

Food Safety Program

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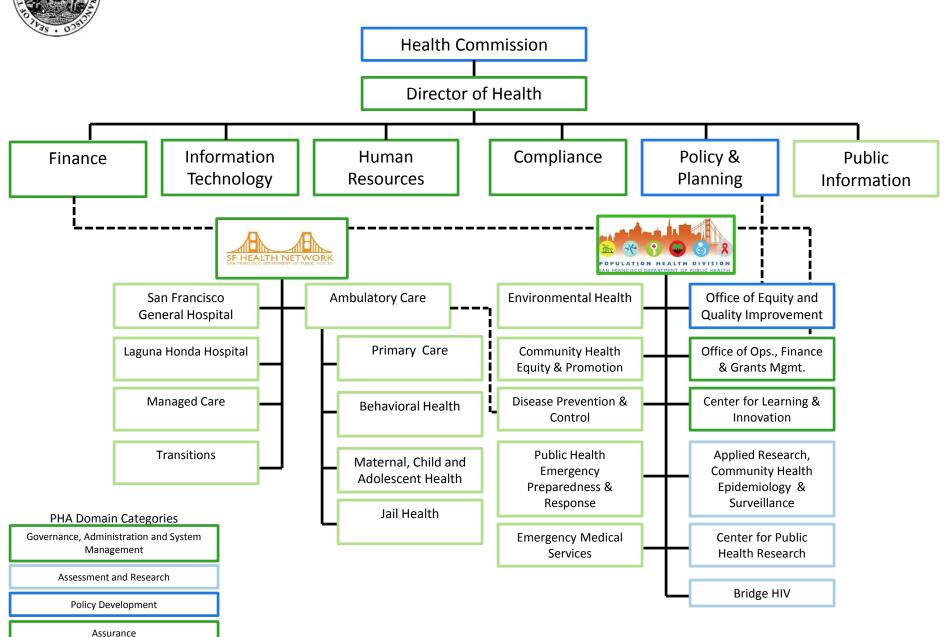
Lisa O'Malley Principal Environmental Health Inspector

San Francisco Health Commission Community & Public Health Committee
Tuesday, May 17, 2016
101 Grove Street, Room 302





Overview of the Population Health Division



Protect Promote Prevent Prepare

Public Health Accreditation Domain Category: Assurance ENVIRONMENTAL HEALTH BRANCH (EHB)	
STRATEGIC	Assurance of healthy places and healthy people
DIRECTION	
STRATEGY 4	Lead public health system efforts to create an upstream
	approach to ensuring healthy people and healthy places.
PERFORMANCE	PERFORMANCE MEASURE 4.1: Establish community-centered
MEASURES	approaches that address the social determinants of health and
2012-2015	increase population well-being.
	PERFORMANCE MEASURE 4.2: Sustain and improve the infrastructure
	and capacity to support core public health functions, including
	legally mandated public health activities.
DESCRIPTION	The branch ensures environmental health and safety for San
	Francisco residents, business owners, workers, and tourists. We
	accomplish this through enforcement of environmental health
	laws and the implementation of health in all policies for safe food
	and water, quality housing, livable neighborhoods, safe streets,
	protection from air pollution, excessive noise, radiation and
	chemical hazards. We ensure that customers are provided the
	accurate amount of goods and services when they patronize businesses.
	DU311 103303.



SAN FRANCISCO DEPARTMENT OF PUBLIC HEALTH

ENVIRONMENTAL HEALTH

Environmental Health protects the public's health through its multi-faceted regulatory role:





Partners with Environmental Health

Food Safety Program

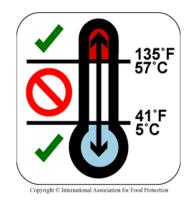
This program ensures that all retail food is stored, prepared and served to the public in a safe manner.

- 7,400 Permitted Retail Food Facilities in San Francisco
- Restaurants, Schools, Take-Out, Fast Food, Mobile Food Trucks, Certified Farmers Markets, Bars, Markets, Bakeries, Temporary Event (Street Fairs), Sporting Events, Cottage Food Facilities
- Conducts plan check reviews to ensure that structural and equipment installations are code compliant
- Number of Staff 35
- Budget \$8 Million



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Regulatory Duties Unannounced risk based inspections

What we look for during an inspection

- Poor personal hygiene
- Food from unsafe sources
- Inadequate cooking
- Improper holding temperatures
- Contaminated equipment/cross contamination
- Vermin Infestation
- Lack of hot water
- Improper cooling of food items
- Improper storage of food items



Education

- Working with operators to educated for long term success
- Demonstrating and teaching safe food handling procedures
- Empowering businesses

Enforcement

- Inspection/re inspection reports issued
- Temporary suspensions for imminent risk(s)
- Conference Hearings
- Director of Public Health Hearing





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TRANSPARENCY

Scoring System adopted 2004

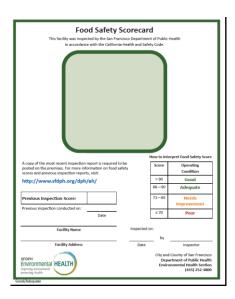
High Risk Violation
 7 point deduction

Moderate Risk Violation 4 point deduction

Low Risk Violation 2 Point deduction



- Score Card
- Symbol of Excellence











CHALLENGES



Improper food handling



Sewage contamination



Illegal installation of grease trap



Rodent entry point



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Transformations



Dedicated food prep sink



Repaired sewer line, floors and walls



Legal installation of grease trap



Elimination of rodent entry points



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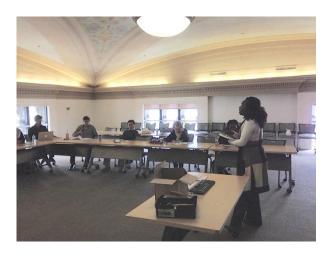
Compliance Education







On-site food safety training for all staff



Certified Food Safety Manager Training

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Food Safety Program-Community Outreach



Super Bowl 50
Unpermitted Mobile Food Facility





Mission District Food Safety Training



Richmond District Food Safety Training

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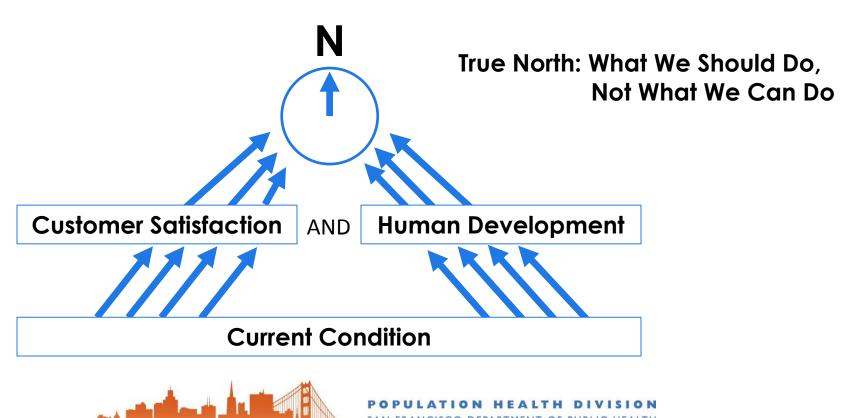
Newly Hired Food Safety Inspectors



Environmental Health Branch Strategic Planning

The Environmental Health Branch administers 17 separate program with multiple components and core public health functions that are mandated by law.

- Train staff on core principles of Lean and tools that will be applied through the improvements processes.
- Develop True North measures for the Environmental Health Branch



ENVIRONMENTAL HEALTH

Kaizen Events For Food Establishments Permitting



Kaizen is a strategy where employees work together proactively to achieve regular, incremental improvements in a work process.

We anticipate conducting 4 week long kaizen events, with periods in between where staff can implement the new work process and mistake proof the new standard work, before implementing the next kaizen activity.



Protect

Promote

Prevent

Prepare

Questions ?



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