



FOOD FACILITY INSPECTIONS

The County of San Diego offers a large variety of dining destinations that are enjoyed by local communities and visitors alike. The Food and Housing Division (FHD) of the Department of Environmental Health conducts inspections in more than 12, 000 retail food establishments with the goal of ensuring safe food for the public.

Trained Environmental Health Specialists monitor compliance with state and local laws at these establishments by conducting unannounced, risk-based inspections. What this means is that, while we evaluate the whole facility, we focus on items that strongly affect food safety and can cause foodborne illness, including food handler training and handwashing practices, food temperature control, and dishwashing procedures.

All of our Environmental Health Specialists receive continuous training to ensure that food facilities across the County are held to the same high standards. A standardized, statewide Food Inspection Report used during inspections helps Specialists categorize violations and evaluate Good Retail Practices. It is also an excellent educational tool that food facility operators can use to review their practices and maintain high service standards to provide safe food that you and your family can enjoy.

County of San Diego

Department of Environmental Health

Food and Housing Division

P.O. Box 129261

San Diego, CA 92112-9261

1-800-253-9933 | 858-505-6648

www.sdcdeh.org

HELPFUL CONTACT INFORMATION

Food & Housing Duty Specialist

Get answers for your technical questions

(858) 505-6900

fhdutye@sdcounty.ca.gov

FHD Epidemiology Liaison

Report a food-borne illness

(858) 505-6814

fhdepi@sdcounty.ca.gov

FHD Complaint Desk

Report a sanitation complaint

(858) 505-6903

fhdcomplaints@sdcounty.ca.gov

Food and Housing Permitting Line

Obtain information about Health Permit requirements

(858) 505-6666

fhdpermits@sdcounty.ca.gov



Dining Out?



Safe Food is Everybody's Responsibility



*"Environmental and public health through leadership,
partnership and science"*



What can I look for in a food facility?



1) Their grade card

Restaurants are required to post an “A”, “B” or “C” card, or a “Closed” sign on the front window during business hours.

“A” Facility earned a score of 90 to a 100 on the most recent inspection, and is in significant compliance with state law.

“B” Facility earned a score of 80-89 and needs improvement in their food handling operations and/or structure.

“C” Facility earned a score of 79 or less and has failed the inspection.

“Closed” Facility was ordered to close due to an imminent health hazard and must stay closed until hazard is corrected.

2) Their inspection report

Restaurants are required to have their most recent health inspection available upon request.

3) Clean Utensils

Utensils should be scraped, washed, and sanitized after every use.

4) Absence of Vermin

Restaurants should be free of flies, cockroaches and rodents. Contact the FHD complaint desk if you see any of these.

5) Good Handwashing Practices

Properly washing your hands is an effective way to prevent food borne illness. Food handlers should wash their hands before handling food, after using the restroom, and as necessary to prevent food contamination.

6) Clean Restrooms

Restrooms should be maintained clean. Soap, paper towels and warm water should be available at the hand washing sink.



Can I find inspection results online?

Yes! Through FHD’s online Food Facility Inspection Search, it is now easier than ever to find the most recent inspection results for all retail food facilities in San Diego County!



You can also find a summary of results at:

www.eatsafesandiego.org



Who can I call if I have a concern or complaint regarding a retail food facility?

You can report a complaint by contacting the FHD Complaint Desk by phone or electronic mail.

Call (858) 505-6903

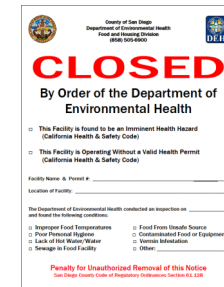
or

send an E-mail to

fhdcomplaints@sdcounty.ca.gov



When is a restaurant ordered to close?



When an imminent health hazard is found during an inspection, the facility is ordered to close. The inspector will replace the grade card with a CLOSED card, and list the reason for the closure on the sign. The facility must remain closed until it is approved to reopen by the inspector. Conditions that require closure of a food facility include, but are not limited to the following:

- Sewage back-up
- Lack of potable hot/cold water under pressure
- Power outage for an extended period of time that prevents proper holding temperatures of potentially hazardous foods
- Disease transmission
- Vermin Infestation