

Community Outreach

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Of Special Interest:

- Inspection reports are available online
- Overview of major changes
- Temperature charts
- Summary of major violations
- Good retail practice tips

California Retail Food Safety Act “CalCode”

Effective July 1, 2007, the *California Retail Food Safety Act (CalCode)* will completely replace CURFFL. This law represents a multi-year effort by a coalition of stakeholders with over 100 representatives from the retail food industry, local regulatory agencies, the California Department of Education, the California Department of Health Services, and the California Department of Aging.

Working together, this new law was crafted to ensure that consumers are protected when they eat at retail food facilities. CalCode is intended to create uniformity and consistency throughout California.

With the enactment of CalCode, local enforcement agencies are refo-

ocusing their food facility inspections with emphasis on the Centers for Disease Control and Prevention’s (CDC) identified foodborne illness risk factors and public health interventions.



The Foodborne Illness Risk Factors are:

- Food from Unsafe Sources
- Inadequate Cooking
- Improper Holding Temperatures
- Contaminated Equipment
- Poor Personal Hygiene

The Public Health Interventions are:

- Demonstration of Knowledge
- Employee Health
- Time/Temperature Control
- Hands as a Vehicle of Contamination
- Consumer Advisory

These risk factors are consistent with CalCode Section 113725. This section requires that local enforcement agencies identify on their inspection reports those violations that are considered major. Major violations are traditionally looked upon as rationale for suspension of a food facility permit due to an imminent health hazard.

Food Facility Inspections Online

Yes, restaurant patrons are now able to see whether or not their favorite eatery did their part in protecting their customers from the five major risk factors most

associated with food borne illness. Our online inspection result website can be accessed at www.co.stanislaus.ca.us. The Stanislaus County

Website has the latest inspection results for all restaurants in the County. The website will provide information on how each restaurant did on five major

FOOD FACILITY INSPECTIONS ONLINE

WWW.CO.STANISLAUS.CA.US

risk factors. We call these factors, "the Big 5."

"The Big 5" is what the Center for Disease Control and Prevention (CDC) has identified as major risk factors that may contribute to investigated or confirmed food borne illness outbreaks. One goal of a health inspector during an inspection is to address these five risk factors that can lead to

food borne illness. Our website contains the name and address of the restaurant and a quick link to give you driving directions. To read the inspection report, click on the date of the inspection you would like to see. Upon clicking, a scanned copy of the actual inspection notice will open in a new window on your computer screen.



For further information you may speak with a health inspector at (209) 525-6700.

"One goal of a health inspector during an inspection is to address these five risk factors that can lead to food borne illness."

SO WHAT'S NEW IN CALCODE?

The following pages include a summary of the most significant changes or new requirements found in CalCode. This summary is not all inclusive. It is recommended that each permit holder review all of the requirements in code. Download a copy at www.co.stanislaus.ca.us/ER/pdf/california-retail-food-code.pdf.

There have been a few minor changes in terminology:

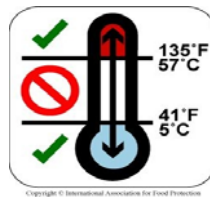
- o Dishwashing is now called "warewashing"
- o Bulk food containers are now known as "Working Containers"
- o A wiping rag has become a "Wiping Cloth"
- o Customer utensils are now referred to as "Tableware"
- o Owner/Operator is referred to as "Permit Holder"
- o Wiping Cloths are linens BUT linens are not "Wiping Cloths"

CHANGES OR NEW REQUIREMENTS THAT ADDRESS RISK FACTORS OR PUBLIC HEALTH INTERVENTIONS

Demonstration of Knowledge (Section 113947)

- o Applicable to assigned duties – all food employees are required to have adequate knowledge in food safety as it relates to their assigned duties
- o Focus will be on risk factor violations: tem-

peratures, handwashing, warewashing



Food Safety Certification (Section 113947.1-113947.6)

- o Food safety certification will be valid for 5 years instead of 3 years from date of issuance.
- o Certifying organization must be accredited by the American National Standards Institute.
- o A list of current accredited exam providers available on Conference for Food Protection website: www.foodprotect.org

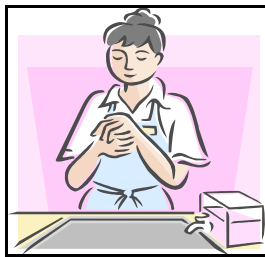


EMPLOYEE HEALTH

(Sections 113949-113950.5, 113974)

- o All food employees are required to have knowledge regarding the relationship between personal hygiene and food safety and food employee health.
- o Reportable Illnesses have been expanded to include the following:
 - Salmonella typhi and Salmonella spp.
 - Hepatitis A virus
 - Shigella spp.
 - E coli (Enterohemorrhagic or shiga toxin producing Escherichia coli)
 - Norovirus
 - Entamoeba histolytica (applies only to CA)
- o Employee must report to the Person In Charge (PIC) if they have been diagnosed with one of the reportable illnesses or if they have a lesion or wound that is open or draining and comply with restrictions and exclusions.
- o PIC must report to the local enforcement agency if a food employee has been diagnosed with a reportable illness or if they have knowledge that two or more food employees are experiencing symptoms of an acute gastrointestinal illness.
- o PIC must exclude a food employee if diagnosed with a reportable illness or restrict a food employee if suffering from symptoms of an acute gastrointestinal illness. Exclude means to prevent a person from working as a food employee or entering a food facility except for those areas open to the general public. Exclusions can only be removed by the local health officer/enforcement agency.
- o PIC must restrict a food employee if they are experiencing persistent coughing or sneezing. Restrict means to limit the activities of a food employee so that there is no risk of transmitting a disease that is transmissible through food and the food employee does not work with exposed food, clean equipment, utensils, linen and unwrapped single-use articles.
- o PIC is required to ensure that lesions or open wounds on food employees are protected.

“All food employees are required to have knowledge regarding the relationship between personal hygiene and food safety and food employee health.”



HANDWASHING (Section 113953.3)

Food employees are required to wash their hands with cleanser and warm water by vigorously rubbing their lathered hands and arms for at least 10 to 15 seconds and rinsing with clean running water followed by drying of cleaned hands.

TEMPERATURES

Hot and cold holding temperatures (Section 113996, 113998, 114037, 114343)

- o Exceptions previously in CURFFL remain in effect.
- o The term “diligent” has been eliminated. Food may be removed from specified holding temperatures for up to two hours during food preparation.

Cooking of raw animal foods and plant food (Section 114004, 114008, 114010)

- o Cooking temperatures have been expanded.
- o Charts for roasts have been included in CalCode.

FOOD ITEM	COOKING TEMP (15 sec)
Fruits & vegetables for hot holding	135°F
Shell eggs for immediate service, fish single pieces of meat	145°F
Comminuted meat, injected meats, raw eggs for later service	155°F
Poultry, stuffed items (fish, meat, poultry, pasta), stuffing containing fish, meat, poultry, ratites	165°F

TEMPERATURES (CONTINUED)

Food contact surfaces – cleaned and sanitized (Section 114099.6, 114117)

- o Wash sink compartment water must be at 110°F during the ware-washing process.
- o Food contact surfaces in a refrigerated room shall be cleaned at a frequency that corresponds to the temperature in the following chart and this information shall be documented for review by the LEA.

Temperature	Cleaning Frequency
41°F or less	24 hrs
>41°F - 45°F	20 hrs
>45°F - 50°F	16 hrs
>50°F - 55°F	10 hrs

Shellfish tag retention (Section 114039-114039.5)

- o Shellstock tags must be maintained in chronological order correlated to the date or dates the shellstock are sold or served and held for 90 days.

Hot and Cold Water available (Sections 113953 (c), 114099.2 (b), 114101 (a), 114163 (a), 114189, 114192, 114192.1, 114195)

- o Hot water must be available at 120 °F in the food facility.
- o Warm water is defined as 100 °F.



LICENSED HEALTH CARE FACILITIES/PUBLIC & PRIVATE SCHOOLS; PROHIBITED FOODS

Licensed health care facilities/public & private schools; prohibited foods not offered (Section 114000, 114091)

- o Time as a public health control can not be used for raw eggs in licensed health care facilities or in public

and private school cafeterias.

- o Only pasteurized juice, pasteurized fluid and dry milk and milk products may be served.
- o Pasteurized shell eggs or pasteurized liquid, frozen, or dry eggs or egg products shall be substituted for raw

shell eggs in the preparation of foods, unless raw eggs are combined immediately before cooking for one consumer's serving at a single meal and served immediately, or raw eggs are combined as an ingredient immediately before baking.



GOOD RETAIL PRACTICES

(CONTINUED ON BACK PAGE)

Changes or new requirements that address Good Retail Practices:

- Food must be transported in a manner that prevents contamination and that maintains food at proper temperatures (exception: deliveries < 30 minutes) (§113982)
- All raw produce is required to be washed prior to being cut, combined with other ingredients, cooked or served or offered for human consumption in ready-to-eat form. (§113992)
- Pressurized beverage containers, cased food in waterproof containers, such as bottles or cans, and milk containers in plastic crates may be stored on a floor that is clean and not exposed to moisture. (§114047d)
- Tableware that is preset shall be protected from contamination by being wrapped, covered or inverted. Exposed, unused settings shall be removed when a consumer is seated. (§114074)
- Prepackaged food must comply with the Food Allergen Labeling and Consumer Protection Act of 2004, requires any food containing one of the eight major food allergens (milk, egg, fish, crustacean shellfish, wheat, soybeans, peanuts and tree nuts) be identified on the label. (§114089)

SUMMARY OF MAJOR VIOLATIONS

Major violations require immediate corrective action or suitable alternatives until the violations are corrected. When a major violation cannot be immediately corrected, or a suitable alternative found, the food facility may be subject to closure of the impacted areas until the violation is corrected.

Description of Data Field	CalCode Section	Major Violation
Employee Health	113949-113950.5, 113974	Failure to report or comply with exclusions or restrictions as required in these sections would result in a major violation.
No discharge from eyes, nose, and mouth	113974	Any violation of this section.
Handwashing	113953.3	Hands are not washed when required.
Hot and cold holding temperatures	113996, 113998, 114037, 114343(a)	Multiple potentially hazardous foods or pooled eggs held at temperatures of 50°F-130°F, without any other intervention.
Time as a Public Health Control	114000	Food that has been time marked and has exceeded time marked.
Cooling	114002, 114002.1	Potentially hazardous food being cooled improperly.
Cooking Temperatures	114004, 114008, 114010	Potentially hazardous food not cooked as required.
Reheating Temperatures	114014, 114016	Potentially hazardous food not reheated as required.
Food in good condition, safe, and unadulterated	113967, 113976, 113980, 113998, 113990, 114035, 114254(c), 114254.3	Food that has evidence of being contaminated or adulterated.
Food Contact Surfaces: clean and sanitized	114099.6, 114117	Improper sanitization of food contact surfaces; Improper warewashing machine temperature; Contamination of food contact surfaces that could result in food contamination; and failure to sanitize food contact surfaces when required.
Food from Approved Source	113980, 113982, 114021-114031, 114041	Any violation of these sections.
Shell stock tags	114039-114039.5	Missing or incomplete shellfish certification tags or improper wet storage of shellfish (includes commingling)
Gulf Oyster Regulations	113707	Any violation of this section.
HACCP/Variance	114057, 114057.1, 114417.6	Food facility is: * Packaging PHF using a ROP method or is modifying food using acidification or water activity to prevent the growth of Clostridium botulinum and has not obtained a HACCP Plan * Required to have a Department approved HACCP Plan and is not following the procedures * Not following the provisions as approved by the Department
Licensed health care facilities/public & private schools	114091	Any violation of this section.
Hot and Cold Water	114192	* Hot water at warewashing sink is less than 110°F * Contaminated or unapproved water supply * No potable water available
Sewage and Wastewater	114197	* Overflows or back-ups into the food facility that can or does result in contamination of food contact surfaces and adulteration of foods * Overflowing or clogged grease trap/interceptor * Lack of operable toilets
Rodents, insects, birds, or animals	114259.1	Presence of cockroaches, mice, rats, and similar vermin (that carry disease) within the food facility as evidenced by live bodies, fresh droppings, vomitus, urine stains, or gnaw marks that has resulted or would likely result in contamination of food, equipment, packaging, or utensils



Department of
Environmental
Resources

3800 Comucopia Way Suite C
Modesto, California 95358

Phone: 209-525-6700
Fax: 209-525-6774

We're on the web!
www.co.stanislaus.ca.us

Striving to be the Best!

Download a copy of Cal-Code at www.co.stanislaus.ca.us/ER/pdf/california-retail-food-code.pdf

GOOD RETAIL PRACTICES

(CONTINUED FROM PAGE 4)

- Prohibits concealing or altering manufacturer's dating information on foods. (§114090)
- Ventilation exemptions will no longer be issued by the Department. The local enforcement agency may evaluate requests for any exemptions. (§114149.1)
- Molluscan shellfish tanks must be operated pursuant to a HACCP plan. (§114155)
- Hot and cold holding equipment must be designed to include and be equipped with a temperature measuring device. This does not apply to equipment for which the placement of a temperature measuring device is not a practical means for measuring ambient air temperature surrounding the food. (§114157)
- Food facilities constructed or remodeled after July 1, 2007, shall be required to provide a food preparation sink for the washing, soaking, thawing or similar preparation of foods. (§114163)
- All pressurized cylinders shall be securely fastened to a rigid structure. (§114172)



- As of July 1, 2007, all fogging devices installed shall not use a reservoir for holding water for fogging. Cleaning shall be in accordance with the manufacturer's specifications or at least once a week. (§114180)

