

## **VOLUNTARY CLOSURE**

To ensure the health and safety of the public, the California Retail Food Code requires food facilities to be closed when an imminent health hazard is identified and cannot be immediately corrected. If an imminent health hazard is discovered during a health inspection, the health permit will be suspended and a red "CLOSED" placard will be posted.

If an imminent health hazard is discovered by the owner or operator of a retail food facility during regular operation, they should close their own facility until the issue can be corrected.

When an operator voluntarily closes their own food facility, due to an imminent health hazard, they are protecting the health and safety of the public, while giving themselves time to correct the issue without having a red "CLOSED" placard posted.

### **Examples of Imminent Health Hazards:**

#### **Vermin infestation-cockroaches, rats, mice, flies**

- Live cockroaches or cockroach egg cases in the facility
- Rats or mice in the facility, marked by the appearance of droppings or damage to food products from gnawing
- Contamination of food or equipment by a large fly infestation

#### **Lack of potable water supply**

- Water must meet drinking water standards
- Water must be available

#### **Inability to sanitize multi-use utensils and wares**

- Lack of approved sanitizer
- Inadequate water temperature to adequately clean and sanitize multi-use utensils (as specified by the detergents and chemicals used)
- Inoperable warewashing equipment, i.e. automatic dishwasher/3-compartment sink

#### **Sewage overflow/back-up**

- Floor sinks or drains that are overflowing or clogged
- Handwash, dishwash or preparation sinks that are clogged or unusable
- Grease trap or interceptor that is overflowing

#### **Lack of functional restrooms**

- Renovation of restrooms which prevents their use
- Toilets in disrepair, unusable, or inaccessible

#### **Fire or other disaster**

- If the ANSUL system on the ventilation hood system is deployed
- Food and food contact surfaces are contaminated and/or damaged

## **Examples of Imminent Health Hazards cont'd**

### **Lack of functioning refrigeration**

- The facility's refrigeration is not operating properly and food is above 51°F

### **Power outage**

- If power is out for longer than an hour, the facility must close until power is restored

### **Severely unsanitary food preparation areas**

- Food contact surfaces are severely unsanitary

Operating a safe food facility is the responsibility of the owner. If an imminent health hazard is identified, the owner/operator of the facility must temporarily close, until the imminent health hazard is eliminated. Environmental specialists are available for questions Monday-Friday at (916) 875-8440. Further information can also be found at **[emd.saccounty.net](http://emd.saccounty.net)**.