Tulare County Environmental Health Services Food Inspection Report

5957 S. Mooney Blvd, Visalia, CA 93277

Phone (559) 624-7400 Fax (559) 733-6932 www.tularecountyeh.org

Date: 12/6/23

Time In

Time Out:

Page 1 of 4

3:15 pm

4:50 pm



Facility Name:

In = In compliance

exclude

method

39. Thermometers provided and accurate

40. Wiping cloths: properly used and stored

FA ID #:

PR ID #:

🗹 In

⊠_{In} □_{N/O}

⊠ In □_{N/O}

⊠_{In} □_{N/O}

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□ N/A ⊠ In □N/0

⊠_{In} □_{N/O}

⊠ In □ _{N/A} □_{N/O}

⊠ In

City: FARMERSVILLE FREEDOM ELEMENTARY Zip Code: 93223120 575 E CITRUS AVE Address: 9/1/2024 FA1345830 JAMES LOHRY Permit Exp Date: Person in Charge: Service: Score: PR1349644 1632 FARMERSVILLE SCHOOL DISTRICT Routine Inspection 93 00 Program Element: Permit Holder: COS = Corrected on-site MAJ = Major violation PL = Points Lost N/O = Not observed N/A = Not applicable OUT = Items not in in red represent the top food borne illness risk factors Iten **CRITICAL RISK FACTORS** DEMONSTRATION OF KNOWLEDGE OUT FOOD FROM APPROVED SOURCES cos MAJ ουτ PL cos MAJ PL ☑ In □_{N/0} 1. Demonstration of knowledge 0.00 ⊠ In 15. Food obtained from approved sources 0.00 ⊠_{In} □_{N/O} **EMPLOYEE HEALTH & HYGIENIC PRACTICES** 0.00 16. Shell Stock: quality, storage, tags п □ <u>N/A</u> ⊠_{In} □_{N/O} 2. Communicable disease: report, restrict, 17. Compliance with Gulf Oyster Regulations 0.00 0.00 □<u>____</u> 0.00 3. No discharge from eyes nose and mouth CONFORMANCE WITH APPROVED PROCEDURES ☑ In □_{N/0} 4. Proper eating, tasting, drinking or tobacco use 0.00 0.00 ☑ In □ N/A 18. HACCP/Variance: approved/records kept PREVENTING CONTAMINATION BY HANDS CONSUMER ADVISORY ⊠ In □_{N/O} 19. Raw/Undercooked food advisory provided to 0.00 П 0.00 5. Proper handwash procedures and glove use □ _{N/A} customer 0.00 HIGHLY SUSCEPTIBLE POPULATIONS 6. Adequate handwashing facilities supplied 20. Schools/LHC facilities: prohibited foods not 0.00 ⊠ In □ N/A TIME AND TEMPERATURE RELATIONSHIPS 0.00 WATER/HOT WATER 7. Proper hot and cold holding temperatures 8. Procedures/records for time as PH control 21. Hot and cold water available ⊠ In 0.00 0.00 0.00 LIQUID WASTE DISPOSAL 9. Proper cooling methods ⊠_{In} 0.00 10. Proper cooking time and temperatures 0.00 22. Sewage and wastewater properly disposed 0.00 11. Proper reheating procedures for hot holding п п п VERMIN ⊠In 23. No rodents, insects, birds, or animals 0.00 PROTECTION FROM CONTAMINATION 12. Returned and reservice of food п п 0.00 Food Safety Certified Employee: 13. Food in good condition, safe and unadulterate X 4.00 X 14. Food contact surfaces: clean and sanitized 0.00 Expiration Date: GOOD RETAIL PRACTICES PHYSICAL FACILITIES OUT PL SUPERVISION OUT PL 24. Person in charge present and performs duties; Valid Certification 0.00 41. Plumbing: proper backflow devices 0.00 PERSONAL CLEANLINESS 42. Proper waste disposal; facilities maintained 0.00 25. Personal cleanliness and hair restraints П 0.00 43. Approved toilets: maintained, accessible, clean 0.00 GENERAL FOOD SAFETY REQUIREMENTS 44. Premises; personal/cleaning items; vermin proofing п 0.00 0.00 26. Approved thawing methods used, frozen food PERMANENT FOOD FACILITIES 0.00 45. Floors/walls/ceilings: built, maintained, clean 0.00 27. Food separated and protected п 28. Washing fruits and vegetables 0.00 46. No private home/living/sleeping in food prep areas 0.00 29. Toxic substances properly identified, stored, used П 0.00 SIGNS/REQUIREMENTS FOOD STORAGE/DISPLAY/SERVICE 47. Signs posted; last inspection report available п 0.00 1.00 **COMPLIANCE & ENFORCEMENT** 30. Food storage; food storage containers identified X 31. Consumer self-service 0.00 48. Plan Review 0.00 0.00 49. Permits Available 0.00 32. Food properly labeled & honestly presented 0.00 EQUIPMENT/UTENSILS/LINENS 50. Impoundment 33. Nonfood contact surfaces clean X 1.00 п 0.00 51. Permit Suspension 0.00 34. Warewashing facility/test strips: adequate, used X 1.00 35. Adequate/approved equipment/utensils, maintained 0.00 REPEAT VIOLATIONS 36. Equipment, utensils and linens: storage and use 37. Vending machines 0.00 53. Repeat Violations - Critical (1-23) п 0 38. Approved lighting/ventilation: adequate, used 0.00 54. Repeat Violations - Good Retail Practices (24-51) 0

Received by (Signature)			Facility Phone:	(559)592-2662
Specialist (Print): Zusana Lopez	Next Inspection Date:	06/06/2024	□ Reinspect	ion Required

Award of Excellence Issued

0.00

0.00

Items listed on this report as violations do not meet the requirements set forth in the California Retail Food Code commencing with § 113700-114437. All violations must be corrected within the time specified. A chargeable re-inspection fee of 75% of annual permit fee to be assessed at the second re-inspection.2) Verified Complaint will result in enforcement fee of \$285.00

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Date: 12/6/23	Page 2 of 4
Time In	3:15 pm
Time Out:	4:50 pm

Facility Name: FREEDOM ELEMENTARY	Address: 575 E CITRUS AVE	City: FARMERSVILLE	Zip Code: 93223120!
FA ID #: FA1345830 Permit Exp Date: 9/1/2024 PR ID #: PR1349644 Program Element: 1632	Person in Charge: JAMES LOHRY Permit Holder: FARMERSVILLE SCHOOL DISTRICT	Service: Routine Inspection	Score: 93.00

Want to donate food? Please visit our food guidance page for more information at https://tularecountyeh.org/eh/index.cfm/guidance-library/food/food-safety-information/

MEASURED OBSERVATIONS				
Item	Location	Temperature	Comments	
AMBIENT AIR	MILK REACH IN REFRIGERATOR	37 Fahrenheit	REFRIGERATOR IN FRONT OF TABLES	
AMBIENT AIR	WALK IN REFRIGERATOR	37 Fahrenheit		
WATER	THREE COMPARTMENT SINK	130 Fahrenheit		
AMBIENT AIR	WALK IN FREEZER	-10 Fahrenheit		
AMBIENT AIR	WALK IN REFRIGERATOR	37 Fahrenheit		
WATER	KITCHEN HAND WASH SINK	100 Fahrenheit		
WATER	RESTROOM HAND WASH SINK	115 Fahrenheit		
AMBIENT AIR	UPRIGHT HOT HOLDING UNIT	142 Fahrenheit	HOT HOLDING UNIT IN FRONT OF THREE COMPARTMENT SINK	
AMBIENT AIR	MILK REACH IN COOLER	37 Fahrenheit	REFRIGERATOR ADJACENT TO KITCHEN ENTRANCE DOOR	
BAKED BEANS	THREE DOOR UPRIGHT REFRIGERATOR	45 Fahrenheit	COOLING	
AMBIENT AIR	UPRIGHT HOT HOLDING UNIT	167 Fahrenheit	HOT HOLDING UNIT ADJACENT TO WORKING TABLE	
AMBIENT AIR	THREE DOOR UPRIGHT REFRIGERATOR	41 Fahrenheit		
AMBIENT AIR	MILK REACH IN REFRIGERATOR	40 Fahrenheit	REFRIGERATOR ADJACENT TO THE SALAD BAR	

OBSERVATIONS AND CORRECTIVE ACTIONS

THE PURPOSE OF THIS VISIT IS TO CONDUCT A SITE VISIT TO INVESTIGATE CO0015472. JESSICA FIERO, THE FOOD SERVICE MANAGER, CONFIRMED THAT ALL FOOD EQUIPMENT WAS IN WORKING ORDER. WHILE THE FOOD IS PREPARED ON-SITE, THE SPAGHETTI WAS PREPARED AT THE FARMERSVILLE HIGH SCHOOL ON 12/06/2023 AS SPAGHETTI EQUIPMENT IS ONLY AVAILABLE AT THAT FACILITY. UPON INSPECTION, THE WALK-IN REFRIGERATOR, WALK-IN FREEZER, AND THE THREE-DOOR UPRIGHT REFRIGERATORS WERE OBSERVED TO BE IN WORKING ORDER. HOWEVER, DURING THE INSPECTION, IT WAS NOTICED THAT BAKED BEANS HAD AN INTERNAL TEMPERATURE MEASURING BETWEEN 45-47F. JESSICA FIERO CONFIRMED THAT THE BAKED BEANS WERE PREPARED ON-SITE TO BE SERVED FOR LUNCH ON 12/07/2023. THE PANS WERE STORED IN THE REFRIGERATOR BETWEEN 11:30-12:30 PM AND SHALL COOL TO 41F BY 5:30 PM. THE HOT WATER AT THE THREE COMPARTMENT SINK MEASURED ABOVE 120 F. NO CHEMICALS WERE OBSERVED TO BE STORED ADJACENT TO THE FOOD PREPARATION AREA. THE FOLLOWING VIOLATIONS WERE OBSERVED WERE OBSERVED FOR CORRECTION.

NOTE: FOLLOWING THE INSPECTION CONDUCTED ON 12/06/2023, THE FOOD FACILITY IN QUESTION IS APPROVAL TO CONTINUE FOOD OPERATIONS. HOWEVER, IT IS AT THE DISCRETION OF THE SCHOOL ADMINISTRATION TO DETERMINE THE CLOSURE OF THE SCHOOL CAFETERIA.

13 - Food in Good Condition, Safe and Unadulterated

Inspector's Comments: A) OBSERVED A 6.75 LBS CAN OF CHILI CON CARNE WITH DENTS IN THE OUTSIDE DRY STORAGE UNIT. DISPOSE OF DAMAGED FOOD CANS. COMPLY BY: 12/07/2023 COMPLIED ON: 30 - Food Storage; Food Storage Containers Identified

Inspector's Comments: A) OBSERVED UNLABELED CONTAINERS OF SPICES OR INGREDIENTS REMOVED FROM ORIGINAL PACKAGING ON SPICE RACK LOCATED ABOVE ICE MACHINE. WORKING CONTAINERS OF FOOD OR INGREDIENTS REMOVED FROM ORIGINAL PACKAGING MUST BE IDENTIFIED WITH THE COMMON NAME OF THE FOOD. PROVIDE APPROPRIATE LABELS FOR CONTAINERS OF FOOD. COMPLY BY: 12/13/2023 COMPLIED ON:

33 - Nonfood-Contact Surfaces Clean

Inspector's Comments: A) OBSERVED CARDBOARD BEING USED AS SHELF LINER FOR THE SPICE RACK LOCATED ABOVE THE ICE MACHINE. REMOVE CURRENT LINER MATERIAL AND DETAIL CLEAN SHELVES. CARDBOARD, ALUMINUM FOIL, AND PAPER ARE NOT APPROVED SHELF LINER MATERIAL. ALL FOOD AND EQUIPMENT STORAGE SURFACES MUST BE CLEANABLE AND NON-ABSORBENT. COMPLY BY: 12/13/2023 COMPLIED ON:

ST OF TON	Tulare Cou	nty Environmental Health Services Food Inspectio	n Report		
	5957 S. Mooney Blvd, Visalia, CA 93277			Date: 12/6/23	Page 3 of 4
Phone (559) 624-7400 Fax (559) 733-6932 www.tularecountyeh.org				Time In	3:15 pm
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PR ID #: PR1349644 Program Element:	1632	Permit Holder: FARMERSVILLE SCHOOL DISTRICT	Rou	tine Inspection	93.00
35 - Adequate/Approved Equipment/Utensils, Maintained					

Inspector's Comments: A) OBSERVED MILK CRATES BEING USED AS FOOD STORAGE RACKS IN THE DRY STORAGE ROOM. REPLACE THESE MILK CRATES WITH APPROVED STORAGE RACKS. ALL FOOD STORAGE RACKS SHALL BE DESIGNED AND CONSTRUCTED TO BE SMOOTH, DURABLE, EASILY CLEANABLE, AS WELL AS KEEP FOOD 6 INCHES OFF THE FLOOR. IN ADDITION, STORAGE RACKS SHALL BE DESIGNED TO ALLOW ACCESS TO THE FLOOR BELOW FOR CLEANING. NOTE: MILK CRATES MAY ONLY BE USED TO STORE MILK PRODUCTS IN THEIR ORIGINAL SEALED CONTAINERS. COMPLY BY: 02/06/2024 COMPLIED ON:

SUMMARY OF THE CORRESPONDING LAWS AND REGULATIONS FOR THE VIOLATIONS LISTED IN THIS REPORT, INCLUDING GENERAL REQUIREMENTS. THE DEPARTMENT MAY CITE ADDITIONAL SECTIONS AS APPLICABLE.

1. All food employees shall have adequate knowledge of and be trained in food safety as it relates to their assigned duties. (113947)

Employees with a communicable disease shall be excluded from the food facility / preparation of food. Gloves shall be worn if an employee has cuts, wounds, and rashes. No employee shall commit any act that may contaminate or adulterate food, food contact surface, or utensils. (113949.5). The permit holder shall require food employees to report incidents of illness or injury and comply with all applicable restrictions. (113949.2, 113950.5, 113973(a))

3. Employees experiencing sneezing, coughing, or runny nose shall not work with exposed food, clean equipment, utensils or linens. (113974)

4. No employees shall eat, drink, or smoke in any work area. (113977)

5. Employees are required to wash their hands: before beginning work; before handling food / equipment / utensils; as often as necessary, during food preparation, to remove soil and contamination; when switching from working with raw to ready to eatfoods, after touching body parts; after using toilet room; or any time when contamination may occur. (113952, 113953.4, 113961, 113968, 113973 (b-f))

6. Handwashing soap and towels or drying device shall be provided in dispensers; dispensers shall be maintained in good repair. (113953.2) Adequate facilities shall be provided for hand washing, food preparation and the washing of utensils and equipment. (113953, 113953.1, 114067(f))

7. Potentially hazardous foods shall be held at or below 41/45°E or at or above 135°E (113996, 113998, 114037, 114343(a))

8. When time only, rather than time and temperature is used as a public health control, records and documentation must be maintained (114000)

- 9. All potentially hazardous food shall be RAPIDLY cooled from 135°F to 70°F, within 2 hours, and then from 70°F to 41°F, 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. Comminuted meat, raw eggs, or any food containing comminuted meat or raw eggs, shall be heated to 155°F for 15 sec. Single pieces of meat, and eggs for immediate service, shall be heated to 145°F for 15 sec. Poultry, comminuted poultry, stuffed fish / meat / poultry shall be heated to 165°F. Other temperature requirements may apply. (114004, 114008, 114010)
- 11. Any potentially hazardous foods cooked, cooled and subsequently reheated for hot holding or serving shall be brought to a temperature of 165°F. (114014, 114016)
- 12. No unpackaged food that has been served shall be re-served or used for human consumption. (114079)
- 13. Any food is adulterated if it bears or contains any poisonous or deleterious substance that may render it impure or injurious to health. (113967, 113976, 113980, 113980, 113980, 114035, 114254(c), 114254.3.)
- 14. All food contact surfaces of utensils and equipment shall be clean and sanitized. (113984(e), 114099.1, 114099.4, 114099.6, 114101 (b-d), 114105, 114109, 114111, 114113, (14113, 114115 (a, b, d), 114117, 114125(b), 114135, 114114)
- 15. All food shall be obtained from an approved source. (113980, 113982, 114021-114031, 114035, 114041)
- 16. Shell stock shall have complete certification tags and shall be properly stored and displayed. (114039 114039.5)
- 17. Comply with Gulf Oyster warning seasonal requirements. (Title 17 CA Code of Regulations §13675, Cal Code Section 113707)
- 18. HACCP Plan is a written document that delineates the formal procedures developed for safe food handling approved by the National Advisory Committee on Microbiological Criteria for Foods. (114419) A written document approving a deviation
- from standard health code requirements shall be maintained at the food facility. (114057. 114057.1)

19. Ready-to-eat food containing undercooked food or raw egg and unpackaged confectionery food containing more than ½% alcohol may be served if the facility notifies the consumer. (114012, 114093)

20. Prohibited foods may not be offered in licensed health care facilities/public and private schools. (114091)

21. An adequate, protected, pressurized, potable supply of hot water and cold water shall be provided at all times. (113953(c), 114099.2(b) 114101(a), 114189, 114192, 114192, 114195)

22. All liquid waste must drain to an approved fully functioning sewage disposal system. (114197)

- 23. Each food facility shall be kept free of vermin: rodents (rats, mice), cockroaches, flies. (114259.1, 114259.4, 114259.5)
- 24. A person in charge shall be present at the food facility during all hours of operation. (113945-113945.1, 114075). 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. (113947-113947.1)

25. All employees preparing, serving or handling food or utensils shall wear clean, washable outer garments or uniforms and shall wear a haimet, cap, or other suitable covering to confine hair. (113969, 113971)

26. Food shall be thawed under refrigeration; completely submerged under cold running water of sufficient velocity to flush loose particles; in microwave oven; during the cooking process. (114018, 114020, 114020, 1)

27. All food shall be separated and protected from contamination. (113984 (a, b, c, d, f), 113986, 114060, 114067(a, d, e, j), 114069(a, b), 114077, 114089.1 (c), 114143 (c))

28. Raw, whole produce shall be washed prior to preparation. (113992)

29. All poisonous substances, detergents, bleaches, and cleaning compounds shall be stored separate from food, utensils, packing material and food-contact surfaces. (114254, 114254.1), 114254.2)

30. Food shall be stored in approved containers and labeled as to contents. Food shall be stored at least 6" above the floor on approved shelving. (114047, 114049, 114051, 114053, 114057, 114067(h), 114069(b))

31. Unpackaged food shall be displayed and dispensed in a manner that protects the food from contamination. (114063, 114065)

32. Any food is misbranded if its labeling is false or misleading, if it is offered for sale under the name of another food, or if it is an imitation of another food for which a definition and standard of identity has been established by regulation. (114087, 114089, 114089, 114089, 114089, 114083, 1)

33. All nonfood contact surfaces of utensils and equipment shall be clean. (114115 (c))

34. Food facilities that prepare food shall be equipped with warewashing facilities. Testing equipment and materials shall be provided to measure the applicable sanitization method. (114067(f) & (g), 114099, 3, 114099, 5, 114101(a),

114101.1, 114101.2, 114103, 114107, 114125)

35. All utensils and equipment shall be fully operative and in good repair. (114175). All utensils and equipment shall be approved, installed properly, and meet applicable standards. (114130, 114130.2, 114130.3, 114130.4, 114130.4, 114130.4, 114130.4, 114130.4, 114130.4, 114130.4, 114130.4, 114130.4, 114130.4, 114130.4, 114130.4, 114130.4, 114130.4, 114130.4, 114130.4, 114130.4, 114130.4, 114130.4, 114130.4, 114130.4, 114130.4, 114130.4, 114130.4, 114130.4, 114130.4, 114130.4, 114130.4, 114130.4, 114130.4, 114130.4, 114130.4, 114130.4, 114130.4, 114130.4, 114130.4, 114130.4, 114130.4, 114130.4, 114130.4, 114130.4, 114130.4, 114130.4, 114130.4, 114130.4, 114130.4, 114130.4, 114130.4, 114130.4, 114130.4, 114130.4, 114130.4, 114130.4, 114130.4, 114130.4, 114130.4, 114130.4, 114130.4, 114130.4, 114130.4, 114130.4, 114130.4, 114130.4, 114130.4, 114130.4, 114130.4, 114130.4, 114130.4, 114130.4, 114130.4, 114130.4, 114130.4, 114130.4, 114130.4, 114130.4, 114130.4, 114130.4, 114130.4, 114130.4, 114130.4, 114130.4, 114130.4, 114130.4, 114130.4, 114130.4, 114130.4, 114130.4, 114130.4, 114130.4, 114130.4, 114130.4, 114130.4, 114130.4, 114130.4, 114130.4, 114130.4, 114130.4, 114130.4, 114130.4, 114130.4, 114130.4, 114130.4, 114130.4, 114130.4, 114130.4, 114130.4, 114130.4, 114130.4, 114130.4, 114130.4, 114130.4, 114130.4, 114130.4, 114130.4, 114130.4, 114130.4, 114130.4, 114130.4, 114130.4, 114130.4, 114130.4, 114130.4, 114130.4, 114130.4, 114130.4, 114130.4, 114130.4, 114130.4, 114130.4, 114130.4, 114130.4, 114130.4, 114130.4, 114130.4, 114130.4, 114130.4, 114130.4, 114130.4, 114130.4, 114130.4, 114130.4, 114130.4, 114130.4, 114130.4, 114130.4, 114130.4, 114130.4, 114130.4, 114130.4, 114130.4, 114130.4, 114130.4, 114130.4, 114130.4, 114130.4, 114130.4, 114130.4, 114130.4, 114130.4, 114130.4, 114130.4, 114130.4, 114130.4, 114130.4, 114130.4, 114130.4, 114130.4, 114130.4, 114130.4, 114130.4, 114130.4, 114130.4, 114130.4, 114130.4, 114130.4, 114130.4, 114130.4, 114130.4, 114130.4, 114130.4, 114130.4, 114130.4, 114130.4, 1141

- 114132, 114133, 114137, 114139, 114153, 114153, 114163, 114163, 114167, 114169, 114177, 114180, 114182) 36. All clean and solied linen shall be properly stored; non-food items shall be stored and displayed separate from food and food-contact surfaces. (114185.3 - 114185.4)Utensils and equipment shall be handled and stored so as to be protected from
- contamination. (114074 114075, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.5)

37. Each vending machine shall have posted in a prominent place, a sign indicating the owner's name, address, and telephone number. A record of cleaning and sanitizing shall be maintained by the operator in each machine and shall be current for at least 30 days. (114145)

38. Exhaust hoods shall be provided to remove toxic gases, heat. grease, vapors and smoke and be approved by the local building department. Canopy-type hoods shall extend 6" 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, an air shaft, or a light-switch activated exhaust fan, consistent with local building codes. (114149, 114149.1) 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. (114149.2, 114149.3, 114252, 114252.1)

39. An accurate easily readable metal probe thermometer suitable for measuring temperature of food shall be available to the food handler. A thermometer +/- 2 °F shall be provided for each hot and cold holding unit of potentially hazardous foods and high temperature warewashing machines. (114157, 114159)

40. Wiping cloths used to wipe service counters, scales or other surfaces that may come into contact with food shall be used only once unless kept in clean water with sanitizer. (114135, 114185.1, 114185.3 (d-e))

41. The potable water supply shall be protected with a backflow or back siphonage protection device, as required by applicable plumbing codes. (114192) All plumbing and plumbing fixtures shall be installed in compliance with local plumbing ordinances, shall be maintained so as to prevent any contamination, and shall be kept clean, fully operative, and in good repair. Any hose used for conveying potable water shall be of approved materials, labeled, properly stored, and used for no other pumpose (114171.114189.1.114199.1.114193.1.114193.1.114193.1.114199.1.114193.1.114193.1.114193.1.114193.1.114193.1.114193.1.114193.1.114193.1.114193.1.114193.1.114193.1.114193.1.114193.1.114193.1.114193.1.114193.1.114193.1.114193.1.114193.1.114193.1.114193.1.114193.1.114193.1.114193.1.114193.1.114193.1.114193.1.114193.1.114193.1.114193.1.114193.1.114193.1.114193.1.114193.1.114193.1.114193.1.114193.1.114193.1.114193.1.114193.1.114193.1.114193.1.114193.1.114193.1.114193.1.114193.1.114193.1.114193.1.114193.1.114193.1.114193.1.114193.1.114193.1.114193.1.114193.1.114193.1.114193.1.114193.1.114193.1.114193.1.114193.1.114193.1.114193.1.114193.1.114193.1.114193.1.114193.1.114193.1.114193.1.114193.1.114193.1.114193.1.114193.1.114193.1.114193.1.114193.1.114193.1.114193.1.114193.1.114193.1.114193.1.114193.1.114193.1.114193.1.114193.1.114193.1.114193.1.114193.1.114193.1.114193.1.114193.1.114193.1.114193.1.114193.1.114193.1.114193.1.114193.1.114193.1.114193.1.114193.1.114193.1.114193.1.114193.1.114193.1.114193.1.114193.1.114193.1.114193.1.114193.1.114193.1.114193.1.114193.1.114193.1.114193.1.114193.1.114193.1.114193.1.114193.1.114193.1.114193.1.114193.1.114193.1.114193.1.114193.1.114193.1.114193.1.114193.1.114193.1.114193.1.114193.1.114193.1.114193.1.114193.1.114193.1.114193.1.114193.1.114193.1.114193.1.114193.1.114193.1.114193.1.114193.1.114193.1.114193.1.114193.1.114193.1.114193.1.114193.1.114193.1.114193.1.114193.1.114193.1.114193.1.114193.1.114193.1.114193.1.114193.1.114193.1.114193.1.114193.1.114193.1.114193.1.114193.1.114193.1.11419

42. All food waste and rubbish shall be kept in leak proof and rodent proof containers. Containers shall be covered at all times. All waste must be removed and disposed of as frequently as necessary to prevent a nuisance. The exterior premises of

each food facility shall be kept clean and free of litter and rubbish.

(114244, 114245, 114245.1, 114245.2, 114245.3, 114245.4, 114245.5, 114245.6, 114245.7, 114245.8)

43. Toilet facilities shall be maintained clean, sanitary and in good repair. 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 liquor consumption. (114250, 114250, 114276)

44. The premises of each food facility shall be kept clean and free of litter and rubbish; all clean and soiled linen shall be properly stored; non-food items shall be stored and displayed separate from food and food-contact surfaces; the facility shall be

kept vermin proof. (114067 (j), 114123, 114143 (a) & (b), 114256.114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259.2, 114259.2, 114259.3, 114279, 114281, 114282)

45. The walls / ceilings shall have durable, smooth, nonabsorbent, light-colored, and washable surfaces. All floor surfaces, other than the customer service areas, shall be approved, smooth, durable and made of nonabsorbent material that is easily cleanable. Approved base coving shall be provided in all areas, except customer service areas and where food is stored in original unopened containers. Food facilities shall be fully enclosed. All food facilities shall be kept clean and in good repair. (114143 (d), 114266, 114268, 114268, 114271, 114272)

46. No sleeping accommodations shall be in any room where food is prepared, stored or sold. (114285, 114286)

- 47. Handwashing signs shall be posted in each toilet room, directing attention to the need to thoroughly wash hands after using the restroom (113953.5) (b) No smoking signs shall be posted in food preparation, food storage, warewashing, and utensil storage areas (113978). (c) Consumers shall be notified that clean tableware is to be used when they return to self-service areas such as salad bars and buffets. (d) Any food facility constructed before January 1, 2004 without public toilet facilities, shall prominently post a sign within the food facility in a public area stating that toilet facilities are not provided (113725.1, 114381 (e)).
- 48. 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. A food facility shall not be open for business without a valid permit. (114067(b) & (c), 114381 (a), 114381.2, 114387)
- 50. An enforcement officer may impound food, equipment or utensils that are found to be unsanitary or in disrepair. (114393)
- 51. If an imminent health hazard is found, an enforcement officer may temporarily suspend the permit and order the food facility immediately closed. (114409, 114405)