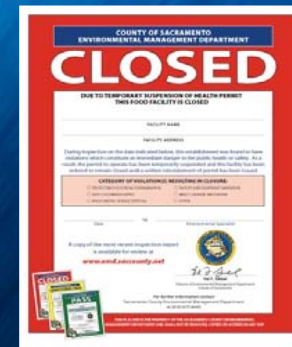


Food Truck



Placarding

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Environmental Health Division
Environmental Management Department



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 expand the successful placarding program to include Food Trucks.
- Food Truck Placarding Program Ordinance Changes
 - Board of Supervisors Sep 13, 2016
 - Proposed implementation is January 2017



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 (Green 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 13% 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

- Industry workshops
 - ❖ July 11
 - ❖ July 27
 - ❖ August 1

- If ordinance changes are approved by BOS, then we will provide 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 “major” violation may directly cause or contribute to a foodborne illness.

Example: Employee not washing hands

A “minor” violation 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



Compliance Assistance and Enforcement

- Reinspection(s)
- Mandatory Food Truck FSE
 - ❖ 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?