



## Santa Cruz County Environmental Health Services

2150 N. Congress Drive  
Nogales, AZ 85621

# NEW FOOD RATING SYSTEM

### Why restaurant window signs?

Restaurant window signs will provide customers with information on how well restaurants practice food safety. The new food rating system will allow consumers to make an informed decision on what restaurants they visit, while holding food establishment operators accountable. Window signs with ratings will be posted in restaurants.

### The new ratings:

EXCELLENT	GOOD	SATISFACTORY	PROBATIONARY
Establishments scoring a 90 percent or above shall receive a grade of Excellent	Establishments scoring a 80 percent and less than 90 percent shall receive a grade of Good	Establishments scoring a 70 percent and less than 80 percent shall receive a grade of Satisfactory	Establishments scoring a 69 percent or less shall receive a grade of Probationary

### How often is my food safety rating updated?

The food safety rating is updated after each routine inspection. The inspection frequency for restaurants depends on the classification of risk. Class 1 establishments are inspected once per year. Class 2 establishments are inspected twice per year. Class 3 establishments are inspected 3 times per year. And Class 4 establishments are inspected four times per year.

### How is the food safety rating on the restaurant window sign calculated?

The rating is calculated by averaging the total points of only red critical violations of the restaurants up to four most recent routine inspections.

### How can I improve my food safety practices?

Good food safety prevents foodborne illness. See other side for detailed information.

# HOW CAN I IMPROVE MY FOOD SAFETY PRACTICES AND PREVENT FOODBORNE ILLNESS?

## 1 Only work if you are healthy.



Do not work if you are vomiting, have diarrhea, or been diagnosed with an infectious disease that can be spread through food.

## 2 Wash hands.

Wash hands before beginning work, after using restroom, after handling raw meat, poultry or fish; after cleaning, after dumping garbage, sneezing, coughing, touching face, etc.



## 3 Keep paper towels & soap at sinks.

Make sure all your handsinks are working properly and stocked with soap and paper towels.



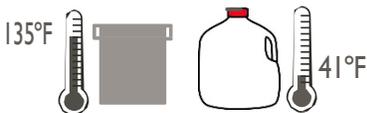
## 4 Use utensils or gloves.

Use utensils and/or disposable gloves to handle ready-to-eat food (food that is not going to be washed or cooked after handling).



## 5 Keep food at the right temperature.

Keep potentially hazardous foods hot (above 135°F) or cold (below 41°F) at all times. Do not store potentially hazardous foods (meat, dairy, fish, cooked starches) at room temperature.



## 6 Cook foods to the right temperature.

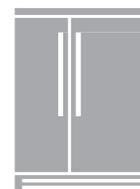
Cook foods to proper temperatures. (Poultry 165°F, ground beef 155°F, fish, meat, eggs 145°F).



## 7 Cooling hot foods.

Cool hot foods using the shallow pan method (uncovered, 2 inches or less in the refrigerator).

2 inches



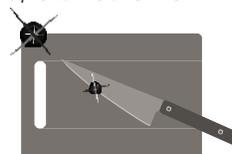
## 8 Storing raw meat.

Store raw meat below and away from other food. Handle raw meat, fish, poultry in separate areas from other foods.



## 9 Clean and sanitize.

Properly clean utensils, dishes and all food-contact surfaces: wash, rinse, sanitize, air dry.



## 10 Train your staff.

Train all your staff on the above items and monitor the above food safety practices daily.



If you need help or have questions on how to improve your food safety practices or would like to schedule an educational visit, please contact your health inspector. They are here to help you succeed.