



## County of Sacramento

### FOR IMMEDIATE RELEASE

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## Training Video Coaches Food Handlers How to “PASS” a Health Inspection

### *New DVD “How to get a Green” offered in four languages*

Sacramento, CA – A major part of Sacramento County’s Green-Yellow-Red restaurant rating program, now in its sixth year, focuses on food handler education to help prevent foodborne illnesses. To enhance this, a training video was recently produced to teach food facility operators and workers what it takes to pass a health inspection to get a green or “PASS” rating.

The 25-minute “How to Get a Green,” training video, available in four languages (English, Spanish, Cantonese, and Vietnamese), covers the critical food handling and preparation areas for achieving and maintaining a green “PASS” status. Videos can be viewed online at [www.emd.sacounty.net/EnvHealth/FoodProtect/FoodVideoTraining.html](http://www.emd.sacounty.net/EnvHealth/FoodProtect/FoodVideoTraining.html).

Since the color-coded restaurant inspection program was launched in 2007, health violations that can potentially cause foodborne illness have decreased 38 percent, said Val Siebal, director of the Environmental Management Department. “Our goal with this video is to give food facility operators and their employees the tools necessary to help them better understand safe food handling practices and improve public health.”

Restaurants, markets, bakeries, school cafeterias and other retail food establishments in Sacramento County are required to display a green, yellow, or red placard at or near the entrance of their facility. A placard is posted by the inspector upon completion of a health inspection. A green or “PASS” sign denotes a high level of compliance. A yellow or “CONDITIONAL PASS” sign is posted when two or more major food safety violations are found and corrected before the inspector leaves. The business will remain open and a re-inspection is conducted, usually within 48 hours, to assure continued compliance. A red or “CLOSED” sign is posted when an establishment is closed for an imminent health hazard that cannot be immediately corrected.

To help educate home cooks about proper food handling and to prevent foodborne illness, an online food safety quiz is available at [www.homekitchensurvey.sacounty.net](http://www.homekitchensurvey.sacounty.net). Find out if your kitchen makes the grade and download a green “PASS” sign to display.

For more information about the County’s retail food protection program, visit [www.emd.sacounty.net/EnvHealth/FoodProtect/RetailFood.html](http://www.emd.sacounty.net/EnvHealth/FoodProtect/RetailFood.html).

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