

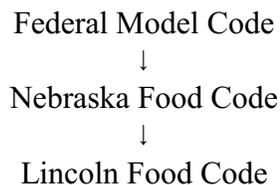
WHAT IS THE PURPOSE OF THE FOOD CODE?

- * Safeguard public health
- * Provide consumers food that is safe
- * Provide consumers food that is unadulterated
- * Provide consumers food that is honestly presented

How does that Food Code accomplish its purpose?

- * The code establishes definitions; sets standards for management and personnel, food operations, and equipment and facilities.
- * The code provides for Food Establishment plan review, permit issuance, inspection, employee restriction and permit suspension.

Federal, State and Local Code How do these fit together?



Who has jurisdiction over my food establishment?

- * Federal - importers, interstate shippers, government contracts
- * State - State of Nebraska unless a local contract exists
- * Lincoln - City of Lincoln and 3-mile limit

What steps are taken by the Nebraska Department of Agriculture and Lincoln-Lancaster County Health Department to prevent duplication of services and to promote consistency between inspections?

- * Contract
- * Standardization

How frequently do inspections occur?

- * Approximately once every 180 days
- * Frequency may vary based on risk and compliance history

Are inspection records available to the public?

- * Freedom of Information Act

What are my “rights” when the Environmental Health Specialist arrives at my establishment?

As the “person in charge,” owner or manager of a permitted food establishment, you have the right to:

- * Be treated with courtesy and respect
- * Ask for identification
- * Accompany the inspector during the inspection
- * Ask questions during and after the inspection regarding specific violations, code application, etc.

If you do not feel that you have been treated appropriately or if you feel that violations have been documented that do not exist, you have the right to contact a Food Team Supervisor at 441-6237 to report your concerns.

What are the “rights” of the Environmental Health Specialist?

As a representative of the Lincoln-Lancaster Co. Health Department, the Environmental Health Specialist has the right to:

- * Be treated with courtesy and respect
- * Inspect your food establishment at any reasonable time. This includes your busiest hours of operation.
- * Request your assistance during the inspection
- * Have access to records of when food was purchased, how it was handled, stored and prepared
- * Ask your employees how they perform specific tasks

What are “Critical item” violations?

“Critical item” means any violation that if in non-compliance is more likely than other violations to contribute to food contaminations, illness, or environmental degradation.

What are some examples of “Critical item” violations?

- * Failure to exclude an ill food employee
- * Failure of employee to properly wash hands
- * Obtaining food from sources that do not comply with the law
- * Failure to cook foods to the proper temperatures
- * Failure to hold foods hot or cold at proper temperatures

Who is the “Person in Charge?”

“**Person in Charge**” shall mean the individual who is responsible for the operation of the FOOD ESTABLISHMENT and who is present at the establishment or is readily accessible to communicate with EMPLOYEES and the REGULATORY AUTHORITY.