



COUNTY OF SONOMA ENVIRONMENTAL HEALTH AND SAFETY

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sonoma-county.org/environmental

HOW TO GET A GREEN PLACARD

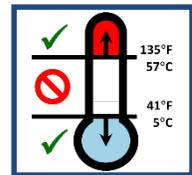
Employee Health and Hygiene:

- ❑ Ensure that all handwash sinks are accessible, stocked with soap and paper towels, and have hot and cold running water.
- ❑ Employees are required to wash their hands throughout the day and any time hands may be contaminated.
- ❑ Employees may not work in the food facility if they have been vomiting or have diarrhea.



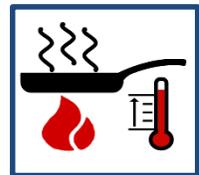
Food Temperatures:

- ❑ All potentially hazardous COLD foods are held at or below 41°F.
- ❑ All potentially hazardous HOT foods are held at or above 135°F.
- ❑ Cool hot foods quickly and place in refrigerator
- ❑ Thaw food in a refrigerator or under cool running water in less than two hours.



Cooking Temperatures:

- ❑ Ensure all final cooking temperatures are held for 15 seconds at:
 - Ground beef 155°F
 - Eggs and pork 145°F
 - Poultry 165°F
- ❑ Rapidly reheat all potentially hazardous leftover foods to 165°F within 2 hours.



Food and Equipment Sanitation:

- ❑ Use the correct dishwashing method in a 3-compartment sink:
 - 1) Scrape
 - 2) Wash
 - 3) Rinse
 - 4) Sanitize
 - 5) Air Dry
- ❑ Maintain dishwasher sanitizer concentration at 50 ppm chlorine or 180°F at the final rinse.
- ❑ Ensure food prep surfaces are sanitized between preparation of raw and ready to eat foods.
- ❑ Keep cleaning rags in sanitizer buckets – 100 ppm chlorine or 200 ppm quaternary ammonium.
- ❑ Store raw meat below or away from ready-to-eat foods and produce.



Food from Approved Source:

- ❑ Ensure all food is obtained from an approved source.
- ❑ Do not serve food prepared in private residence unless it is a permitted or registered Cottage Food Operator.
- ❑ Unpackaged food served to a customer is not re-served or re-used as food.



Violations Which May Warrant the Closure of a Facility

- ❑ Vermin infestation. Keep insects and rodents such as cockroaches, mice, rats and flies out of the facility. Use a licensed pest control service.
- ❑ Widespread food temperature violations that cannot be corrected at time of inspection.
- ❑ Lack of hot or cold running water.
- ❑ Poor sanitation with no clean prep surfaces.
- ❑ Sewage backing up into facility. Operator should:
 - ❑ Stop operations
 - ❑ Repair plumbing
 - ❑ Clean and sanitize all surfaces
- ❑ Selling food from an unapproved source. Example: Food from an unpermitted facility or unregistered private home.

Use Approved Pest Control Methods



- Snap Traps
- Bait Boxes
- Glue Boards
- Professional Pest Control

