

Suggested Guidelines - Restaurant Inspection Posting Requirements for Senate Bill 180

A new state law was recently passed requiring all restaurants to allow the public to review their most recent health inspection report. Restaurants are also required to post a notice that these reports are available for review. When posting this notice and attempting to comply with the new law, please keep the following suggested guidelines in mind:

The new law does not specify where the notice must be posted. However, as the purpose of the new law is to "advise patrons", it is advisable to post the notice in an area inside the restaurant clearly visible to guests, such as on a wall near the main entrance or a wall facing the guest near a service counter. The new law does not require you to post the notice in the front door or window, but the notice should be clearly visible to interested parties.

The new law does not specify the size of the notice or how the notice should be worded. The California Department of Health Services has issued a food safety notice wherein the Department opines that the notice should "be of a size and format that is reasonably conspicuous" and "readable from several feet away by a person with normal vision."

If a guest requests to see your health inspection report, you or the person in charge must show only the most recent inspection report to the guest. You may refer guests to your local health department if they have questions about any violations or comments on the report.

You are not required to provide interested parties with a copy of the report. You may refer guests to your local health department if they request a copy of the report.

State Food Handler Certification Requirements

As of January 1, 2000, the State of California requires that every food facility in the state have one person (an owner or employee) who has passed an approved food safety certification exam. The certified person need not be present at all hours of the facilities operation, but may not serve as the certified person for any other facility. Certified persons must be re-certified every five years. New facilities and facilities which lose their certified employee or owner have sixty days to comply with this requirement. Finally, a copy of the certification must be kept on file at the facility at all times.

For more information or to schedule a certified food handlers course, please call Fidelity Loss Control Management (FLCM) at (805) 434-5687 or on the web at www.flcm.net.