

Assembly Bill No. 465

CHAPTER 329

An act to add Section 27622.5 to the Health and Safety Code, relating to food facilities.

[Approved by Governor August 3, 1995. Filed with Secretary of State August 3, 1995.]

LEGISLATIVE COUNSEL'S DIGEST

AB 465, Kaloogian. Food facilities: E-Coli.

Existing law, the California Uniform Retail Food Facilities Law, regulates food facilities and requires that food be served, stored, and displayed in these facilities in a clean and sanitary manner. Existing law also imposes certain requirements relating to thawing frozen food in these establishments.

This bill would state the intent of the Legislature that uniform state standards be established for certain cooking temperatures that are sufficient to kill the E-Coli bacteria in ground beef.

The people of the State of California do enact as follows:

SECTION 1. Section 27622.5 is added to the Health and Safety Code, to read:

27622.5. It is the intent of the Legislature that the California Uniform Retail Food Facilities Law Revision Committee, in its effort to bring forward a uniform state food health code that is appropriate for every type of retail food facility, recommend internal cooking temperatures and time ratios that kill the Escherichia Coli 0157: H₇ (E-Coli) bacteria in ground beef of 145 degrees Fahrenheit for three minutes; 150 degrees Fahrenheit for one minute; or 155 degrees Fahrenheit for 15 seconds, or as otherwise approved by the State Department of Health Services.

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