



SUTTER COUNTY

DEVELOPMENT SERVICES DEPARTMENT

Building Inspection
Code Enforcement

Engineering/Water Resources
Environmental Health/CUPA

Planning
Road Maintenance

Sutter County Placarding Program

This program requires all retail food establishments to post a color-coded placard indicating the compliance status of their most recent routine inspection or re-inspection.

The placarding system is designed to minimize occurrence of the five most critical risk factors for foodborne illness in the United States as identified by the Centers for Disease Control:



1. Food from unsafe sources



2. Improper cooking temperatures



3. Improper holding temperatures



4. Contaminated utensils and equipment



5. Poor employee health and hygiene

Color Coded Placard Assignment

Assignment of color-coded inspection placards is based on the following factors:




- Number of **Major Violations** observed during a food facility inspection
- Presence of an **Imminent Health Hazard** which cannot be mitigated or corrected during the inspection

Imminent Health Hazards are major violations posing a significant threat of causing foodborne illness and require immediate correction or closure of the facility.

Major Violations are food products, handling practices, circumstances, or events most likely to result in foodborne illness and therefore receive the highest priority for correction.

Minor Violations are conditions which do not constitute an imminent health hazard but which create non-sanitary conditions for the preparation of food. Minor violations include some food temperature violations, plumbing issues, excessive build-up of grease and debris in non-food contact areas and walls, floors or equipment that cannot be easily cleaned due to dilapidated conditions.

Color Coded Placard Descriptions

 <p>The image shows a green placard with the word 'PASS' in large green letters at the top. Below it, there is a section for 'FACILITY NAME' and 'INSPECTOR' with lines for handwritten information. The placard also features the state seal and various logos at the bottom.</p>	<p>The following criteria must be met for facility to receive a Green Pass placard:</p> <ul style="list-style-type: none"> • No more than one major violation which is mitigated or corrected during the inspection
 <p>The image shows a yellow placard with the words 'CONDITIONAL PASS' in large yellow letters at the top. It has a similar layout to the Green Pass placard, with fields for 'FACILITY NAME' and 'INSPECTOR', and the state seal and logos at the bottom.</p>	<p>The following conditions would result in issuance of a Yellow Conditional Pass placard:</p> <ul style="list-style-type: none"> • Two or more major violations
 <p>The image shows a red placard with the word 'CLOSED' in large red letters at the top. It has a similar layout to the other placards, with fields for 'FACILITY NAME' and 'INSPECTOR', and the state seal and logos at the bottom.</p>	<p>The following violations would result in the issuance of a Red Closed placard:</p> <ul style="list-style-type: none"> • Any major violation posing an imminent health hazard which cannot be mitigated or corrected during the inspection

Placard Location

Upon completion of a routine inspection or re-inspection, facility operator will post the placard so as to be clearly visible to the general public and patrons entering the food facility. Under most circumstances, this means the placard will be posted by the facility operator in one of the following locations:

- In the front window of the food facility
- In a display case mounted on the outside front wall of the food facility within five feet of the front door
- In a location approved by Environmental Health staff to ensure proper notice to the general public and to patrons

If the food facility is operated in the same building as a separately permitted or licensed business, or if the facility shares a common patron entrance with a separately permitted facility or licensed business, the placard must be posted in the initial patron contact area.

Under certain conditions the affected area of the facility may be posted with the Red Closed placard and the remainder of the facility may be allowed to remain open and posted with a Green Pass or Yellow Conditional Pass placard. In such cases, a Red Closed placard will be posted at the affected area and a Green Pass placard or Yellow Conditional Pass placard will be posted at the approved location by the main entrance. In order for this provision to apply, both of the following conditions must be met:

- The affected area of a facility can be isolated, such as in facilities with several permits or multiple billing units (e.g. supermarkets with separately permitted delis and meat markets); and
- The facility can operate in a safe manner without the isolated area

Placard Maintenance

A placard remains valid from time of issuance until a new placard is issued at the next routine inspection, re-inspection or change of ownership. Defacing, marring, hiding, or removing the placard is prohibited. Defacing or premature removal of a placard may result in one or more of the following enforcement actions:

- Suspension or revocation of the facility's Permit-to-Operate
- Billed daily re-inspections

Compliance

Re-inspections for Yellow Conditional Pass placards will take place within 3 business days of the initial inspection. Re-inspection for Red Closed placards will take place within 24 hours of receipt of a request by the facility to re-inspect. If a repeat major violation exists at the re-inspection, or if two or more new major violations are observed, a new Yellow Conditional Pass placard will be issued. If all original major violations are corrected at the re-inspection and one new major violation is observed, a Green Pass placard will be issued.

When a facility receives repeated re-inspections without compliance being attained, measures will be initiated to provide the food facility owner and operator with additional information, training and/or re-inspection fees as incentive to correct the observed deficiencies.