services Agency can clear an excluded employee to go back to work.
4. Restrict a food employee from working with exposed food, clean equipment, clean linens clean utensils and unwrapped single-service articles if the food employee is suffering from symptoms of acute gastrointestinal illness or is they are experiencing persistent coughing, sneezing or nasal discharges. Restriction can be removed by the Person In Charge when the food employee states they no longer have symptoms of illness.

C. Demonstration of Knowledge

1. All food employees are required to have knowledge regarding the relationship between personal health and food safety. Refer to HMC Policy #610 "Dietary Employee Health Standards" for specifics. Be sure this policy is part of your documented orientation and annual training of dietary staff.
2. Notify the "Person in Charge" (PIC) if you have been diagnosed with a gastrointestinal illness. Remember, you should NOT work with food or utensils if you have GI symptoms, especially diarrhea and/or abdominal cramps, fever and vomiting.
3. Notify the "Person in Charge" (PIC) if you have a lesion or wound on the hands, wrists or arms that is open or draining. Remember, all lesions or wounds in these areas must be protected with an impermeable cover and covered with a glove if on the hands.
4. Be sure to keep Inservice records of all food safety training. Use HMC *Dietetic Service Policies & Procedures Manual*, Sections 1, 2, 5, 6, 10 for many topics pertinent to dietary staff. Dietary employees should attend a minimum of monthly Inservice.

D. Food Safety Certification

The Dietary Services Supervisor must have passed an approved and accredited food safety certification examination (such as ServSafe.) This person does not need to be present at all hours of operation, but someone must designate a PIC who is able to carry out the above duties of the PIC. Cal-Code changes state law to allow serv-safe to be valid for five years if it was up-to-date and valid on July 1, 2007.

IV. Major Violations of CAL-Code

A. Potentially Hazardous Foods: Highly susceptible populations (such as those over 65 years or in healthcare facilities) cannot be served potentially hazardous foods.

1. Only pasteurized juice may be served.
2. Only pasteurized fluid and dry milk may be served.
3. Pasteurized shell eggs or pasteurized liquid shell eggs shall be substituted for raw shell eggs in recipes in which more than one egg is broken or when the eggs are combined.
4. Raw unpasteurized shell eggs may only be used for one single serving at a single meal and must be cooked as required (145°F for 15 seconds) and served immediately. They may also be used in baking if the item is thoroughly cooked such as bread or cake. (We recommend that facilities consider switching to only pasteurized eggs to ensure food safety.)
5. Raw foods of animal origin such as raw fish, raw-marinated fish, and steak tartare.
6. Raw seed sprouts.
7. Food in an unopened original package shall not be re-served. This includes milk cartons, crackers, condiments and beverages, even if sealed.

B. Food Dating: Time as food safety control will be marked as a major violation if date marking is exceeded or items are not dated when stored. Refer to HMC Policy #510 Storage of Food and Non-food supplies.

C. Cooling: Potentially hazardous food is improperly cooled. Refer to HMC Policy #520 General Food Preparation and the Cool Down Log.

D. Cooking: Potentially hazardous food is not cooked or reheated as required. Refer to HMC Policies #520 to #590.

E. Food Contact Sanitization: Improper sanitation of food contact surfaces. Refer to HMC Policy #650 Cleaning Procedures. Note that the sanitizer must be adequate (i.e. chlorine at 100 ppm) and contacted with the holding water (minimum temperature 55°F) for 30 seconds. Be sure to monitor and log temperature and sanitizer in the containers for wiping cloths just as you do with the dishmachine.

F. Warewashing: Improper warewashing machine temperature. Refer to HMC Policy #630 Ware Washing. Note that CAL-Code requirements are different than F-Tags. For example, chlorine sanitizer in a low temperature machine must be 100 ppm, not 50 ppm. Be sure to monitor and log temperature and sanitizer.

G. Wash sink compartment water must be 110°F during the warewashing process. Be sure to monitor and log temperature and sanitizer in the ware washing sink, just as you do with the dishmachine.

H. Sulfiting agents cannot be added to fresh fruit and vegetables or to any potentially hazardous food.

I. All raw produce is required to be washed prior to being cut, combined with other ingredients, cooked or served. Be sure that staff washes thoroughly before peeling items such as melons, apples, citrus, cucumbers, etc.

V. CAL-Code required cooking temperatures

Cooking or raw animal foods and plant foods now has state mandated internal cooking temperatures. Once cooked, plant foods must be handled as a potentially hazardous food.

Food Item	Cooking Temperature
Fruits & Vegetables cooked for hot holding	135 ° F
Shell eggs cooked for immediate service; fish, single pieces of meat	145° F for 15 seconds
Comminuted meat; injected meats; raw eggs for later service	155° F for 15 seconds
Poultry; comminuted poultry; stuffed items (fish, meat, poultry, pasta); stuffing containing fish; meat; poultry; ratites	165° F for 15 seconds
Roasts (beef, pork and ham)	130° F or as specified in the California Retail Food Code

V. What will the county Health Inspector be checking?

The inspection form and tools may vary in different counties. San Diego County has developed a Food Facility Self-Inspection Checklist. We recommend that various dietary employees take turns completing the checklist as part of your training program or quality management program. A copy is attached to this Inservice.

Introduction to CAL-Code

REVIEW QUESTIONS

1. What date does CAL-Code become effective?
2. What are food service employees required to do if they are sick?
3. Who will inspect for CAL-Code compliance and how often?
4. What are the three duties of the Person in Charge?
5. The Person in Charge must pass a ServSafe exam. True or False
6. Name three potentially hazardous foods that may NOT be served to a highly susceptible population.

7. In a low temperature dishmachine the proper sanitizer concentration of chlorine is now 50ppm. True or False
8. Describe proper use of cleaning cloths.
9. Raw produce must be _____ before cutting, removing outer skin or cooking.
10. All potentially hazardous foods must have the _____ monitored during the cool down process. Be sure to log all potentially hazardous foods.

Answer Key

1. July 1, 2007.
2. Report to the PIC gastrointestinal illness or any wound on hands, wrists or arms.
3. County Department of Health; two to four times annually.
4. The PIC shall ensure that persons unnecessary to the food facility operation shall not be allowed in the food preparation, food storage or warewashing areas. The PIC shall ensure that clean tableware is to be used when returning to self-service areas, such as salad bars and buffets. The PIC is responsible for employee health and excluding sick workers from food services.
5. False
6. Raw juice, raw milk, raw shell eggs (unpasteurized) which are undercooked, raw fish, raw seed sprouts.
7. False. (Must be 100ppm per CAL-Code.)
8. Cleaning cloths that are wet must be kept in a container with adequate sanitizer (i.e. chlorine at 100 ppm) and contacted with the holding water (minimum temperature 55°F) for 30 seconds. Be sure to monitor and log temperature and sanitizer in the containers for wiping cloths.
9. Thoroughly washed
10. Temperature



COUNTY OF SAN DIEGO
DEPARTMENT OF ENVIRONMENTAL HEALTH
FOOD AND HOUSING DIVISION

FOOD FACILITY SELF-INSPECTION CHECKLIST

The items listed below represent the major areas evaluated during a routine food facility inspection. This checklist is designed to assist you, the facility operator in evaluating the condition of your facility between inspections by this department. We suggest that you go through this list, and "check off" those items that you believe are in compliance. Those not checked could be considered a "violation" and should be corrected. We hope this checklist will help you maintain your facility at the highest standards. Please call our main office at 338-2222 if you have any questions.

FOOD SAFETY

- 1 Food is purchased from an approved source (licensed by the county, state, or federal government)
- 2 Food is inspected and found to be free from contamination, adulteration, and spoilage
- 3 Unpackaged foods which have been served or returned from the dining area are discarded
- 4 All foods are stored a minimum of 6" off the floor.
- 5 Restrooms are not used for the storage of food, equipment, or supplies
- 6 Adequate protection is provided for all paper products
- 7 Food is being protected from dirt, unnecessary handling, over-head leakage, and other forms of contamination
- 8 All food storage containers have proper covers and are properly labeled
- 9 Foods are dispensed in the self-serve area in an approved manner
- 10 The use of sulfites in perishable foods is prohibited
- 11 Food products are labeled and stored in non-toxic containers
- 12 Raw foods separate from cooked
- 13 Shellfish tags kept for 90 days, warning signs posted

TEMPERATURE CONTROL

- 1 Potentially hazardous foods are maintained below 41°F or above 140°F
- 2 A thermometer, accurate to + or -2°F, is provided either as an integral part of the refrigerator (dial outside), or is located inside each unit at its warmest point in a really visible location
- 3 An accurate metal probe thermometer or thermo couple, suitable for measuring food temperatures, is readily available and is being used to check food temperatures
- 4 Food products are being thawed in one of the following methods only: a) in refrigeration units, b) under cold running, potable water of sufficient velocity flush loose food particles, c) in a microwave oven, d) as part of the cooking process
- 5 Frozen food is maintained in a frozen state
- 6 Thawed food items are not refrozen unless cooked first
- 7 Rapid cooling and reheating procedures used for all perishable foods

PERSONNEL

- 1 All employees handling unpackaged food or utensils have obtained their Food Handler's Certificate/training and all records are readily available
- 2 Employees wash their hands with soap and warm water for any of the following reasons: a) before starting work, b) immediately after using the restroom, c) between tasks, d) any time needed to prevent food contamination
- 3 Employees handling food or utensils have no open sores, and are not sick
- 4 Employees are wearing clean outer garments
- 5 Tongs or other implements are used for handling food products
- 6 Hair of employees is properly confined
- 7 Employees do not smoke or use tobacco inside the facility
- 8 Clothing and personal effects are stored away in a proper manner

WATER AND SEWAGE

- 1 All sinks are fully operable with hot and cold water under pressure
- 2 All sinks drain properly. Floor drains and floor sinks are in good working order/clean
- 3 Plumbing is in good repair, not leaking
- 4 Cross connection control device is properly installed and in good repair (Vacuum breakers and back flow preventers)
- 5 Grease traps are routinely cleaned

EQUIPMENT

- 1 All equipment (i.e., stoves, grills, refrigerators, tables, sinks, etc.) is clean and well-maintained and food contact surfaces are properly washed and sanitized
- 2 Inoperable equipment has been repaired or replaced (removed from the facility)
- 3 Only approved equipment is installed in an approved manner & location

UTENSILS

- 1 Multiservice utensils are being washed by one of the following means only: a) handwashing in an approved three compartment sink (wash-rinse-sanitize), b) chemical sanitizing (dishmachine) conforming to NSF standards, c) high temperature sanitization
- 2 Testing materials to adequately test sanitizing methods are readily available and used
- 3 All utensils are clean, sanitized and well-maintained
- 4 Damaged or unapproved utensils have been repaired or replaced
- 5 Utensils are properly protected during storage

FLOORS/WALLS/CEILINGS

- 1 Floors are clean, well-maintained and in good repair
- 2 Walls, ceilings and windows are clean, well-maintained and in good repair

TOILET/DRESSING ROOM/HANDWASHING SINKS

- 1 Toilet facilities are clean, well-maintained and in good working order
- 2 Self-closing doors in toilet and dressing rooms are working properly
- 3 Single service soap and towel dispensers above all handwash sinks are operable and full
- 4 Toilet tissue dispensers are full
- 5 Legible handwashing signs are properly posted
- 6 Ventilation is provided in each restroom and is in proper working order

LIGHT AND VENTILATION

- 1 Adequate lighting and ventilation is provided throughout the facility
- 2 Exhaust ventilation filters are clean and well-maintained
- 3 Light fixtures have approved safety covers

PEST CONTROL

- 1 Facility is free from insect and rodent infestations
- 2 Live animals, birds, or fowl are not allowed in food prep areas
- 3 Outside doors and screen doors are self-closing and closures are in working order
- 4 Air curtains are operating properly
- 5 Only approved pesticides are used in the proper manner

REFUSE

- 1 Trash containers are leak-proof and covered
- 2 Plastic bags are tied before placing in refuse containers
- 3 Outside trash bins are clean and in good repair and the lids are closed
- 4 Outside premises and refuse areas are clean and well-maintained

OPERATION

- 1 Hazardous substances (cleaning materials) are properly labeled and stored away from food products
- 2 There are no living quarters within the facility
- 3 No smoking and first aid signs (choking) are properly posted
- 4 Cleaning equipment and soiled linens are properly stored
- 5 Returned, damaged, or unlabeled food products are properly stored
- 6 Facility has a current Department of Environmental Health Permit to operate and it is conspicuously posted.
- 7 Grade Card is posted properly

SAN DIEGO OFFICE
1255 Imperial Ave.
San Diego, CA 92101
(619) 338-2222

SAN MARCOS OFFICE
151 Carmel St.
San Marcos, CA 92078
(760) 471-0730

EL CAJON OFFICE
200 E. Main, 6th Flr.
El Cajon, CA 92020
(619) 441-4030