



San Francisco Department of Public Health

Grant Colfax, MD
Director of Health

City and County of San Francisco
London N. Breed
Mayor

For Immediate Release

Contact: Veronica Vien, 415-554-2566, veronica.vien@sfdph.org

San Francisco announces roll out of new food facility safety placarding system in Spring 2020

Customers are encouraged to enjoy SF Restaurant Week and will soon easily see if their favorite restaurant passed their food safety inspection with the new color-coded rating system

SAN FRANCISCO, CA (January 22, 2020) – In light of SF Restaurant Week (January 22 – 31), the Department of Public Health is announcing the launch of a new food safety color-coded placarding system, set for early Spring 2020. The implementation of the green-yellow-red grading system will give customers a new and easy way to see how their favorite restaurants rated on its latest health inspection. Moreover, the colored placards will make San Francisco consistent with other Bay Area cities and counties that have already transitioned to the system.

On November 5, 2019, the Board of Supervisors approved the health department's recommendation to implement the comprehensive new restaurant placarding and scoring system.

"I am excited to have worked closely with the Department of Public Health to upgrade our food safety placarding system," said Supervisor Aaron Peskin. "Not only can we better inform the public, we are also supporting small businesses by simplifying a system that promotes public safety, trust, and transparency."

"We are excited for the roll out and adoption of the color-coded placards for our world-class dining community," said Stephanie Cushing, Director of Environmental Health of the Department of Public Health. "The colored placards will continue to highlight that restaurants operators are meeting the requirements to serve safely prepared food while putting an end to the old ambiguous scoring system."

All of San Francisco's approximately 7,000 San Francisco food facilities will be subject to the new placard system, including but not limited to restaurants, fast food facilities, mobile food facilities, bakeries, caterers and cafeterias. The placards will reflect real-time operations after a food safety inspection, making it easier for the public to understand the restaurant's food safety rating. Not only will consumers be able to make an informed decision about their restaurant of choice, but also, food operators who may have food facilities in different cities or counties will be able to follow a consistent process.



San Francisco Department of Public Health

Grant Colfax, MD
Director of Health

City and County of San Francisco
London N. Breed
Mayor

“We have been working closely with Supervisor Peskin’s staff to make this change happen,” said Laurie Thomas, Acting Executive Director, Golden Gate Restaurant Association. “It is great for San Francisco to use a health inspection rating system that is commonly used in many cities across the country. This move is a win-win from a customer and restaurant perspective. We thank the Supervisor’s office for helping make this change possible.”

Customers will clearly see the color-coded placard posted either at the window, door, or entrance of the facility at eye level. The three colors, similar to traffic lights, will communicate the restaurant’s food safety performance and be universally understood.

Green	Green means good to go. The restaurant or food facility passed the food safety inspection.
Yellow	Yellow means caution, a conditional pass. The restaurant or food facility has two or more critical risk factors which must be corrected during the routine inspection. A mandatory re-inspection is conducted to verify that corrective actions are sustained. Once verified, a green placard may be issued.
Red	Red means stop. The restaurant or food facility is temporarily closed and will be reopened once the unsafe conditions have been corrected and verified by the health department. When warranted, additional training and education will be provided. If corrective actions are completed upon re-inspection, the food facility may receive a green placard.

The new placards will be issued to each food facility during their next routine inspection. The placard rating will be based on the results of that health inspection. During the food safety inspection, the inspector will examine critical risk factors which may contribute to foodborne illness, such as inadequate hand washing, improper food temperature controls, cross-contamination, and vermin activity. During this transition to the new placarding system, health inspectors will continue to work closely with and educate owners and operators for their ongoing success.

The Branch will be hosting a public seminar to educate owners and operators on the placarding program in Spring 2020.



San Francisco Department of Public Health

Grant Colfax, MD
Director of Health

City and County of San Francisco
London N. Breed
Mayor

The Health Department is continually enhancing its processes to meet the needs of City businesses and the general public while maintaining its commitment to the protection of public health. Last year, the health department modernized the food facility permitting process from a manual application process to a paperless online system. This new and improved online system, achieved through a collaboration with various City agencies, has shortened the time it takes for an applicant to get a permit. This new placarding system will also provide a more simplified and familiar reporting structure.

[SF Restaurant Week 2020](#) will take place January 22-31. Participating restaurants may offer the following lunch and/or dinner options:

- a two-course lunch for \$15.15 or \$25.25
- a three-course (or more) dinner option for \$40.40 or \$65.65.

One percent of all SF Restaurant Week Menu sales will benefit Restore California, a collaboration between the State of California and [Zero Foodprint](#) to direct 1% per SF Restaurant Week Menu sold toward climate-friendly farming practices on local farms.

More information about the new food safety placarding system will be available in February at <https://www.sfdph.org/dph/EH/Food/placarding.asp>.

For more information about the food facility online permitting system, visit <https://www.sfdph.org/dph/EH/Food/Permits/default.asp>.

Happy SF Restaurant Week!

###

About SF Department of Public Health

The mission of the San Francisco Department of Public Health (SFDPH) is to protect and promote health and wellbeing for all in San Francisco. SFDPH strives to achieve its mission through the work of two main divisions – the San Francisco Health Network and the Population Health Division. The San Francisco Health Network is a community of top-rated clinics, hospitals and programs that serves more than 100,000 people annually at sites such as Castro Mission, Chinatown, and Southeast health centers, Zuckerberg San Francisco General and Laguna Honda Hospital and Rehabilitation Center. With a broad community focus, the goal of the Population Health Division is



San Francisco Department of Public Health

Grant Colfax, MD
Director of Health

City and County of San Francisco
London N. Breed
Mayor

to ensure that San Franciscans have optimal health and wellness at every stage of life. To achieve this, the Division is comprised of branches dedicated to core public health services, such as health protection and promotion, disease and injury prevention, disaster preparedness and response, and environmental health services.

Follow SF DPH

sfdph.org | [@SF_DPH](https://twitter.com/SF_DPH) | [Facebook.com/sanfranciscohealthnetwork](https://www.facebook.com/sanfranciscohealthnetwork)