



Food Facilities: Risk Factors and Violations

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County of San Diego

Department of Environmental Health and Quality

Food and Housing Division



Objectives

Who is the Food & Housing Division?

What are the 5 CDC Risk Factors?

What are the Top 3 Violations?

What reasons would a food facility be ordered closed?

What steps should an operator take if they identify Imminent Health Hazards in their facility, and why?



Food & Housing Division

Food and Housing (FHD) conducts more than 33,000 restaurant and food truck / food cart inspections each year and issues the appropriate A-B-C grade card. The division also inspects swimming pools, body art facilities, apartments, hotels and motels, camps and even detention facilities. FHD responds to public health threats and environmental hazards associated with these regulated facilities and works with operators to eliminate risks to further protect the public.



Food & Housing Division

FHD conducts risk-based inspections, which means we focus on items that strongly affect food safety and foodborne illness.

Establishment Has Earned a Grade of **A**



A COPY OF THE MOST RECENT ENVIRONMENTAL HEALTH INSPECTION REPORT IS AVAILABLE AT THIS FACILITY FOR YOUR REVIEW UPON REQUEST

A = 90 – 100% – Satisfactory Compliance
B = 80 – 89% – Needs Improvement
C = 79% or lower – Failing
CLOSED = Ordered Closed due to an Imminent Health Hazard, or Lack of Valid Health Permit

Inspection Results @ www.SDFoodInfo.com



Establishment Has Earned a Grade of **B**



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Establishment Has Earned a Grade of **C**



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B = 80 – 89% – Needs Improvement
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Risk-Based Inspections

- The Centers for Disease Control and Prevention (CDC) estimates 48 million people get sick, 128,000 are hospitalized, and 3,000 die from foodborne diseases each year in the United States.
- The CDC has identified Top 5 Risk Factors that are most often responsible for foodborne illness outbreaks.

Top 5 CDC Risk Factors Contributing to Foodborne Illness

Improper
Holding
Temperatures

Top 5 CDC Risk Factors Contributing to Foodborne Illness

Improper
Holding
Temperatures

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

Top 5 CDC Risk Factors Contributing to Foodborne Illness

Improper
Holding
Temperatures

Improper
Cooking
Temperatures

Top 5 CDC Risk Factors Contributing to Foodborne Illness

Improper
Holding
Temperatures

Improper
Cooking
Temperatures

Minimum cooking temperatures:
Poultry or stuffed meat: 165°F
Comminuted fish or meat: 155°F
Fish or meat: 145°F

Top 5 CDC Risk Factors Contributing to Foodborne Illness

Improper
Holding
Temperatures

Improper
Cooking
Temperatures

Contaminated
Equipment

Top 5 CDC Risk Factors Contributing to Foodborne Illness

Improper
Holding
Temperatures

Improper
Cooking
Temperatures

Contaminated
Equipment

Avoid cross contamination
and properly sanitize all
food contact surfaces

Top 5 CDC Risk Factors Contributing to Foodborne Illness

Improper
Holding
Temperatures

Improper
Cooking
Temperatures

Contaminated
Equipment

Poor Personal
Hygiene

Top 5 CDC Risk Factors Contributing to Foodborne Illness

Improper
Holding
Temperatures

Improper
Cooking
Temperatures

Contaminated
Equipment

Poor Personal
Hygiene

Ensure employees are
washing their hands
frequently and when
required



Handwashing Reminders

When?

- Before handling foods
- When switching between raw and ready-to-eat foods
- After using the toilet or blowing your nose
- After touching your face or hair
- After smoking, eating or drinking
- Between any change of tasks
- After handling dirty dishes or equipment
- Following any possible contamination



Handwashing Reminders

How?

1. Remove jewelry (rings, watches, bracelets, etc.)
2. Thoroughly wash hands (and arms exposed to direct food contact) with soap and warm water (100 - 108°F)
3. Vigorously rub hands and exposed arms for at least 10-15 seconds
4. Rinse with clean running water
5. Dry using single-use towels or air dryer

Top 5 CDC Risk Factors Contributing to Foodborne Illness

Improper
Holding
Temperatures

Improper
Cooking
Temperatures

Contaminated
Equipment

Poor Personal
Hygiene

Food From
Unsafe
Sources

Top 5 CDC Risk Factors Contributing to Foodborne Illness

Improper
Holding
Temperatures

Improper
Cooking
Temperatures

Contaminated
Equipment

Poor Personal
Hygiene

Food From
Unsafe
Sources

All foods must be
obtained and distributed
from an approved source



Food Inspection Report
 County of San Diego, Department of Environmental Health and Quality
 P.O. Box 129261, San Diego, CA 92112-9261
 (858) 505-6900 (800) 253-9933 www.sdcdelhq.org

Inspection Date: 09/08/2022
 Record ID: ...
 Business Type: Restaurant Food Facility
 Guidesheet ID:
 Inspection Sequence Number: 6916485

Record Name: **MCDONALDS** Address: **SAN DIEGO** Zip: Inspection Type: **Routine**

Owner: **MCDONALDS** Inspection Status: Permit Renewed: **12/31/2022** Number of Employees: **33** Time:

RISK FACTORS & INTERVENTIONS

In = In Compliance Out = Out of Compliance NG = Not Observed N/A = Not Applicable
 MAJ OUT = Major Violation Observed MIN OUT = Minor Violation Observed COS = Corrected on Site SA = Suitable Alternative PTS = Points

DEMONSTRATION OF KNOWLEDGE	MAJ OUT	MIN OUT	COS SA	PTS	PTS EARNED	SUPERVISION	OUT	PTS	PTS EARNED
In 1a. Food Safety Certification & Exp		<input type="checkbox"/>		2	2	34. Person in charge present & performs duties	<input type="checkbox"/>	1	1
In 1b. Food Handler Training		<input type="checkbox"/>		2	2	PERSONAL CLEANLINESS			
EMPLOYEE HEALTH AND HYGIENIC PRACTICES						25. Personal cleanliness & hair restraints	<input type="checkbox"/>	1	1
In 2. Communicable disease - reporting, restrictions & exclusions	<input type="checkbox"/>			4	4	GENERAL FOOD SAFETY REQUIREMENTS			
In 3. No discharge from eyes, nose or mouth	<input type="checkbox"/>			2	2	26. Approved thawing methods used, frozen food	<input type="checkbox"/>	1	1
In 4. Proper eating, tasting, drinking or tobacco use		<input type="checkbox"/>		2	2	27. Food separated and protected	<input type="checkbox"/>	1	1
PREVENTING CONTAMINATION BY HANDS						28. Fruits & vegetables washed	<input type="checkbox"/>	1	1
In 5. Hands clean & properly washed; gloves used properly	<input type="checkbox"/>			4	4	29. Toxic substances - properly identified, stored, used	<input type="checkbox"/>	1	1
In 6. Adequate handwashing facilities supplied & accessible		<input type="checkbox"/>		2	2	FOOD STORAGE/DISPLAY/SERVICE			
TIME AND TEMPERATURE RELATIONSHIPS						30. Food storage; food storage containers identified	<input type="checkbox"/>	1	1
In 7. Proper hot & cold holding temperatures <input type="checkbox"/> Hot <input type="checkbox"/> Cold	<input type="checkbox"/>	<input type="checkbox"/>		4/2	4	31. Consumer self-service	<input type="checkbox"/>	1	1
In 8. Time as a public health control - procedures & records	<input type="checkbox"/>	<input type="checkbox"/>		4/2	4	32. Food properly labeled & honestly presented	<input type="checkbox"/>	1	1
In 9. Proper cooling methods	<input type="checkbox"/>			4	4	EQUIPMENT/UTENSIL/LINENS			
In 10. Proper cooking time & temperatures	<input type="checkbox"/>			4	4	33. Nonfood contact surfaces clean	<input type="checkbox"/>	1	1
In 11. Proper reheating procedures for hot holding	<input type="checkbox"/>			4	4	34. Warewashing facilities - installed, maintained, used; Test strips available	<input type="checkbox"/>	1	1
PROTECTION FROM CONTAMINATION						35. Equipment / Utensils - approved, installed, good repair, capacity	<input type="checkbox"/>	1	1
In 12. No returned and re-use of food		<input type="checkbox"/>		2	2	36. Equipment/ Utensils/ Linens - storage, use	<input type="checkbox"/>	1	1
In 13. Food in good condition, safe & undeteriorated	<input type="checkbox"/>	<input type="checkbox"/>		4/2	4	37. Vending machines	<input type="checkbox"/>	1	1
In 14. Food contact surfaces clean & sanitized <input type="checkbox"/> Chlorine <input type="checkbox"/> Quat <input type="checkbox"/> Iodine <input type="checkbox"/> High Temp Location & Concentration/Temp	<input type="checkbox"/>	<input type="checkbox"/>		4/2	4	38. Adequate ventilation/ Lighting - designated areas, use	<input type="checkbox"/>	1	1
FOOD FROM APPROVED SOURCES						39. Thermometers - provided, accurate	<input type="checkbox"/>	1	1
In 15. Food obtained from approved source	<input type="checkbox"/>			4	4	40. Wiping cloths - properly used, stored	<input type="checkbox"/>	1	1
In 16. Compliance with shell stock tags, condition, display <input type="checkbox"/> Oysters <input type="checkbox"/> Mussels <input type="checkbox"/> Clams <input type="checkbox"/> Other	<input type="checkbox"/>			2	2	PHYSICAL FACILITIES			
In 17. Compliance with Gulf Oyster Regulations	<input type="checkbox"/>			2	2	41. Plumbing - proper backflow devices	<input type="checkbox"/>	1	1
CONFORMANCE WITH APPROVED PROCEDURES						42. Garbage & refuse - properly disposed, facilities maintained	<input type="checkbox"/>	1	1
In 18. Compliance with: <input type="checkbox"/> Variance <input type="checkbox"/> Specialized Process <input type="checkbox"/> HACCP Plan	<input type="checkbox"/>	<input type="checkbox"/>		2/2	2	43. Toilet facilities - properly constructed, supplied, clean	<input type="checkbox"/>	1	1
CONSUMER ADVISORY						44. Premises, personal / cleaning items, vermin-proofing	<input type="checkbox"/>	1	1
In 19. Consumer advisory provided for raw or undercooked foods		<input type="checkbox"/>		2	2	PERMANENT FOOD FACILITIES			
HIGHLY SUSCEPTIBLE POPULATIONS						45. Floor, walls and ceilings - built, maintained, clean	<input type="checkbox"/>	1	1
In 20. Licensed health care facilities / public & private schools - prohibited foods not offered	<input type="checkbox"/>			4	4	46. No unapproved private homes / living or sleeping quarters	<input type="checkbox"/>	1	1
WATER/HOT WATER						SIGN REQUIREMENTS			
In 21. Hot & cold water available Handsink: Warewashing sink:	<input type="checkbox"/>	<input type="checkbox"/>		4/2	4	47. Grade card, signs, last inspection report available	<input type="checkbox"/>	1	1
LIQUID WASTE DISPOSAL									
In 22. Sewage & wastewater properly disposed	<input type="checkbox"/>	<input type="checkbox"/>		4/2	4				
VERMIN									
In 23. No rodents, insects, birds or animals	<input type="checkbox"/>	<input type="checkbox"/>		4/2	4				

Inspection Score: **100%**
 Grade: **A**

Observations and Corrective Actions Routine

Food Inspection Report

Potential Major Violations

1. Communicable disease
2. Discharge from eyes, nose or mouth
3. Improper handwashing
4. Improper hot & cold holding temperatures
5. Improper cooking time and temperatures
6. Improper reheating procedures for hot holding
7. Contaminated food
8. Food contact surfaces not properly cleaned and sanitized
9. Food obtained from unapproved sources
10. Non-compliance with shell stock requirements or Gulf Oyster Regulations
11. Variance/HACCP/Specialized Process
12. Lack of hot/potable water
13. Improper wastewater disposal/sewage
14. Infestation of rodents/vermin



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EMPLOYEE HEALTH AND HYGIENIC PRACTICES						25. Personal cleanliness & hair restraints	<input type="checkbox"/>	1	1
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In 4. Proper eating, tasting, drinking or tobacco use		<input type="checkbox"/>		2	2	27. Food separated and protected	<input type="checkbox"/>	1	1
PREVENTING CONTAMINATION BY HANDS						28. Fruits & vegetables washed	<input type="checkbox"/>	1	1
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TIME AND TEMPERATURE RELATIONSHIPS						30. Food storage; food storage containers identified	<input type="checkbox"/>	1	1
In 7. Proper hot & cold holding temperatures <input type="checkbox"/> Hot <input type="checkbox"/> Cold	<input type="checkbox"/>	<input type="checkbox"/>		4/2	4	31. Consumer self-service	<input type="checkbox"/>	1	1
In 8. Time as a public health control - procedures & records	<input type="checkbox"/>	<input type="checkbox"/>		4/2	4	32. Food properly labeled & honestly presented	<input type="checkbox"/>	1	1
In 9. Proper cooling methods	<input type="checkbox"/>			4	4	EQUIPMENT/UTENSIL/LINENS			
In 10. Proper cooking time & temperatures	<input type="checkbox"/>			4	4	33. Nonfood contact surfaces clean	<input type="checkbox"/>	1	1
In 11. Proper reheating procedures for hot holding	<input type="checkbox"/>			4	4	34. Warewashing facilities - installed, maintained, used; Test strips available	<input type="checkbox"/>	1	1
PROTECTION FROM CONTAMINATION						35. Equipment / Utensils - approved, installed, good repair, capacity	<input type="checkbox"/>	1	1
In 12. No returned and resale of food		<input type="checkbox"/>		2	2	36. Equipment/ Utensils/ Linens - storage, use	<input type="checkbox"/>	1	1
In 13. Food in good condition, safe & unadulterated	<input type="checkbox"/>	<input type="checkbox"/>		4/2	4	37. Vending machines	<input type="checkbox"/>	1	1
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CONSUMER ADVISORY						44. Premises, personal / cleaning items, vermin-proofing	<input type="checkbox"/>	1	1
In 19. Consumer advisory provided for raw or undercooked foods		<input type="checkbox"/>		2	2	PERMANENT FOOD FACILITIES			
HIGHLY SUSCEPTIBLE POPULATIONS						45. Floor, walls and ceilings - built, maintained, clean	<input type="checkbox"/>	1	1
In 20. Licensed health care facilities / public & private schools - prohibited foods not offered	<input type="checkbox"/>			4	4	46. No unapproved private homes / living or sleeping quarters	<input type="checkbox"/>	1	1
WATER/HOT WATER						SIGN REQUIREMENTS			
In 21. Hot & cold water available Handsink: Warewashing sink:	<input type="checkbox"/>	<input type="checkbox"/>		4/2	4	47. Grade card, signs, last inspection report available	<input type="checkbox"/>	1	1
LIQUID WASTE DISPOSAL						Inspection Score: 100% Grade: A			
In 22. Sewage & wastewater properly disposed	<input type="checkbox"/>	<input type="checkbox"/>		4/2	4				
VERMIN						Observations and Corrective Actions Routine			
In 23. No rodents, insects, birds or animals	<input type="checkbox"/>	<input type="checkbox"/>		4/2	4				

Observations and Corrective Actions Routine

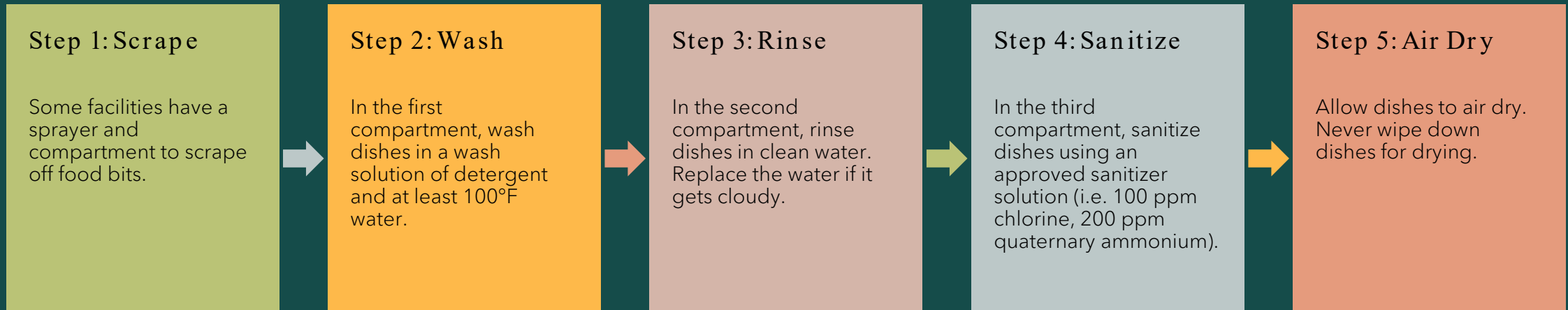
Potential Major Violations

1. Communicable disease
2. Discharge from eyes, nose or mouth
3. Improper handwashing
4. **Improper hot & cold holding temperatures**
5. Improper cooking time and temperatures
6. Improper reheating procedures for hot holding
7. Contaminated food
8. **Food contact surfaces not properly cleaned and sanitized**
9. Food obtained from unapproved sources
10. Non-compliance with shell stock requirements or Gulf Oyster Regulations
11. Variance/HACCP/Specialized Process
12. Lack of hot/potable water
13. Improper wastewater disposal/sewage
14. **Infestation of rodents/vermin**

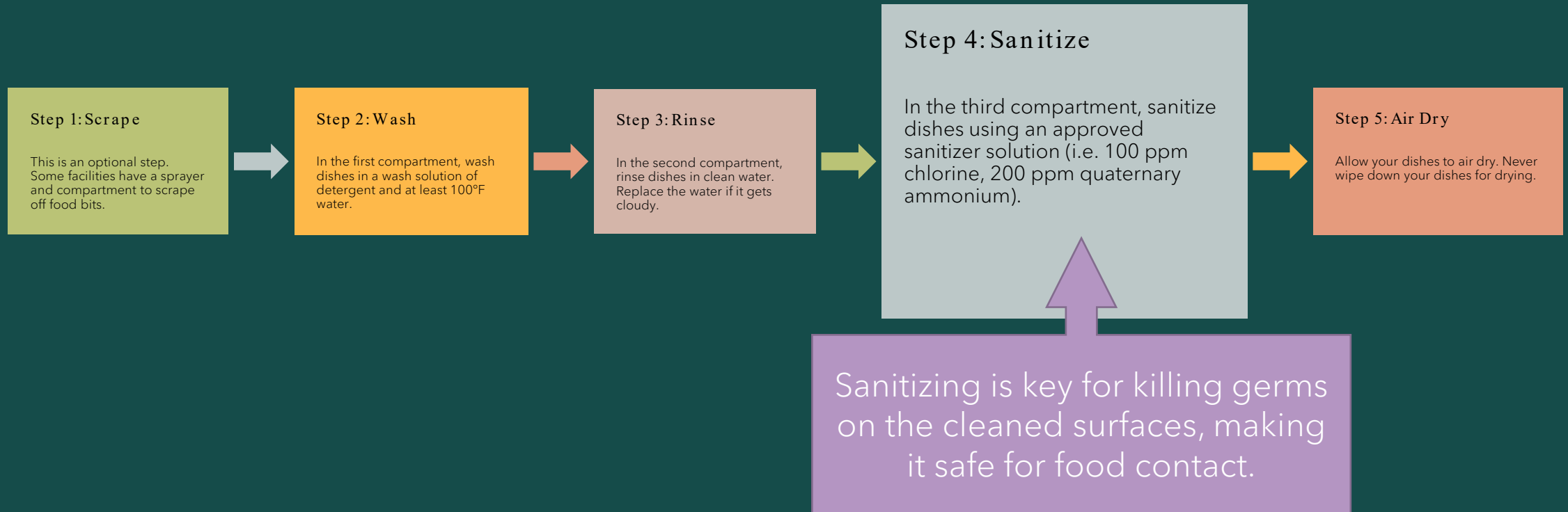


Top 3
Violations

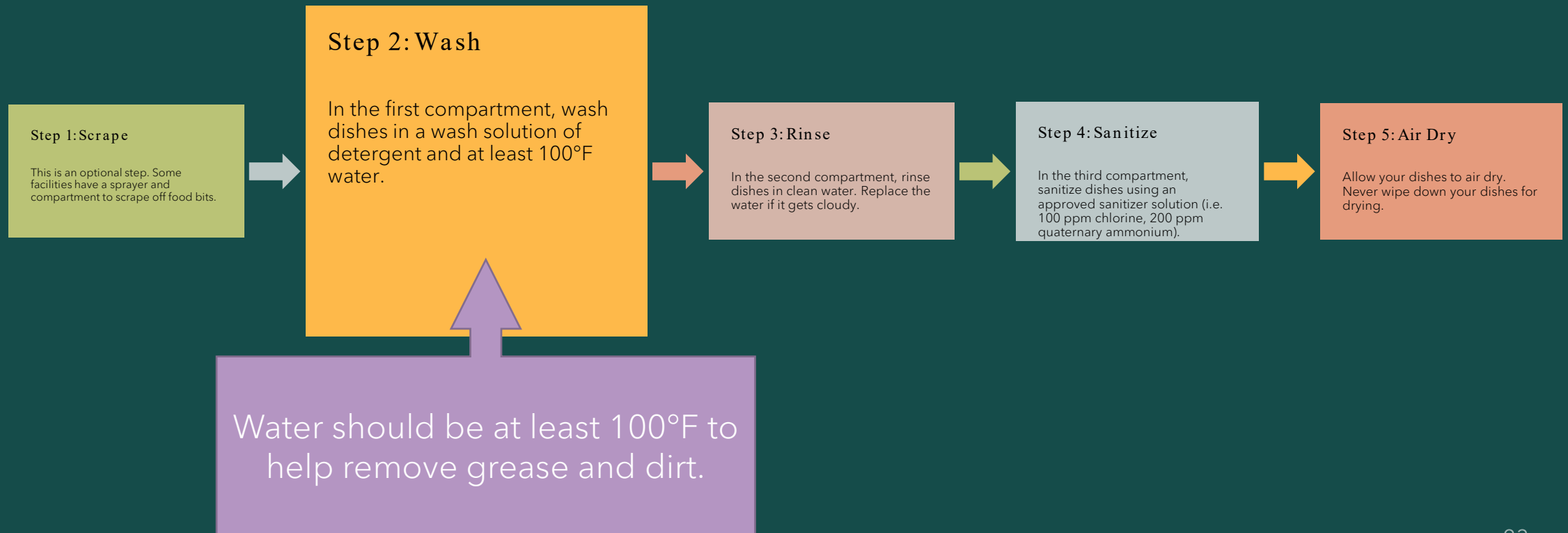
Proper Warewashing Procedures

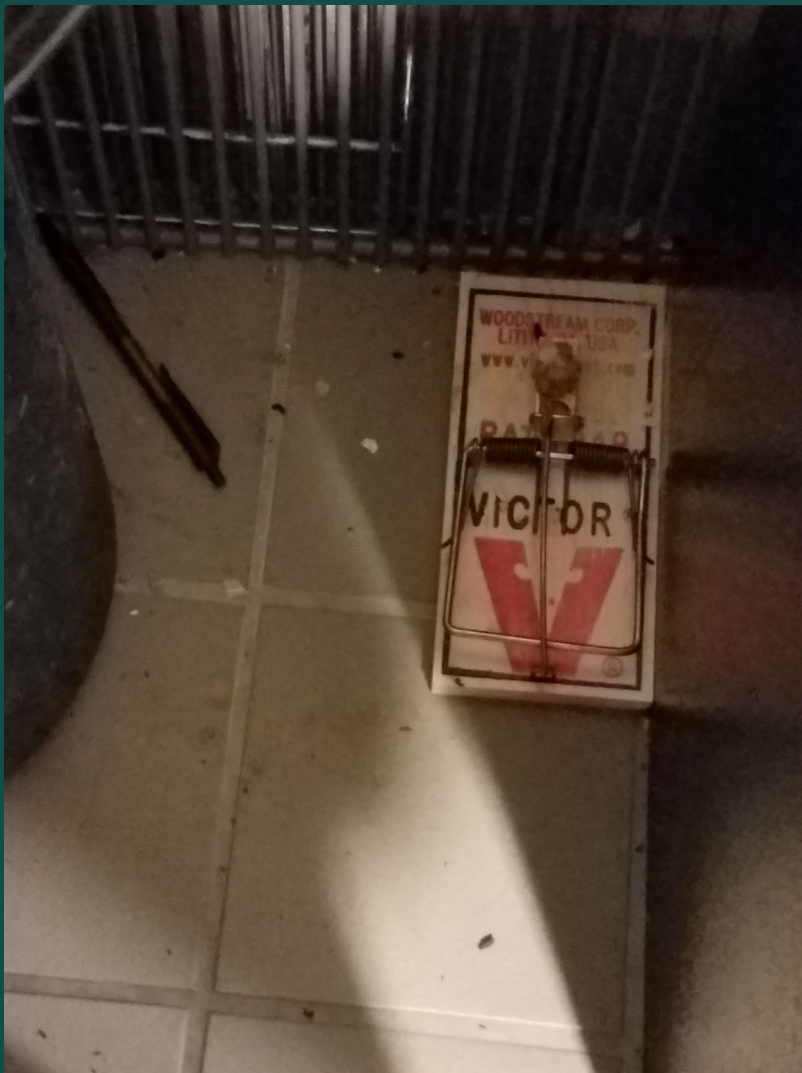


Proper Warewashing Procedures



Proper Warewashing Procedures





Cockroaches, Rodents, Mice

- Inspect all deliveries and products. Refuse any with signs of activity.
- Keep your facility clean.
- Repair and maintain your facility to eliminate potential harborage areas or entry points.
- Routinely inspect your facility to look for signs of activity.
- Contract a minimum monthly service with certified pest control.
- Operator Guide on How to Respond to Cockroaches: [DEH FOOD & HOUSING DIVISION \(sandiegocounty.gov\)](http://sandiegocounty.gov)

Cooling

Rapid cooling is necessary to stop bacteria from thriving at dangerous temperatures for too long.

Requirement:

Rapidly cool foods from **135°F to 70°F** in 2 hours or less; then from **70°F to 41°F** in the remaining time, for a total of 6 hours.

For example, if an item reached 70°F in 1 hour, a remainder of 5 hours is available to cool down to 41°F.

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Use shallow metal pans (avoid plastic)

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Use shallow metal pans (avoid plastic)

Stir food every 15 minutes

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Use shallow metal pans (avoid plastic)

Stir food every 15 minutes

Store uncovered in refrigeration from 70°F - 41°F

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Rapidly cool foods from **135°F to 70°F** in 2 hours or less; then from **70°F to 41°F** in the remaining time, for a total of 6 hours.

For example, if an item reached 70°F in 1 hour, a remainder of 5 hours is available to cool down to 41°F.

Use shallow metal pans (avoid plastic)

Stir food every 15 minutes

Store uncovered in refrigeration from 70°F - 41°F

Use ice paddles for soups, sauces, or liquid

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Rapidly cool foods from **135°F to 70°F** in 2 hours or less; then from **70°F to 41°F** in the remaining time, for a total of 6 hours.

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Use shallow metal pans (avoid plastic)

Stir food every 15 minutes

Store uncovered in refrigeration from 70°F - 41°F

Use ice paddles for soups, sauces, or liquid

Don't overpack the refrigerators (allow max air flow)

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Use shallow metal pans (avoid plastic)

Stir food every 15 minutes

Store uncovered in refrigeration from 70°F - 41°F

Use ice paddles for soups, sauces, or liquid

Don't overpack the refrigerators (allow max air flow)

Limit the number of hot foods in the refrigerator

Cooling

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Use shallow metal pans (avoid plastic)

Stir food every 15 minutes

Store uncovered in refrigeration from 70°F - 41°F

Use ice paddles for soups, sauces, or liquid

Don't overpack the refrigerators (allow max air flow)

Limit the number of hot foods in the refrigerator

Use ice baths

Sometimes
grade cards are
not issued

In order to protect the public, sometimes facilities may be **ordered closed** until specific risks are eliminated. In the California Health & Safety Code, these are called "Imminent Health Hazards".





“Imminent Health Hazard” means 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 hazardous condition that requires immediate correction or cessation of operation to prevent injury, illness, or death.

California Health & Safety Code Section 113810



Imminent Health Hazards that Require Closure

- Lack of employee handwashing facilities with no suitable alternatives
- Lack of sanitizer for dish washing and food prep surfaces
- Lack of hot water
- Lack of safe/potable water
- Lack of running water
- Inability to dispose of liquid waste (i.e. clogged drains, floor sinks, etc.)
- Lack of working employee toilet facilities with no suitable alternatives
- Vermin infestation (i.e. rats, mice, roaches, flies)
- Fire or power outage



Takes steps to prevent these hazards. If hazards exist, cease operations until they are corrected.



Takes steps to prevent
these hazards. If hazards
exist, cease operations
until they are corrected.

Don't wait!

“I found an imminent health hazard in my facility. I can’t fix it right now but can start addressing it tonight.

Do I need to temporarily close my facility right now?”

“I found an imminent health hazard in my facility. I can’t fix it right now but can start addressing it tonight.

Do I need to temporarily close my facility right now?”

Yes!

“I found an imminent health hazard in my facility. I can’t fix it right now but can start addressing it tonight.

Do I need to temporarily close my facility right now?”

The law requires it due to the potential risks. Self-closing immediately will significantly reduce the risk of foodborne illness.

“I found an imminent health hazard in my facility. I can’t fix it right now but can start addressing it tonight.

Do I need to temporarily close my facility right now?”

The law requires it due to the potential risks. Self-closing immediately will significantly reduce the risk of foodborne illness.

Correcting the hazard as soon as possible will allow you to begin operating again sooner.

“I found an imminent health hazard in my facility. I can’t fix it right now but can start addressing it tonight.

Do I need to temporarily close my facility right now?”

The law requires it due to the potential risks. Self-closing immediately will significantly reduce the risk of foodborne illness.

You’ll save on fees. Once ordered closed by a specialist, not only will you need to wait for their written approval to reopen, but you will be issued reinspection fee(s).

Correcting the hazard as soon as possible will further allow you to begin operating again sooner.

“I found an imminent health hazard in my facility. I can’t fix it right now but can start addressing it tonight.
Do I need to temporarily close my facility right now?”

The law requires it due to the potential risks. Self-closing immediately will significantly reduce the risk of foodborne illness.

Correcting the hazard as soon as possible will further allow you to begin operating again sooner.

You’ll save on fees. Once ordered closed by a specialist, not only will you need to wait for their written approval to reopen, but you will be issued reinspection fee(s).

It will let your employees and customers know that their health and safety is your priority.



Food Facility Self-Inspection Checklist



Promoting Safe and Thriving Communities

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 (858) 505-6900 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 that were 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 are separate from cooked foods.
- 13. Shellfish tags are kept for 90 days; warning signs are posted.

TEMPERATURE CONTROL

- 1. Potentially hazardous foods are maintained below 41°F or above 135°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 readily visible location.
- 3. An accurate metal probe thermometer or thermocouple, 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 are 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 at least 20 seconds 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. (ex. vacuum breakers and back flow preventers)
- 5. Grease traps are routinely cleaned.

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Additional Resources

- Self-Inspection Checklist: [publications_foodselfinspection.pdf \(sandiegocounty.gov\)](https://publications.foodselfinspection.pdf(sandiegocounty.gov))
- FHD Food Publications: [Food Publications \(sandiegocounty.gov\)](https://FoodPublications(sandiegocounty.gov))
- Your local health inspector or the Duty Specialist ([fhdutye@sdcounty,.ca.gov](mailto:fhdutye@sdcounty.ca.gov) – (858) 505-6900)

Questions?



Thank you!

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