CALIFORNIA UNIFORM RETAIL FOOD FACILITIES LAW
ARTICLE 1: GENERAL PROVISIONS

- State standards to overrule local procedures
- Food Manager Certification
  - ServSafe, Experior, National Registry of Food Safety Professionals, Dietary Manager’s Association, SuperSafe Mark
  - Sixty (60) days to comply
  - Renewed every three (3) years
- Rendering requirements (except restaurants)
ARTICLE 2: DEFINITIONS

- Defines terms used throughout the CURFFL
- Reduces interpretive differences
ARTICLE 3: PLAN REVIEW AND PERMITS

- Plans must be submitted
  - Scale
  - Approved if not rejected within 20 days

- Permit requirements
  - Valid health permit posted
  - Permits non-transferable
  - Penalty not to exceed 3 times the permit fee
ARTICLE 4: ENFORCEMENT AND INSPECTION

- Outlines authority: right to inspect

- Impound authority
  - Food, equipment, utensils
  - Resolution within 30 days

- Responsibility
  - Management, owner, or operator
  - Misdemeanor penalty ($25-$1000) or 6 months in jail
ARTICLE 4: ENFORCEMENT AND INSPECTION

- Standardized criteria
  - Improper holding temps
  - Inadequate cooking
  - Poor hygiene
  - Contaminated equipment
  - Unsafe sources

- Major and Minor classifications

- Inspection report posting
ARTICLE 5: PERMIT
SUSPENSION OR
REVOCATION

- Written notice to comply
- Acts or omissions
- Hearing
- Notice of decision
ARTICLE 5: PERMIT SUSPENSION OR REVOCATION

- Must close if permit suspended or revoked
- Immediate closure
  - Food infection/ intoxication
  - Disease transmission
  - Other hazardous condition
ARTICLE 6: GENERAL SANITATION REQUIREMENTS

Food must be protected from contamination, spoilage, or adulteration

- Approved Sources
  - "tailgate party"
- Alcohol containing confections
ARTICLE 7: SANITATION REQUIREMENTS FOR FOOD FACILITIES

- **Holding PHF**
  - At or below 41°F
  - At or above 140°F
  - thermometer

- **Exceptions**
  - At or below 45°F

- **“Diligent” preparation**
  - 2-hour max at ambient temperature
  - 4-Hour total preparation time
Korean Rice Cakes

- Room temperature storage for 24 hours - then destroy
- Rice powder, salt, sugar, seeds, oil, dried beans, nuts, dried fruits, pumpkin
- No animal products or fats
ARTICLE 7: SANITATION REQUIREMENTS FOR FOOD FACILITIES

- Lauren-Beth Rudolph Act (1997)
  - Minimum cooking temperatures
    - Ground meats: **157°F**
    - Eggs: **145°F**
    - Pork: **145°F**
    - Fish, Lamb: **140°F**
    - Poultry/ stuffed foods: **165°F**
  - Reheat in microwave to **165°F**

- Thermometers
  - Refrigerator (location inside)
  - Probe
    - +/- 2°F
ARTICLE 7: SANITATION REQUIREMENTS FOR FOOD FACILITIES

- Proper **THAWING** of PHF
  - In refrigerator
  - Under *cold* running water (75°F)
  - Part of cooking process
  - Microwave on “Defrost”
- No refreezing
ARTICLE 7: SANITATION REQUIREMENTS FOR FOOD FACILITIES

- Holding raw shell eggs
  - At 45°F
  - Unrefrigerated
    - 4 day max. since packing
    - Not previously refrigerated
    - Temperature does not exceed 90°F
    - “REFRIGERATE AFTER PURCHASE” label
    - Date of packing on container
ARTICLE 7: SANITATION REQUIREMENTS FOR FOOD FACILITIES

Chinese-style Roast Duck

- Abdominal cavity is cleaned
- Duck is marinated
- Cavity is closed prior to cooking
- Duck is roasted at 350 °F for 60 minutes

Raw duck-2hrs / cooked duck-4 hrs
ARTICLE 7: SANITATION REQUIREMENTS FOR FOOD FACILITIES

- **Cooling PHF**
  - 140 °F to 70 °F within two hours
  - 70 °F to 41 °F within four hours

- **Methods of rapid cooling**
  - Ice bath
  - Chill sticks
  - Small portions
  - Ice as ingredient
  - Frequent stirring
  - Special equipment
ARTICLE 7: SANITATION REQUIREMENTS FOR FOOD FACILITIES

- Inspection on receipt
  - Delivery Inspection considerations
  - Shellfish tags for 90 days

- Donated food

- Private retail- Yes and No
ARTICLE 7: SANITATION REQUIREMENTS FOR FOOD FACILITIES

- FOOD HANDLERS
  - Contamination potential

- HANDWASHING:
  - How
  - When
  - Cross-contamination

- Bare-hand vs. gloves
ARTICLE 7: SANITATION REQUIREMENTS FOR FOOD FACILITIES

- Signs
  - Hand washing
  - No Smoking

- Communicable diseases

- Pesticides

- Waste disposal

- Live animals
ARTICLE 7: SANITATION REQUIREMENTS FOR FOOD FACILITIES

- “All food facilities and all equipment, utensils, and facilities shall be kept clean, fully operative, and in good repair”.

- HACCP
  - Highly specialized food monitoring program
    - Allows for food modification (acidification, curing, etc.)
    - Critical control points
    - HACCP plans
ARTICLE 7: SANITATION REQUIREMENTS FOR FOOD FACILITIES

- Date coding (FIFO)
- Commercial grade equipment/utensils
  - American National Standards Institute
  - NSF
- Sulfites
ARTICLE 7: SANITATION REQUIREMENTS FOR FOOD FACILITIES

- **Wash-rinse-sanitize**
- **Manual Sanitizing**
  - Chlorine: 100 ppm/ 30 seconds
  - Quaternary ammonium: 200 ppm./ 60 seconds
  - Iodine: 25 ppm./ 60 seconds
ARTICLE 7: SANITATION REQUIREMENTS FOR FOOD FACILITIES

- Mechanical Sanitizing
  - Chemical dishwasher (50 ppm Cl)
  - High-temperature 180°F (165°F)
ARTICLE 8: SANITATION REQUIREMENTS FOR FOOD ESTABLISHMENTS

- Food storage
  - 6” off the floor
  - Bulk storage
  - Labels
ARTICLE 8: SANITATION REQUIREMENTS FOR FOOD ESTABLISHMENTS

- Cleaning vs. Sanitizing
- Multi-service utensils
- Equipment
- Food contact surfaces
  - Sanitize often
  - Ready to eat/ beef or lamb/ fish/ pork/ poultry
When to sanitize equipment/utensils

- Change in animal flesh type
- Raw animal flesh/ready to eat
- Raw fruit & veggies/PHF
- Before use of temperature device
- Anytime contamination may have occurred
ARTICLE 8: SANITATION
REQUIREMENTS FOR FOOD
ESTABLISHMENTS

- Water supply
  - HOT and COLD
  - Potable

- Backflow protection
ARTICLE 8: SANITATION REQUIREMENTS FOR FOOD ESTABLISHMENTS

- Plumbing Issues
  - All liquid waste to sewer or septic
  - Indirect connections (2X diam. of inlet pipe)
    - Evaporators
  - EXEMPTION: utensil washing sinks (1996)
  - Floor sinks
ARTICLE 8: SANITATION
REQUIREMENTS FOR FOOD
ESTABLISHMENTS

• Toilet facilities
  - 20,000 sq. ft. - public access
  - Soap, towels or blowers
  - No storage

• Employee storage
ARTICLE 8: SANITATION REQUIREMENTS FOR FOOD ESTABLISHMENTS

- Mechanical Ventilation
  - Remove gases, grease, smoke, heat
  - Increase employee comfort
- Type I and Type II hoods
ARTICLE 8: SANITATION REQUIREMENTS FOR FOOD ESTABLISHMENTS

- Enclosure requirements
- Walls, floors, and ceilings
  - Dining rooms, offices, receiving areas, bars, B&B’s
- Flooring specifications
ARTICLE 8: SANITATION REQUIREMENTS FOR FOOD ESTABLISHMENTS

- **Lighting**
  - Adequate
  - Shatter protection

- **Sleeping accommodations**
  - Small operations try to cut costs
ARTICLE 9: OPEN-AIR BARBEQUES

- Reasonable protection from contamination
- Restrooms within 200 sq. ft.
- If permanent-impervious floor to 5 ft.
ARTICLE 10: VENDING MACHINES

- Owner I.D.
- Cleaning record
- Refrigeration
- Annual health permit
ARTICLE 11: MOBILE FOOD FACILITIES

- Limited menu/practices
- Prepackaged vs. unpackaged
- Construction issues
- Set up
- OMFF’s
ARTICLE 13: TEMPORARY FOOD FACILITIES

- Approved sources
  - Holding exceptions
- Operator I.D.
- Operational
  - Hand washing
  - Food protection
ARTICLE 14: PRODUCE STANDS

- THREE walls
- Trimmed produce/shell eggs
- Food 18” from ground
- Grown and sold from home?
ARTICLE 15: CERTIFIED FARMER’S MARKET

- All food 6 inches from ground
- NO food preparation - Sampling only
  - Plastic gloves
  - Potable water
  - Temperatures
  - Samples covered
ARTICLE 16: SWAP MEETS

- No food preparation
- Pre-packaged non-perishables
- Approved mobile food units
ARTICLE 17: SATELLITE DISTRIBUTION FACILITIES

- Amusement park kiosk
- Prepackaged or central food facility
- Full enclosure not required
ARTICLE 18: RESTRICTED FOOD SERVICE
TRANSIENT OCCUPANCY ESTABLISHMENTS

- Bed and Breakfast
- Intent of Law
- Utensil sanitizing
ARTICLE 19: FOOD FACILITY DONATIONS

- No liability for donated foods

ARTICLE 20: OTHER FACILITIES

- Child Day Care Facilities
- Community Care Facilities
- Residential Care for the Elderly