



# Food Protection





# Outline

- Food Protection Programs
- Regulations
- Inspector Qualifications
- Training Program
- Restaurant Closures
- Online Inspections



# Food Protection Inspections

- Food Establishments: 4882
- Food Trucks/Trailers: 251
- Food Carts: 45
- Out-of-County Trucks: ~115 (Exempt from permit)
- Residential Care: ~400
- Temporary Food: 1500 permits per year
- Mass Gathering: 170 per year



# Food Establishments

- Restaurant
- Cafeteria
- Deli
- Hotel/Motel
- Food Truck
- Day Care Center
- Hospital/Nursing Home
- Caterer
- Bar/Tavern
- Coffee Shop
- Convenience Store
- Airport (but not planes)



# Salt Lake County is Growing

## Total Active Food Establishments

End of 2017 = 4550      +176

End of 2018 = 4698      +148

End of 2019 = 4828      +130

End of 2020 = 4800      -28

End of 2021 = 4856      +56

**+482**

Current: **4882**  
(after removal of 115  
secondary trucks)



# Utah Dept. of Agriculture & Food

- Bakery
- Butcher/Meat Shop
- Food Packagers
- Food Warehouses
- Dairy
- Brewery/Bottler
- Farms
- Grocery Store
- Food Manufacturer
  - Stouffers
- USDA Contract for meat inspections



# Mobile Food Units

- Food Carts
- Food Trailers
- Food Trucks
- Commissary Required







# Temporary Food Booths

- Fair
- Festival
- City Celebration
- Farmers Market
- Temporary Concessions
- Outdoor Food Booths





# Temporary Mass Gathering

- Outdoor events in venues that are not equipped to accommodate large groups
  - Usually 500 or more people.
- Requires
  - Portable restrooms & hand washing
  - First Aid station
  - Garbage control
  - Lighting, Electrical, Sound plans
  - Free water





Avenues Street Fair



Twilight Concert – Pioneer Park

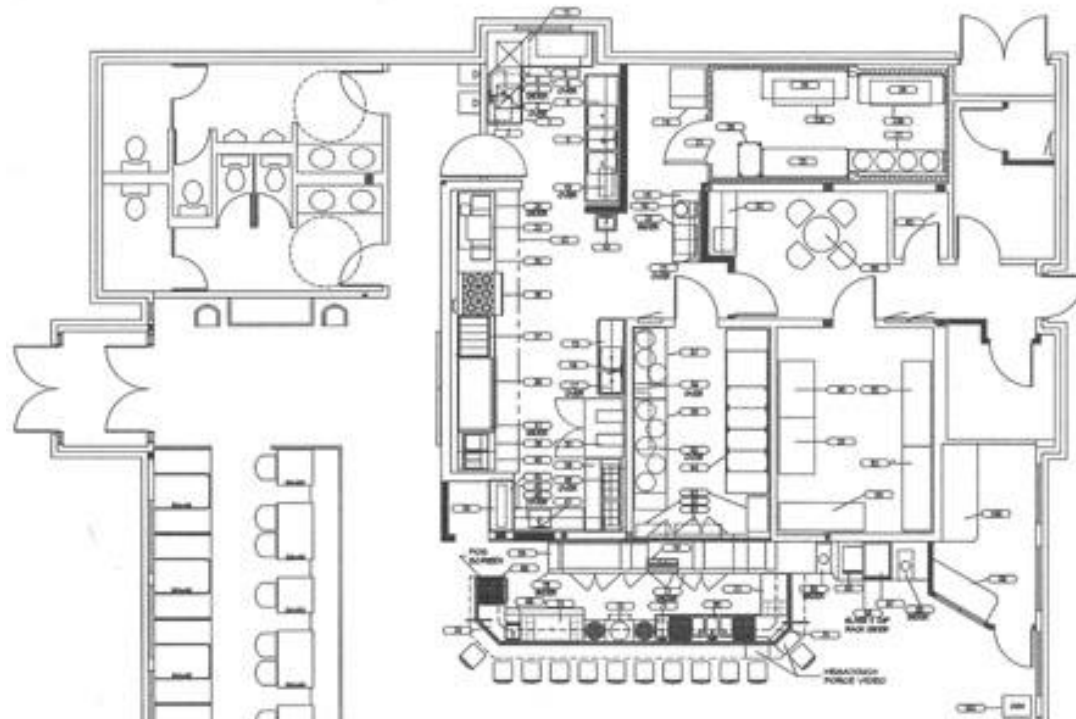


Downtown Farmers Market



# Plan Review

- New Restaurant Construction
- Remodel of existing restaurant
- Change in food operations
  - Pizzeria changing to Sushi Bar



# Residential Care Inspections

- Licensed childcare (not babysitters)
- Licensed residential group homes
- SLCoHD inspects only the kitchen
- Required for care providers to get federal funds
- State of Utah Licensing inspects the rest of the residence



# Food Protection's Customers

- People who eat at any of our permitted establishments\*
- Owners/Operators of permitted establishments
- General Public\*

\*Our eyes & ears







# Food Protection Priorities

1. Investigate foodborne illness incidents
2. Respond to consumer complaints
3. Food service inspections
4. Food safety education



# Food Illness Surveillance

- ❖ “I Got Sick” online
- ❖ Phone complaints
  - 417 Illness Complaints in past year
  - 29 Investigations
- ❖ Health Dept. Epidemiology
  - Nurses & Surveillance Specialists
- ❖ Health Care Providers





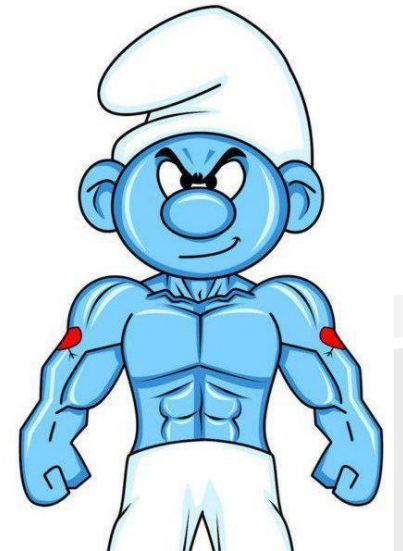
# Regulations

- Food Protection is a regulatory bureau
- Responsibility to protect public health
  - Utah Code Title 26A
- County Health Regulations
  - #5: Food Sanitation
    - Based on FDA Food Code/Utah R392-100
  - #17: Temporary Mass Gathering
  - #36: Residential Care



# Education vs. Enforcement

- Which is more important?
- BOTH!
- Education is preferred
- Enforcement is necessary occasionally
  - Imminent Health Hazard = temporary closure
- Critical violation vs. non-critical violation
  - Follow-up inspections





# Qualifications for “Health Inspector”

- Bachelor’s Degree in “hard sciences”
  - Biology/Microbiology
  - Chemistry
  - Geology
  - Public Health
- Pass Environmental Health Scientist Exam
  - Months of training and study
  - LEHS license



# Training for Consistency

- Conference for Food Protection (CFP)
  - Training Manual
- Online FDA Trainings
- FDA classroom trainings
- In-house staff training
- Field training; inspection checklist
  - Inspection score monitoring
- FDA Standardization





# Common Causes for Closing a Restaurant . . .



# Sewer Backup

(clogged sinks and drains)





# Sewer Backup (sewage on floor)





# Cockroaches



# Lack of Cooling Capacity (no working refrigerators)



# Loss of Food Safety Control (Numerous Critical Violations)





## Common Violations – past 12 months

1. Dirty equipment and facilities (8386)
2. Disrepair of equipment and facilities (4660)
3. Improper food temperatures (1458)



# Improvement Initiative for Dirty Kitchens

- Staff developed a training for food establishments
- Focus on cleaning schedules
- Seeking active managerial control

# FOOD SERVICE EQUIPMENT CLEANING

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**SL** SALT LAKE  
COUNTY  
HEALTH DEPARTMENT

[saltlakehealth.org](http://saltlakehealth.org)

# Food Safety Quiz: Potato Salad – Which Ingredients are “Potentially Hazardous Foods” (require refrigeration)?

- Mayonnaise
- Eggs
- Pickles
- Potatoes









# Restaurant Inspections Online

<https://slco.org/health> Click on “Inspection Reports”



SALT LAKE COUNTY

Text: Larger - Smaller | Translate



## Health Department

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[Locations](#)

[Permit Payments](#) 

[Inspection Reports](#)

[Report a Problem](#)

Salt Lake County Health Department  
promotes and protects community  
and environmental health.



[SaltLakeHealth.org](http://SaltLakeHealth.org)

## Permit: 35-023236

Permit Type: **Food Service**  
Service Type: **Food Est Permit Level 3**

Establishment: **IN N OUT BURGER**  
**7206 S UNION PARK AVE**  
**MIDVALE, UT 84047**

Owner: **IN N OUT BURGER**

Expires: **5/31/2023**



Scan for  
Inspection Reports

605-62750

A handwritten signature in black ink, appearing to read 'Angela Dunn', written over a horizontal line.

Dr. Angela Dunn, Executive Director

*The above entity is permitted to operate in Salt Lake County subject to the rules and regulations of the Board of Health. This permit is the property of the Salt Lake County Health Department and may be suspended or revoked for cause. Permits are nontransferable and must be posted in a location clearly visible to the public.*



QUESTIONS?