



Food Facility Inspections

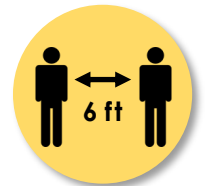
Food facility staff must follow these guidelines during a health inspection

To help guide you during food safety inspections, all restaurant employees and workers must adhere to the following guidelines during an inspection by Yolo County Environmental Health staff. Public health and safety is a priority during the COVID-19 pandemic.

1 To help protect the health of you, your workers and County staff, during inspections all workers must:



- Wear a face covering
- Maintain 6 feet of physical distance



2

The inspection today will be shorter than normal and be mainly focused on the top 5 common risk factors that lead to foodborne illnesses:



- Improper holding temperatures
- Inadequate cooking
- Poor personal hygiene



- Contaminated equipment
- Food from unsafe sources



If you have any questions following your inspection, please contact your inspector by phone or email.