

MOBILE FOOD FACILITY GREEN, YELLOW AND RED PLACARD PROGRAM STARTS JANUARY 2017

Introduction



Effective January 1, 2017, the Green-Yellow-Red (GYR) placarding program will include food trucks, also known as Mobile Food Facilities (MFFs). Similar to the existing GYR placard program for fixed food facilities, the program will provide a clear and easily recognizable means of determining the food safety status of the MFF.

The program is mandatory and will be implemented for all MFF's (food trucks) operating in Sacramento County. This notice is to inform you of the coming changes, as well as to help you understand the ways you can prepare your business for this program.

Placard Criteria



PASS

A **GREEN** placard is issued when no more than one major violation is observed. The major violation must be corrected or mitigated during the inspection to avoid closure.

NOTE: A reinspection may be conducted if one or more major violations have been documented on prior field inspection(s), even if a **GREEN** placard was issued.



CONDITIONAL PASS

A **YELLOW** placard is issued when two or more major violations are observed. These violations must be corrected or mitigated during the inspection to avoid closure. A reinspection will be conducted within 24-72 hours (dependent upon MFF operating schedule) to ensure all major violations remain corrected. If all major violations remain corrected during the reinspection, a **GREEN** placard will be issued at the reinspection. A reinspection fee of \$201 will be billed.



CLOSED

A **RED** placard is issued when an imminent threat to health and safety is observed. Examples of imminent health hazards include: no water, food temperature >41°F or <135°F, rodent/insect infestation, leaking waste water, or severe unsanitary conditions. The **RED** placard must remain posted and the MFF remain closed until a reinspection is conducted to confirm that the imminent health hazard no longer exists. If all major violations remain corrected during the reinspection, a **GREEN** placard will be issued at the reinspection. A reinspection fee of \$201 will be billed.

Inspections

EMD inspectors will be inspecting the MFF while it is operating, at least one time per year. (**NOTE:** *The operator is not required to stop serving customers during the inspection.*) A Green, Yellow, or Red placard will only be issued during operational inspections and must be kept posted on the MFF, within 2 feet of the service window or service area.

Major Violations to Avoid



In order to earn a **GREEN** placard, no more than one major violation can be observed during the inspection. If two major violations are observed, a **YELLOW** placard will be issued. A **RED** placard is issued when an imminent threat to health and safety is observed.

Avoid these major violations that could lead to issuance of a **YELLOW** or **RED** placard:

- No electrical power, faulty generator, generator turned off, vehicle not plugged in
- Inadequate or lack of refrigeration – refrigeration unit fails to store food $\leq 41^{\circ}\text{F}$
- Hot food not stored at $\geq 135^{\circ}\text{F}$
- No water – lack of potable water or lack of pressurized water
- Improper hand washing and/or utensil washing
- Improper sewage/waste water disposal
- Vermin infestation (roaches, flies, other insects and/or rodent)

If you find any of the above violations, please take the necessary steps to initiate a “self-closure” of your MFF, until the violations are corrected.

Food Safety Education Classes



EMD offers **FREE** “How to Get a Green Placard” training classes, designed for MFF operators. The specific criteria for the placard program, as well as basic food safety training will be reviewed in each class. The goal of these classes is to ensure each attendee has a complete understanding of how to receive and maintain a **GREEN** placard. Each class is 90 minutes. Please call EMD at (916) 875-8440 or go to emd.saccounty.net for a schedule of classes.

GYR Placarding Benefits

The GYR placarding program will increase public awareness of food safety for MFFs selling food in Sacramento County. The placards will disclose routine food inspection results so that the public can make informed dining decisions. The GYR program provides the following benefits:

- Customers want to see a **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

For More Information

For additional information, contact EMD at (916) 875-8440, or go to the EMD web site at emd.saccounty.net.



GET A GREEN

