



A Tradition of Stewardship
A Commitment to Service

Napa County Division of Environmental Health

CHANGES FOR 2014

NEED TO CONTACT US?

Napa County Department of
Planning, Building & Environ-
mental Services
Division of Environmental Health
1195 Third Street, Suite 210
Napa, CA 94559
(707) 253-4471

How many food permits do we have in Napa County?

High risk: 359
Medium risk: 193
Low risk: 191
Bed and Breakfasts: 67
Mobile Food: 79
Cottage Food: 8

Number of inspections at these
facilities in 2013: 1561

Of the 1216 routine inspec-
tions of fixed food facilities
97% received an A or B score.

106 plans were submitted for
review in 2013.

The Consumer Protection Team
also inspects correctional faci-
ties, mobile home parks, public
water systems, swimming pools
and temporary food facilities.

Please update your e-
mail address on your
permit renewal so we
can keep you posted on
recalls, regulatory up-
dates and other pro-
gram information!

NO BARE HAND CONTACT

Assembly bill 1252 made several changes to the California Retail Food Code (CalCode). The most significant change to the law was the addition of section 113961, which prohibits bare hand contact with ready-to-eat food, effective on January 1, 2014. **No Bare Hand Contact** is the practice of preventing direct contact with bare hands while handling ready-to-eat foods by using gloves or other utensils. Avoiding bare hand contact with foods that do not require further cooking provides an added protection against contamination with microbial or viral pathogens from the hands of food service employees.

Recent studies indicate that handwashing alone is not enough to prevent foodborne illnesses, and that food service employees are the source of contamination in more than two-thirds

of the foodborne out-
breaks reported in the
United States with a bacte-
rial or viral cause. In-
fected employees shed
infectious organisms and
can transfer them to the
food they prepare when
they do not practice proper
hand-washing. Food can
also be contaminated from
infectious organisms found
in infected cuts, burns or
boils on the hands of food
service employees.

Since its inception, Cal-
Code has promoted proper
handwashing practices
and exclusion of ill employ-
ees to prevent the spread
of foodborne illnesses.
Section 113961, now adds
another layer of protection
to the methods already
used to prevent food con-
tamination by establishing
a requirement for no bare
hand contact with ready-to-
eat food.

It is Napa County Environ-
mental Health's goal to



provide education regarding
the content of this law in the
first half of the year and to
provide a guidance docu-
ment that will answer many
of your questions. For the
full text of this bill, which
includes several small
changes to the code in addi-
tion to the language on bare
hand contact, see: [http://
www.leginfo.ca.gov/pub/13-
14/bill/asm/ab_1251-1300/
ab_1252_bill_20130222 intr
oduced.htm](http://www.leginfo.ca.gov/pub/13-14/bill/asm/ab_1251-1300/ab_1252_bill_20130222_introduced.htm)

Please check our webpage
and look for future e-mails
from Napa County Division
of Environmental Health for
guidance documents and
important updates .

REACHING OUT FOR FOOD SAFETY

For full preparation kitch-
ens, permitted as "high
risk," that typically receive
3-4 inspections per year,
we are now accepting re-
quests to schedule one
inspection per year as an
educational, **non-graded**
inspection. This inspection
will replace a routine in-
spection and provide an
opportunity for education,

in an open environment
where your staff is free to
ask questions.

What we do: We come to
your facility between 8:00
a.m. and 4:00 pm. and
provide an hour long food
safety training session.

What you do: Schedule a
time for your staff to be at

your facility, ready to learn.
We may request that a mem-
ber of your staff works with
our inspector to ensure we
are able to communicate to
employees who speak lan-
guages other than English.

*Call today to schedule your
food safety education in-
spection! (707) 253-4471*

Napa County Division of
Environmental Health,
Consumer Protection Team

District 1: Aura Quecan
District 2: Delfin Dominguez
District 3: Brittany Urquhart
District 4/Senior: Jahniah McGill
Plan Check: Lisa Clark
Senior: Vacant

Check out our webpage:
[http://www.countyofnapa.org/
PBES/Consumer/](http://www.countyofnapa.org/PBES/Consumer/)

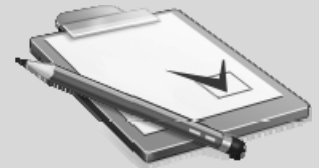
Dear Partners in Food Safety,

In Napa Valley, top quality cuisine is an integral part of the experience sought by residents and visitors alike. Maintaining high standards for food safety protects not only public health and safety, but also the reputation of Napa Valley as a superior food destination. As partners in protecting public health, we want to strengthen our relationship by making sure you and your employees have a strong understanding of our food program and the inspection process. Please see below for a brief description of the inspection process. If you have additional questions regarding your inspection or what the law requires for your facility, feel free to ask questions during your inspection and/or call your district inspector.

By increasing your awareness of the goals and strategies of the Environmental Health Division, we hope to improve your success during an inspection. Please let us know how we can help bring food safety to your facility.

We are looking forward to working with you this year!

An inspection at a food facility provides a "snapshot" of food safety operations on the particular day and time the inspection is done. Napa County uses a "risk-based" approach with an inspection that focuses on preventing the activities most closely related to foodborne illness. According to the Centers for Disease Control and Prevention (CDC), those risk factors are:



- Poor personal hygiene, such as improper handwashing
- Inadequate cooking
- Improper holding temperatures
- Contaminated equipment
- Food from unsafe sources

The CDC has identified five "interventions" or practices food employees can do to protect public health:

1. Demonstration of knowledge – The ability of the food employee to demonstrate safe food handling procedures related to the task being performed.
2. Employee health controls – Employees are to be excluded from food service and/or food handling when ill or injured.
3. Controlling hands as a vehicle of contamination – Enforce diligent handwashing procedures and avoid direct hand contact with ready-to-eat foods, as required.
4. Time & temperature parameters for controlling pathogens – Utilize the established science based time & temperature requirements for controlling potential pathogens.
5. Consumer advisories – Advising consumers of known hazards associated with the consumption of certain foods.

During an inspection, major violations are those that are related to the five risk factors that if not corrected pose an imminent health hazard. Major violations warrant immediate correction and may require closure of the food facility if they cannot be corrected on site. A minor violation means a violation that does not pose an imminent health hazard, but does warrant correction.

Our goal is to reduce the risk of foodborne illness in Napa County by addressing the risks in a food facility *before* somebody gets sick.

In Napa County, a food facility is inspected from one to four times a year, depending on the public health risks associated with the facility's operation. Facilities with minimal food preparation are low risk, while facilities that cook a large volume of food, cools, re-heats or processes or has both raw and cooked foods is considered a high risk. The higher the risk, the more often a facility is inspected. Additional inspections are made if there are complaints, follow ups and reinspections, trainings and enforcement actions.