FOOD FACILITY INSPECTIONS

FHD conducts risk-based inspections, which means we focus on items that strongly affect food safety and foodborne illness. In a risk-based inspection, issues such as hand-washing, food temperatures, and dishwashing are more important than a missing light bulb or a broken tile.

Our team of Environmental Health Specialists conduct inspections using a statewide standard "Food Inspection Report". The Food Inspection Report lists all possible violations, including major violations, minor violations and Good Retail Practices, and is an excellent tool for food facility operators to uphold the highest level of food safety. Specialists receive continuous training on inspection procedures to ensure that food facilities across the County are held to the same high standard.

Contact Us

Plan Check Information: (858) 505-6659
Plan Check Scheduling: (858) 505-6660
Plan Check E-mail: plnchk@sdcounty.ca.gov

DEH: FH 664 (02/15)

County of San Diego
Department of Environmental Health
Food and Housing Division
P.O. Box 129261
San Diego, CA 92112-9261

Website
www.sdcdeh.org

Main Phone Number
(858) 505-6648
(800) 253-9933

For technical questions, contact the
Food & Housing Duty Specialist
(858) 505-6900
fhdutyeh@sdcounty.ca.gov

To report a food-borne illness, contact the
FHD Epidemiology Liaison
(858) 505-6814
fhdepi@sdcounty.ca.gov

To report a sanitation complaint, contact the
FHD Complaint Desk
(858) 505-6903
fhdutyeh@sdcounty.ca.gov

For Health Permit Information, contact
(858) 505-6666
fhdpermits@sdcounty.ca.gov

GUIDE TO OPENING A

NEW FOOD BUSINESS IN

SAN DIEGO COUNTY

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

OPENING A NEW FOOD FACILITY

This brochure will provide you with requirements to open, build or re-model a food facility within San Diego County.

Apply for Plan Review

The Plan Check and Construction unit is responsible for reviewing the plans of new food facilities, existing food facilities that are being re-modeled, and mobile food facilities, such as vending vehicles and pushcarts. a set of complete and easily readable plans drawn to scale with specifications. The plans will either be approved or rejected within twenty working days after receipt and the applicant will be notified of the decision. Plan check construction guidelines and other useful publications are on our website: www.sdcdeh.org - Food Plan Check

Submit the following with your application:
- ✓ Plan Review Application
- ✓ Plan Review fee
- ✓ Proposed plans drawn to scale
- ✓ Name and address of the food facility
- ✓ Proposed menu
- ✓ Finish schedule of interior finishes
- ✓ Equipment schedule
- ✓ Manufacturer specifications for equipment
- ✓ Complete exhaust ventilation plans
- ✓ Site plan

Schedule Plan Check Inspections

Once the plans have been approved, you will receive a Plan Approval Sheet. The next step is to call (858) 505-6660 to schedule a preliminary and final inspection.

Apply for a Health Permit

Whether the facility is a brand new business or the facility has undergone a change in ownership, a new application must be submitted. The public health permit application is available at: www.sdcdeh.org - Application

Obtain Food Safety Certification

State law requires each food facility to have at least one owner/employee that has passed a state-approved Food Safety Certification exam. Each certification is applicable to only one facility. These certificates are valid for five (5) years and must be renewed. The state approved exams are:

360 Training.com
Phone: (888) 360-8764
Website: www.learn2serve.com

Experior Assessments
Phone: (800) 624-2736
Website: www.prometric.com/foodsafety/

National Registry of Food Safety Professionals
Phone: (800) 446-0257
Website: www.nrfsp.com

ServSafe
Phone: (800) 765-4842
Website: www.servsafe.com

Provide Proof of Food Handler Training

In addition to Food Safety Certification, all food handlers are required by San Diego County Code to possess either a valid food handler card issued by a County authorized food handler training school or a County of San Diego food handler test administered by the current food safety manager who has passed a state-approved food safety certification exam.

Food handler cards are valid for three years. A list of approved training schools and other food handler information is available at: http://sdcountyfoodhandlers.org/

Pass Final Inspection

During the final inspection, plan check staff make sure that all necessary corrections have been made and the facility has met all requirements, including food safety certification and food handler training. If the facility passes final inspection, then the plan check staff grants final written approval to operate and issues the public health permit.

OTHER AGENCIES

In addition to the County of San Diego, Department of Environmental Health (DEH), Food and Housing Division, there are other agencies you will need to contact to make sure you meet the requirements for your business.

Building Department

You may need a permit from the building department for construction and/or equipment installations.
County of San Diego: (858) 565-5920
City of San Diego: (619) 446-5000

Fire Department

Depending on your locality, additional review may be needed by the local Fire Marshall.
City of San Diego: (619) 446-5440

Zoning

Contact the local zoning department for requirements to operate a mobile food facility prior to plan submittal.

Water/Wastewater Agencies

Contact the local water/wastewater departments for requirements regarding wastewater and storm water. If the facility is being constructed within the City of San Diego, then approval through the Food Establishment Wastewater Discharge (FEWD) Permit Program is needed prior to submitting documentation to DEH.
City of San Diego FEWD: (858) 654-4188

Air Pollution Control District

Ensure air pollution control laws are followed.
General Inquiry : (858) 586-2600

DEH Land & Water Quality Division

If the food facility is on a septic tank or private well, contact the DEH Land & Water Quality Division.
General Inquiry : (858) 565-5173