Food Service and Pool Sanitation

1.0 Regulatory Authority

California Health and Safety Code § 27500 - §27820, § 24101.8, and California Code of Regulation (CCR) Title 22 § 65501 - 65551. These regulations govern sanitation of permanent and itinerant restaurants and swimming pools. The California Department of Health Services (DHS) is responsible for enforcement of these regulations. Environmental Health and Safety (EH&S) is responsible for local enforcement of these regulations as representatives of the California Department of Health Services.

2.0 Policy

It is the policy of California State University, Fullerton to protect employees and the public from unsafe pathogenic illnesses caused by inadequate sanitation. The overall safety of faculty, staff, students and the general public is the main focus of this program so as to not subject them to avoidable and unreasonable risks and/or accidental injury or illness. To accomplish this, EH&S will coordinate appropriate proactive, investigative, and corrective measures concerning restaurant and swimming pools sanitation.

3.0 Purpose

The purpose of this program is to establish a uniform set of guidelines for ensuring adequate sanitation practices are followed and to safeguard public health. This goal will be achieved through periodic inspections, training and preventive maintenance. A notification system shall also be set up as a means of reporting foodborne illnesses and complaints. This program also designates departmental responsibility for ensuring the completion of program elements.

4.0 Scope

The scope of this program shall include all on-campus food sales, including student sales, and all pool facilities. Responsibilities outlined in this program rest with EH&S, Physical Plant, Dean of Students, Auxiliary Services Corporation, and Design and Construction.

5.0 Responsibilities

5.1 The Office of Environmental Health and Safety

1. Develop and maintain the Restaurant and Pool Sanitation program. Make copies of the program available to affected departments.
2. Conduct routine inspections of food service facilities including carts, temporary food booths erected for campus and student events and swimming pools as outlined in Section 6.0.
3. Provide assistance to individual departments concerning implementation of the program.
4. Respond to and investigate complaints of alleged foodborne illness.
5. Authorize food sales by student groups in cooperation with Dean of Students.
6. Review construction plans with regard to proposed kitchen and pool design as well as other safety considerations.
7. Maintain sanitation inspection records.
8. Act as local enforcement agency relating to food facility and pool sanitation.

5.2 Auxiliary Services Corp/Food and Vending Services
1. Ensure training is provided to all Auxiliary Services Corp (ASC) food service employees and conduct operational inspections for for all food service sites and operations.
2. Maintain appropriate permits issued by the Orange County Health Care Agency-Environmental Health.
3. Forward reported cases of foodborne illnesses to EH&S within 24 hours of notification.
4. Implement corrective measures in cases where violations of the California Retail Food Code are discovered.
5. Participate with EH&S in conducting food service inspections.
6. Ensure all aspects of this program are followed.
7. Perform corrective measures in a timely manner.

5.3 Titan Student Union/Building Engineering
1. Inform EH&S of all changes to food service facilities.
2. Maintain facilities and services as required by the California Retail Food Code.
3. Notify EH&S whenever services (i.e. gas, water, electricity, sewer) are interrupted.
4. Accompany EH&S on food service inspections as necessary.
5. Perform corrective measures in a timely manner as agreed upon by the inspector.

5.4 Physical Plant
1. Implement corrective measures for swimming pools in cases where health code deficiencies exist.
2. Consult with EH&S regarding constructive upgrades to pool facilities.
3. Maintain pool facilities in accordance with the applicable Health and Safety codes.

5.5 Design and Construction
Ensure all food facility construction projects are designed and built according to health and safety code specifications.

6.0 Inspection of Food Facilities

6.1 Scope
1. All campus food service facilities including mobile food carts, vending machines, and temporary/permanent food booths.
2. Student organization events.
3. Public and private functions held on campus including the Arboretum.
4. The Food Facility Inspection form is included as Attachment A. Other safety issues (i.e., electrical, plumbing, HVAC system) will be addressed during the inspection.

6.2 Frequency

1. Unannounced inspections will be conducted once per semester and during intercession and summer break.
2. In the event violations are discovered during an unannounced inspection, a follow-up inspection will be conducted two weeks after initial inspection date.
3. Inspections and subsequent investigation will also be conducted in the event of a complaint or reported case of foodborne illness.
4. Temporary food booths, including student sales and special events, will be conducted the day of the event.
5. Coffee and donuts sales will be inspected frequently during the semester.

6.3 Violations, Permit Suspensions and Closures

1. Following each quarterly inspection, a written report including deficiencies discovered during the inspection shall be provided to the operator or owner of the facility. The facility is required to correct these deficiencies or show cause why the deficiencies do not constitute a violation of the Health and Safety Code within 15 days of receipt of the inspection report. If the deficiency cannot be reconciled between EH&S and the facility, the issue shall be forwarded to the county Health Department. Failure to comply with any applicable Health and Safety code may result in the suspension of the facility’s permit to operate.
2. If an immediate danger to public health and safety is found and not immediately corrected or correctable, EH&S may temporarily suspend the facility’s operating permit and order the facility to close immediately. Immediate danger to public health are based conditions discovered during an inspection that can cause food infection, food intoxication, disease transmission, or hazardous condition, including but not limited to, unsafe temperature, sewage contamination, non-portable water supply, or an employee who is a carrier of a communicable disease.
3. Whenever a permit is suspended as a result of an immediate threat to public health, EH&S shall immediately report the condition(s) to the owner/operator of the facility and attempt to assist the facility in mitigating the condition(s). The facility shall remain closed and the permit suspended until condition(s) are abated. If EH&S considers the corrections to be unsatisfactory, the closure issue shall be forwarded to the county Health Department.
4. Depending on the severity of the violation, EH&S may, after allowing ample opportunity for deficiency correction, suspend the facility’s operating permit.

7.0 Complaints

Customers of all food service establishments on campus may report cases of foodborne illness or apparent unsanitary or dangerous conditions and practices to EH&S. Complaints may be submitted in writing or by phone call to prompt investigative action. Anonymous complaints are difficult to investigate due to the lack of a personal interview instrumental in identifying the problem source or other victims.
8.0 POOL INSPECTIONS

Pool inspections will be conducted on a quarterly basis by EH&S to insure the safety of swimmers. Swimming pool water quality parameters such as chlorine and bacterial content, pH, and turbidity will be monitored during EH&S inspections. In addition, the operation and availability of safety devices such as ground fault interruptions connections and floatation aids will be inspected. Inspection records will be kept at EH&S. Also, contact EH&S for a copy of the pool inspection form.

Unsanitary Conditions

Following Orange County Health Protocol, the diving and swimming pools shall be closed to the public in the event of fecal contamination or chlorine feeder failure.

8/5/12