
INSPECTOR

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SUPERVISOR

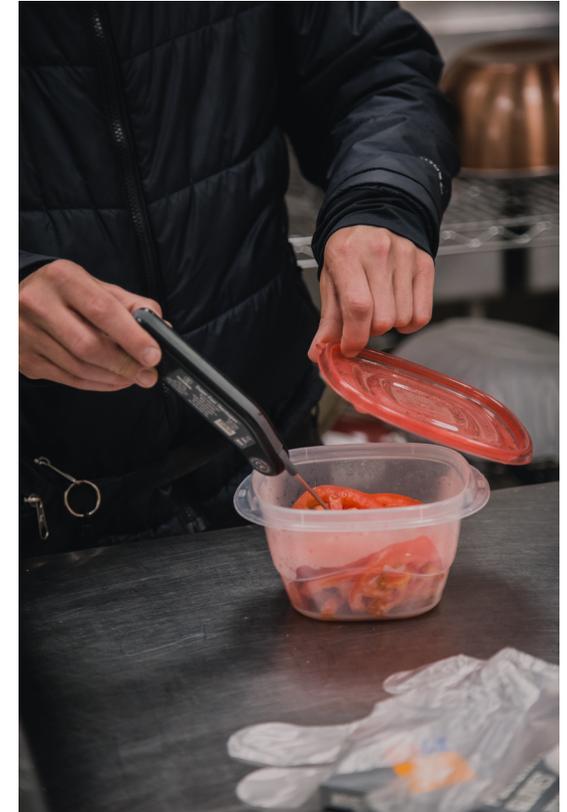
WE CANNOT REINSTATE YOUR PERMIT UNTIL YOU OR YOUR REPRESENTATIVE ATTEND AN ENFORCEMENT MEETING WITH THE HEALTH DEPARTMENT AND YOUR INSPECTOR CONDUCTS A FOLLOW-UP INSPECTION.



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FOOD-SERVICE PERMIT REINSTATEMENT



saltlakehealth.org

If the health department has suspended your food-service permit, one or more violations found in your establishment present an imminent hazard to public health. Correcting these problems is essential to reinstating your permit—and to the health of your customers.

STEPS FOR REINSTATING YOUR PERMIT

- Stop operations (for example: stop preparing food, stop accepting food orders) as instructed by the inspector. Failure to close may result in a class B misdemeanor and further action.**
- Correct all violations on your inspection report as instructed by the inspector**
- Schedule an enforcement meeting by calling 385-468-3845.**
- Submit a corrective action plan to the Food Protection Bureau (preferably emailed before the meeting).**
- Attend your scheduled enforcement meeting.**

CORRECTIVE ACTION PLAN

A corrective action plan is a written (in English) explanation of how you will correct each violation on your inspection, as well as how you will prevent the violation from occurring again in the future.

EXAMPLES

VIOLATION:

4.2.18—Eating, Drinking, or Using Tobacco:

Employees' personal beverages are not separated from food preparation areas.

CORRECTION:

Employee beverages will be stored in a designated area in a way that will not pose a risk of contamination to food or food equipment.

VIOLATION:

4.4.51—Cooling, Heating, and Holding Capacities: Refrigerators are not holding temperatures at 41° F or below.



CORRECTION:

Employees will check and record temperatures on every cold holding unit prior to opening and every 4 hours until closing. Food will be moved to another refrigerator or discarded (depending on how long it was out of temperature) if found to be above 41° F. We will make adjustments and repairs on refrigerators as needed. Manager will verify temperature logs daily.

REASONS FOR SUSPENSION

SLCoHD suspends food-service permits because of the presence of one or more imminent health hazards. These hazards may include but are not limited to:

- No water
- No electricity
- Sewage backup
- No hand washing
- Pest infestation
- Numerous critical violations
- Lack of managerial control

The local health department has the authority to close food-service establishments under Utah Code Title 26A and Salt Lake County Health Regulation #5: Food Sanitation.

