

## 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 CONTROLS

- 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 ½ 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

View CalCode

<http://www.emd.saccounty.net/Documents/Info/EH/CalCode.pdf>

# NEW FOOD SAFETY LAWS AFFECTING YOU AND YOUR BUSINESS!

Sacramento County  
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## COMPLIANCE ASSISTANCE BULLETIN

News You Can Use

### ***WHAT'S NEW IN FOOD SAFETY!***

- **Summary of Changes (page 1)**
- **Will Changes Affect Placarding? (page 2)**
- **Avoid Major Violations (page 2)**
- **Cooking Temperatures (page 3)**
- **Employee Health (page 3)**
- **Food Safety Training Class (page 3)**

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