



COUNTY OF YOLO

Office of the County Administrator

Patrick S. Blacklock
County Administrator

Beth Gabor
Manager of Operations & Strategy

625 Court Street, Room 202 ▪ Woodland, CA 95695
(530) 666-8042 ▪ FAX (530) 668-4029
www.yolocounty.org

FOR IMMEDIATE RELEASE
December 16, 2016

Contact: Beth Gabor, Public Information Officer
(530) 666-8042 [w] ▪ (530) 219-8464 [c]

Food Facility Safety Inspection Placarding Program Coming Soon

(Woodland, CA) – Did your favorite restaurant pass its health inspection? This summer, you will be able to tell simply by looking at the color-coded placard near the front door.

This week, the Yolo County Board of Supervisors approved implementing a color-coded placard program to rate food safety inspection results for restaurants, delicatessens, grocery and convenience stores, schools, licensed health care facilities and other permanent retail food facilities. Food trucks will also be included. The program is scheduled to begin on July 1, 2017 with the goal to improve public health and awareness by increasing compliance with food safety laws, reducing foodborne illness and conveying inspection results to consumers so they can make an informed decision about where to eat.

“We chose the green-yellow-red food placarding system because it is simple to understand and similar to programs in other northern California counties which have been successful in reducing food borne illness and improving compliance,” said Environmental Health Director Leslie Lindbo.

A green (pass) placard will be issued if no more than one major violation is observed and corrected during the inspection. A yellow (conditional pass) placard will be issued if two or more major violations are observed and corrected during the inspection. A yellow placard may also be issued if the inspector observed the same major violation in three consecutive inspections or the facility is in violation of a compliance agreement. A red placard will be issued and the facility closed if a major violation is observed and cannot be corrected during the inspection. Examples of major violations include foods not at proper temperature, vermin infestation or sewage backing up.

The placards will be posted near the front entry or other easily visible location and will have a QR code which the public can scan with their smartphones to bring up Environmental Health’s database of food facility inspection reports, found here: <http://docs.yolocounty.org/PublicAccess-EHE/>.

Environmental Health will be providing free “How to Get a Green” classes to all restaurants and food facilities starting in February. These classes will educate operators and owners on safe food handling practices, major violations and the placarding program.

###