



County of Sacramento

FOR IMMEDIATE RELEASE

January 24, 2012

Contact: Alicia Enriquez
Enriqueze@saccounty.net
(916) 875-8566

Green-Yellow-Red Food Safety Program

Board of Supervisors present resolution to mark program's five year anniversary

Sacramento, CA – This month marks the 5-year anniversary of Sacramento County's restaurant rating program, which assigns restaurants and other food facilities a green, yellow or red placard based on health inspection results. The program, launched in January 2007, focuses on operator outreach and education to prevent foodborne illnesses.

A resolution to mark the anniversary will be presented on Tuesday, January 24 at 9:30 a.m. in the Board Chambers, located at 700 H Street, Sacramento.

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.

A video has been created to help teach food workers proper and safe food handling and preparation for achieving and maintaining a green "PASS" status. A clip of the video will be unveiled to the Board of Supervisors at today's presentation. The video is available in four languages (English, Spanish, Cantonese, and Vietnamese) and can be viewed online at www.emd.saccounty.net/EnvHealth/FoodProtect/FoodVideoTraining.html.

"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," said Siebal.

To help educate home cooks about proper food handling and to prevent foodborne illness, an online food safety quiz is available at www.homekitchensurvey.saccounty.net. Find out if your kitchen makes the grade and download a green "PASS" sign to display.

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.