

CALIFORNIA UNIFORM RETAIL FOOD FACILITIES LAW

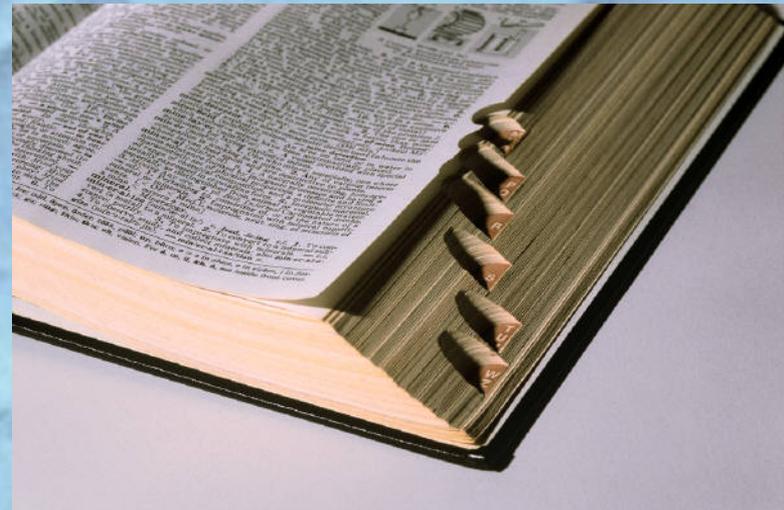


ARTICLE 1: GENERAL PROVISIONS

- 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 REVOCAATION



- Written notice to comply
- Acts or omissions
- Hearing
- Notice of decision

ARTICLE 5: PERMIT SUSPENSION OR REVOCAATION



- **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**



ARTICLE 7: SANITATION REQUIREMENTS FOR FOOD FACILITIES



- 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**

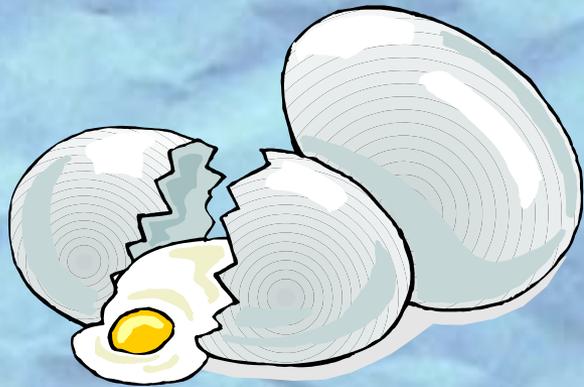
- **+/- 2°F**

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

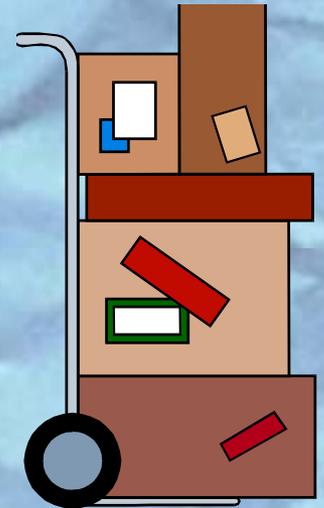
ARTICLE 7: SANITATION REQUIREMENTS FOR FOOD FACILITIES

- **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**

ARTICLE 8: SANITATION REQUIREMENTS FOR FOOD ESTABLISHMENTS

- **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

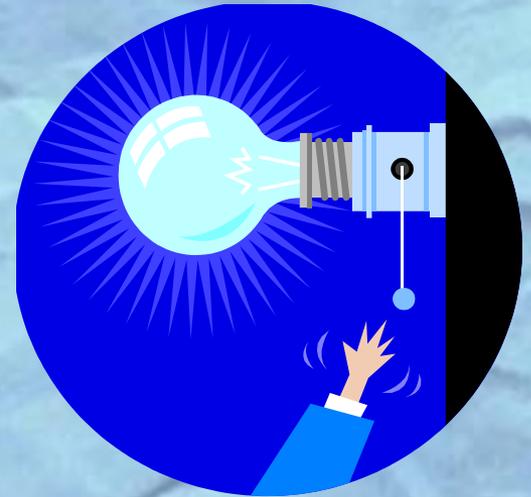
- Dining rooms, offices, receiving areas, bars, B&B's

- Flooring specifications



ARTICLE 8: SANITATION REQUIREMENTS FOR FOOD ESTABLISHMENTS

- **Lighting**
 - Adequate
 - Shatter protection
- **Sleeping accommodations**
 - Small operations try to cut costs

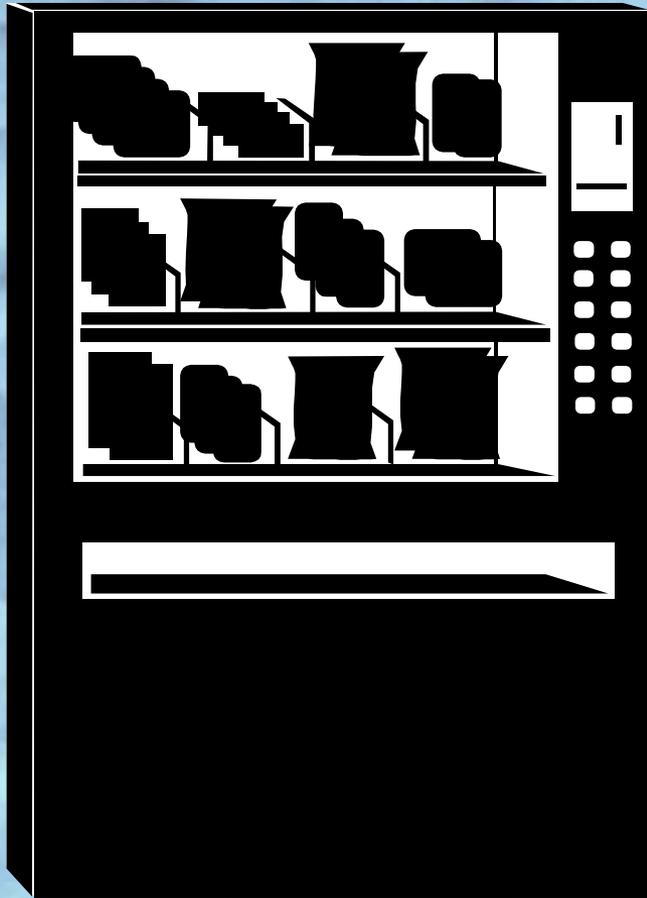


ARTICLE 9: OPEN- AIR BARBEQUES

- 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**