

Fresno County Department of Public Health

EXPLANATION OF INSPECTION RESULTS

INSPECTION INFORMATION

This site lists the most recent routine inspections, and may include inspection reports for re-inspections that were required to be conducted based on the violations observed. Newly constructed facilities or facilities that have recently changed ownership will usually have less inspection data available. Historical documents are also listed, depending on specific record retention requirements, and the imaging project's current progress. Inspection information and inspection reports are automatically updated and posted to the website daily, subject to internal review and workflow processing.

COMMENTS, REQUESTS for MORE INFORMATION or DATA CORRECTIONS

The Fresno County Environmental Health Division makes every effort to maintain this site with accurate and up-to-date information. Nonetheless, despite our best efforts, occasional errors or omissions do occur. If you have a comment about this site, a request for more information, or if you want to report a data error or omission, you may contact us by phone, in writing or via e-mail:

Fresno County Environmental Health Division
1221 Fulton Mall, 3rd Floor
PO Box 11867
Fresno, Ca. 93775-1867
559-600-3357
EnvironmentalHealth@co.fresno.ca.us

Important: Due to the time-sensitive nature of foodborne illness investigations, we ask that you report any suspected case of **foodborne illness or food poisoning directly to this office by calling 559-600-3357** during normal business hours, 8:00 a.m. - 5:00 p.m. Monday through Friday or sending a **FAX to 600-7629**.

FOOD INSPECTION REPORTS

Pursuant to new regulations, all retail food facilities are required to post a notice advising patrons that a copy of the most recent inspection report is available for review by the public. A copy of the most recent inspection report must be maintained at the food facility, and be made available by the operator upon request.

COMMON FOOD INSPECTION TERMS

California Retail Food Code (CalCode) is the section of the State of California Health and Safety Code that regulates the operation of retail food facilities. The operating requirements for retail food facilities food are defined in this code, along with the criteria of what constitutes a minor or major violation. Click on the link above to view the CalCode document in Adobe Acrobat format.

Cross Contamination is the transfer of harmful microorganisms from one food to another by means of a nonfood surface (equipment, utensils, human hands), or from storing or thawing raw meat or poultry above other foods.

Diligent Preparation is a process in which a food handler is actively engaged in the preparation of a food item.

Foodborne Illness Foodborne illness is caused by consuming contaminated foods or beverages. Many different disease-causing microbes, or pathogens, can contaminate foods, so there are many different foodborne infections. In addition, poisonous chemicals, or other harmful substances can cause foodborne diseases if they are present in food. All of these are possible causes of what is commonly referred to as "food poisoning," although the exact symptoms depend on the source of the contamination. For more information on foodborne illness please visit the Centers for Disease Control (CDC) [Foodborne Illness information page](#).

Major Violaations are those violations observed during a food facility inspection that pose an imminent risk to public health and may warrant immediate closure of the facility or immediate correction. If major violations are observed, they are check marked on the inspection report and the violations are documented. A reinspection of the facility is usually required unless the cause of the major violation is immediately corrected during the routine inspection.

Minor Violations are those that do not pose an imminent public health risk, but do warrant correction. A re-inspection may not be required for observations of minor violations.

Potentially Hazardous Food (PHF) is food that is in a form capable of supporting rapid and progressive growth of microorganisms that may cause foodborne illness. Examples of potentially hazardous foods include meat, poultry, seafood, dairy products such as cheese, milk & eggs, cooked vegetables, cut melons, sprouts, and garlic in oil.

Ready to Eat Foods Foods that will not undergo further washing, cooking, or preparation by the food facility prior to being served to the customer.

CUPA (HAZARDOUS MATERIALS) INSPECTION REPORTS

Inspection reports for the CUPA Program, since they deal with hazardous materials, often contain technical information and acronyms. Here is a list of common acronyms that may appear in the inspection reports:

- **ATG** = Automatic Tank Gauging
- **BTXE** = Benzene, Toluene, Xylene and Ethyl benzene
- **CalARP** = California Accidental Release Prevention
- **CCR** = California Code of Regulations
- **CESQG** = Conditionally Exempt Small Quantity Generator
- **CP** = Corrosion Protection

- **CUPA** = Certified Unified Program Agency
- **DHS** = Department of Health Services
- **DO** = Designated Operator
- **EHS** = Extremely Hazardous Substance
- **EPA ID** = Environmental Protection Agency Identification number
- **GC/FID** = Gas Chromatograph/Flame Ionization Detector
- **HDPE** = High Density PolyEthylene
- **HMBP** = Hazardous Materials Business Plan
- **HSC** = California Health and Safety Code
- **LEL** = Lower Explosive Limit
- **LLD** = Line Leak Detector
- **LQG** = Large Quantity Generator
- **LUFT** = Leaking Underground Fuel Tank
- **MSDS** = Material Safety Data Sheet
- **MTBE** = Methyl Tertiary Butyl ether
- **RMP** = Risk Management Plan
- **SIR** = Statistical Inventory Reconciliation
- **SPCC** = Spill Prevention Control and Countermeasure
- **SQG** = Small Quantity Generator
- **TPH** = Total Petroleum Hydrocarbons
- **UPC** = Unified Program Consolidated
- **UST** = Underground Storage Tank