



Humboldt County Department of Health and Human Services DIVISION OF ENVIRONMENTAL HEALTH

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California Food Safety Certification Requirement

As required by the California Retail Food Code, (CalCode), every food facility of minimal prep or full prep must have someone on staff that is manager food safety certified and that person must train their employees in the safe practices of food handling. A person that is food safety certified can only serve as the food safety certified person for one facility. The food safety manager certificates are valid for five (5) years from the date of testing and if you want to apply it to a food facility in Humboldt County then you must provide a copy of it to Humboldt County Division of Environmental Health (HCDEH) with the facility name on it that you want it posted to.

The only facilities exempt from this certification requirement are farmers markets; produce stands; temporary food booths; and facilities handling only prepackaged foods.

CalCode requires that individuals pass an approved exam, but does not mandate any particular training. Candidates for the manager food safety certification (MFSC) exam can purchase the National Registry of Food Safety Professionals (NRFSP) textbook, *Essentials of Food Safety and Sanitation*. The book is published by Prentice Hall, and is available from local bookstores or on the web.

College of the Redwoods offers a 1-day training class with the test following the class of ServSafe® Food Handlers Certification in Eureka. Call Kathryn Ryan at 707-269-4000 for more information.

Carol Miller teaches a 1-day class on *National Registry of Food Safety Professionals* with the test following the class. Call 707-443-2419 for information or email carolmiller@foodserviceassist.com.

Wes Martin Semi-Annual Seminars-July & December

707-845-7217

The California Restaurant Association (CRA) (800-765-4842) and SYSCO Corporation (800-877-7012) offer the ServSafe® course in Humboldt County, when there is sufficient demand. For more information, contact CRA or SYSCO directly.

The following are the food safety certification exams approved by California Department of Health Services as of September 1, 2000. Please call the numbers provided to inquire about other training opportunities in our area.

ServSafe® Serving Safe Food

1-800-809-6032 ext. 505

Exporior Assessments

1-800-723-3873

National Registry of Food Safety Professionals

1-800-330-3776

Division of Environmental Health
Food Program Policy & Procedure

Food Establishment Reinspection Policy

Purpose: To provide the food inspector a policy for defining which violations require immediate correction.

Policy:

When any of the following conditions are found and reported on the inspection form, mandatory correction is required by either immediate compliance or upon reinspection.

1. Immediate correction or closure violations:

- A. Absence of potable water at the facility.
- B. Sewage back-up or sewage disposal system failure.
- C. Absence of electricity.
- D. Fire.
- E. Foodborne illness outbreak.
- F. Food being served is not from an approved source or has been adulterated.
- G. Food temperature abuse: Potentially hazardous foods allowed to remain between 51°F and 125°F for more than one hour, when food is not under diligent preparation or cooling per CalCode.
- H. Food employee diagnosed with an illness that can be transmitted by food and caused by any of the following agents:
 - Salmonella typhi.
 - Salmonella spp.
 - Shigella spp.
 - Entamoeba histolytica.
 - Enterohemorrhagic or shiga toxin producing Escherichia coli.
 - Hepatitis A virus.
 - Norovirus.
 - Other communicable diseases transmissible through food.

2. Correction upon reinspection:

- A. When major critical violations are noted on the Official Inspection Report (OIR), and cannot be corrected during the inspection, including, but not limited to:
 - Failure to sanitize utensils or food-contact surfaces, either by hand or by mechanical dishwasher.
 - Refrigeration units are not holding appropriate temperatures.
 - Absence of required handwashing facilities.
- B. When an insect or rodent infestation is found.

3. Reinspection fee:

The reinspection fee is assessed as follows:

- A. For all reinspections for mechanical dishwasher failure.
- B. For all reinspections of Food Safety Manager Certification violations. The operator is provided with at least 60 days to provide evidence of certification. It is the operator's responsibility to fax or mail a copy of the certificate prior to the reinspection date identified on the OIR.
- C. For the second reinspection of a violation not corrected at the reinspection date identified on the OIR.

This fee may be waived if a mailed or faxed receipt, or other satisfactory documentation showing proof of the correction or repair, is received prior to the reinspection date identified on the OIR.