



# WHAT DO O.C. HEALTH CARE AGENCY INSPECTORS LOOK FOR?

Orange County Health Care Agency Inspectors visit your facility three times per year to learn about your operations and help you comply with important regulations. Utilize the inspection as an opportunity to learn how to operate a better restaurant.



Ever wonder what exactly it is that they're looking for? Well, here's a list of common violations to avoid:

1. Improper methods of spill clean-up and hosing of external surfaces.
2. Improper oil and grease disposal.
3. Lack of current grease interceptor maintenance records.

4. Improper maintenance of trash containers and trash enclosures.
5. Improper washing of mats, range hoods, filters, and trash bins.

For more information, visit [www.ocwatersheds.com](http://www.ocwatersheds.com)



**QUICK ASSESSMENT** Have one of your employees take this quick assessment. For each item identified below, circle the number to the right that best fits your situation. Add up your score and use the chart below to find out how well you're complying with the **O.C. Health Care Agency**.

Item	Scale				
	Poor			Excellent	
<b>1. CLEANING FLOORMATS</b> I clean floormats, filters and garbage cans in a mop sink, floor drain or proper outside area. I <b>don't</b> wash them in a parking lot, alley, sidewalk or street.	1	2	3	4	5
<b>2. RECYCLE GREASE AND OIL</b> I recycle grease and oil. I <b>don't</b> pour it into sinks, floor drains, or onto a parking lot or street.	1	2	3	4	5
<b>3. DRY CLEANING METHODS</b> I use dry methods for spill cleanup (sweeping, cat litter, etc.). I <b>don't</b> hose down spills.	1	2	3	4	5
<b>4. KEEP DUMPSTER AREA CLEAN</b> I keep dumpster area(s) clean and dumpster lids closed. I <b>don't</b> fill it with liquid waste or hose it out.	1	2	3	4	5
<b>5. WASHWATER DISPOSAL</b> I pour washwater into a janitorial or mop sink. I <b>don't</b> pour it out onto a parking lot, alley, sidewalk or street.	1	2	3	4	5

23-25: Excellent job! You and your staff should be proud. **Total:** \_\_\_\_\_  
 20-22: Keep up the good work!  
 15-19: Not bad, but you can do better. Discuss with your staff simple changes that could be made to comply with the O.C. Health Care Agency.  
 ≤ 14: Drastic changes need to be made. Monitor daily restaurant maintenance activities and make an effort to promote good restaurant practices.