



SOLANO COUNTY GRAND JURY
2016-2017

OVERSIGHT OF MOBILE FOOD FACILITIES

Oversight of Mobile Food Facilities

2016-2017 Solano County Grand Jury

I. SUMMARY

The 2016-2017 Solano County Grand Jury investigated the enforcement of health and safety regulations regarding Mobile Food Facilities (MFF, commonly known as food trucks) operating within the county. The investigation focused on the licensing and inspections of food trucks by staff of the Department of Resource Management Consumer Protection Program and on the number of reported complaints of illnesses involving public food facilities received by the Department of Health and Social Service Public Health Division. The Grand Jury determined there is limited inspection and complaint data for food trucks within the county Food Program and the Public Health Division.

II. INTRODUCTION

Mobile food trucks are found throughout the county on street corners, near school campuses, farmers' markets and special events. There is a wide variety of food for sale ranging from hot dogs and tacos to gourmet meals. The Department of Resource Management staff is responsible for monitoring compliance of the California Health and Safety Code Sections §113700 et. seq. for all public food facilities, including food trucks. These laws are outlined in the California Retail Food Code (CalCode).

The Environmental Health Services Division manages the Consumer Protection Program Food Program. Food Program operations are intended to protect public health and safety involving food facilities serving food to the public. In Solano County, Registered Environmental Health Specialists are responsible for inspecting and enforcing health and safety laws required by the CalCode.

The Food Program operates on a Risk-Based Inspection Program which was created using the United States Food and Drug Administration guidelines to protect the public from food borne illnesses. A risk assessment is completed for each facility upon opening or when there is a change of menu or type of operation. Based upon the assessment, facilities are placed in one of three categories (per the website):

- **Low Risk:** Requires one routine inspection per year to verify proper food source, food storage and general cleanliness. Examples include: roadside produce stands, most convenience marts, some taverns and coffee shops with minimal food handling.
- **Medium Risk:** Requires two routine inspections per year to verify proper food handling. Examples include: most fast food chain-type facilities, bakeries, donut shops and convenience stores with hot food sales.

- High Risk: Requires three routine inspections per year, one of which may be an announced consultation/training to discuss risk reduction techniques. Examples include: full service restaurants, hospitals and supermarkets with food production.

The category determines the frequency of a facility's inspections and the fees required. The inspectors concentrate their resources where the highest risks of food-borne illness occur using the Risk-Based Inspection Program. Staff indicated that the required minimum inspections are not always possible due to an inadequate number of Registered Environmental Health Specialists.

The Food Program manages licensing, owner certifications, food handler certifications, permits, inspections, compliance and complaints of county food facilities including restaurants, fast food stores, convenience stores, coffee shops, bakeries, hospitals, public schools, bars, hotels, grocery stores, farmers' markets, food/produce stands, ice cream trucks, mobile food trucks and commissaries (approved food storage location) and cottage food operations.

The 2016-2017 Solano County Grand Jury examined the permit and inspection process for food trucks by staff of Resource Management and the Public Health Division concerning reports of food-borne illness. The Grand Jury discovered that identifying a specific food truck as a source of illness for individual complaints is not possible by either agency.

III. METHODOLOGY

Reviewed:

- United States Federal Food and Drug Administration Food Code and Food Code Reference System
- Centers for Disease Control and Prevention articles on the subject
- California Department of Housing and Community Development Certification for Mobile Food Facilities
- California Department of Public Health Illness Reporting Requirements
- California Department of Public Health List of Foodborne Pathogens and Illnesses
- California Retail Food Code (CalCode Chapter 10, §114294-114332.7) January 1, 2017
- County of Riverside Department of Environmental Health Inspection Form
- County of Solano Department of Environmental Health Inspection Form
- Solano County Website-Department of Resource Management
- Solano County Requirements for licenses, permits and inspections of Mobile Food Facilities

- Solano County Department of Health and Human Services Public Health Division responses to questions related to food borne illnesses
- Solano County Plan Check Guidelines for Mobile Food Facilities
- Solano County Food Facility Operator Field Guide

Interviewed/Toured:

- Department of Resource Management staff
- Environmental Health Services Personnel, Consumer Protection Program Staff
- Food trucks located in Solano County

IV. STATEMENT OF FACTS

Enforcement of Permits and Licenses:

To obtain and maintain licenses and permits, all food trucks within Solano County must comply with state and county requirements for the public sale of all food and beverage products. The requirements are in place to ensure the safe handling of food as it is prepared and packaged for sale to the public.

Solano County employs a supervisor and eight Registered Environmental Health Specialists (REHS), each assigned to one of eight districts, who are responsible for inspecting over 1500 public food facilities as well as public swimming pools and spas, Body Art Facilities, the “housing complaint and institution program” and assist Solano County Public health with investigations of Childhood Lead Poisoning Prevention cases. Environmental Health Specialists are responsible for conducting unannounced and regularly scheduled inspections and follow-up inspections of all facilities including the Mobile Food Facilities registered with the county and those which are temporarily operating in Solano County. The specialists inspect the vehicles, complete the inspection forms and may issue violation warnings and corrective actions based upon state laws in the CalCode. The CalCode provides the requirements for facility inspections regarding where food is obtained and stored, sanitation, temperature control, condiments, liquid waste disposal, equipment, restrooms, and employee food handling laws. Each food vehicle operator must have a vehicle county operating permit and possess certification from the state of California (Department of Housing and Community Development).

A review of the inspection report forms from Riverside County (see attached forms) and Solano County shows that Riverside County’s form defines the areas of inspection/concern in a manner that is more comprehensive.

The Solano County website provides public information regarding food facilities including regulations for operating a food truck business. All facility inspection requirements are listed and the site indicates the last two inspection reports for all public food facilities are available. The

following chart indicates the number of food facilities listed on the Solano County website (as of March 31, 2017). Each of the facilities listed includes at least one inspection recorded within the years of 2014 to 2017.

SOLANO COUNTY FOOD PROGRAM	
City	Number of Facilities
Benicia	118
Dixon	99
Fairfield	420
Rio Vista	34
City of Suisun City	75
Vacaville	362
Vallejo	445
Total	1553

The Grand Jury found seven specifically identified commissaries on the inspection lists. An individual restaurant may provide commissary services to food trucks without being identified as a food truck commissary.

One Benicia food commissary received a minor violation (Minor: Demonstration of knowledge: Food Safety Certification) on August 24, 2016.

A Vallejo food truck commissary, during its routine inspection on October 27, 2016, received one major violation (Major: Proper hot and cold holding temperatures) and eight minor violations (Minor: Food contact surfaces clean & sanitized; Toxic substances properly identified, stored used; Food storage containers identified; Warewashing facilities-install, maintain, test: Equipment /utensils approved-good repair, clean: Plumbing: proper backflow devices). At a re-inspection four days later, October 31, 2016, no violations were recorded.

A Vallejo ice cream commissary received a major violation on June 22, 2016. (Major: Adequate Handwashing Facilities Supplied and Accessible). The inspection recorded in the year before on June 17, 2015 indicated a minor violation. (Minor: Food Storage Containers Identified).

The inspection reports for two Suisun City commissaries dated November 7, 2016 and November 8, 2016 indicate no violations.

One Vacaville commissary, at its last inspection, received notice of a minor violation (Minor: Adequate handwashing facilities supplies and accessible). Another Vacaville commissary was inspected on May 17, 2016 and received five minor violations. Its last inspection on March 24, 2017 indicates no violations.

One Dixon restaurant providing commissary services to a food truck located in Rio Vista received five minor violations.

The inspection reports for individual food trucks are not currently available on the County's website.

The Solano County Grand Jury determined food trucks are not identified in the Risk-Based Inspection Program. As the number and popularity of food trucks increases, the responsibility of each Environmental Health Specialist also increases. The Consumer Protection staff indicated food trucks are to be inspected at least once per year. A once per year inspection would place food trucks in the Low Risk Category of the Risk-Based Inspection Program descriptions. Staff also indicated that food facilities are inspected annually as staffing allows.

Consumer Protection Program staff indicated Solano County food facility inspections result in over 1,100 complaints of Food Facilities within a year. Staff indicated a high frequency of major violations and that most of these serious violations involve temperature control, waste water spillage, product origin and ventilation. Violation notifications are followed with required corrective actions listed on the inspection forms. As stated by Consumer Protection staff, no citations or penalties are imposed however; facilities with violations directly affecting food handling may be subject to re-inspections, re-inspection fees, compliance hearings, or loss of permits. The major causes of food-borne illness are improper temperatures, food from an unsafe source, physical or chemical contamination and poor personal hygiene. As stated, food facilities in the county receive a high level of these serious violations. The Environmental Health Specialists record observed violations, identify the major or minor categories, discuss the results with the operator of a facility, and provide corrective actions and educational consultations. A follow-up or re-inspection may be part of the action plan. Food Program staff informed the Grand Jury of the number of re-inspections of food facilities in 2016. The following chart indicates the food facility re-inspections conducted in 2016.

SOLANO COUNTY Food Facility Re-Inspections Jan. 1, 2016 - Dec. 31, 2016	
All Categories	560
Temporary Food (food booths)	7
Mobile Food	11

Food Program staff stated the numbers provided may not be accurate as there is not a separate category for food trucks and other temporary food facilities in the county database. The inspection and re-inspection information for the 11 food trucks is not available on the County website. The number of licenses and permits revoked each year is not available on the Department of Resource Management database for staff or the public to view.

CalCode §14381 includes:

- (a) A food facility shall not be open for business without a valid permit.
- (e) A permit shall be posted in a conspicuous place in the food facility or in the office of a vending machine business

Incidence of Reported Illnesses:

Serious violations of food safety regulations can result in risk to public health. As indicated, the more serious violations noted during routine inspections involve food storage and handling, waste water, proper ventilation and food temperatures. The most common minor violations, as reported by Consumer Protection staff, involve 1) Demonstration of Knowledge, food safety certification, 2) adequate hand-washing facilities supplied and accessible and 3) Food contact surfaces: clean and sanitized.

The Solano County website indicates the availability of an online public complaint form. The Grand Jury found that the page is currently not available on the website. The public is directed to contact the Department of Resource Management by telephone to report complaints. When a complaint is received, the possible food-borne illness is tracked by health inspectors and deemed unsupported or confirmed based upon initial investigations, without identifying a source unless it involves multiple complaints or an outbreak. Confirmed cases are referred to the county Public Health Division of the Department of Health and Social Services for its records and possible further causative investigation.

The Environmental Health Division Specialists contact the epidemiologists at the Public Health Division if:

- there is a confirmed food-borne illness
- there is more than one report from the same facility within 48 hours
- there are reports of a large number of persons who have become ill

The Public Health Division detects reported signs and symptoms of possible food borne illness, but for isolated cases identifying a source is not possible. Determination of possible sources is only investigated for clusters or outbreaks of illness. The Grand Jury learned that in Solano County it is not possible for Public Health Division staff to determine how many reported laboratory cases of gastrointestinal illness may have involved food trucks.

The Public Health Division received 179 reported cases of laboratory findings positive for gastrointestinal pathogens in 2014 and 277 in 2015. Gastrointestinal illnesses are known to be associated with person-to-person transmission, water-borne or food borne transmission. Public Health personnel stated it is not possible to know how many reported cases were food-borne; however, in 2015, there were 116 cases of campylobacteriosis, 12 cases of e-coli, 71 cases of salmonellosis, and one case of listeriosis recorded in Solano County.

The Department of Resource Management reported 60 food-borne illness complaints in 2014 and 70 in 2015. The number of complaints against a facility refers to an individual episode and not the number of complainants as there is often more than one person involved in a single episode. Illness complaints for food trucks are not available to staff with the current database as food trucks have the same food facility code as fixed facilities. It is not possible to determine if an illness involved a food truck. The investigation violations cited cannot be directly correlated to public complaint allegations concerning a food facility.

V. FINDINGS AND RECOMMENDATIONS

Finding 1- The Department of Resource Management is responsible for monitoring and enforcing the licensing and inspections and re-inspections of public food facilities in Solano County. Data shows a lack of complete coverage.

Recommendation 1- The Department of Resource Management develops a plan to increase the frequency and breadth of inspections.

Finding 2- Solano County Mobile Food Facilities (food trucks) are not included in the county description of the Risk-Based-Inspection Program and are not in a separate reporting and inspection category in the county database.

Recommendation 2- Include Mobile Food Facilities (food trucks) in the Risk-Based Inspection Program and provide a Mobile Food Facility category in the database utilized for reporting inspections and complaints.

Finding 3 - Inspection reports for all food trucks in each city are not available on the county website.

Recommendation 3 - Include Mobile Food Facilities (food trucks) on the inspection lists of food facilities in each city and provide the last two inspection reports to the public on the county website.

Finding 4 - The public does not currently have access on the county website for filing an online complaint of a food facility.

Recommendation 4- Provide an online complaint form for the public.

Finding 5 - Tracking food-borne illness to Mobile Food Facilities (food trucks) is not being conducted in Solano County.

Recommendation 5 – The Department of Resource Management’s database be expanded to provide a separate category for Mobile Food Facilities to allow for accurate data, record keeping, and for the recording and tracking of the source of individual illness complaints.

Finding 6 - Solano County’s food establishment inspection form is limited in scope and clarity.

Recommendation 6 – Solano County’s food establishment inspection form be expanded and clarified and the results be available to the public on-line.

COMMENTS

Mobile food facilities move from one location to another in a city or county, but also may travel to other counties which make enforcing food safety laws difficult, if not impossible, due to inadequate resources. A food truck’s quality varies from substandard to those offering handwashing areas for customers, but permits are granted to those levels and all those in between. One truck may be parked in a well-traveled area and another may not be visible from the street as it is parked behind a fixed business. Food truck gatherings and events are often held on weekends which allow the businesses, including those from other counties, to operate without inspection and undetected by county health officials. Non-compliance of the laws is evident when businesses operate without proper permits and public health is at risk.

REQUIRED RESPONSES:

Department of Resource Management (all findings)


COURTESY COPIES:

Clerk, Solano County Board of Supervisors

Director, Department of Health and Social Services

Director, Public Health Division

FOOD PROGRAM OFFICIAL INSPECTION REPORT • COUNTY OF SOLANO • DEPARTMENT OF RESOURCE MANAGEMENT

	DBA / NAME	TELEPHONE NO.	PERMIT EXP.	SITE NUMBER	INSPECTION DATE
	SITE ADDRESS		PERMIT POST	SB 180 POSTED	REINSPECTION DATE
	OWNER / OPERATOR	CERTIFIED PERSON		CERT. EXP. DATE	RISK CAT. <div style="display: flex; justify-content: space-around; font-size: small;"> L M H </div>

<p>MINOR Out of Compliance:</p> <p><i>Corrected On-Site (COS): prior to completion of inspection</i></p> <p>MAJOR Out of Compliance: <i>subject to immediate correction OR closure</i></p> <p>No. of Major Violations: _____</p> <p>REPEAT Violations</p> <p>No. of Repeat Major Violations: _____</p>	<p align="center">SEE REVERSE FOR CORRESPONDING CODE SECTIONS AND GENERAL REQUIREMENTS</p> <p>IN = In Compliance, No Violation n/o = Not Observed n/a = Not Applicable</p> <p>This is a NOTICE TO COMPLY. Items listed below are violations of the California Health and Safety Code, commencing § 113700 and shall be corrected. See reverse for corrective actions. A reinspection fee of \$ _____ per visit will be charged for failure to correct violations prior to the reinspection date. Observations</p> <table border="1" style="width:100%; border-collapse: collapse;"> <thead> <tr> <th style="width:40%;"></th> <th style="width:5%;">IN</th> <th style="width:5%;">n/o</th> <th style="width:5%;">n/a</th> </tr> </thead> <tbody> <tr><td>1. Demonstration of knowledge; food safety certification</td><td></td><td></td><td></td></tr> <tr><td>2. Communicable disease; reporting; restriction; exclusion</td><td></td><td></td><td></td></tr> <tr><td>3. No discharge from eyes, nose, mouth</td><td></td><td></td><td></td></tr> <tr><td>4. Proper eating, tasting, drinking or tobacco use</td><td></td><td></td><td></td></tr> <tr><td>5. Hands clean & properly washed; gloves used properly</td><td></td><td></td><td></td></tr> <tr><td>6. Adequate handwash facilities supplied & accessible</td><td></td><td></td><td></td></tr> <tr><td>7. Proper hot & cold holding temperatures: Hot <input type="checkbox"/> Cold <input type="checkbox"/></td><td></td><td></td><td></td></tr> <tr><td>8. Time as a public health control: procedures & records</td><td></td><td></td><td></td></tr> <tr><td>9. Proper cooling methods</td><td></td><td></td><td></td></tr> <tr><td>10. Proper cooking time & temperatures</td><td></td><td></td><td></td></tr> <tr><td>11. Proper reheating procedures for hot holding</td><td></td><td></td><td></td></tr> <tr><td>12. Returned & re-service of food</td><td></td><td></td><td></td></tr> <tr><td>13. Food in good condition, safe & unadulterated</td><td></td><td></td><td></td></tr> <tr><td>14. Food contact surfaces clean & sanitized</td><td></td><td></td><td></td></tr> <tr><td>15. Food obtained from approved source</td><td></td><td></td><td></td></tr> <tr><td>16. Compliance with shelf stock tags, condition, display</td><td></td><td></td><td></td></tr> <tr><td>17. Compliance with Gulf Oyster Regulations</td><td></td><td></td><td></td></tr> <tr><td>18. Compliance with variance, ROP, HACCP Plan</td><td></td><td></td><td></td></tr> <tr><td>19. Consumer advisory for raw or undercooked foods</td><td></td><td></td><td></td></tr> <tr><td>20. Licensed health care / schools; prohibited foods not offered</td><td></td><td></td><td></td></tr> <tr><td>21. Hot & cold water available: Recorded Temp (°F):</td><td></td><td></td><td></td></tr> <tr><td>22. Sewage & wastewater properly disposed</td><td></td><td></td><td></td></tr> <tr><td>23. No rodents, insects, birds, or animals</td><td></td><td></td><td></td></tr> <tr><td>24. Person in charge present & performs duties</td><td></td><td></td><td></td></tr> <tr><td>25. Personal cleanliness & hair restraints</td><td></td><td></td><td></td></tr> <tr><td>26. Approved thawing methods used; frozen food</td><td></td><td></td><td></td></tr> <tr><td>27. Food separated & protected</td><td></td><td></td><td></td></tr> <tr><td>28. Washing fruits & vegetables</td><td></td><td></td><td></td></tr> <tr><td>29. Toxic substances properly identified, stored, used</td><td></td><td></td><td></td></tr> <tr><td>30. Food storage; food storage containers identified</td><td></td><td></td><td></td></tr> <tr><td>31. Consumer self-service</td><td></td><td></td><td></td></tr> <tr><td>32. Food properly labeled & honestly presented: Sherman Law</td><td></td><td></td><td></td></tr> <tr><td>33. Nonfood contact surfaces clean</td><td></td><td></td><td></td></tr> <tr><td>34. Warewash facilities: installed / maintained; test strips</td><td></td><td></td><td></td></tr> <tr><td>35. Equipment / utensils approved; clean; good repair; capacity</td><td></td><td></td><td></td></tr> <tr><td>36. Equipment, utensils & linens: storage & use</td><td></td><td></td><td></td></tr> <tr><td>37. Vending machines</td><td></td><td></td><td></td></tr> <tr><td>38. Adequate ventilation / lighting; designated areas, use</td><td></td><td></td><td></td></tr> <tr><td>39. Thermometers provided & accurate</td><td></td><td></td><td></td></tr> <tr><td>40. Wiping cloths: properly used & stored</td><td></td><td></td><td></td></tr> <tr><td>41. Plumbing: proper backflow devices</td><td></td><td></td><td></td></tr> <tr><td>42. Garbage / refuse properly disposed; facilities maintained</td><td></td><td></td><td></td></tr> <tr><td>43. Toilet facilities: properly constructed, supplied, cleaned</td><td></td><td></td><td></td></tr> <tr><td>44. Premises; personal / cleaning items; vermin-proofing</td><td></td><td></td><td></td></tr> <tr><td>45. Floor, walls & ceilings: built, maintained, clean</td><td></td><td></td><td></td></tr> <tr><td>46. No unapproved private home / living / sleeping quarters</td><td></td><td></td><td></td></tr> <tr><td>47. Signs posted; last inspection report available</td><td></td><td></td><td></td></tr> <tr><td>48. Plan Review</td><td></td><td></td><td></td></tr> <tr><td>49. Permits Available</td><td></td><td></td><td></td></tr> <tr><td>50. Impoundment</td><td></td><td></td><td></td></tr> <tr><td>51. Permit Suspension</td><td></td><td></td><td></td></tr> </tbody> </table>		IN	n/o	n/a	1. Demonstration of knowledge; food safety certification				2. Communicable disease; reporting; restriction; exclusion				3. No discharge from eyes, nose, mouth				4. Proper eating, tasting, drinking or tobacco use				5. Hands clean & properly washed; gloves used properly				6. Adequate handwash facilities supplied & accessible				7. Proper hot & cold holding temperatures: Hot <input type="checkbox"/> Cold <input type="checkbox"/>				8. Time as a public health control: procedures & records				9. Proper cooling methods				10. Proper cooking time & temperatures				11. Proper reheating procedures for hot holding				12. Returned & re-service of food				13. Food in good condition, safe & unadulterated				14. Food contact surfaces clean & sanitized				15. Food obtained from approved source				16. Compliance with shelf stock tags, condition, display				17. Compliance with Gulf Oyster Regulations				18. Compliance with variance, ROP, HACCP Plan				19. Consumer advisory for raw or undercooked foods				20. Licensed health care / schools; prohibited foods not offered				21. Hot & cold water available: Recorded Temp (°F):				22. Sewage & wastewater properly disposed				23. No rodents, insects, birds, or animals				24. Person in charge present & performs duties				25. Personal cleanliness & hair restraints				26. Approved thawing methods used; frozen food				27. Food separated & protected				28. Washing fruits & vegetables				29. Toxic substances properly identified, stored, used				30. Food storage; food storage containers identified				31. Consumer self-service				32. Food properly labeled & honestly presented: Sherman Law				33. Nonfood contact surfaces clean				34. Warewash facilities: installed / maintained; test strips				35. Equipment / utensils approved; clean; good repair; capacity				36. Equipment, utensils & linens: storage & use				37. Vending machines				38. Adequate ventilation / lighting; designated areas, use				39. Thermometers provided & accurate				40. Wiping cloths: properly used & stored				41. Plumbing: proper backflow devices				42. Garbage / refuse properly disposed; facilities maintained				43. Toilet facilities: properly constructed, supplied, cleaned				44. Premises; personal / cleaning items; vermin-proofing				45. Floor, walls & ceilings: built, maintained, clean				46. No unapproved private home / living / sleeping quarters				47. Signs posted; last inspection report available				48. Plan Review				49. Permits Available				50. Impoundment				51. Permit Suspension			
	IN	n/o	n/a																																																																																																																																																																																																														
1. Demonstration of knowledge; food safety certification																																																																																																																																																																																																																	
2. Communicable disease; reporting; restriction; exclusion																																																																																																																																																																																																																	
3. No discharge from eyes, nose, mouth																																																																																																																																																																																																																	
4. Proper eating, tasting, drinking or tobacco use																																																																																																																																																																																																																	
5. Hands clean & properly washed; gloves used properly																																																																																																																																																																																																																	
6. Adequate handwash facilities supplied & accessible																																																																																																																																																																																																																	
7. Proper hot & cold holding temperatures: Hot <input type="checkbox"/> Cold <input type="checkbox"/>																																																																																																																																																																																																																	
8. Time as a public health control: procedures & records																																																																																																																																																																																																																	
9. Proper cooling methods																																																																																																																																																																																																																	
10. Proper cooking time & temperatures																																																																																																																																																																																																																	
11. Proper reheating procedures for hot holding																																																																																																																																																																																																																	
12. Returned & re-service of food																																																																																																																																																																																																																	
13. Food in good condition, safe & unadulterated																																																																																																																																																																																																																	
14. Food contact surfaces clean & sanitized																																																																																																																																																																																																																	
15. Food obtained from approved source																																																																																																																																																																																																																	
16. Compliance with shelf stock tags, condition, display																																																																																																																																																																																																																	
17. Compliance with Gulf Oyster Regulations																																																																																																																																																																																																																	
18. Compliance with variance, ROP, HACCP Plan																																																																																																																																																																																																																	
19. Consumer advisory for raw or undercooked foods																																																																																																																																																																																																																	
20. Licensed health care / schools; prohibited foods not offered																																																																																																																																																																																																																	
21. Hot & cold water available: Recorded Temp (°F):																																																																																																																																																																																																																	
22. Sewage & wastewater properly disposed																																																																																																																																																																																																																	
23. No rodents, insects, birds, or animals																																																																																																																																																																																																																	
24. Person in charge present & performs duties																																																																																																																																																																																																																	
25. Personal cleanliness & hair restraints																																																																																																																																																																																																																	
26. Approved thawing methods used; frozen food																																																																																																																																																																																																																	
27. Food separated & protected																																																																																																																																																																																																																	
28. Washing fruits & vegetables																																																																																																																																																																																																																	
29. Toxic substances properly identified, stored, used																																																																																																																																																																																																																	
30. Food storage; food storage containers identified																																																																																																																																																																																																																	
31. Consumer self-service																																																																																																																																																																																																																	
32. Food properly labeled & honestly presented: Sherman Law																																																																																																																																																																																																																	
33. Nonfood contact surfaces clean																																																																																																																																																																																																																	
34. Warewash facilities: installed / maintained; test strips																																																																																																																																																																																																																	
35. Equipment / utensils approved; clean; good repair; capacity																																																																																																																																																																																																																	
36. Equipment, utensils & linens: storage & use																																																																																																																																																																																																																	
37. Vending machines																																																																																																																																																																																																																	
38. Adequate ventilation / lighting; designated areas, use																																																																																																																																																																																																																	
39. Thermometers provided & accurate																																																																																																																																																																																																																	
40. Wiping cloths: properly used & stored																																																																																																																																																																																																																	
41. Plumbing: proper backflow devices																																																																																																																																																																																																																	
42. Garbage / refuse properly disposed; facilities maintained																																																																																																																																																																																																																	
43. Toilet facilities: properly constructed, supplied, cleaned																																																																																																																																																																																																																	
44. Premises; personal / cleaning items; vermin-proofing																																																																																																																																																																																																																	
45. Floor, walls & ceilings: built, maintained, clean																																																																																																																																																																																																																	
46. No unapproved private home / living / sleeping quarters																																																																																																																																																																																																																	
47. Signs posted; last inspection report available																																																																																																																																																																																																																	
48. Plan Review																																																																																																																																																																																																																	
49. Permits Available																																																																																																																																																																																																																	
50. Impoundment																																																																																																																																																																																																																	
51. Permit Suspension																																																																																																																																																																																																																	

Received by (Print):	E.H. Specialist:
-----------------------------	-------------------------

FOOD PROGRAM OFFICIAL INSPECTION REPORT • COUNTY OF SOLANO • DEPARTMENT OF RESOURCE MANAGEMENT

SUMMARY OF THE CORRESPONDING LAWS & REGULATIONS FOR THE VIOLATIONS LISTED ON THE FRONT SIDE OF THIS FORM.
 This summary page lists the general requirements for each item and may not include all applicable codes; the department may cite additional sections as applicable.

RISK FACTORS AND INTERVENTIONS <i>Risk factors are improper practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. These include major violations which may pose an imminent health hazard and require immediate correction or closure. Public health interventions are control measures to prevent foodborne illness or injury.</i>	GOOD RETAIL PRACTICES
Demonstration of Knowledge 1. 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	Food Protection
Employee Health and Hygienic Practices 2. Employees with a communicable disease shall be excluded from the food facility/ preparation of food. Gloves shall be worn if an employee has cuts, wounds, or 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 & 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	24. A person in charge shall be present 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/uniforms & 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; during the cooking process. 114018, 114020, 114020.1 27. All food shall be separated & protected from contamination. 113984(a-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, & cleaning compounds shall be stored separate from food, utensils, packing material & food-contact surfaces. 114254, 114254.1, 114254.2 30. Food shall be stored in approved containers & labeled as to contents. Food shall be stored at least 6" above the floor on approved shelving. 114047, 114049, 114051, 114053, 114055, 114067(h), 114069(b) 31. Unpackaged food displayed & 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 & standard of identity has been established by regulation. 114087, 114089, 114089.1(a,b), 114090, 114093.1 33. All nonfood contact surfaces of utensils & equipment shall be clean. 114115(c)
Preventing Contamination by Hands 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 & 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, 113961, 113968, 113973(b-f) 6. Handwashing soap & towels/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 & the washing of utensils & equipment. 113953, 113953.1, 114067(f)	Facilities
Time and Temperature Relationships 7. Potentially hazardous foods shall be held at or below 41/ 45°F or at or above 135°F. 113996, 113998, 114037, 114343(a) 8. When time only, rather than time & temperature is used as a public health control, records & documentation must be maintained. 114000 9. All potentially hazardous food shall be RAPIDLY cooled from 135°F to 70°F, within 2 hours, & 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. Comminuted 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, & 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 & subsequently reheated for hot holding or serving shall be brought to a temperature of 165°F. 114014, 114016	34. Food facilities that prepare food shall be equipped with warewashing facilities. Testing equipment & materials shall be provided to measure the applicable sanitization method. 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125 35. All utensils & equipment shall be fully operative & in good repair. 114175 All utensils & equipment shall be approved, installed properly, & 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 & soiled linen shall be properly stored; non-food items shall be stored & displayed separate from food & food-contact surfaces. 114185.3 – 114185.4 Utensils & equipment shall be handled & stored so as to be protected from contamination. 114074, 114081, 114119, 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, & telephone number. A record of cleaning & sanitizing shall be maintained by the operator in each machine & shall be current for at least 30 days. 114145 38. Exhaust hoods shall be provided to remove toxic gases, heat, grease, vapors & smoke & be approved by the local building department. Canopy-type hoods shall extend 6" beyond all 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 & inspection. Light fixtures in areas where open food is stored, served, prepared, & 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 & cold holding unit of potentially hazardous foods & high temperature warewashing 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 & plumbing fixtures shall be installed in compliance with local plumbing ordinances, shall be maintained so as to prevent any contamination, & shall be kept clean, fully operative, & in good repair. Any hose used for conveying potable water shall be of approved materials, labeled, properly stored, & used for no other purpose. 114171, 114189.1, 114190, 114193, 114193.1, 114199, 114201, 114269 42. All food waste & rubbish shall be kept in leak proof & rodent proof containers. Containers shall be covered at all times. All waste must be removed & disposed of as frequently as necessary to prevent a nuisance. The exterior premises of each food facility shall be kept clean & free of litter & 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 & in good repair. Toilet rooms separated by a well-fitting self-closing door. Toilet tissue provided in a permanently installed dispenser at each toilet. The number of toilet facilities in accordance with local building & plumbing ordinances. Toilet facilities provided for patrons: in establishments with more than 20,000 sq ft; establishments offering on-site liquor consumption. 114250, 114250.1, 114276 44. The premises of each food facility shall be kept clean & free of litter & rubbish; all clean & soiled linen shall be properly stored; non-food items shall be stored & displayed separate from food & food-contact surfaces; the facility shall be kept vermin proof. 114067(j), 114123, 114143(a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114259, 114259.2, 114259.3, 114279, 114281, 114282 45. The walls/ceilings shall have durable, smooth, nonabsorbent, light-colored, & washable surfaces. All floor surfaces, other than the customer service areas, shall be approved, smooth, durable & made of nonabsorbent material that is easily cleanable. Approved base coving shall be provided in all areas, except customer service areas & where food is stored in original unopened containers. Food facilities shall be fully enclosed. All food facilities shall be kept clean & 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. 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 posted in food preparation, food storage, warewashing, & 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 & 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. 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 49. A food facility shall not be open for business without a valid permit. 114067(b,c), 114381 (a), 114387
Protection from Contamination 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. All food contact surfaces of utensils & equipment shall be clean & sanitized. 113984(e), 114037, 114099.1, 114099.4, 114099.6, 114101(b-d), 114105, 114109, 114111, 114113, 114115(a,b,d), 114117, 114125(b), 114141	Enforcement 50. Enforcement officer may impound food, equipment or utensils found to be unsanitary or in disrepair. 114393 51. If an imminent health hazard is found, an enforcement officer may temporarily suspend the permit & order the food
Food from Approved Sources 15. Food obtained from an approved source. 113980, 113982, 114021-114031, 114041 16. Shell stock shall have complete certification tags & shall be properly stored & displayed. 114039-114039.5 17. Comply with Gulf Oyster warning seasonal requirements. 113707; Title 17 CCR §13675,	
Conformance with Approved Procedures 18. HACCP Plan when required is available. 114419 Variance letter from CA Dept of Public Health approving a deviation from standard health code requirements shall be maintained at the food facility. 114057, 114057.1	
Consumer Advisory 19. Notification to consumer of ready-to-eat foods containing undercooked food, raw eggs, or unpackaged confectionery containing more than 2% alcohol. 114012, 114093	
Highly Susceptible Populations 20. Prohibited foods may not be offered in licensed health care facilities/public & private schools. 114091	
Water / Hot Water 21. Adequate, protected, pressurized, potable supply of hot water & cold water provided at all times. 113953(c), 114099.2(b), 114101(a), 114189, 114192, 114192.1, 114195	
Liquid Waste Disposal 22. All liquid waste must drain to an approved fully functioning sewage disposal system. 114197	
Vermin 23. Each food facility shall be kept free of vermin: rodents (rats, mice), cockroaches, or flies. 114259.1, 114259.4, 114259.5	



COUNTY OF RIVERSIDE DEPARTMENT OF ENVIRONMENTAL HEALTH

FOOD ESTABLISHMENT INSPECTION FORM

FACILITY DBA		RECORD ID # / EXP. DATE	PHONE	DATE
ADDRESS		CITY	ZIP CODE	DISTRICT
NAME & TITLE OF PERSON IN CHARGE		PERMIT HOLDER	P.E. / SERVICE	TIME IN / OUT /

THE CONDITIONS LISTED BELOW CORRESPOND TO VIOLATIONS OF THE CALIFORNIA HEALTH AND SAFETY CODE AND/ OR RIVERSIDE COUNTY ORDINANCES LISTED AND MUST BE CORRECTED AS INDICATED BY THE ENFORCEMENT OFFICER. THE DEPARTMENT OF ENVIRONMENTAL HEALTH APPRECIATES YOUR COOPERATION. PUBLIC HEALTH IS EVERYONE'S RESPONSIBILITY.

In = In Compliance / N/O = Not Observed / N/A = Not Applicable / COS = Corrected on Site / MAJ = Major Violation / Out = Out of compliance / PTS = Points

DEMONSTRATION OF KNOWLEDGE				COS	MAJ	OUT	PTS	VERMIN		OUT	PTS
In	N/O	1. Food safety certification									
Food Safety Certified Employee/Cert Agency: _____ Exp Date: _____								24. Vermin proofing, air curtains, self closing doors	<input type="checkbox"/>	1	
								SUPERVISION / PERSONAL CLEANLINESS			
								25. Person in charge present and performs duties, demonstration of knowledge	<input type="checkbox"/>	2	
								26. Personal cleanliness and hair restraints	<input type="checkbox"/>	1	
								GENERAL FOOD SAFETY REQUIREMENTS			
								27. Approved thawing methods used, frozen food storage	<input type="checkbox"/>	2	
								28. Food separated and protected from contamination	<input type="checkbox"/>	2	
								29. Washing fruits and vegetables	<input type="checkbox"/>	1	
								30. Toxic Substances properly identified, stored, used	<input type="checkbox"/>	1	
								FOOD STORAGE / DISPLAY / SERVICE			
								31. Self service: utensils, food types, maintained	<input type="checkbox"/>	1	
								32. Consumer self-service	<input type="checkbox"/>	1	
								33. Food properly labeled & honestly presented, adequate storage	<input type="checkbox"/>	1	
								EQUIPMENT / UTENSILS / LINENS			
								34. Utensils and equipment approved, good repair	<input type="checkbox"/>	2	
								35. Warewashing: installed, maintained, proper use, test materials	<input type="checkbox"/>	1	
								36. Equipment / Utensils: installed, clean, adequate capacity	<input type="checkbox"/>	2	
								37. Equipment and utensils: storage and use	<input type="checkbox"/>	1	
								38. Adequate ventilation and lighting; designated areas; use	<input type="checkbox"/>	1	
								39. Thermometers provided and accurate	<input type="checkbox"/>	1	
								40. Linens and wiping cloths: properly used and stored	<input type="checkbox"/>	1	
								PHYSICAL FACILITIES			
								41. Plumbing, properly installed, good repair, wastewater disposal	<input type="checkbox"/>	2	
								42. Refuse properly disposed; facilities maintained	<input type="checkbox"/>	1	
								43. Toilet facilities: properly constructed, supplied, cleaned	<input type="checkbox"/>	1	
								44. Personal item storage and cleaning items storage	<input type="checkbox"/>	1	
								PERMANENT FOOD FACILITIES			
								45. Floors, walls and ceilings: good repair / fully enclosed	<input type="checkbox"/>	1	
								46. Floors, walls and ceilings: clean	<input type="checkbox"/>	1	
								47. No unapproved private homes / living or sleeping quarters	<input type="checkbox"/>	1	
								SIGNS / REQUIREMENTS			
								48. Last inspection report available	<input type="checkbox"/>		
								49. Foodworker cards available, current, complete	<input type="checkbox"/>	1	
								50. Grade card and signs posted, visible	<input type="checkbox"/>		
								COMPLIANCE AND ENFORCEMENT			
								51. Plans approved / submitted	<input type="checkbox"/>		
								52. Permit available and current	<input type="checkbox"/>		
								53. Permit suspended / revoked	<input type="checkbox"/>		

RECEIVED BY		INSPECTION SUMMARY	TOTAL NUMBER OF MAJOR VIOLATIONS =	GRADE	
ENVIRONMENTAL HEALTH SPECIALIST (PRINT) SIGNATURE / INITIALS				A	B
		TOTAL POINTS POSSIBLE = 100	TOTAL NUMBER OF POINTS DEDUCTED =	SCORE	
				1 of __	

