



**Food Safety  
Program**

# Environmental Health Food Safety Training Workshop

**March 11, 2025 at 10:00 a.m. - 12:00 p.m.**

Attending this workshop will give you valuable insights into what health inspectors look for during inspections.

We will dive into basic food safety requirements while providing in-person situational examples to allow you to understand food safety.

This informative session will cover essential food safety procedures, foodborne illness prevention, and the inspection criteria.

We strive to provide you with a wealth of proper food handling procedures to help you create a healthier environment and reduce the risk of foodborne illnesses.



**RSVP**

by March 6, 2025 at

[EHworkshop@ochca.com](mailto:EHworkshop@ochca.com)






# Topics of the Workshop

- 1 What is foodborne illness and how to prevent it?**
  - » Five risk factors known as CDC risk factors
  
- 2 What makes people sick?**
  - » Understanding foodborne illness
  - » Defining acute gastrointestinal illness
  - » 8 reportable illnesses foodborne illnesses
  
- 3 How do I better understand my inspection report?**
  - » Differences between a major and minor violation
  - » Good retail practice requirements
  - » Pass vs Reinspection
  
- 4 How to prevent health permit suspension?**
  - » Imminent health hazards
  - » Self-initiated closures
  
- 5 What to do in case of an emergency?**
  - » Fires, sewage, power outage, and inclement weather
  - » When to contact your health inspector at Orange County Environmental Health



Orange County Environmental Health Division  
Food Safety Program

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