

# Food Facility Inspections

Insert name

County of San Diego

Department of Environmental Health and Quality

Food and Housing Division



# Our Goal

Reduce risks that can lead to  
foodborne illness

Approximately 1,300 San Diego County  
residents will experience a foodborne illness  
today



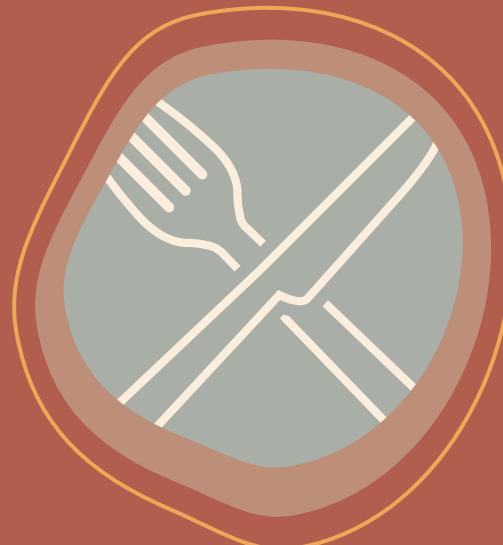
# Risk-Based Inspections



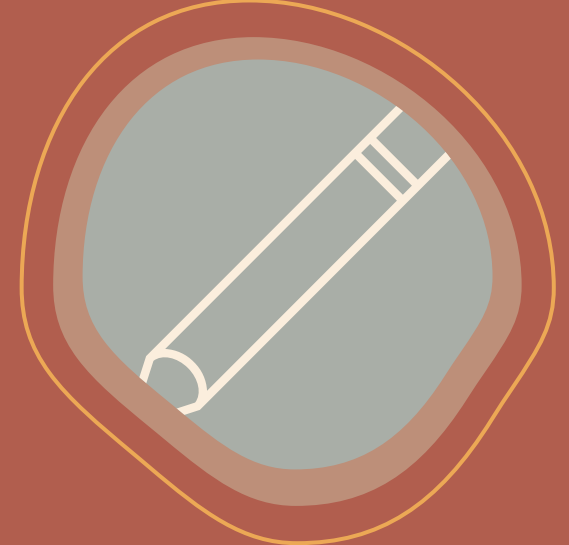
Assess Risk



Communicate Risk



Manage Risk



Verification

We analyze risk.

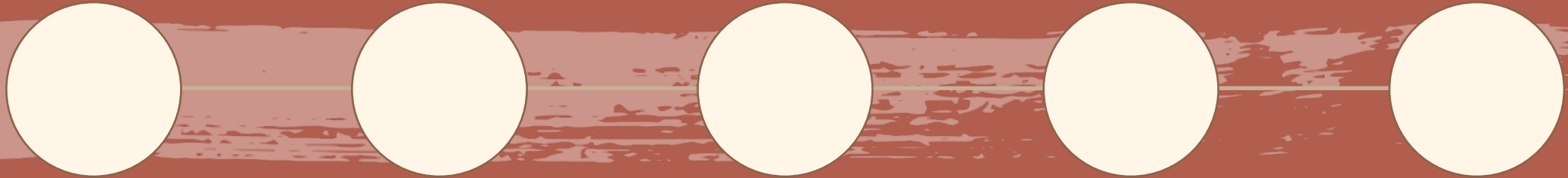
# Risk-Based Inspections

- Understand different risks associated with different cuisines (Japanese vs. Mexican).
- Determine the game plan for the inspection.
- Spend majority of time observing behaviors and processes that increase the chance of someone getting sick.
- Follow the food, follow the people.
- Ask employees open-ended questions as part of the inspection to verify observations.
- Implement interventions that change behaviors and practices.

# Food Safety Risk Factors

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Centers for Disease Control and Prevention (CDC)



# Food Safety Risk Factors

Centers for Disease Control and Prevention (CDC)



## Improper Holding Temperatures

135°F or above  
for hot holding  
41°F or below  
for cold holding



## Poor Personal Hygiene

Handwashing  
No smoking  
Clean garments  
Glove use



## Improper Cooking Temperatures

Hamburger  
155°F  
Chicken 165°F  
Pork 145°F  
Reheat 165°F



## Food from Unsafe Sources

No food from  
private home  
Meat & poultry  
USDA inspected  
Shellfish from  
certified dealers



## Contaminated Equipment

No cross-  
contamination  
Sanitizing  
No chemical  
contamination

Why do we want to prevent these?

# Top 3 Violations

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# Top 3 Violations

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## 1. Improper Holding Temperatures

Thermometers  
Temperature Logs



## 2. Contaminated Food Contact Surfaces

Education on cross-contamination prevention  
Sanitizer/heat testing materials

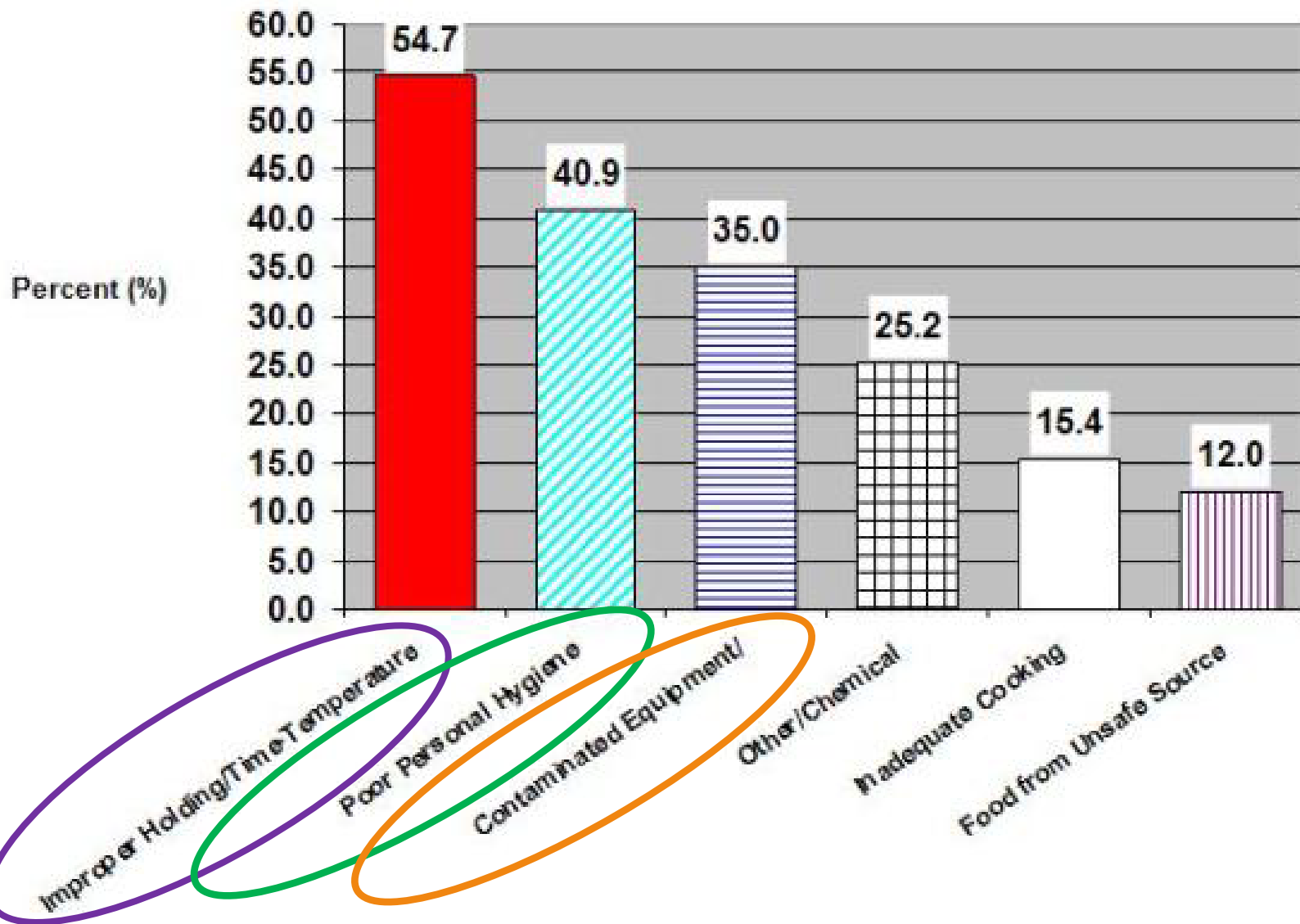


## 3. Hands Not Properly Washed

Handwashing training  
Handwashing facilities easily accessible and stocked



Restaurants - FULL SERVICE  
Figure FS-1  
PERCENT (%) of OBSERVATIONS found  
Out of Compliance for each RISK FACTOR



# Top 5 Reported Hazards (CDC)

1. Norovirus
2. Salmonella
3. Clostridium perfringens
4. Campylobacter
5. Staphylococcus aureus

Norovirus and Salmonella account for **69%** of foodborne illnesses.

# The Reportable 7 (CRFC)

1. *Salmonella typhi*
2. *Salmonella* spp
3. *Shigella*
4. *Entamoeba histolytica*
5. *E. coli*
6. Hepatitis A virus
7. Norovirus

# Public Health Reasons

Provide the “why” behind the “what”

Understand the reasons behind the laws that are enforced

Effectively educate Food Handlers

e.g., Handwashing – to minimize likelihood of hands cross-contaminating food or transmitting disease

e.g., Holding temperatures



# AMC

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## Active Managerial Control



### **Person in Charge**

Designated by the Permit Holder  
May or may not hold the  
Manager's Food Safety Certificate



### **Food Handler Training**

Employees who are  
knowledgeable in food safety



### **Standard Operating Procedures**

SOP's: Written procedures aimed  
at preventing foodborne illness



### **Monitoring**

Ongoing observation, correction  
and verification to make sure food  
safety system is working


# Restaurant Inspections



More than 12,000 retail food facilities under permit

# Grade Cards

Based On The Last Inspection By The  
**DEPARTMENT OF ENVIRONMENTAL HEALTH AND QUALITY**  
 This Establishment Has Earned a Grade



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.org](http://www.SDFoodInfo.org)  
 County of San Diego • Department of Environmental Health and Quality  
 (858) 505-6900 or (800) 253-9933

PERMIT # \_\_\_\_\_ **PENALTY FOR REMOVAL**

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 Department of Environmental Health  
 Food and Housing Division  
 (858) 505-6900



By Order of the Department of Environmental Health

- This Facility is found to be an Imminent Health Hazard (California Retail Food Code)
- This Facility is Operating Without a Valid Health Permit (California Retail Food Code)

Facility Name & Permit #: \_\_\_\_\_  
 Location of Facility: \_\_\_\_\_

The Department of Environmental Health conducted an inspection on \_\_\_\_\_ and found the following conditions:

<input type="checkbox"/> Improper Food Temperatures	<input type="checkbox"/> Food From Unsafe Source
<input type="checkbox"/> Poor Personal Hygiene	<input type="checkbox"/> Contaminated Food or Equipment
<input type="checkbox"/> Lack of Hot Water/Water	<input type="checkbox"/> Vermin Infestation
<input type="checkbox"/> Sewage in Food Facility	<input type="checkbox"/> Other: _____

**Penalty for Unauthorized Removal of this Notice**  
 San Diego County Code of Regulatory Ordinances Section 61.111







Questions?





# Thank You

Presenter Name

Email Address

[www.sdcdehq.org](http://www.sdcdehq.org)