



California Department of Public Health Food and Drug Branch



COLD STORAGE/REFRIGERATION FACILITIES

Cold Storage facilities hold refrigerated foods at temperatures less than 45° F. These facilities do not own any of the products stored, but take care, custody and control of other company's products. Cold Storage facilities must obtain a [Cold Storage License](#) that is valid for a two-year period. Cold Storage Facilities are regulated by California and federal requirements. Cold Storage space that is sub-let to other businesses, where they have care custody and control of their own products does not fall under this license. Those lessors are required to obtain their own Processed Food Registration for the sub-let space.

Links: [Cold Storage License Application](#) and Fees

California Health and Safety Code (general food laws): [Section 109875 - 111915](#)

California Cold Storage Law: [H&SC 112350-112380](#)

California Cold Storage Regulation: [Title 17, Sections 11600 - 11601](#)

Federal Regulations, Good Manufacturing Practice [GMP] ([21 CFR, Part 110](#))