



Contra Costa Health Services Environmental Health Division

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HOW TO GET A GREEN PLACARD

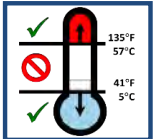
Employee Health & Hygiene

- ❑ Ensure that all hand-wash sinks are accessible, stocked with soap and paper towels, and have running hot and cold water
- ❑ Employees must wash their hands any time they become contaminated, throughout the day
- ❑ Employees may not work in the food facility if they have diarrhea or have been vomiting



Food Temperatures

- ❑ All potentially hazardous COLD foods are held at or below 41 degrees F
- ❑ All potentially hazardous HOT foods are held at or above 135 degrees F
- ❑ Cool hot food quickly and place it in a refrigerator
- ❑ Thaw frozen food in less than two hours, in a refrigerator or under cool running water



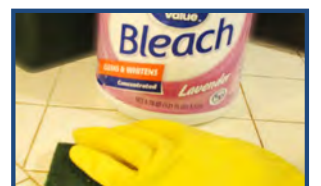
Cooking Temperatures

- ❑ Before serving potentially hazardous foods, ensure they are held for at least 15 seconds at:
 - ❑ 165 degrees F for poultry
 - ❑ 155 degrees F for ground beef
 - ❑ 145 degrees F for eggs and pork
- ❑ All potentially hazardous foods that have been cooked, cooled and are being reheated for hot holding must be reheated to 165 degrees F within 2 hours



Food & Equipment Sanitation

- ❑ Use the correct dishwashing method in a three-compartment sink:
 - ❑ Scrape
 - ❑ Wash
 - ❑ Rinse
 - ❑ Sanitize
 - ❑ Air Dry
- ❑ Maintain dishwasher sanitizer concentration at 50 ppm chlorine, or ensure 180 degrees F at the final rinse
- ❑ Ensure food preparation surfaces are sanitized between preparation of raw and ready-to-eat foods
- ❑ Store cleaning rags in sanitizer buckets with 100 ppm chlorine or 200 ppm quaternary ammonium when not in use
- ❑ Store raw meat below or away from ready-to-eat foods and produce



Food from Approved Source

- ❑ Ensure that all food is obtained from an approved source
- ❑ Do not serve food prepared in a private residents unless it is from a permitted (Class B) Cottage Food Operator
- ❑ Unpackaged food served to a customer may not be re-served or re-used



Violations Warranting Closure

- ❑ Vermin infestation. Use a licensed pest control service for rodents or insects
- ❑ Widespread food temperature violations that cannot be corrected during inspection
- ❑ No running hot or cold water
- ❑ No electricity
- ❑ Major damage due to fire or natural disaster
- ❑ No current operator permit
- ❑ Outbreak of foodborne illness or other communicable disease
- ❑ Lack of sanitizer
- ❑ Sewage backup
 - ❑ Stop operating
 - ❑ Repair plumbing
 - ❑ Clean and sanitize all surfaces

Use Approved Pest Control Methods



- Snap Traps
- Bait Boxes
- Glue Boards
- Professional Pest Control

