Mobile Food Facility







Placarding

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Background

- In January 2007, EMD implemented the Green-Yellow-Red (GYR) placard program for fixed food facilities.
- Number of major violations have been reduced.
- Campylobacter and Salmonella rates in Sacramento County have declined, and are below the state average.
- EMD is proposing to include food trucks in the successful placarding program.
- Food Truck Placarding Program Ordinance Changes
 - ➤ Board of Supervisors September 13, 2016
 - ➤ Proposed implementation is January 2017

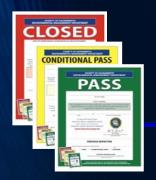


Why? Foodborne Illness

The Centers for Disease Control and Prevention estimates that each year foodborne illnesses in the US cause approximately:

- 48 million illnesses
- 128,000 hospitalizations
- 3,000 deaths





Benefits of GYR Placarding

The proposed inclusion of food trucks into the existing GYR placard program will provide a clear and easily recognizable means of determining the food safety status of the food truck.

- Increased food safety compliance by providing an incentive (GRN placard)
- > The public has more confidence in where they eat
- Clear message to the public that food truck is permitted and inspected
- Fair-level playing field within the food truck industry and with other food facilities
- > Food truck operators can "advertise" their compliance



Other Jurisdictions

- ► Alameda GYR Placarding (2014)
 - Yellow Placards reduced from 27% to 10% from 2014 to 2015
 - Red Placards reduced from 14% to 3% from 2014 to 2015
- Los Angeles County—ABC Grading (2011)
- Riverside County ABC Grading (2014)
- ➤ Hawaii GYR Placarding (2014)



Food Safety Education

- Free Food Truck Food Safety Education (FSE) classes
- Offered monthly
 - English
 - Spanish
 - Vietnamese



Outreach

- Food Industry Meeting
 - August 16
- Industry Workshops
 - July 11
 - ❖ July 27
 - August 1

If ordinance changes are approved by BOS, then we will provide a letter to all food truck operators explaining the placarding program and "How To Get A Green" placard.



Placard Criteria

Proposed placard criteria is the same as for fixed food facilities

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 - violations noted pose an imminent threat

to public health



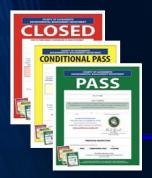
What is a "MAJOR" Violation?

A <u>"major" violation</u> may directly cause or contribute to a foodborne illness.

Example: Employee not washing hands

A <u>"minor" violation</u> is a violation of approved practices. These are violations that may lead to major violations if they remain uncorrected.

Example: Dirty floors



Inspections

Food trucks will receive a minimum of 2 inspections per year Permit Inspection (office/commissary)

- Issued permit sticker but no placard
- Not an "operational" inspection

Field inspection

- Issued placard
- Food trucks will be inspected, as they are operating and serving (or prepared to serve)



Reinspections

- Criteria are the same as fixed food facilities
- Red placard--reinspect same day or as requested by operator upon correction
- Yellow placard—reinspect 24-72 hours or based on truck operating schedule
- Green placard—may reinspect in field or at event if one or more major violations have been documented on prior field inspection(s)
- Reinspection Fee \$201



The Green Placard

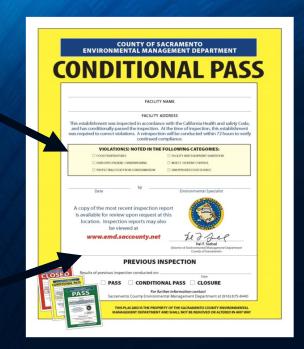
- Issued when a food truck has 1 or no major violations, corrected or mitigated at time of inspection
- Inspection history will indicate what was earned on the previous inspection
- > Shall remain posted until next inspection





The Yellow Placard

- 2 or more major violations, corrected or mitigated at time of inspection
- Will state the type of major violation(s) observed
- Placard must be posted in visible location and not hidden or removed
- Reinspection conducted 24-72 hours or based on truck operating schedule. Green placard issued at the reinspection if <u>all</u> major violations remain corrected
- Inspection history on placards will indicate what was earned on the previous inspection





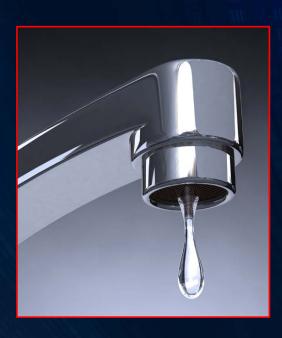
The Red Placard

- Closure
- Placard issued when an imminent health hazard is noted
- Will state the type of major violation(s) observed that resulted in closure
- Placard shall remain visibly posted until food truck is reopened by EMD



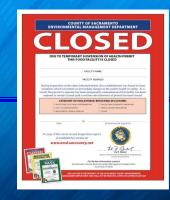
The Red Placard

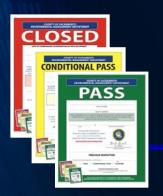
Immediate closure situations



Examples:

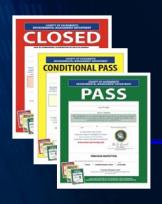
- No Water
- No Hot Water
- No Refrigeration
- No Electricity
- Gross Unsanitary Conditions, Filth
- Improper waste water disposal
- Rodent or Insect Infestation





Compliance Assistance and Enforcement

- Reinspection(s)
- Mandatory Food Truck Food Safety Education
 - Owner and all food truck employees,
 - * \$20 per person
- Compliance Conference (\$402)
- Permit suspension or revocation



Wrap Up

- > Food Truck Placarding Program
- ➤Ordinance Changes
- ➤ Board of Supervisors September 13, 2016
- Proposed implementation is January 2017

Questions?