Facility Closure Criteria and Process

(restaurant, pool, spa, or temporary food booth)

1. The Office Hearing would be convened by the UCI Director of EH&S when the Operator has demonstrated continued lack of compliance with California State Codes & Campus Policies, as documented in a series of initial Environmental Health Inspections over a specified period of time. The purpose of the hearing is for EH&S, UCI Upper Management and the Operator to jointly develop a strategy for permanent resolution of the non-compliance issues, an implementation plan to ensure sustained compliance, an an action plan for sustained non-compliance. The Action plan may include, but, not be limited to the suspension or permanent revocation of the Operator's Health Permit.

2. The Ca. health and Safety Code provides the Operator with the option to request an Office Hearing for EH&S to explain the reasoning behind the temporary closure of their facility. In addition, the Operator can petition for reconsideration of this action.

*The California State Charter and the California State Department of Public Health have designated the Environmental Health and Safety Office as the Local Enforcement Agency (LEA) for all properties owned by the Regents of the University of California. EH&S works in concert with the Orange County Health Department on all public health programs. However, EH&S retains regulatory authority on campus property for the Health Inspections program.
<table>
<thead>
<tr>
<th>Type of Facility</th>
<th>Criteria for health permit suspension or activity shutdown of the facility or temporary food booth</th>
<th>Criteria for re-opening the facility</th>
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</table>
| Swimming Pool                    | • Lack of a valid Health permit, or an                                                                                                                                                    | 1. Abatement of the Health Hazard by the operator & verified by UCI-EH&S.  
2. Health permit re-issued by EH&S. And  
3. Written authorization to re-open submitted to the operator by UCI EH&S.                                                                                           |
| Spa Pool                         | • Imminent Health or Safety Hazard is present                                                                                                                                               |                                                                                                                                                                      |
| Wading Pool                      |                                                                                                                                                                                               |                                                                                                                                                                      |
| Restaurant                       | • Lack of a valid Health permit, or an                                                                                                                                                    | 1. Abatement of the Health Hazard by the operator verified by UCI-EH&S.  
2. Health permit re-issued by EH&S. And  
3. Written authorization to re-open submitted to the operator by UCI EH&S.                                                                                           |
| Satellite Restaurant             | • Imminent Health or Safety Hazard is present                                                                                                                                               |                                                                                                                                                                      |
| Concessions or Kiosks            |                                                                                                                                                                                               |                                                                                                                                                                      |
| Registered UCI Student Group     | • Lack of a valid temporary food permit,  
**And an**                                                                                                                                    | 1. Abatement of the Health Hazard by the operator verified by UCI-EH&S.  
2. Health permit re-issued by EH&S. And  
3. Written authorization to re-open submitted to the operator by UCI EH&S.                                                                                           |
| Temporary Food Booth             | • Imminent Health or Safety Hazard is present                                                                                                                                               |                                                                                                                                                                      |

**"Imminent health or safety hazard"** means a significant threat or danger to health (unhealthful, unsafe or unsanitary conditions) that is considered to exist when there is evidence sufficient to show that a product, practice, circumstance, or event creates a situation that can cause a hazardous condition that requires immediate correction or cessation of operation to prevent injury, illness, or death.

Examples of an imminent Health or Safety Hazard for the various venues include, but are not limited to the following conditions:

**Food Facilities:** Vermin infestation, loss of utilities serving the facility (electricity, water, or sewage disposal—i.e., back-up), lack of adequate equipment to maintain perishable food within legal temperature parameters over time, or the total lack of appropriate facilities for dishwashing and employee personal hygiene.

**Swimming Pool, Spa Pool or Wading Pool:** the failure to meet water clarity, disinfection, pH, or bacteriological standards for the water in the facility or when a safety hazard is present.