How to Get a Green Placard
TOPICS

- Food Safety Objectives
- Placarding Program Goals
- Placarding Program
- Violations and CDC Risk Factors
- Placard Posting
- Resources
Eliminate/reduce the risk factors that contribute to foodborne illnesses
WHY?

- CDC estimates that 48 million (1 in 6) people in the United States experience foodborne illnesses each year.

128,000 hospitalizations
3,000 deaths

Placarding Program Goals

1. Improve Food Safety Awareness
2. Increase Consumer Confidence
3. Promote Best Practices
4. Create Highly Visible System
5. Provide Clear Information
6. Align with Regional Partners
7. Support and Promote the Local Economy and Food Industry
PLACARDING PROGRAM

Advantages

• Highly Visible
• Easy to Understand
• Universal Recognition
• Does Not Rely on a Score
• Focus on Health and Safety
• Recognition for Good Operators
WHO GETS A PLACARD?

Permanent Food Facilities Include:

- Restaurants
- Markets
- Bed & Breakfasts
- Bars
- Bakeries
- Schools

Not Included:

- Mobile Trucks/Carts
- Special Events and Festivals
**Placard Criteria**

- **Green:** PASS – No more than one major violation (corrected or mitigated at inspection)

- **Yellow:** CONDITIONAL PASS – Two or more major violations (corrected or mitigated at inspection)

- **Red:** CLOSURE – One or more major violations not corrected on site
**The Green Placard**

Issued when a facility either has no major violations

or

Has one major violation that has been corrected or mitigated at time of inspection.
THE YELLOW PLACARD

• Issued when a facility has 2 or more major violations which have been corrected or mitigated at time of inspection.

• Violation summary will state the type of major violations observed.
THE YELLOW PLACARD

- Re-inspection conducted between 24-72 hours to insure compliance.

- New placard issued at the re-inspection if all major violations remain corrected.
**The Red Placard**

- Issued when a facility has one or more major violations which can not be corrected or mitigated at time of inspection.

- Violations summary will indicate the type of violation resulting in closure.
THE RED PLACARD

Immediate Closure Situations

- Sewage Backup
- Rodent or Insect Infestation
- No Drinkable Water
- No Hot Water
- No Electricity
- Gross Unsanitary Conditions, Filth
- Non-Operable Toilets
All Placards

- Placards shall remain posted until next inspection.
- Inspection history will indicate what was earned on the previous inspection.
**WHAT IS A VIOLATION?**

- A **major** violation may directly cause or contribute to foodborne illness.
  
  *Example:* **Employee not washing hands**

- A **minor** violation may lead to major violations if they remain uncorrected.
  
  *Example:* **Dirty floors**
The CDC has identified the following five risk factors as the most likely to cause foodborne illness:

1. Improper Personal Hygiene
2. Improper Holding Temperatures
3. Inadequate Cooking
4. Contaminated Food, Contaminated Equipment
5. Food from Unsafe Sources
Improper Personal Hygiene

• Bacteria and viruses are on our bodies and in the environment. They can be spread by food handlers.
• Handwashing is the best method for preventing the spread of bacteria and viruses.

Staphylococcus aureus

E coli 0157

Norwalk Virus
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IMPROPER HOLDING TEMPERATURES

How to keep potentially hazardous food (PHF) safe:

• Keep food cold to prevent bacterial growth \( \leq 41^\circ F \)
• Keep food hot to prevent bacterial growth \( \geq 135^\circ F \)
• Do not leave a PHF at room temperature unless actively preparing the food
• All PHF shall be rapidly cooled
• Frozen PHF must be thawed in a proper manner
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### Inadequate Cooking

#### Proper Cooking Temperatures:

<table>
<thead>
<tr>
<th>Temperature</th>
<th>Food Examples</th>
</tr>
</thead>
<tbody>
<tr>
<td>135°F</td>
<td>Cooked vegetables, Cooked vegetables containing eggs, Pork</td>
</tr>
<tr>
<td>145°F</td>
<td>Eggs, Food containing eggs, Food containing ground beef, Ground beef, Ground beef containing ground beef</td>
</tr>
<tr>
<td>155°F</td>
<td>Ground poultry, Stuffed fish, Stuffed meat, Stuffed poultry, Food stuffed with fish, meat or poultry</td>
</tr>
<tr>
<td>165°F</td>
<td>Ground poultry, Stuffed fish, Stuffed meat, Stuffed poultry, Food stuffed with fish, meat or poultry</td>
</tr>
</tbody>
</table>
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CONTAMINATED FOOD, CONTAMINATED EQUIPMENT

Actions contributing to food contamination:

1. Cross-Contamination, Adulteration and Spoilage
2. Improperly Sanitized Equipment and Utensils
3. Improperly Maintained Wiping Cloths
4. Lack of or Contaminated Water Supply and Improper Wastewater Disposal
5. Improper Cleaning and Maintenance
6. Vermin Infestation
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FOOD FROM UNSAFE SOURCES

Only food from approved sources shall be served and sold at food facilities.
RISK FACTORS RECAP

- Wash Hands
- Do Not Let Sick People Work
- Keep Food at the Right Temperature
- Cook Food Thoroughly
- Protect Food from Contamination
- Keep Equipment Clean and Sanitized
- Provide Food Only from Safe Sources, Never Reserve Unpackaged Food
PROPER PLACARD POSTING
LOCATION, LOCATION, LOCATION

• The placard **must be posted** at the facility.
• The primary location is the facility entrance.
LOCATION, LOCATION, LOCATION

It may be posted in a display case and mounted on the outside wall **within 5 feet** of the main entrance to the facility.
LOCATION, LOCATION, LOCATION

If no windows or display box exist or if the windows are heavily tinted:

- The placard may be posted inside the facility
  – in a visible location
  – within five feet of the main entrance

- If ordering is done at a service counter/register the placard may be prominently posted
  – at the service counter
Example... The Windows Are REALLY Dark:

Post in immediate entryway
KEEPING THE PLACARD SAFE

• It is the operator’s responsibility to keep the placard in the approved location.

• If the placard is missing or altered the operator is responsible to immediately call and request a new placard.

• One replacement placard will be provided each year free of charge. Additional replacements will be provided for a fee.
FAILURE TO PROPERLY POST PLACARD

• The placard is not in the location approved by the Environmental Health Specialist

• The placard was removed and the operator has not called for a replacement

• The placard has been tampered with and/or defaced, and the operator has not called for a replacement
ENFORCEMENT ACTION

When an Environmental Health Specialist (EHS) documents a failure to properly post a placard:

- Re-inspections may be conducted each day the placard is not posted
- A fine and fees will be assessed.
WHAT IF...

• I’m in a mall food court?
Is This OK?

No

Yes
WHAT IF I OPERATE A GROCERY STORE/SUPERMARKET WITH MULTIPLE SECTIONS?

The store will have multiple permits. The primary permit will be for the following combined areas:

- Produce
- Dairy
- Eggs
- Meat/Poultry/Seafood

The placard for this permit shall be posted near the front entry.
GROCERY STORE/ SUPERMARKET

Additional sections within the facility will be permitted individually and a placard will be issued per each section.

Sections might include:
• Bakery
• Deli
• Artisan cheese
• Coffee
• Specialty
The Bakery Has Its Own Permit

Post at the register or service area
The Deli Has Its Own Permit

Post at the register or service area
RESOURCES

• California Retail Food Code (CalCode)

• Retail Food Inspection Field Guide
Go for the Green!

www.sonoma-county.org/environmental

www.sonoma-county.org/placards

707-565-6565
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