

Environmental
Management
Department

8475 Jackson Road, Suite 240 • Sacramento, CA 95826-3904 • (916) 875-8440 • FAX (916) 875-8513
www.emd.SacCounty.net

NEW RETAIL FOOD SAFETY LAW

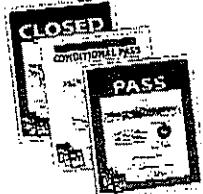
As of July 1, 2007, the California Retail Food Code (CalCode) will replace the California Uniform Retail Food Facilities Law (CURFFL) as the governing legislation for retail food facilities throughout the State of California. CalCode is modeled after the federal Food Code and reflects the most current science available for preventing foodborne illness. Sacramento County Environmental Management Department (EMD) will continue to focus on foodborne illness risk factors identified by the Centers for Disease Control and Prevention (CDC) and the public health interventions necessary to reduce these risk factors.

WHAT'S NEW

- New Communicable Disease reporting, restriction and exclusion requirements.
- New Demonstration of Knowledge regulations for employees – i.e. cook should know final cooking temperatures.
- A “Person In Charge” (PIC) must be available during all operating hours (PIC not required to have Food Safety Certificate).
- Food Safety Certifications will be valid for 5 years (instead of 3 years).
- New Consumer Advisory: Requires the consumer to be notified at the time of ordering, if food contains raw or less than thoroughly cooked product (i.e. raw egg, meat, poultry or fish).
- Minimum cooking temperatures are expanded for different types of food such as cooked fruits, cooked vegetables, shell eggs, ground meat, fish and poultry.
- Shellfish tags must be maintained in chronological order and held for 90 days.
- Water at hand sinks must be at least 100°F.
- Separate sanitizing buckets are required for wiping cloths used on surfaces where raw foods of animal origin, such as meat, poultry, fish and eggs have been prepared.
- Wiping cloths used with raw foods of animal origin shall be stored in separate sanitizing solution from cloths used for other purposes.
- Raw produce must be washed prior to any type of preparation.
- School cafeterias and licensed health care facilities must use pasteurized eggs when using raw eggs in foods that are not adequately heated (i.e. sauces, dressings, eggnog and ice cream).
- Pressurized cylinders (CO₂ tanks) are required to be securely fastened to a rigid structure.
- Unused/preset tableware settings must be removed when customers are seated.
- Hazard Analysis Critical Control Point (HACCP) Plans must be approved by the local enforcement agency.

WILL THE CHANGES AFFECT MY PLACARD?

COLOR-CODED PLACARD SYSTEM



Sacramento County's color-coded placard system will continue. A green, yellow, or red placard will be posted immediately following each routine inspection. Placards are issued based on observed **major violations** which could cause foodborne illness if not corrected.

CRITERIA FOR PLACARDS

The criteria for Sacramento County's green, yellow and red color-coded placard system have not changed.

PASS. A Green/Pass placard is issued when no more than one major violation is observed and corrected.

CONDITIONAL PASS. A Yellow/Conditional Pass placard is issued when two or more major violations are observed and corrected.

CLOSED. A Red/Closed placard is issued when an imminent threat to health and safety is observed and cannot be corrected.

RISK FACTORS AND MAJOR VIOLATIONS

Major violations are based on risk factors identified by the CDC which contribute to the cause of foodborne illness. These major violation categories and risk factors are noted below. Ways to avoid major violations in the following categories are noted in the next column.

- Employee Health and Hygiene
- Time and Temperature Controls
- Cooking Temperatures
- Protection from Contamination
- Food from Approved Sources

AVOID MAJOR VIOLATIONS

Below are some helpful hints on avoiding major violations. Items noted in **green text** are new in CalCode.

EMPLOYEE HEALTH AND HYGIENE

- Always keep hand sinks operational, accessible and stocked with soap and paper towels.
- Train your employees to wash their hands often and when they have become contaminated.
- **Restrict or exclude employees from food facility if diagnosed with one of the "Big 7" infectious agents noted in the next column.**

TIME/TEMPERATURE CONTROL

- Keep cold foods at or below 41°F and hot foods at or above 135°F.

COOKING TEMPERATURES

- All animal products must be cooked thoroughly unless requested by customer or a consumer advisory is provided.
- Food must be thoroughly cooked and/or reheated to the time and temperature required by CalCode (see next column).

PROTECTION FROM CONTAMINATION

- Store raw foods below and away from cooked and ready to eat foods to prevent cross contamination.
- Store chemicals separately from food to prevent contamination of food and food-related equipment.
- Use the five-step (scrape, wash, rinse, sanitize, air dry) method of cleaning equipment/utensils. Ensure sanitizer is at proper concentration by routinely testing with test strips. Sanitize food contact surfaces at least every 4 hours.
- Store wiping cloths in sanitizing solution.

FOOD FROM APPROVED SOURCES

- Use food only from approved sources. Do not store or prepare food in a private home.
- **Keep shellfish tags on file for 90 days in chronological order.**

COOKING TEMPERATURES

Minimum final cooking temperatures for raw animal foods and plant foods.

Minimum Cooking Temperatures

Food Item	Cooking Temp. (for 15 seconds)
Fruits and Vegetables	135° F
Shell eggs, fish, single pieces of meat	145° F
Ground or injected meat, raw eggs for later service	155° F
Poultry, stuffed items (fish, meat, poultry, pasta), stuffing containing fish, meat, or poultry	165° F

Minimum cooking time and temperatures options for beef, pork, and ham roasts:

Cooking Beef, Pork, and Ham Roasts

Temp.	Time (minutes)	Temp.	Time (seconds)
130° F	112 min.	147° F	134 sec.
135° F	36 min.	151° F	54 sec.
140° F	12 min.	155° F	22 sec.
145° F	4 min.	158° F	0 sec.

See a complete listing in CalCode, Section 114004.

EMPLOYEE HEALTH “THE BIG 7”

Sick employees may transmit diseases to consumers through food or utensils. CalCode requires that the facility's "Person-In-Charge" immediately restrict or exclude any employee and notify EMD if the employee has been diagnosed with:

- *Salmonella typhi*
- *Salmonella* spp.
- *Hepatitis A* virus
- *Shigella* spp.
- *E.coli*
- *Norovirus*
- *Entamoeba histolytica*

FOOD SAFETY TRAINING CLASSES!

Sacramento County Environmental Health Division offers a food safety class for everyone!

All classes are held in the EMD Training Room located at 8475 Jackson Road, Second Floor. Please call (916) 875-8440 for a reservation.

Ninety-minute "How to Get a Green Placard" classes are FREE. Additionally, classes can be scheduled at your facility with a minimum of 20 participants at no cost.

"HOW TO GET A GREEN PLACARD" CLASSES

Date	Time	Language
Wed. July 11, 2007	2:00 p.m.	Spanish
Thurs. July 12, 2007	2:00 p.m.	English
Wed. Aug. 8, 2007	2:00 p.m.	English
Thurs. Aug. 16, 2007	8:30 a.m.	Cantonese

A more in-depth, Food Safety Education Class, about 2 1/2 hours in length, is offered at \$20 per person (\$400 at your facility).

"FOOD SAFETY EDUCATION" CLASSES

Date	Time	Language
Wed. July 18, 2007	1:30 p.m.	English
Thurs. July 19, 2007	8:30 a.m.	Spanish
Wed. July 25, 2007	8:30 a.m.	Cantonese
Tues. July 31, 2007	1:30 p.m.	English
Tues. Aug. 14, 2007	8:30 a.m.	English

For a full list of classes, go to:

<http://www.emd.saccounty.net/EH/EMDFoodProtect.htm>

Environmental Health
Specialists are available
8:00 a.m. to 5:00 p.m.

Call (916) 875-8440

Environmental Management Department
Environmental Health Division
8475 Jackson Rd # 240
Sacramento, CA 95826-3804
Ph: (916) 875-8440 Fax: (916) 875-8513
www.emd.saccounty.net

County of Sacramento
Retail Food Facility
Official Inspection Report

Date _____

Page 1 of _____

DBA: _____ Permit Holder: _____
Address: _____ City: _____ Zip: _____ Phone: _____

CT	FA	PR	PE	Routine Foodborne Illness Investigation
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Minor = Minor Violation Major = Major Violation Unmarked Items = In Compliance, Not Observed or Not Applicable N/A = Not Applicable
See reverse side for code sections and general requirements that correspond to each violation listed below.

Major violations pose a threat to public health and must be corrected immediately. Non-compliance may warrant closure of the food facility

RISK FACTOR INTERVENTIONS		APPROVED RETAIL PRACTICES	
Demonstration of Knowledge		Supervision	Minor
1a. Acceptable demonstration of food safety knowledge	N/A	24. Person In Charge is present and performs duties	
1b. Food Safety Certification available and current	N/A	Personal Cleanliness	Minor
Name on Food Safety Certification:	Exp. date:	25. Personal cleanliness and hair restraints	
Employee Health and Hygiene		General Food Safety Requirements	Minor
2. Compliance with communicable disease procedures	N/A	26. Approved thawing methods used	
3. No discharge from eyes, nose, or mouth; no open wounds	N/A	27. Food protected from contamination during storage	
4. Proper eating, drinking, or tobacco use	N/A	28. Washing fruits and vegetables before use	
Prevent Contamination by Hands		29. Toxic substances properly identified, stored, and used	
5. Hands clean and properly washed; proper glove use	N/A	Food Storage / Display / Service	Minor
6. Handwashing facilities supplied and accessible		30a. Food stored at least 6 inches above floor	
Time and Temperature Relationship		30b. Food stored in approved location within enclosed facility	
7. Proper hot and cold holding temperatures		30c. Food containers properly labeled	
8. Proper use of time as a public health control		31a. Customer self-service utensils provided for all items	
9. Proper cooling methods		31b. Raw, open animal products excluded from self-service	
10. Proper cooking time and temperatures		32. Food properly labeled and honestly presented	
11. Proper reheating procedures for hot holding		Equipment / Utensils / Linens	Minor
Protection From Contamination		33. Nonfood contact surfaces clean	
12. No reservice of returned food		34. Warewashing facilities maintained; test strips available	
13. Food free from contamination and adulteration	N/A	35. New and replacement equipment ANSI approved	
14a. Food contact surfaces cleaned and sanitized as required		36. Properly used and stored equipment, utensil, and linens	
14b. Proper warewashing and sanitizing procedures		37. Vending machines maintained	
Chlorine (Cl) _____ ppm Quaternary Ammonia (QA) _____ ppm		38. Approved and sufficient ventilation and lighting	
Heat _____ °F Other _____ ppm		39. Thermometers provided, accurate, and easily visible	
Food From Approved Source		40. Proper use and storage of wiping cloths _____ ppm Cl / QA	
15. Food obtained from approved source	N/A	Physical Facilities	Minor
16. Compliance with shell stock regulations; tags/display		41. Plumbing maintained; proper back flow prevention	
17. Compliance with Gulf oyster regulations	N/A	42. Garbage and refuse properly disposed	
Conformance With Procedures		43. Toilet facilities clean, supplied, and maintained	
18. Compliance with HACCP plan or variance conditions		44a. Premises kept free of debris and deteriorated equipment	
Consumer Advisory		44b. Equipment fully operative, maintained and kept clean	
19. Advisory provided for raw or undercooked food	N/A	44c. Janitorial area provided, maintained, and kept clean	
Highly Susceptible Populations		44d. Employee personal items stored in approved location	
20. Prohibited foods not offered at high risk facilities	N/A	44e. Facility is equipped to prevent vermin entrance/harborage	
Water / Hot Water		Permanent Food Facilities	Minor
21. Hot and cold potable water available		45. Floors, walls and ceiling are maintained and kept clean	
Ware Sink Temp _____ °F Hand Sink Temp _____ °F		46. No living or sleeping quarters inside facility	
Liquid Waste Disposal		Signs / Requirements	Minor
22. Sewage/wastewater properly disposed; toilet facility useable		47a. All required signs are posted or available as required	
Vermin		47b. Placard posted in approved location	
23. No rodents, insects, birds or animals inside facility		Compliance and Enforcement	Minor
		48. Compliance with plan review requirements (916) 874-6010	
		49. Facility operating with a valid health permit	

Accepted by: _____ Signature: _____ Title: _____ Specialist: _____

NOTE: While the general requirements for each item, additional sections may be cited as applicable.

1. (a-b) All food employees shall have adequate knowledge of and be trained in food safety as it relates to their assigned duties. (113947) Food facilities that prepare, handle or serve non-prepackaged potentially hazardous food shall have an employee who has passed an approved food safety certification examination. (113947-113947-1)
2. Employee 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. No employee shall commit any act that may contaminate or adulterate food, food contact surface, or utensils. (113949.5) The permit holder shall require food employees to report incidents of illness or injury and comply with all applicable restrictions. (113949.2, 113950, 113950.5, 113973(a))
3. Employees experiencing sneezing, coughing, or runny nose shall not work with exposed food, clean equipment, utensils or linens. (113974)
4. No employees shall eat, drink, or smoke in any work area. (113977)
5. Employees are required to wash their hands before beginning work; before handling food, equipment, utensils, 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; or any time when contamination may occur. (113952, 113953.3, 113953.4, 113951, 113968, 113973 (b-f))
6. Handwashing soap and towels or drying device shall be provided in dispensers; dispensers shall be maintained in good repair. (113953.2) Adequate facilities shall be provided for hand washing, food preparation and the washing of utensils and equipment. (113953, 113953.1, 114067(f))
7. Potentially hazardous foods shall be held at or below 41°-45°F or at or above 135°F. (113996, 113998, 114037, 114243(a))
8. When time only, rather than time and temperature is used as a public health control, records and documentation must be maintained. (114000)
9. 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 containers; 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, 114002.1)
10. Communal meat, raw eggs, or any food containing comminuted meat or raw eggs, shall be heated to 155°F for 15 sec. Single pieces of meat and eggs for immediate service shall be heated to 145°F for 15 sec. Poultry, comminuted poultry, stuffed fish, meat, poultry shall be heated to 165°F. Other temperature requirements may apply. (114004, 114008, 114010)
11. Any potentially hazardous foods cooked, cooled and subsequently reheated for hot holding or serving shall be brought to a temperature of 165°F. (114014, 114016)
12. No unpackaged food that has been served shall be re-served or used for human consumption. (114079)
13. Any food is adulterated if it bears or contains any poisonous or deleterious substance that may render it impure or injurious to health. (113967, 113976, 113980, 113988, 113990, 114035, 114254(c), 114254.3)
14. (a-b) All food contact surfaces, utensils, and equipment shall be clean and sanitized. (113984(a), 114097, 114099.1, 114099.4, 114099.6, 114101 (b-d), 114105, 114109, 114111, 114113, 114115 (a, b, d), 114117, 114125(b), 114141)
15. All food shall be obtained from an approved source. (113980, 113982, 114021-114031, 114041)
16. Shell stock shall have complete certification tags and shall be properly stored and displayed. (114039 ~ 114039.5)
17. Comply with Gulf Oyster warning seasonal requirements. (Title 17 CA Code of Regulations §13675. Cal Code Section 113707)
18. HACCP Plan is a written document that delineates the formal procedures developed for safe food handling approved by the National Advisory Committee on Microbiological Criteria for Foods. (114418) A written document approving a deviation from standard health code requirements shall be maintained at the food facility. (114057, 114057.1)
19. Ready-to-eat food containing undercooked food or raw egg and unpackaged confectionery food containing more than 0.5% alcohol may be served if the facility notifies the consumer. (114012, 114093)
20. Prohibited foods may not be offered in licensed health care facilities/public and private schools. (114091)
21. All utensils, protected pressurized potable supply of hot water and cold water shall be provided at all times. (113953(a), 114099.2(b), 114101(a), 114189, 114192, 114192.1, 114195)
22. All liquid waste must drain to an approved fully functioning sewage disposal system. The toilet room is available, functioning, and stocked with toilet tissue. (114197, 114280)
23. Food facility shall be kept free of vermin, rodent, trash, mice, cockroaches, flies. (114259.1, 114259.4, 114259.5)
24. A person in charge shall be present at the food facility during all hours of operation. (113945, 113945.1, 113984.1, 114075)
25. 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. (113969, 113971)
26. Food shall be thawed under refrigeration, completely submerged under cold running water of sufficient velocity to flush loose particles, in microwave oven; or during the cooking process. (114018, 114020, 114020.1)
27. All food shall be separated and protected from contamination. (113984 (a, b, c, d, f), 113986, 114060, 114067 (a, d, e, j), 114069 (a, b), 114077, 114089.1 (c), 114143 (c))
28. Raw, whole produce shall be washed prior to preparation. (113992)
29. All poisonous substances, detergents, bleaches, and cleaning compounds shall be stored separate from food, utensils, packing material and food contact surfaces. (114254, 114254.1, 114254.2)
30. (a-b) 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. (114047, 114048, 114051, 114053, 114055, 114067(h), 114069 (b))
31. (a-b) Unpackaged food shall be displayed and dispensed in a manner that protects the food from contamination. (114063, 114065)
32. Any food is misbranded if its labeling is false or misleading, if it is offered for sale under the name of another food, or if it is an imitation of another food for which a definition and standard of identity has been established by regulation. (114067, 114089, 114089.1 (p, b), 114090, 114093.1)
33. All nonfood contact surfaces of utensils and equipment shall be clean. (114115 (d))
34. Food facilities that prepare food shall be equipped with ware washing facilities. Testing equipment and materials shall be provided to measure the applicable sanitization methods. (114067(l,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125)
35. All utensils and equipment shall be fully operative and in good repair. (114775). All utensils and equipment shall be approved, installed properly, and meet applicable standards. (114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114177, 114180, 114182)
36. All clean and soiled linen shall be properly stored: non-food items shall be stored and displayed separate from food and food-contact surfaces. (114185.3 ~ 114185.4) Utensils and equipment shall be handled and stored so as to be protected from contamination. (114074, 114081, 114118, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.5)
37. Each vending machine shall have posted in a prominent place a sign indicating the owner's name, address, and telephone number. 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)
38. Exhaust hoods shall be provided to remove toxic gases, heat, grease, vapors and smoke and be approved by the local building department. Canopy-type hoods shall extend 6" beyond air 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 openable window, an air shaft, or a light-switch activated exhaust fan consistent with local building codes. (114149, 114149.1) 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. (114149.2, 114149.3, 114252, 114252.1)
39. 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 and high-temperature ware washing machines. (114157, 114159)
40. 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 sanitizer. (114135, 114185.1, 114185.3 (d-e))
41. The potable water supply shall be protected with a backflow or back siphonage protection device, as required by applicable plumbing codes. (114192) 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. (114171, 114189.1, 114190, 114193, 114193.1, 114195, 114201, 114268)
42. All food waste and rubbish shall be kept in leak proof and rodent proof containers. Containers shall be covered at all times. 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, 114245.1, 114245.2, 114245.3, 114245.4, 114245.5, 114245.6, 114245.7, 114245.8)
43. 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 establishments with more than 20,000 sq ft
44. (a-c) The 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; the facility shall be kept vermin proof. (114067 (b), 114123, 114143 (b) & (b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282)
45. The walls / ceilings shall have durable, smooth, nonabsorbent, light-colored, and washable surfaces. All floor surfaces, other than the customer service areas, shall be approved, smooth, durable and made of nonabsorbent material that is easily cleanable. Approved base covering shall be provided in all areas, except customer service areas and where food is stored in original unopened containers. Food facilities shall be fully enclosed. All food facilities shall be kept clean and in good repair. (114143 (d), 114266, 114268, 114268.1, 114271, 114272)
46. No sleeping accommodations shall be in any room where food is prepared, stored or sold. (114285, 114286)
47. (a) Handwashing signs shall be posted in each toilet room, directing attention to the need to thoroughly wash hands after using the restroom. (113953.5) (b) No smoking signs shall be posted in food preparation, food storage, warewashing, and utensil storage areas. (113978) (c) Consumers shall be notified that clean tableware is to be used when they return to self-service areas such as salad bars and buffets. (d) Any food facility constructed before January 1, 2004 without public toilet facilities shall prominently post a sign within the food facility in a public area stating that toilet facilities are not provided. (113725.1, 114381 (e))
48. (b) Upon completion of a routine inspection or re-inspection, the Health Officer shall post at every food establishment the appropriate placard as determined by the Health Officer. The placard shall be posted so as to be clearly visible to the general public and to patrons entering the food establishment. (Sacramento County Code 6.04.021)
49. 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)
50. An enforcement officer may impound food, equipment or utensils that are found to be unsanitary or in disrepair. (114393)
51. If an imminent health hazard is found, an enforcement officer may temporarily suspend the permit and order the food facility immediately closed. (114409, 114405)

Countywide Services Agency

Environmental Management DepartmentCounty of
Sacramento

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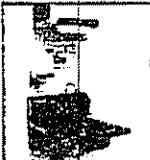
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HOW TO GET A GREEN PLACARD

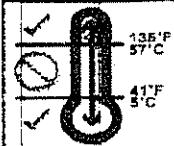
Food Safety Inspections

EMPLOYEE HEALTH & HYGIENE:

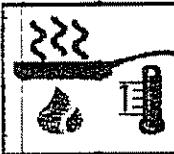
- Ensure that all hand wash sinks are accessible, stocked with soap & paper towels and have hot & cold running water
- Employees are required to wash their hands throughout the day and anytime hands may be contaminated
- Employees may not work in the food facility if they have been vomiting or have diarrhea

**FOOD TEMPERATURES:**

- All potentially hazardous COLD foods are held at or below 41° F
- All potentially hazardous HOT foods are held at or above 135° F
- Cool hot foods quickly Use shallow pans in refrigerator
- Thaw food in a refrigerator or under cool running water in less than 2 hours

**COOKING TEMPERATURES:**

- Ensure all final cooking temperatures are met
 - Ground Beef: 157° F
 - Eggs & Pork: 145° F
 - Poultry: 165° F
 - Leftovers 165° F
- Rapidly reheat all potentially hazardous foods to 165° F within 2 hours

**FOOD & EQUIPMENT CONTAMINATION:**

- Use correct dishwashing method in 3 compartment sink
 - 1) Wash
 - 2) Rinse
 - 3) Sanitize
 - 4) Air Dry
- Maintain dishwasher sanitizer concentration at 50 ppm chlorine or 180° F at the final rinse
- Ensure food prep surfaces are sanitized between preparation of raw and ready to eat foods
- Keep cleaning rags in sanitizer buckets
 - 100 ppm chlorine or 200 ppm quaternary ammonia
- Store raw meat below or away from ready-to-eat foods & produce

**FOOD FROM UNAPPROVED SOURCE:**

- Ensure all food is obtained from an approved source
- Do not serve food prepared in a private residence
- Unpackaged food served to a customer is not re-served or re-used as food

**VIOLATIONS THAT MAY WARRANT THE CLOSURE OF A FACILITY:**

- Vermin infestation. Keep cockroaches, mice, rats, and flies out of the facility. Use a licensed pest control service.
- Widespread food temperature violations that can not be corrected at time of inspection.
- Lack of hot and/or cold running water.
- Poor sanitation with no clean prep surfaces.
- Sewage backing up into facility. Operator should: Stop operations, repair plumbing, clean and sanitize all surfaces.
- Selling food from an unapproved source.
 - Example: food made in a private home or unpermitted facility.

