



11080 White Rock Road, Ste 200
 Rancho Cordova, CA 95670
 Tel: (916) 875-8440 Fax: (916) 875-8513
 www.emd.saccounty.gov

COUNTY OF SACRAMENTO
ENVIRONMENTAL MANAGEMENT DEPARTMENT
CALCODE VIOLATION SUMMARY

1a	DEMONSTRATION OF KNOWLEDGE	All food employees shall have adequate knowledge of food safety as it relates to their assigned duties. (113947)
1b	FOOD SAFETY CERTIFICATION	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. (113947.1)
1c	FOOD HANDLER CARDS	Food handlers that prepare, handle, or serve non-prepackaged potentially hazardous food, shall obtain a valid Food Handler Card within 30 days after date of hire. (113948)
2	COMMUNICABLE DISEASE REQUIREMENTS	Employees with a communicable disease shall be excluded from the food facility or restricted from working with exposed food, clean equipment and utensils, linens, and single-use articles. Gloves shall be worn when contacting food and food-contact surfaces if an employee has any cuts, wounds, or rashes on hands or arms. (113949.2, 113949.4, 113949.5, 113950, 113950.5, 113973(a))
3	DISCHARGE FROM EYES, NOSE, AND MOUTH	Employees experiencing persistent sneezing, coughing, or runny nose shall not work with exposed food, clean equipment and utensils, linens or single-use articles. (113974)
4	EATING, DRINKING, AND TOBACCO USE	Employees shall not eat, drink, or use tobacco in any area where contamination of food, clean equipment and utensils, linens, and single use articles may occur. Employees may drink from closed beverage container if the container is handled to prevent contamination of the employee's hands, the container, nonprepackaged food, and food-contact surfaces. Area designated for employees to eat and drink shall be located so that food, clean equipment and utensils, linens, and single-use articles are protected from contamination. (113977, 114256 (a))
5a	HANDWASHING PROCEDURES	Employees are required to wash their hands in the following situations: before engaging in food preparation, after touching bare skin, after using the toilet room, after coughing or sneezing, after eating, drinking, or using tobacco, after handling soiled equipment or utensils, as often as necessary during food preparation to prevent cross-contamination, when switching from working with raw to ready to eat foods, before donning gloves, before dispensing or serving food, after engaging in other activities that may contaminate hands. (113952, 113953.3, 113953.4)
5b	BARE HAND CONTACT WITH READY-TO-EAT FOOD	Food employees shall not contact exposed, ready-to-eat food with their bare hands. Employees shall use suitable utensils or single-use gloves to contact ready-to-eat foods. Whenever gloves are worn, they shall be changed as often as handwashing is required. Single-use gloves shall be used for only one task and shall be discarded when damaged or soiled, or when interruptions in the food handling occur. Slash-resistant gloves may be used with ready-to-eat food if the gloves have a smooth, durable, nonabsorbent surface, or are covered with a single-use glove. (113961, 113973 (b,c,e))
6	HANDWASHING FACILITIES	Handwashing facilities shall be provided within or adjacent to toilet rooms, food preparation, and warewashing areas. Handwashing facilities shall be clean, unobstructed, and accessible at all times. Handwashing facilities shall be provided with soap and sanitary single-use towels or heated-air hand drying device in approved dispensers. Dispensers shall be maintained in good repair. (113953, 113953.1, 113953.2)
7	HOT AND COLD HOLDING TEMPERATURES	Potentially hazardous foods shall be maintained at or below 41F or at or above 135F. The following foods may be held at or below 45F: raw shell eggs, unshucked live molluscan shellfish, pasteurized milk and pasteurized milk products in original sealed containers, potentially hazardous foods held during transportation. Food preparation shall not exceed two cumulative hours without a return to the required holding temperatures. (113996, 113998, 114037)
8	TIME AS A PUBLIC HEALTH CONTROL	When time as a public health control is used, the following procedures shall be observed: food items shall be marked to indicate four hours past the time when the food was removed from temperature control, food shall be served or discarded within the four-hour time limit, written procedures for food that was prepared, cooked, and refrigerated before time as a public health control was used, shall be maintained at the food facility and be made available to the enforcement agency upon request. (114000)
9	COOLING METHODS	Potentially hazardous foods shall be rapidly cooled from 135F to 70F within 2 hours, and then from 70F to 41F 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	COOKING TIME AND TEMPERATURES	Fruits and vegetables that are cooked for hot holding shall be cooked to a minimum temperature of 135F. Single pieces of meat, fish, and raw shell eggs for immediate service, shall be heated to an internal temperature of 145F for 15 seconds. Comminuted meat, injected meat, raw eggs, or any food containing comminuted meat or raw eggs, shall be heated to an internal temperature of 155F for 15 seconds. Poultry, comminuted poultry, stuffed fish, stuffed meat, and stuffed poultry shall be heated to an internal temperature of 165F for 15 seconds. Other temperature requirements may apply. (114004, 114008, 114010)
11	REHEATING PROCEDURES FOR HOT HOLDING	Potentially hazardous foods that are cooked, cooled, and subsequently reheated for hot holding or service, shall be heated to a temperature of 165F for 15 seconds. Ready-to-eat food taken from a commercially processed hermetically sealed container, or from an intact package from a food processing plant shall be heated to a temperature of 135F for hot holding. (114016)
12	RESERVICE OF RETURNED FOOD	Unpackaged food items that are unused or returned by the consumer shall not be re-served or offered for human consumption. (114079)
13	FOOD IN GOOD CONDITION, SAFE, AND UNADULTERATED	Employees shall not commit any act that may cause the contamination or adulteration of food, food contact surfaces, or utensils. Food shall be produced, prepared, stored, transported, and served, so as to be free from adulteration and spoilage. Food is considered adulterated if it bears or contains any poisonous or deleterious substance that may render it impure or injurious to health. Containers previously used to store poisonous or toxic materials shall not be used to store food, utensils, or single-use articles. Utensils used for tasting shall be discarded or washed, rinsed, and sanitized between tastings. Ice used as a medium for cooling open food, prepackaged food, beverages, beverage tubing, or cold plates shall not be used as food. Food shall be inspected upon receipt and prior to any use, storage, or resale. (113967, 113976, 113980, 113988, 113990, 114035, 114167, 114254.3)
14a	FOOD CONTACT SURFACES CLEANED AND SANITIZED	Food contact surfaces, utensils, and equipment shall be cleaned and sanitized at the following times: before each use with different type of raw food of animal origin, when changing from raw food to ready to eat food, between uses with raw produce and potentially hazardous food, before using a thermometer, any time during the operation when contamination may have occurred. Food-contact surfaces and utensils shall be clean to sight and touch. (114113, 114115, 114117, 114125(b), 114141)

14b	WAREWASHING AND SANITIZING PROCEDURES	Food-contact surfaces and multiservice utensils shall be effectively washed, rinsed, and sanitized to remove or completely loosen soils by use of manual or mechanical methods. The temperature of the washing solution shall be maintained at least 100F or at the temperature specified by the manufacturer's label. Manual sanitation shall be accomplished during the final rinse by contact with solution containing 100 ppm available chlorine or 200 ppm quaternary ammonium. Mechanical sanitization shall be accomplished in the final rinse by achieving a utensil surface temperature of 160F or by contact with solution containing 50 ppm available chlorine. After cleaning and sanitizing, equipment and utensils shall be air dried. (114097, 114099.1, 114099.2, 114099.4, 114099.6, 114099.7, 114101 (b-d), 114105, 114109, 114111)
15	FOOD OBTAINED FROM APPROVED SOURCE	Food shall be obtained from an approved sources that comply with all applicable laws. Food shall be transported in an approved manner. Food stored or prepared in a private home shall not be used or offered for sale in a food facility. (113982, 114021, 114023, 114024, 114027, 114029, 114031, 114041)
16	SHELLSTOCK IDENTIFICATION TAGS	Shellstock shall be obtained in containers that bear legible source identification tags. Shellstock tags shall remain attached to the container that they are received in until the container is empty. Shellstock tags shall be maintained at the food facility in chronological order correlating to the sale date for 90 calendar days from the date of harvest. The source of the shellstock on display shall be identified. Shellstock that are portioned or prepackaged shall have a copy of the corresponding shellstock tag. (114039, 114039.1, 114039.3, 114039.4)
17	SHELLSTOCK DISPLAY AND REGULATIONS	Except in accordance with an approved HACCP plan, molluscan shellfish life-support system display tanks shall not be used to display shellfish that are offered for human consumption. Food facility shall ensure that shellstock from one tagged or labeled container are not commingled with shellstock from another container with different certification numbers. Food facility shall be in compliance with Gulf Oyster warning seasonal requirements. (Title 17 CA Code of Regulations §13675, 113707)
18	HACCP REQUIREMENTS	Food facilities may engage in any of the following activities only pursuant to an HACCP plan: smoking food as a method of preservation, curing food, using food additives or adding components such as vinegar as a method of preservation, operating a molluscan shellfish life support system display tank, or custom processing animals that are for personal use. Food facilities may engage in the following activities only pursuant to an HACCP plan that has been approved by the department (CDPH): using acidification or water activity to prevent the growth of Clostridium botulinum, packaging potentially hazardous food using a reduced-oxygen packaging method. (114419, 114419.1, 114419.2, 114419.3 114039.5, 114057, 114057.1)
19	CONSUMER ADVISORY FOR UNDERCOOKED FOOD	Undercooked or raw food may be served to the consumer if either of the following conditions are met: the consumer specifically orders the food prepared raw or less than thoroughly cooked, the food facility notified the consumer orally or in writing, at the time of ordering, that the food is raw or less than thoroughly cooked. Confectionery food containing more than 0.5% alcohol may be served to the consumer if the food facility notifies the consumer orally or in writing, at the time of ordering, that it contains more than 0.5% alcohol. (114012, 114093)
20	SCHOOL AND LICENSED HEALTH CARE PROHIBITED FOODS	The following foods shall not be offered for consumption in a licensed health care facility or school: unpasteurized juice and dairy products, unpasteurized eggs and egg products, raw or partially cooked food of animal origin, raw seed sprouts. (114091)
21	HOT AND COLD WATER SUPPLY	An adequate, protected, pressurized, potable supply of hot and cold water shall be provided at all times. Hot water shall be supplied at a minimum temperature of at least 120F when measured from the faucet. The temperature of water provided to handwashing facilities shall be at least 100°F. Handwashing facilities equipped with auto run faucets shall have their water temperature set between 100F to 108F. (113953(c), 114101(d), 114189, 114192, 114192.1, 114195)
22	SEWAGE AND WASTEWATER DISPOSAL	Liquid waste shall be disposed of through the approved plumbing system and shall discharge into the public sewerage or into an approved private sewage disposal system. Grease traps and grease interceptors shall be easily accessible for servicing. (114197, 114201)
23	VERMIN AND ANIMAL CONTAMINATION	A food facility shall at all times be equipped, maintained, and operated as to prevent the entrance and harborage of animals, birds, and vermin, including, but not limited to rodents and insects. (114259, 114259.1, 114259.4, 114259.5)
24	PERSON IN CHARGE PRESENT AND PERFORMS DUTIES	A person in charge shall be present at the food facility during all hours of operation. Person in charge shall restrict unnecessary individuals from entering food prep areas and monitor self-service areas and food displays to prevent food and equipment contamination. (113945-113945.1, 113984.1, 114075)
25	PERSONAL CLEANLINESS AND HAIR RESTRAINT	Food employees shall wear clean outer clothing to prevent contamination of food, equipment, utensils, linens, and single-use articles. Employees preparing, serving or handling food or utensils shall wear hair restraints such as hats, hair coverings, or nets. Food employees shall keep their fingernails trimmed, filed, and maintained or shall wear gloves when contacting food and food-contact surfaces. (113968, 113969, 113971, 113973)
26	THAWING METHODS	Frozen foods shall be stored or displayed in their frozen state unless being thawed in the following manner: under refrigeration, completely submerged under cold running water with sufficient velocity to flush loose particles, in microwave oven, during the cooking process. (114018, 114020)
27	FOOD PROTECTED FROM CONTAMINATION	Food shall be protected from cross-contamination during transportation, storage, preparation, holding, and display. Food and condiments on display shall be protected from contamination by the use of dispensers, packaging, counter, service line, or sneeze guards that intercept a direct line between the consumer's mouth and the food being displayed. Only prepackaged non-potentially hazardous food or uncut produce may be displayed or sold outdoors if under overhead cover. Open-air barbecues shall be separated from public access. (113984 (a-f), 113986, 114060, 114067, 114069, 114077, 114089.1 (c), 114143 (c-e))
28	WASHING FRUITS AND VEGETABLES	Produce shall be thoroughly washed in potable water to remove soil and other contaminants before being cut, combined with other ingredients, cooked, served, or offered for human consumption. (113992)
29	IDENTIFICATION AND STORAGE OF TOXIC SUBSTANCES	All poisonous substances, detergents, sanitizers, and cleaning compounds shall be stored to prevent contamination of food, equipment, utensils, linens, and single-use articles. Only pesticides that are necessary and specifically approved for use in a food facility may be used. Containers of poisonous or toxic materials shall have a legible manufacturer's label or if taken from bulk supplies shall be clearly and individually identified with the common name of the material. (114254, 114254.1, 114254.2)
30a	FOOD STORED IN APPROVED LOCATION	Food items shall be stored at least six inches above the floor in an approved location within the fully enclosed permitted food facility. Food shall not be exposed to splash, dust, vermin, or other forms of contamination or adulteration. Prepackaged food may not be stored in direct contact with ice if the food is subject to the entry of water because of the nature of it's packaging. Non-prepackaged food may not be stored in direct contact with undrained ice. (114047, 114049, 114053, 114055, 114069 (b))
30b	FOOD CONTAINERS LABELED	Containers holding food or food ingredients that are removed from their original packaging shall be identified with the common name of the food. (114051)
31	CONSUMER SELF-SERVICE OPERATIONS	Raw, non-prepackaged food of animal origin, such as beef, lamb, pork, poultry, and eviscerated fish, shall not be offered for consumer self-service. Consumer self-service operations for ready-to-eat foods such as buffets and salad bars shall be provided with a suitable food dispensing utensil for each container displayed or effective dispensing methods that protect the food from contamination. Except for drinking cups, food employees and consumers shall not be allowed to use soiled tableware, including single-use articles, to obtain additional food from the display and servicing equipment. Consumer self-service bulk beverages shall be dispensed in approved manner. (114063 (a,d), 114065, 114075)

32a	FOOD PRESENTATION AND LABELING	Food offered for human consumption shall be honestly presented in a way that does not mislead or misinform the consumer. Food packaged in a food facility shall bear a label that complies with the labeling requirements prescribed by the Sherman Food, Drug, and Cosmetic Law which include: common name of the food, ingredients list, quantity of contents, name and address of manufacturer, nutritional information as specified in 21 C.F.R. (114087, 114088, 114089, 114089.1(a, b), 114090, 114093.1)
32b	COMPLIANCE WITH TRANS FAT BAN	No food containing artificial trans fat may be stored, distributed, served by, or used in the preparation of any food within a food facility. Every food facility shall maintain on the premises, the label for any food that contains fat, oil, or shortening, for as long as this food is stored, distributed, served by, or used in the preparation of food within the food facility. Food sold or served in a manufacturer's original sealed package is exempt from this requirement. (114377)
32c	COMPLIANCE WITH MENU LABELING	Food facilities shall comply with Section 343(q)(5)(H) of Title 21 of the United States Code and regulations adopted pursuant thereto. (114094)
33	NONFOOD-CONTACT SURFACES CLEAN	Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris. All premises of a food facility shall be kept clean. (114115 (b), 114257)
34	WAREWASHING FACILITIES AND TESTING METHODS	Food facilities that prepare food shall be equipped with a manual warewashing sink that has at least three compartments with two integral metal drainboards. A two compartment sink that was installed before January 1, 1996, need not be replaced when used in approved manner. Sink compartments shall be large enough to accommodate immersion of the largest equipment and utensils used. Testing materials shall be provided to adequately measure the applicable sanitization method used during manual or mechanical warewashing. (113984(e), 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125)
35	EQUIPMENT APPROVED AND MAINTAINED	All utensils and equipment shall be kept fully operative and in good repair. All new and replacement equipment shall be properly installed and be certified by NSF, UL Sanitation, or ETL Sanitation. Food facilities that wash, rinse, soak, thaw, or similarly prepare foods shall be provided with a approved food preparation sink. Surfaces such as cutting blocks and boards that are subject to scratching and scoring shall be resurfaced or replaced if they can no longer be effectively cleaned and sanitized. (114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114130.6, 114132, 114133, 114137, 114139, 114153, 114163, 114165, 114169, 114175, 114177, 114180)
36	EQUIPMENT STORED IN APPROVED LOCATION	Clean equipment, utensils, linens, and single-use articles shall be stored at least six inches above the floor in an approved location within the fully enclosed permitted food facility. Clean equipment, utensils, linens, and single-use articles shall not be exposed to splash, dust, vermin or other forms of contamination. Clean linens shall be free of food residues and other soiling matter. Non-food items shall be stored and displayed separate from food and food-contact surfaces. During pauses in food preparation utensils shall be stored with handles above the top of the food, on a clean sanitized surface, in running water, or in water that is at least 135F. Single-use articles and multiservice utensils shall be handled, displayed, and dispensed so that contamination of food and lip-contact surfaces is prevented. Pressurized cylinders shall be securely fastened to rigid structure. (114074, 114081, 114119, 114121, 114161, 114172, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5)
37	SATELLITE FOOD SERVICE	Satellite food service shall be operated by a fully enclosed permanent food facility that meets all requirements for food preparation and service. The operator of the permanent food facility shall submit written standard operating procedures to the enforcement agency prior to operation. All food preparation shall be conducted within a food compartment or within a fully enclosed facility. Satellite food service areas shall have overhead protection that extends over all food handling areas. Satellite food service operations that handle non-prepackaged food shall be equipped with approved handwashing and warewashing facilities. (114067)
38	VENTILATION AND LIGHTING	Exhaust hoods shall be provided to remove toxic gases, heat, grease, vapors and smoke and be approved by health and building department. Canopy-type hoods shall extend six inches 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, air shaft, or light-switch activated exhaust fan. Adequate lighting shall be provided in all areas to facilitate cleaning and inspection. Light fixtures in areas where open food is stored, served, prepared, and where utensils are washed shall be of shatterproof construction or protected with light shields. (114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1)
39	TEMPERATURE MEASURING DEVICES	An accurate easily readable metal probe thermometer suitable for measuring temperature of food shall be available to the food handler. Thermometers shall be calibrated in accordance with manufacturer's specifications as necessary to ensure their accuracy. A thermometer shall be provided for all refrigerators, hot and cold holding units, and high temperature warewashing machines. (114157, 114159)
40	WIPING CLOTHS STORAGE AND USE	Wiping cloths used to clean food and nonfood-contact surfaces shall be used only once unless kept in clean water with a sanitizer solution of 100 ppm available chlorine or 200 ppm quaternary ammonium. Sponges shall not be used on food-contact surfaces. Except for fabric implements, linen shall not be used in contact with food. (114099.6, 114135, 114185.1, 114185.3 (d-e)).
41	PLUMBING FIXTURES AND BACKFLOW PREVENTION	All steam tables, ice machines, ice bins, food preparation sinks, display cases, walk-in refrigeration units, and other similar equipment that discharge liquid waste shall drain into a floor sink with an air gap or other approved type of receptor. Plumbing and plumbing fixtures shall be maintained so as to prevent contamination, shall be kept clean, fully operative, and in good repair. The potable water supply shall be protected with a backflow or back siphonage protection device. Any hose used for potable water shall be of approved materials, labeled, properly stored, and used for no other purpose. (114171, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269)
42	GARBAGE AND REFUSE DISPOSAL	The exterior premises of a food facility shall be kept free of litter and rubbish. All food waste and rubbish shall be kept in nonabsorbent, durable, cleanable, leak-proof, and rodent-proof containers. Containers shall have close-fitting lids and be covered at all times. All waste must be removed and disposed of as frequently as necessary to prevent the development of objectionable odors and other conditions that attract or harbor insects or rodents. (114244, 114245, 114245.1, 114245.2, 114245.3, 114245.4, 114245.5, 114245.6, 114245.7, 114257)
43	RESTROOMS MAINTAINED, SUPPLIED, AND ACCESSIBLE	Toilet facilities shall be maintained and kept clean. Toilet rooms shall be separated by a well-fitting self-closing door. Toilet tissue shall be provided in a permanently installed dispenser at each toilet. The number of toilet facilities shall be in accordance with local building and plumbing ordinances. Toilet facilities shall be provided for patrons: in establishments with more than 20,000 sq. ft.; establishments offering on-site consumption of food. (114250, 114250.1, 114276)
44a	PREMISES KEPT FREE OF UNUSED EQUIPMENT	The premises of a food facility shall be kept free of items that are unnecessary to the operation or maintenance of the facility, such as equipment that is nonfunctional or no longer used. (114257.1.)
44b	APPROPRIATE USE OF EQUIPMENT	Employees shall not clean their hands in a sink used for food preparation, warewashing, or in a service sink or a curbed cleaning facility used for the disposal of mop water and similar liquid waste. A handwashing facility shall not be used for purposes other than handwashing. Food preparation sinks, handwashing lavatories, and warewashing equipment shall not be used for the cleaning of maintenance tools, the preparation or holding of maintenance materials, or the disposal of mop water and similar liquid wastes. Open-air barbecue or outdoor wood-burning oven shall be operated on the same premises as, in reasonable proximity to, and in conjunction with, a permanent food facility that is approved for food preparation. (113953.1 (b-d), 114123, 114143 (a,b), Exception 114125)

44c	MOP SINK AND JANITORIAL AREA	At least one janitorial sink equipped with hot and cold water and a drain shall be provided and conveniently located for the cleaning of mops or similar wet floor cleaning tools and for the disposal of mop water and similar liquid waste. A room, area, or cabinet separated from food preparation, food storage, or warewashing shall be provided for the storage of cleaning equipment and supplies. After use, mops shall be placed in a position that allows them to air-dry without soiling walls, equipment, or supplies. (114279, 114281, 114282)
44d	EMPLOYEE PERSONAL ITEMS	No person shall store clothing or personal effects in any area used for the storage and preparation of food. Lockers or other suitable facilities shall be provided and used for the orderly storage of employee clothing and other possessions. Lockers or other suitable facilities shall be located in a designated room or area where contamination of food, equipment, utensils, and single-use articles cannot occur. (114256, 114256.1.)
44e	VERMIN AND ANIMAL EXCLUSION	A food facility shall at all times be constructed, equipped, and maintained as to prevent the entrance and harborage of animals, birds, and vermin, including, but not limited to, rodents and insects. Doors opening to outside air shall have a self-closing device and have no gaps greater than 1/4 inch when closed. Insect control devices shall be installed so that the devices are not located over a food or utensil handling areas. Pass-thru windows shall be of an approved size and be equipped with a self-closing device and air curtain if required. (114259, 114259.2, 114259.3)
45	FLOOR, WALL, AND CEILING FINISHES	Food facilities shall be fully enclosed in a building consisting of permanent floors, walls, and an overhead structure that meets minimum standards. The walls and ceiling shall be smooth, durable, nonabsorbent, and easily cleanable. Flooring and base coving shall be smooth, durable, and made of approved nonabsorbent material that is easily cleanable. Floor surfaces shall be coved at the juncture of the floor and wall with a 3/8 inch minimum radius and shall extend up the wall at least 4 inches. (114143 (d), 114266, 114268, 114268.1, 114271, 114272)
46	LIVING AND SLEEPING QUARTERS	Living and sleeping quarters shall not be located in any room, or directly open into any room where food is prepared, stored, or sold. (114285, 114286)
47a	SIGNS POSTED AS REQUIRED	Handwashing signs directing employees to wash hands after using the restroom shall be posted in each toilet room used by food employees. No smoking signs shall be posted in food preparation, food storage, warewashing, and utensil storage areas. Food facilities constructed without a public toilet prior January 1, 2004, shall post a sign in a prominent area within the food facility, stating that toilet facilities are not provided. (113953.5, 113978, 114276 (f)).
47b	PLACARD POSTED IN APPROVED LOCATION	Upon completion of a routine inspection or re-inspection, the Health Officer shall post at every food establishment the appropriate placard, as determined by the Health Officer. The placard shall be posted so as to be clearly visible to the general public and to patrons entering the food establishment. (Sacramento County Code 6.04.021)
47c	INSPECTION REPORT AVAILABILITY	A copy of the most recent routine inspection report conducted to assess compliance with this part shall be maintained at the food facility and made available upon request. The food facility shall post a notice advising consumers that a copy of the most recent routine inspection report is available for review by any interested party. (113725.1)
48	PLAN REVIEW CONSTRUCTION AND REMODELING	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	PERMIT REQUIREMENTS	A food facility shall not be open for business without a valid permit. Permit shall be posted in a conspicuous place within the food facility. (114067(b, c), 114381, 114387)
50	IMPOUNDMENT OF FOOD, UTENSILS, AND EQUIPMENT	An enforcement officer may impound food, equipment or utensils that are found to be, or suspected of being, unsanitary or in such disrepair that food, equipment, or utensils may become contaminated or adulterated. An enforcement officer may inspect and impound any utensil that is suspected of releasing lead or cadmium into the food. (114393)
51	PERMIT SUSPENSION	If an imminent health hazard is found, an enforcement officer may temporarily suspend the permit and order the food facility or cottage food operation immediately closed. (114405, 114409)
52	OTHER	California Retail Food Code