

AMENDED IN SENATE APRIL 14, 2009

SENATE BILL

No. 241

Introduced by Senator Runner

(Principal coauthor: Assembly Member Mendoza)

February 24, 2009

An act to amend Sections 113733, 113735, 113769, 113784, 113789, 113801, 113818, 113821, 113831, 113871, 113876, 113879, 113930, 113932, 113939, 113947, 113949.1, 113949.2, 113950.5, 113953, 113969, 113976, 113982, 113984, 113986, 113996, 114002, 114004, 114021, 114041, 114067, 114089, 114099.2, 114099.6, 114117, 114159, 114163, 114185, 114185.5, 114250, 114252, 114279, 114286, 114295, 114297, 114311, 114313, 114314, 114358, 114371, 114380, 114381, and 114387 of, to add Sections 113747.1, 113778.4, 113794.4, 114099.7, 114118, 114130.6, and 114306 to, to add the heading of Chapter 10.5 (commencing with Section 114332) to Part 7 of Division 104 of, to repeal Sections 113915, 114020.1, 114245.8, 114435, and 114436 of, and to repeal the heading of Article 13.5 (commencing with Section 114332) of Chapter 10 of Part 7 of Division 104 of, the Health and Safety Code, relating to food facilities, and declaring the urgency thereof, to take effect immediately.

LEGISLATIVE COUNSEL'S DIGEST

SB 241, as amended, Runner. Retail food facilities.

(1) The California Retail Food Code provides for the regulation of health and sanitation standards for retail food facilities, including mobile food facilities and satellite food service, as defined, by the State Department of Public Health. Under existing law, local health agencies are primarily responsible for enforcing this code. A violation of these provisions is punishable as a misdemeanor.

The code defines an “egg” to mean the shell egg of a domesticated chicken, turkey, duck, goose, or guinea.

This bill would revise this definition to include the shell egg of an avian species, as specified, except a balut and an egg product.

This bill would define cold water and frozen food for purposes of the code.

(2) The code exempts from its provisions premises set aside for wine tasting.

This bill would revise this exemption, as specified.

(3) The code exempts from its provisions child day care facilities, community care facilities, residential care facilities for the chronically ill, and residential care facilities for the elderly. The code requires, if and when a specific appropriation is made available, the State Department of Social Services to develop new regulations regarding food preparation provisions for child day care facilities, community care facilities, and residential care facilities for the elderly.

This bill would make technical, nonsubstantive changes to these provisions.

(4) The code defines prepackaged food as any properly labeled processed food, prepackaged to prevent direct human contact with the food product upon distribution from the manufacturer and prepared at an approved source.

This bill would revise this definition to include distribution from a food facility or other approved source.

(5) The code defines a produce stand to mean a permanent food facility that sells, offers for sale, or gives away only produce or shell eggs, or both.

This bill would exclude from this definition certain premises operated by a producer. It would also revise the definition of vermin, as specified.

This bill would additionally define a “single operating site mobile food facility” for purposes of the California Retail Food Code, and impose various requirements on these facilities. The bill would revise various standards applicable to mobile food facilities and satellite food service, with respect to water storage, contamination prevention, and construction standards.

(6) The code authorizes a local health officer or the local enforcement agency, or both, to require, after investigation and for reasonable cause, the immediate restriction or exclusion of any employee from an affected food facility.

This bill would limit the authorization to the immediate restriction or exclusion of any food employee from an affected food facility.

(7) The code prohibits food prepared in a private home from being used or offered for sale in a food facility.

This bill would also prohibit food stored in a private home from being used or offered for sale in a food facility.

(8) The code prohibits toilet rooms from being used for the storage of food, equipment, or supplies.

This bill would delete this prohibition.

The bill, among other things, would also revise provisions regarding the heating and cooling of food, lighting of specified rooms and areas, and the sanitization of utensils and equipment, and would make various technical, nonsubstantive changes.

By imposing new crimes and changing the definitions of existing crimes, this bill would impose a state-mandated local program.

(9) The California Constitution requires the state to reimburse local agencies and school districts for certain costs mandated by the state. Statutory provisions establish procedures for making that reimbursement.

This bill would provide that with regard to certain mandates no reimbursement is required by this act for a specified reason.

With regard to any other mandates, this bill would provide that, if the Commission on State Mandates determines that the bill contains costs so mandated by the state, reimbursement for those costs shall be made pursuant to the statutory provisions noted above.

(10) This bill would declare that it is to take effect immediately as an urgency statute.

Vote: $\frac{2}{3}$. Appropriation: no. Fiscal committee: yes.
State-mandated local program: yes.

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

- 1 SECTION 1. Section 113733 of the Health and Safety Code
- 2 is amended to read:
- 3 113733. "Acute gastrointestinal illness" means a short duration
- 4 illness most often characterized by either of the following, which
- 5 are known to be commonly associated with the agents most likely
- 6 to be transmitted from infected food employees through
- 7 contamination of food:

1 (a) Diarrhea, either alone or in conjunction with other
2 gastrointestinal symptoms, such as vomiting, fever, or abdominal
3 cramps.

4 (b) Vomiting in conjunction with either diarrhea or two other
5 gastrointestinal symptoms, such as fever or abdominal cramps.

6 SEC. 2. Section 113735 of the Health and Safety Code is
7 amended to read:

8 113735. “Approved source” means a food source allowed under
9 Article 3 (commencing with Section 114021) of Chapter 4, or a
10 producer, manufacturer, distributor, or food facility that is
11 acceptable to the enforcement agency based on a determination of
12 conformity with applicable laws, or, in the absence of applicable
13 laws, with current public health principles and practices, and
14 generally recognized industry standards that protect public health.

15 SEC. 3. Section 113747.1 is added to the Health and Safety
16 Code, to read:

17 113747.1. “Cold water” means potable water that is not heated
18 by an auxiliary method or source.

19 SEC. 4. Section 113769 of the Health and Safety Code is
20 amended to read:

21 113769. “Egg” means the shell egg of an avian species that
22 includes chicken, duck, goose, guinea, quail, ratite, or turkey,
23 except a balut and an egg product. “Egg” does not include the egg
24 of a reptile species, including an alligator.

25 SEC. 5. Section 113778.4 is added to the Health and Safety
26 Code, to read:

27 113778.4. “Fabric implement” means a cloth or fabric,
28 including, but not limited to, burlap and cheesecloth, that is used
29 as part of the food process and comes in direct contact with food
30 that is subsequently cooked.

31 SEC. 6. Section 113784 of the Health and Safety Code is
32 amended to read:

33 113784. “Food compartment” means an enclosed space,
34 including, but not limited to, an air pot, blender, bulk dispensing
35 system, covered chafing dish, and covered ice bin, with all of the
36 following characteristics:

37 (a) The space is defined by a physical barrier from the outside
38 environment that completely encloses all food, food-contact
39 surfaces, and the handling of nonprepackaged food.

(b) All access openings are equipped with tight-fitting closures, or one or more alternative barriers that effectively protect the food from contamination, facilitate safe food handling, while minimizing exposure to the environment.

(c) It is constructed from materials that are nontoxic, smooth, easily cleanable, and durable and is constructed to facilitate the cleaning of the interior and exterior of the compartment.

SEC. 7. Section 113789 of the Health and Safety Code is amended to read:

113789. (a) “Food facility” means an operation that stores, prepares, packages, serves, vends, or otherwise provides food for human consumption at the retail level, including, but not limited to, the following:

(1) An operation where food is consumed on or off the premises, regardless of whether there is a charge for the food.

(2) Any place used in conjunction with the operations described in this subdivision, including, but not limited to, storage facilities for food-related utensils, equipment, and materials.

(b) “Food facility” includes permanent and nonpermanent food facilities, including, but not limited to, the following:

(1) Public and private school cafeterias.

(2) Restricted food service facilities.

(3) Licensed health care facilities.

(4) Commissaries.

(5) Mobile food facilities.

(6) Mobile support units.

(7) Temporary food facilities.

(8) Vending machines.

(9) Certified farmers’ markets, for purposes of permitting and enforcement: *pursuant to Section 114370.*

(10) *Farm stands, for purposes of permitting and enforcement pursuant to Section 114375.*

(c) “Food facility” does not include any of the following:

(1) A cooperative arrangement wherein no permanent facilities are used for storing or handling food.

(2) A private home.

(3) A church, private club, or other nonprofit association that gives or sells food to its members and guests, and not to the general public, at an event that occurs not more than three days in any 90-day period.

(4) A for-profit entity that gives or sells food at an event that occurs not more than three days in a 90-day period for the benefit of a nonprofit association, if the for-profit entity receives no monetary benefit, other than that resulting from recognition from participating in an event.

(5) Premises set aside for wine tasting, as that term is used in Section 23356.1 of the Business and Professions Code and in the regulations adopted pursuant to that section, ~~if no food or that~~ *comply with Section 118375, regardless of whether there is a charge for the wine tasting, if no other beverage*, except for bottles of wine and prepackaged nonpotentially hazardous beverages, is offered for sale for onsite consumption and no food, except for crackers, is served.

(6) Premises operated by a producer, selling or offering for sale only whole produce grown by the producer, or shell eggs, or both, provided the sales are conducted on premises controlled by the producer.

(7) A commercial food processing plant as defined in Section 111955.

(8) A child day care facility, as defined in Section 1596.750.

(9) A community care facility, as defined in Section 1502.

(10) A residential care facility for the elderly, as defined in Section 1569.2.

(11) A residential care facility for the chronically ill, which has the same meaning as a residential care facility, as defined in Section 1568.01.

SEC. 8. Section 113794.4 is added to the Health and Safety Code, to read:

113794.4. "Frozen food" means a food maintained at a temperature at which all moisture therein is in a solid state.

SEC. 9. Section 113801 of the Health and Safety Code is amended to read:

113801. "HACCP plan" means a written document that complies with the requirements of Section 114419.1 and that delineates the formal procedures for following the Hazard Analysis Critical Control Point principles developed by the National Advisory Committee on Microbiological Criteria for Foods. These principles include completion of the following basic steps:

(a) Completion of hazard analysis identification by identifying the likely hazards to consumers presented by a specific food.

1 (b) Determination of critical control points in receiving, storage,
2 preparation, displaying, and dispensing of a food.

3 (c) Setting of measurable critical limits for each critical control
4 point determined.

5 (d) Developing and maintaining monitoring practices to
6 determine if critical limits are being met.

7 (e) Developing and utilizing corrective action plans when failure
8 to meet critical limits is detected.

9 (f) Establishing and maintaining a recordkeeping system to
10 verify adherence to an HACCP plan.

11 (g) Establishing a system of audits to do both of the following:

12 (1) Initially verify the effectiveness of the critical limits set and
13 appropriateness of the determination of critical control points.

14 (2) Periodically verify the effectiveness of the HACCP plan.

15 SEC. 10. Section 113818 of the Health and Safety Code is
16 amended to read:

17 113818. (a) “Limited food preparation” means food preparation
18 that is restricted to one or more of the following:

19 (1) Heating, frying, baking, roasting, popping, shaving of ice,
20 blending, steaming or boiling of hot dogs, or assembly of
21 nonprepackaged food.

22 (2) Dispensing and portioning of nonpotentially hazardous food.

23 (3) Holding, portioning, and dispensing of any foods that are
24 prepared for satellite food service by the onsite permanent food
25 facility or prepackaged by another approved source.

26 (4) Slicing and chopping of food on a heated cooking surface
27 during the cooking process.

28 (5) Cooking and seasoning to order.

29 (6) Preparing beverages that are for immediate service, in
30 response to an individual consumer order, that do not contain
31 frozen milk products.

32 (b) “Limited food preparation” does not include any of the
33 following:

34 (1) Slicing and chopping unless it is on the heated cooking
35 surface.

36 (2) Thawing.

37 (3) Cooling of cooked, potentially hazardous food.

38 (4) Grinding raw ingredients or potentially hazardous food.

1 (5) Reheating of potentially hazardous foods for hot holding,
2 except for steamed or boiled hot dogs and tamales in the original,
3 inedible wrapper.

4 (6) Hot holding of nonprepackaged, potentially hazardous food,
5 except for roasting corn on the cob.

6 (7) Washing of foods.

7 (8) Cooking of potentially hazardous foods for later use.

8 SEC. 11. Section 113821 of the Health and Safety Code is
9 amended to read:

10 113821. “Major violation” means a violation of this part that
11 may pose an imminent health hazard if left uncorrected. When a
12 major violation cannot be immediately corrected, or a suitable
13 alternative cannot be found, the food facility may be subject to
14 closure or closure of the impacted areas of the food facility until
15 the violation is corrected.

16 SEC. 12. Section 113831 of the Health and Safety Code is
17 amended to read:

18 113831. (a) “Mobile food facility” means any vehicle used in
19 conjunction with a commissary or other permanent food facility
20 upon which food is sold or distributed at retail. “Mobile food
21 facility” does not include a “transporter” used to transport packaged
22 food from a food facility, or other approved source to the consumer.

23 (b) “Single operating site mobile food facilities” means at least
24 one, but not more than four, unenclosed mobile food facilities, and
25 their auxiliary units, that operate adjacent to each other at a single
26 location.

27 SEC. 13. Section 113871 of the Health and Safety Code is
28 amended to read:

29 113871. (a) “Potentially hazardous food” means a food that
30 requires time or temperature control to limit pathogenic
31 micro-organism growth or toxin formation.

32 (b) “Potentially hazardous food” includes a food of animal origin
33 that is raw or heat-treated, a food of plant origin that is heat-treated
34 or consists of raw seed sprouts, cut melons, cut tomatoes or
35 mixtures of cut tomatoes that are not modified to render them
36 unable to support pathogenic micro-organism growth or toxin
37 formation, and garlic-in-oil mixtures that are not acidified or
38 otherwise modified at a food processing plant in a way that results
39 in mixtures that do not support growth or toxin formation as
40 specified under subdivision (a).

(c) “Potentially hazardous food” does not include any of the following:

(1) A food with an a_w value of 0.85 or less.

(2) A food with a pH level of 4.6 or below when measured at 75°F.

(3) An air-cooled, hard-boiled egg with shell intact, or an egg with shell intact that is not hard boiled, but has been pasteurized to destroy all viable salmonellae.

(4) A food in an unopened, hermetically sealed container that is commercially processed to achieve and maintain commercial sterility under conditions of nonrefrigerated storage and distribution.

(5) A food that has been shown by appropriate microbial challenge studies approved by the enforcement agency not to support the rapid and progressive growth of infectious or toxigenic micro-organisms that may cause food infections or food intoxications, or the growth and toxin production of *Clostridium botulinum*, such as a food that has an a_w and a pH that are above the levels specified under paragraphs (1) and (2) and that may contain a preservative, other barrier to the growth of micro-organisms, or a combination of barriers that inhibit the growth of micro-organisms.

(6) A food that does not support the rapid and progressive growth of infectious or toxigenic micro-organisms, even though the food may contain an infectious or toxigenic micro-organism or chemical or physical contaminant at a level sufficient to cause illness.

SEC. 14. Section 113876 of the Health and Safety Code is amended to read:

113876. “Prepackaged food” means any properly labeled processed food, prepackaged to prevent any direct human contact with the food product upon distribution from the manufacturer, a food facility, or other approved source.

SEC. 15. Section 113879 of the Health and Safety Code is amended to read:

113879. “Produce stand” means a permanent food facility that sells, offers for sale, or gives away only produce or shell eggs, or both, except that “produce stand” does not include premises operated by a producer selling or offering for sale only whole

1 produce grown by the producer, or shell eggs, or both, provided
2 that the sales are conducted on premises controlled by the producer.

3 SEC. 16. Section 113915 of the Health and Safety Code is
4 repealed.

5 SEC. 17. Section 113930 of the Health and Safety Code is
6 amended to read:

7 113930. “Temporary food facility” means a food facility
8 approved by the enforcement officer that operates at a fixed
9 location for the duration of an approved community event or at a
10 swap meet and only as a part of the community event or swap
11 meet.

12 SEC. 18. Section 113932 of the Health and Safety Code is
13 amended to read:

14 113932. “Transporter” means any vehicle used to transport
15 food pursuant to a prior order from a manufacturer, distributor,
16 retail food facility, or other approved source to a retail food facility
17 or consumer.

18 SEC. 19. Section 113939 of the Health and Safety Code is
19 amended to read:

20 113939. “Vermin” means cockroaches, mice, rats, and similar
21 pests that carry disease.

22 SEC. 20. Section 113947 of the Health and Safety Code is
23 amended to read:

24 113947. (a) The person in charge and all food employees shall
25 have adequate knowledge of, and shall be properly trained in, food
26 safety as it relates to their assigned duties.

27 (b) For purposes of this section, “person in charge” means a
28 designated person who has knowledge of safe food handling
29 practices as they relate to the specific food preparation activities
30 that occur at the food facility.

31 SEC. 21. Section 113949.1 of the Health and Safety Code is
32 amended to read:

33 113949.1. (a) When a local health officer is notified of an
34 illness that can be transmitted by food in a food facility or by a
35 food employee of a food facility, the local health officer shall
36 inform the local enforcement agency. The local health officer or
37 the local enforcement agency, or both, shall notify the person in
38 charge of the food facility and shall investigate conditions and
39 may, after the investigation, take appropriate action, and for

1 reasonable cause, require any or all of the following measures to
2 be taken:

3 (1) The immediate restriction or exclusion of any food employee
4 from the affected food facility.

5 (2) The immediate closing of the food facility until, in the
6 opinion of the local enforcement agency, the identified danger of
7 disease outbreak has been addressed. Any appeal of the closure
8 shall be made in writing within five days to the applicable local
9 enforcement agency.

10 (3) Any medical evaluation of any food employee, including
11 any laboratory test or procedure, that may be indicated. If a food
12 employee refuses to participate in a medical evaluation, the local
13 enforcement agency may require the immediate exclusion of the
14 refusing food employee from that or any other food facility until
15 an acceptable medical evaluation or laboratory test or procedure
16 shows that the food employee is not infectious.

17 (b) For purposes of this section, “illness” means a condition
18 caused by any of the following infectious agents:

19 (1) *Salmonella typhi*.

20 (2) *Salmonella* spp.

21 (3) *Shigella* spp.

22 (4) *Entamoeba histolytica*.

23 (5) Enterohemorrhagic or shiga toxin producing *Escherichia*
24 *coli*.

25 (6) Hepatitis A virus.

26 (7) Norovirus.

27 (8) Other communicable diseases that are transmissible through
28 food.

29 SEC. 22. Section 113949.2 of the Health and Safety Code is
30 amended to read:

31 113949.2. The owner who has a food safety certificate issued
32 pursuant to Section 113947.1 or the food employee who has this
33 food safety certificate shall instruct all food employees regarding
34 the relationship between personal hygiene and food safety,
35 including the association of hand contact, personal habits and
36 behaviors, and food employee health to foodborne illness. The
37 owner or food safety certified employee shall require food
38 employees to report the following to the person in charge:

39 (a) If a food employee is diagnosed with an illness due to one
40 of the following:

- 1 (1) *Salmonella typhi*.
- 2 (2) *Salmonella spp.*
- 3 (3) *Shigella spp.*
- 4 (4) *Entamoeba histolytica*.
- 5 (5) Enterohemorrhagic or shiga toxin producing *Escherichia*
- 6 *coli*.

- 7 (6) Hepatitis A virus.
- 8 (7) Norovirus.

9 (b) If a food employee has a lesion or wound that is open or
10 draining and is one of the following:

- 11 (1) On the hands or wrists, unless an impermeable cover such
12 as a finger cot or stall protects the lesion and a single-use glove is
13 worn over the impermeable cover.
- 14 (2) On exposed portions of the arms, unless the lesion is
15 protected by an impermeable cover.
- 16 (3) On other parts of the body, unless the lesion is covered by
17 a dry, durable, tight-fitting bandage.

18 SEC. 23. Section 113950.5 of the Health and Safety Code is
19 amended to read:

20 113950.5. (a) The person in charge may remove a restriction
21 for a food employee upon the resolution of symptoms as reported
22 by a food employee if the food employee states that he or she no
23 longer has any symptoms of an acute gastrointestinal illness.

24 (b) Only the local health officer or the local enforcement agency,
25 or both, shall remove exclusions or restrictions, or both, related to
26 diagnosed illnesses due to infectious agents specified in subdivision
27 (b) of Section 113949.1 after the local health officer provides a
28 written clearance stating that the excluded or restricted food
29 employee is no longer considered infectious.

30 SEC. 24. Section 113953 of the Health and Safety Code is
31 amended to read:

32 113953. (a) Handwashing facilities shall be provided within
33 or adjacent to toilet rooms. The number of handwashing facilities
34 required shall be in accordance with local building and plumbing
35 codes.

36 (b) (1) Except as otherwise provided in Section 114358, food
37 facilities constructed or extensively remodeled after January 1,
38 1996, that handle nonprepackaged food, shall provide facilities
39 exclusively for handwashing in food preparation areas and in
40 warewashing areas that are not located within or immediately

1 adjacent to food preparation areas. Handwashing facilities shall
2 be sufficient in number and conveniently located so as to be
3 accessible at all times for use by food employees.

4 (2) The handwashing facility shall be separated from the
5 warewashing sink by a metal splashguard with a height of at least
6 6 inches, that extends from the back edge of the drainboard to the
7 front edge of the drainboard, the corners of the barrier to be
8 rounded. No splashguard is required if the distance between the
9 handwashing sink and the warewashing sink drainboards is 24
10 inches or more.

11 (c) Handwashing facilities shall be equipped to provide warm
12 water under pressure for a minimum of 15 seconds through a
13 mixing valve or combination faucet. If the temperature of water
14 provided to a handwashing sink is not readily adjustable at the
15 faucet, the temperature of the water shall be at least 100°F, but not
16 greater than 108°F.

17 (d) An automatic handwashing facility may be installed and
18 used in accordance with the manufacturer's instructions.

19 (e) Notwithstanding subdivision (b), the enforcement agency
20 may allow handwashing facilities other than those required by this
21 section when it deems that the alternate facilities are adequate.

22 SEC. 25. Section 113969 of the Health and Safety Code is
23 amended to read:

24 113969. (a) Except as specified in subdivision (b), all food
25 employees preparing, serving, or handling food or utensils shall
26 wear hair restraints, such as hats, hair coverings, or nets, which
27 are designed and worn to effectively keep their hair from contacting
28 nonprepackaged food, clean equipment, utensils, linens, and
29 unwrapped single-use articles.

30 (b) This section does not apply to food employees, such as
31 counter staff who only serve beverages and wrapped or
32 prepackaged foods, hostesses, and wait staff, if they present a
33 minimal risk of contaminating nonprepackaged food, clean
34 equipment, utensils, linens, and unwrapped single-use articles.

35 SEC. 26. Section 113976 of the Health and Safety Code is
36 amended to read:

37 113976. Unless a utensil used to taste food is discarded after
38 the first time it is used for this purpose and before the next tasting
39 or any other use, the utensil shall be washed, rinsed, and sanitized

1 pursuant to Chapter 5 (commencing with Section 114095) between
2 tastings and before any other use.

3 SEC. 27. Section 113982 of the Health and Safety Code is
4 amended to read:

5 113982. (a) Food shall be transported in a manner that meets
6 the following requirements:

7 (1) The interior floor, sides, and top of the food holding area
8 shall be constructed of a smooth, washable, impervious material
9 capable of withstanding frequent cleaning.

10 (2) The food holding area shall be constructed and operated so
11 that no liquid wastes can drain onto any street, sidewalk, or
12 premises.

13 (3) Except as provided in subdivision (a) of Section 113996,
14 potentially hazardous food shall be maintained at the required
15 holding temperatures.

16 (b) This section shall not apply to the transportation of
17 prepackaged nonpotentially hazardous foods.

18 SEC. 28. Section 113984 of the Health and Safety Code is
19 amended to read:

20 113984. (a) Adequate and suitable counter space shall be
21 provided for all food preparation operations.

22 (b) Except as specified in subdivision (c), food preparation shall
23 be conducted within a fully enclosed food facility.

24 (c) Limited food preparation shall be conducted within a food
25 compartment or as approved by the enforcement agency. Subject
26 to subdivision (g), this subdivision shall not be construed to require
27 an additional food compartment when adding ingredients to a
28 beverage or dispensing into a serving container when the beverage
29 is prepared for immediate service in response to an individual
30 consumer order.

31 (d) Food shall be prepared with suitable utensils and on surfaces
32 that, prior to use, have been cleaned, rinsed, and sanitized as
33 specified in Section 114117 to prevent cross-contamination.

34 (e) Overhead protection shall be provided above all food
35 preparation, food display, warewashing, and food storage areas.

36 (f) All food shall be thawed, washed, sliced, and cooled within
37 an approved fully enclosed food facility.

38 (g) Based upon local environmental conditions, location, and
39 other similar factors, the enforcement officer may establish
40 additional structural or operational requirements, or both, for

1 mobile food facilities as necessary to ensure that foods,
2 food-contact surfaces, and utensils are of a safe and sanitary
3 quality.

4 SEC. 29. Section 113986 of the Health and Safety Code is
5 amended to read:

6 113986. (a) Food shall be protected from cross-contamination
7 by utilizing one or more of the following methods:

8 (1) Separating raw food of animal origin during transportation,
9 storage, preparation, holding, and display from raw ready-to-eat
10 food, including other raw food of animal origin such as fish for
11 sushi or molluscan shellfish, or other raw ready-to-eat food such
12 as produce, and cooked ready-to-eat food in any of the following
13 ways:

14 (A) Using separate equipment of each type.

15 (B) Arranging each type of food in equipment so that
16 cross-contamination of one type with another is prevented.

17 (C) Preparing each type of food at different times or in separate
18 areas.

19 (D) Except as specified in subdivision (b), storing the food in
20 packages, covered containers, or wrappings.

21 (E) Cleaning hermetically sealed containers of food of visible
22 soil before opening.

23 (F) Protecting food containers that are received packaged
24 together in a case or overwrap from cuts when the case or overwrap
25 is opened.

26 (G) Storing damaged, spoiled, or recalled food being held in
27 the food establishment as specified in Section 114055.

28 (H) Separating fruits and vegetables before they are washed, as
29 specified in Section 113992, from ready-to-eat food.

30 (2) Except when combined as ingredients, separating types of
31 raw foods of animal origin from each other during transportation,
32 storage, preparation, holding, and display in the following ways:

33 (A) Using separate equipment for each type.

34 (B) Arranging each type of food in equipment so that
35 cross-contamination of one type with another is prevented.

36 (C) Preparing each type of food at different times or in separate
37 areas.

38 (D) Except as specified in subdivision (b), storing the food in
39 packages, covered containers, or wrappings.

1 (E) Cleaning hermetically sealed containers of food of visible
2 soil before opening.

3 (F) Protecting food containers that are received packaged
4 together in a case or overwrap from cuts when the case or overwrap
5 is opened.

6 (G) Storing damaged, spoiled, or recalled food being held in
7 the food establishment as specified in Section 114055.

8 (H) Separating fruits and vegetables before they are washed, as
9 specified in Section 113992, from ready-to-eat food.

10 (b) Subparagraph (D) of paragraph (2) of subdivision (a) of this
11 section shall not apply to any of the following:

12 (1) Whole, uncut, raw fruits and vegetables and nuts in the shell
13 that require peeling or hulling before consumption.

14 (2) Primal cuts, quarters, or sides of raw meat or slab bacon that
15 are hung on clean, sanitized hooks or placed on clean, sanitized
16 racks.

17 (3) Whole, uncut, processed meats, such as country hams, and
18 smoked or cured sausages that are placed on clean, sanitized racks.

19 (4) Food being cooled as specified in subdivision (b) of Section
20 114002.1.

21 (5) Shellstock.

22 SEC. 30. Section 113996 of the Health and Safety Code is
23 amended to read:

24 113996. (a) Except during preparation, cooking, cooling,
25 transportation to or from a retail food facility for a period of less
26 than 30 minutes, or when time is used as the public health control
27 as specified under Section 114000, or as otherwise provided in
28 this section, potentially hazardous food shall be maintained at or
29 above 135°F, or at or below 41°F.

30 (b) Roasts cooked to a temperature and for a time specified in
31 subdivision (b) of Section 114004 shall be held at a temperature
32 of 130°F or above.

33 (c) The following foods may be held at or below 45°F:

34 (1) Raw shell eggs.

35 (2) Unshucked live molluscan shellfish.

36 (3) Pasteurized milk and pasteurized milk products in original,
37 sealed containers.

38 (4) Potentially hazardous foods held for dispensing in vending
39 machines.

1 (5) Potentially hazardous foods held for sampling at a certified
2 farmers' market.

3 (6) Potentially hazardous foods held during transportation.

4 (d) Potentially hazardous foods held for dispensing in serving
5 lines and salad bars may be maintained above 41°F, but not above
6 45°F, during periods not to exceed 12 hours in any 24-hour period
7 only if the unused portions are disposed of at or before the end of
8 this 24-hour period. For purposes of this subdivision, a display
9 case shall not be deemed to be a serving line.

10 SEC. 31. Section 114002 of the Health and Safety Code is
11 amended to read:

12 114002. (a) Whenever food has been prepared or heated so
13 that it becomes potentially hazardous, it shall be rapidly cooled if
14 not held at or above 135°F.

15 (b) After heating or hot holding, potentially hazardous food
16 shall be cooled rapidly from 135°F to 70°F within two hours and
17 from 70°F to 41°F or below within six hours from when the
18 temperature was 135°F.

19 (c) Potentially hazardous food shall be cooled within four hours
20 to 41°F or less if prepared from ingredients at ambient temperature,
21 such as reconstituted foods and canned tuna.

22 (d) Except as specified in subdivision (e), a potentially hazardous
23 food received in compliance with laws allowing a temperature
24 above 41°F during shipment from the supplier as specified in
25 Section 114037, shall be cooled within four hours to 41°F or less.

26 (e) Pasteurized milk in original, sealed containers, pasteurized
27 milk products in original, sealed containers, raw shell eggs, and
28 unshucked live molluscan shellfish need not comply with
29 subdivision (c) or (d) if these foods are placed immediately upon
30 their receipt in refrigerated equipment that maintains an ambient
31 temperature of 45°F or less.

32 SEC. 32. Section 114004 of the Health and Safety Code is
33 amended to read:

34 114004. (a) Except as specified in subdivision (c), all
35 ready-to-eat foods prepared at a food facility from raw or
36 incompletely cooked food of animal origin shall be cooked to heat
37 all parts of the food to a temperature and for a time that complies
38 with the following methods based on the food that is cooked:

39 (1) The following shall be heated to a minimum internal
40 temperature of 145°F or above for 15 seconds:

(A) Raw shell eggs that are broken and prepared in response to a consumer's order and for immediate service.

(B) Fish.

(C) Single pieces of meat, including beef, veal, lamb, pork, and game animals from approved sources.

(2) The following foods shall be heated to a minimum internal temperature of 155°F for 15 seconds or the temperature specified in the following chart that corresponds to the holding time:

(A) Ratites and injected meats.

(B) Comminuted meat or any food containing comminuted meat.

(C) Raw eggs and foods containing raw eggs that are not prepared as specified in paragraph (1).

Minimum	
Temperature (°F)	Time
145	3 minutes
150	1 minute
158	< 1second (instantaneous)

(3) The following shall be heated to a minimum internal temperature of 165°F for 15 seconds:

(A) Poultry.

(B) Comminuted poultry.

(C) Stuffed fish, stuffed meat, stuffed poultry, and stuffed ratites.

(D) Stuffing containing fish, meat, poultry, or ratites.

(E) Pasta and any other food stuffed with fish, meat, poultry, or ratites.

(b) Whole beef roasts, corned beef roasts, pork roasts, and cured pork roasts, such as ham, shall be cooked as specified in both of the following:

(1) In an oven that is preheated to the temperature specified for the roast's weight in the following chart and that is held at that temperature:

Oven Type	Oven Temperature Based on Roast Weight	
	Less than 10 lbs	10 lbs or more
Still Dry	350°F or more	250°F or more
Convection	325°F or more	250°F or more

High Humidity*	250°F or less	250°F or less
*Relative humidity greater than 90% for at least 1 hour measured in the cooking chamber or exit of the oven; or in a moisture-impermeable bag that provides 100% humidity.		

(2) As specified in the following chart, to heat all parts of the food to a temperature and for the holding time that corresponds to that temperature:

Temperature (°F)	Time* in Minutes	Temperature (°F)	Time* in Seconds
130	112	147	134
131	89	149	85
133	56	151	54
135	36	153	34
136	28	155	22
138	18	157	14
140	12	158	0
142	8		
144	5		
145	4		
* Holding time may include postoven heat rise.			

(c) The department may approve alternative time and temperature minimum heating requirements to thoroughly cook the foods identified in this section when the food facility or person demonstrates to the department that the alternative heating requirements provide an equivalent level of food safety.

SEC. 33. Section 114020.1 of the Health and Safety Code is repealed.

SEC. 34. Section 114021 of the Health and Safety Code is amended to read:

114021. (a) Food shall be obtained from sources that comply with all applicable laws.

(b) Food stored or prepared in a private home shall not be used or offered for sale in a food facility.

SEC. 35. Section 114041 of the Health and Safety Code is amended to read:

114041. (a) Shell eggs shall be received clean and sound.

(b) Shell eggs shall not exceed the restricted egg tolerances for United States Consumer Grade B Standards.

SEC. 36. Section 114067 of the Health and Safety Code is amended to read:

114067. (a) Satellite food service is restricted to limited food preparation.

(b) Satellite food service shall only be operated by a fully enclosed permanent food facility that meets the requirements for food preparation and service and that is responsible for servicing the satellite food service operation.

(c) Prior to conducting satellite food service, the permitholder of the permanent food facility shall submit to the enforcement agency written standard operating procedures that include all of the following information:

(1) All food products that will be handled and dispensed.

(2) The proposed procedures and methods of food preparation and handling.

(3) Procedures, methods, and schedules for cleaning utensils, equipment, structures, and for the disposal of refuse.

(4) How food will be transported to and from the permanent food facility and the satellite food service operation, and procedures to prevent contamination of foods.

(5) How potentially hazardous foods will be maintained in accordance with Section 113996.

(d) All food preparation shall be conducted within a food compartment or fully enclosed facility approved by the enforcement officer.

(e) Satellite food service areas shall have overhead protection that extends over all food handling areas.

(f) Satellite food service operations that handle nonprepackaged food shall be equipped with approved handwashing facilities and warewashing facilities that are either permanently plumbed or self-contained.

(g) Notwithstanding subdivision (f), the local enforcement agency may approve the use of alternative warewashing facilities.

(h) During nonoperating hours and periods of inclement weather, food, food contact surfaces, and utensils shall be stored within any of the following:

(1) A fully enclosed satellite food service operation.

1 (2) Approved food compartments where food, food contact
2 surfaces, and utensils are protected at all times from contamination,
3 exposure to the elements, ingress of vermin, and temperature abuse.

4 (3) A fully enclosed permanent food facility.

5 (i) Satellite food service activities shall be conducted by and
6 under the constant and complete control of the permitholder of the
7 fully enclosed permanent food facility, or the duly contracted
8 personnel of, or third-party providers to, the permitholder.

9 (j) For purposes of permitting and enforcement, the permitholder
10 of the permanent food facility and the permitholder of the satellite
11 food service shall be the same.

12 SEC. 37. Section 114089 of the Health and Safety Code is
13 amended to read:

14 114089. (a) Food prepackaged in a food facility shall bear a
15 label that complies with the labeling requirements prescribed by
16 the Sherman Food, Drug, and Cosmetic Law (Part 5 (commencing
17 with Section 109875)), 21 C.F.R. 101-Food Labeling, 9 C.F.R.
18 317-Labeling, Marking Devices, and Containers, and 9 C.F.R.
19 381-Subpart N Labeling and Containers, and as specified under
20 Sections 114039 and 114039.1.

21 (b) Label information shall include the following:

22 (1) The common name of the food, or absent a common name,
23 an adequately descriptive identity statement.

24 (2) If made from two or more ingredients, a list of ingredients
25 in descending order of predominance by weight, including a
26 declaration of artificial color or flavor and chemical preservatives,
27 if contained in the food.

28 (3) An accurate declaration of the quantity of contents.

29 (4) The name and place of business of the manufacturer, packer,
30 or distributor.

31 (5) Except as exempted in the Federal Food, Drug, and Cosmetic
32 Act (Section 403(Q)(3)–(5) (21 U.S.C. Sec. 343(q)(3)–(5), incl.)),
33 nutrition labeling as specified in 21 C.F.R. 101-Food Labeling and
34 9 C.F.R. 317 Subpart B Nutrition Labeling.

35 (c) Bulk food that is available for consumer self-service shall
36 be prominently labeled with either of the following in plain view
37 of the consumer:

38 (1) The manufacturer's or processor's label that was provided
39 with the food.

(2) A card, sign, or other method of notification that includes the information specified under paragraphs (1), (2), and (5) of subdivision (b).

SEC. 38. Section 114099.2 of the Health and Safety Code is amended to read:

114099.2. (a) Notwithstanding Section 114099, manual warewashing shall be accomplished by using a three-compartment sink.

(b) The temperature of the washing solution shall be maintained at not less than 100°F or the temperature specified by the manufacturer on the cleaning agent manufacturer's label instructions or as provided in writing by the manufacturer.

(c) The utensils shall then be rinsed in clear water before being immersed in a sanitizing solution.

(d) Manual sanitization shall be accomplished as specified in Section 114099.6.

(e) In-place sanitizing shall be accomplished as specified in Section 114099.6.

(f) Other methods may be used if approved by the enforcement agency.

SEC. 39. Section 114099.6 of the Health and Safety Code is amended to read:

114099.6. Manual sanitization shall be accomplished in the final sanitizing rinse by one of the following:

(a) Immersion for at least 30 seconds where the water temperature is maintained at 171°F or above.

(b) The application of sanitizing chemicals by immersion, manual swabbing, or brushing, using one of the following solutions:

(1) Contact with a solution of 100 ppm available chlorine solution for at least 30 seconds.

(2) Contact with a solution of 25 ppm available iodine for at least one minute.

(3) Contact with a solution of 200 ppm quaternary ammonium for at least one minute.

(4) Contact with any chemical sanitizer that meets the requirements of Section 180.940 of Title 40 of the Code of Federal Regulations when used in accordance with the manufacturer's use directions.

(c) Other methods approved by the enforcement agency.

SEC. 40. Section 114099.7 is added to the Health and Safety Code, to read:

114099.7. Mechanical sanitization shall be accomplished in the final sanitizing rinse by one of the following:

(a) By being cycled through equipment that is used in accordance with the manufacturer's specifications and achieving a utensil surface temperature of 160°F as measured by an irreversible registering temperature indicator.

(b) The mechanical application of sanitizing chemicals by pressure spraying methods using one of the following solutions:

(1) Contact with a solution of 50 ppm available chlorine for at least 30 seconds.

(2) Contact with a solution of 25 ppm available iodine for at least one minute.

(3) Contact with any chemical sanitizer that meets the requirements of Section 180.940 of Title 40 of the Code of Federal Regulations when used in accordance with the following:

(A) The sanitizer manufacturer's use directions as specified on the product label.

(B) The machine manufacturer's specifications as provided in the manufacturer's operating instructions.

SEC. 41. Section 114117 of the Health and Safety Code is amended to read:

114117. (a) Equipment food-contact surfaces and utensils shall be cleaned and sanitized at the following times:

(1) Except as specified in subdivision (b), before each use with a different type of raw food of animal origin such as beef, fish, lamb, pork, or poultry.

(2) Each time there is a change from working with raw foods to working with ready-to-eat foods.

(3) Between uses with raw produce and with potentially hazardous food.

(4) Before using or storing a food temperature measuring device.

(5) At any time during the operation when contamination may have occurred.

(b) Paragraph (1) of subdivision (a) does not apply if the food contact surface or utensil is in contact with a succession of different raw foods of animal origin, each requiring a higher cooking temperature as specified in Section 114004 than the previous food,

1 such as preparing raw fish followed by cutting raw poultry on the
2 same cutting board.

3 (c) Except as specified in subdivision (d), if used with potentially
4 hazardous food, equipment food-contact surfaces and utensils shall
5 be cleaned and sanitized throughout the day at least every four
6 hours.

7 (d) Surfaces of utensils and equipment contacting potentially
8 hazardous food may be cleaned and sanitized less frequently than
9 every four hours if any of the following occurs:

10 (1) In storage, containers of potentially hazardous food and their
11 contents are maintained at temperatures as specified in Section
12 113996 and the containers are cleaned and sanitized when they
13 are empty.

14 (2) Utensils and equipment are used to prepare food in a
15 refrigerated room or area that is maintained at or below 55°F. In
16 that case, the utensils and equipment shall be cleaned and sanitized
17 at the frequency that corresponds to the temperature as depicted
18 in the following chart and the cleaning frequency based on the
19 ambient temperature of the refrigerated room or area shall be
20 documented and records shall be maintained in the food facility
21 and made available to the enforcement agency upon request:

Temperature	Cleaning Frequency
5.0°C (41°F) or less	24 hours
>5.0°C – 7.2°C (>41°F – 45°F)	20 hours
>7.2°C – 10.0°C (>45°F – 50°F)	16 hours
>10.0°C – 12.8°C (>50°F – 55°F)	10 hours

32 (3) Containers in serving situations such as salad bars, delis,
33 and cafeteria lines that hold ready-to-eat potentially hazardous
34 food that is maintained at the temperatures specified in subdivisions
35 (a) to (c), inclusive, of Section 113996 are intermittently combined
36 with additional supplies of the same food that is at the required
37 temperature, and the containers are cleaned and sanitized at least
38 every 24 hours. Utensils and containers holding potentially
39 hazardous foods in accordance with subdivision (d) of Section

1 113996 are cleaned when they are empty or when the remaining
2 contents are disposed of.

3 (4) Temperature measuring devices are maintained in contact
4 with food, such as when left in a container of deli food or in a
5 roast, held at temperatures specified in Sections 113996 and
6 114004.

7 (5) Equipment is used for storage of packaged or unpackaged
8 food, such as a reach-in refrigerator, and the equipment is cleaned
9 and sanitized at a frequency necessary to preclude accumulation
10 of soil residues.

11 (6) The cleaning schedule is approved based on consideration
12 of characteristics of the equipment and its use, the type of food
13 involved, the amount of food residue accumulation, and the
14 temperature at which the food is maintained during the operation
15 and the potential for the rapid and progressive multiplication of
16 pathogenic or toxigenic micro-organisms that are capable of
17 causing foodborne disease.

18 (7) In-use utensils are intermittently stored in a container of
19 water in which the water is maintained at 135°F or higher and the
20 utensils and container are cleaned and sanitized at least every 24
21 hours or at a frequency necessary to preclude accumulation of soil
22 residues.

23 (e) Except when dry cleaning methods are used as specified in
24 Section 114111, surfaces of utensils and equipment contacting
25 food that is not potentially hazardous shall be cleaned and sanitized
26 in any of the following circumstances:

27 (1) At any time when contamination may have occurred.

28 (2) At least every 24 hours for iced tea dispensers and consumer
29 self-service utensils such as tongs, scoops, or ladles.

30 (3) Before restocking consumer self-service equipment and
31 utensils such as condiment dispensers and display containers.

32 (4) In equipment such as ice bins and beverage dispensing
33 nozzles and enclosed components of equipment such as ice makers,
34 cooking oil storage tanks and distribution lines, beverage and syrup
35 dispensing lines or tubes, coffee bean grinders, and water vending
36 equipment, at a frequency specified by the manufacturer, or, absent
37 manufacturer specifications, at a frequency necessary to preclude
38 accumulation of soil or mold.

39 SEC. 42. Section 114118 is added to the Health and Safety
40 Code, to read:

1 114118. Fabric implements shall be laundered and sanitized
2 before or after use in direct contact with food.

3 SEC. 43. Section 114130.6 is added to the Health and Safety
4 Code, to read:

5 114130.6. Materials that are used in fabric implements shall
6 not allow the migration of deleterious substances or impart colors,
7 odors, or tastes to food and under normal use conditions shall be
8 safe, durable, and sufficient in strength to withstand repeated
9 cleaning or laundering and shall be resistant to fraying and
10 deterioration.

11 SEC. 44. Section 114159 of the Health and Safety Code is
12 amended to read:

13 114159. (a) Except for vending machines, an accurate, easily
14 readable, metal probe thermometer suitable for measuring the
15 temperature of food shall be readily available on the premises of
16 each food facility holding potentially hazardous food.

17 (b) A food temperature measuring device with a suitable
18 small-diameter probe that is designed to measure the temperature
19 of thin masses shall be provided and readily accessible to accurately
20 measure the temperature in thin foods such as meat patties and
21 fish fillets.

22 (c) Food temperature measuring devices that are scaled only in
23 Fahrenheit shall be accurate to $\pm 2^{\circ}\text{F}$ in the intended range of use.
24 Food temperature measuring devices that are scaled only in Celsius
25 or dually scaled in Celsius and Fahrenheit shall be accurate to
26 $\pm 1^{\circ}\text{C}$ in the intended range of use.

27 (d) Food temperature measuring devices shall not have sensors
28 or stems constructed of glass, except that thermometers with glass
29 sensors or stems that are encased in a shatterproof coating, such
30 as candy thermometers, may be used.

31 (e) Food temperature measuring devices shall be calibrated in
32 accordance with manufacturer's specifications as necessary to
33 ensure their accuracy.

34 SEC. 45. Section 114163 of the Health and Safety Code is
35 amended to read:

36 114163. (a) Except as specified in subdivision (b), all
37 permanent food facilities that wash, rinse, soak, thaw, or similarly
38 prepare foods shall be provided with a food preparation sink.

39 (1) The food preparation sink shall have a minimum dimension
40 of 18 inches by 18 inches in length and width and 12 inches in

1 depth with an integral drainboard or adjacent table at least 18
2 inches by 18 inches in length and width.

3 (2) The food preparation sink shall be located in the food
4 preparation area, provided exclusively for food preparation, and
5 accessible at all times.

6 (3) The sink shall be equipped with an adequate supply of hot
7 and cold running water through a mixing valve.

8 (b) (1) Food facilities that were approved for operation without
9 a food preparation sink prior to January 1, 2007, need not provide
10 a food preparation sink unless the food facility makes a menu
11 change or changes their method of operation.

12 (2) The enforcement officer may approve other methods where
13 the installation of a food preparation sink would not be readily
14 feasible.

15 SEC. 46. Section 114185 of the Health and Safety Code is
16 amended to read:

17 114185. Except for linen used in fabric implements, linen shall
18 not be used in contact with food unless they are used to line a
19 container for the service of foods and the linens are replaced each
20 time the container is refilled for a new consumer and laundered
21 prior to reuse.

22 SEC. 47. Section 114185.5 of the Health and Safety Code is
23 amended to read:

24 114185.5. (a) Laundry facilities on the premises of a food
25 facility shall be used only for the washing and drying of items used
26 in the operation of the establishment.

27 (b) If work clothes or linens are laundered on the premises, a
28 mechanical clothes washer and dryer shall be provided and used.

29 (c) If wiping cloths are laundered on the premises, they shall
30 be laundered in a mechanical clothes washer and dryer or in a
31 warewashing sink that is cleaned and sanitized before and after
32 each time it is used to wash wiping cloths or wash produce or thaw
33 food.

34 SEC. 48. Section 114245.8 of the Health and Safety Code is
35 repealed.

36 SEC. 49. Section 114250 of the Health and Safety Code is
37 amended to read:

38 114250. Clean toilet rooms in good repair shall be provided
39 and conveniently located and accessible for use by employees
40 during all hours of operation. The number of toilet facilities

1 required shall be in accordance with applicable local building and
2 plumbing ordinances. Toilet tissue shall be provided in a
3 permanently installed dispenser at each toilet.

4 SEC. 50. Section 114252 of the Health and Safety Code is
5 amended to read:

6 114252. In every room and area in which any food is prepared,
7 manufactured, processed, or prepackaged, or in which equipment
8 or utensils are cleaned, sufficient natural or artificial lighting shall
9 be provided to produce the following light intensity, while the area
10 is in use:

11 (a) At least ~~10-foot~~ 10 foot candles for the following:

12 (1) At a distance of 30 inches above the floor, in walk-in
13 refrigeration units and dry food storage areas.

14 (2) At a working surface on which alcoholic beverages are
15 prepared or where utensils used in the preparation or service of
16 alcoholic beverages are cleaned.

17 (3) Inside equipment, such as reach-in or under-the-counter
18 refrigerators.

19 (b) At least ~~20-foot~~ 20 foot candles for the following:

20 (1) At a surface where food is provided for consumer self-service
21 or where fresh produce or prepackaged foods are sold or offered
22 for consumption.

23 (2) In server stations where food is prepared.

24 (3) At a distance of 30 inches above the floor in areas used for
25 handwashing, warewashing, and equipment and utensil storage,
26 and in toilet rooms.

27 (4) In all areas and rooms during periods of cleaning.

28 (c) Except in server stations where food is prepared, at least
29 ~~50-foot~~ 50 foot candles at a surface where a food employee is
30 working with food or working with utensils or equipment such as
31 knives, slicers, grinders, or saws where employee safety is a factor.

32 SEC. 51. Section 114279 of the Health and Safety Code is
33 amended to read:

34 114279. (a) At least one curbed cleaning facility or janitorial
35 sink equipped with hot and cold water and a drain shall be provided
36 and conveniently located for the cleaning of mops or similar wet
37 floor cleaning tools and for the disposal of mop water and similar
38 liquid waste.

39 (b) Restricted food service facilities shall be exempt from
40 subdivision (a) if hot water is available for janitorial purposes and

1 wastewater from janitorial activities is disposed of through an
2 approved sewage disposal system.

3 SEC. 52. Section 114286 of the Health and Safety Code is
4 amended to read:

5 114286. (a) No sleeping accommodations shall be maintained
6 or kept in any room where food is prepared, stored, or sold.

7 (b) Living or sleeping quarters located on the premises of a food
8 facility shall be separated from rooms and areas used for food
9 facility operations by complete partitioning. Except for restricted
10 food service facilities, no door or other opening shall be permitted
11 in the partition that separates the food facility from the living or
12 sleeping quarters.

13 SEC. 53. Section 114295 of the Health and Safety Code is
14 amended to read:

15 114295. (a) Except as specified in subdivision (b), all mobile
16 food facilities shall operate in conjunction with a commissary,
17 mobile support unit, or other facility approved by the enforcement
18 agency.

19 (b) This section does not apply to mobile food facilities that
20 operate at community events as defined in Section 113755 and
21 that remain in a fixed position during food preparation and its
22 hours of operation.

23 (c) Mobile food facilities shall be stored at or within a
24 commissary or other location approved by the enforcement agency
25 in order to have protection from unsanitary conditions.

26 (d) Mobile support units shall be operated from and stored at a
27 designated commissary and shall be subject to permitting and plan
28 review.

29 (e) Notwithstanding any other provisions of this section, a
30 mobile food facility that is engaged in food preparation, other than
31 limited food preparation, as defined in Section 113818, shall not
32 operate in conjunction with a mobile support unit.

33 SEC. 54. Section 114297 of the Health and Safety Code is
34 amended to read:

35 114297. (a) Mobile food facilities shall be cleaned and serviced
36 at least once daily during an operating day.

37 (b) Except as specified in subdivision (c), all mobile food
38 facilities shall report to the commissary or other approved facility
39 on a daily basis.

(c) Mobile food facilities that are serviced by a mobile support unit and that do not report to a commissary on a daily basis shall be stored in a manner that protects the mobile food facility from contamination.

(d) Mobile support units shall report to a commissary or other approved facility for cleaning, servicing, and storage at least daily.

SEC. 55. Section 114306 is added to the Health and Safety Code, to read:

114306. (a) A single operating site mobile food facility is restricted to produce, prepackaged food, and limited food preparation.

(b) Notwithstanding Section 113984, a mobile food facility operating within a fully enclosed structure shall not be required to provide a secondary food compartment over food preparation areas.

(c) A single operating site mobile food facility that is required to provide warewashing and handwashing facilities shall provide a warewashing sink and handwashing sink per site or operation. A warewashing and handwashing sink contained in a facility to which this subdivision applies shall be conveniently located so as to be accessible during all hours of operation. Additional handwashing sinks may be required pursuant to paragraph (1) of subdivision (b) of Section 113953.

(d) Notwithstanding Section 114095, a warewashing sink may be shared by not more than four mobile food facilities operating as a single operating site mobile food facility that is required to provide a warewashing sink, if the sink is conveniently located so as to be accessible during all hours of operation.

(e) For purposes of permitting and enforcement, the permitholder of each single operating site mobile food facility location shall be the same.

SEC. 56. Section 114311 of the Health and Safety Code is amended to read:

114311. Mobile food facilities not under a valid permit as of January 1, 1997, from which nonprepackaged food is sold shall provide handwashing facilities. The handwashing facilities shall be separate from the warewashing sink.

(a) The handwashing sink shall have a minimum dimension of nine inches by nine inches in length and width and five inches in depth and be easily accessible by food employees.

(b) The handwashing facility shall be separated from the warewashing sink by a metal splashguard with a height of at least six inches that extends from the back edge of the drainboard to the front edge of the drainboard, the corners of the barrier to be rounded. No splashguard is required if the distance between the handwashing sink and the warewashing sink drainboards is 24 inches or more.

(c) This section shall not apply to mobile food facilities handling only whole produce or the bulk dispensing of nonpotentially hazardous beverages.

SEC. 57. Section 114313 of the Health and Safety Code is amended to read:

114313. (a) Except as specified in subdivisions (b) and (c), a mobile food facility where nonprepackaged food is cooked, blended, or otherwise prepared shall provide a warewashing sink with at least three compartments with two integral metal drainboards.

(1) The dimensions of each compartment shall be large enough to accommodate the cleaning of the largest utensil and either of the following:

(A) At least 12 inches wide, 12 inches long, and 10 inches deep.

(B) At least 10 inches wide, 14 inches long, and 10 inches deep.

(2) Each drainboard shall be at least the size of one of the sink compartments. The drainboards shall be installed with at least one-eighth inch per foot slope toward the sink compartment, and fabricated with a minimum of one-half inch lip or rim to prevent the draining liquid from spilling onto the floor.

(3) The sink shall be equipped with a mixing faucet and shall be provided with a swivel spigot capable of servicing all sink compartments.

(b) If all utensils and equipment of a mobile food facility are washed and sanitized on a daily basis at the approved commissary or other approved food facility, and the mobile food facility provides and maintains an adequate supply of spare preparation and serving utensils in the mobile food facility as needed to replace those that become soiled or contaminated, then the mobile food facility shall not be required to provide a warewashing sink to only handle any of the following:

1 (1) Nonpotentially hazardous foods that do not require
2 preparation other than heating, baking, popping, portioning, bulk
3 dispensing, assembly, or shaving of ice.

4 (2) Steamed or boiled hot dogs.

5 (3) Tamales in the original, inedible wrapper.

6 (c) An unenclosed mobile food facility that prepares potentially
7 hazardous beverages for immediate service in response to an
8 individual consumer order shall do one of the following:

9 (1) Provide a three-compartment sink described in subdivision
10 (a).

11 (2) Provide at least one two-compartment sink that complies
12 with subdivision (e) of Section 114099.3.

13 (3) Provide a one-compartment sink with at least one integral
14 metal drainboard, an adequate supply of spare preparation and
15 serving utensils to replace those that become soiled or
16 contaminated, and warewashing facilities that comply with
17 subdivision (a) in reasonable proximity to, and readily accessible
18 for use by, food employees at all times.

19 SEC. 58. Section 114314 of the Health and Safety Code is
20 amended to read:

21 114314. (a) Handwashing sinks and warewashing sinks for
22 unenclosed mobile food facilities shall be an integral part of the
23 primary unit or on an approved auxiliary conveyance that is used
24 in conjunction with the mobile food facility.

25 (b) Warewashing sinks for unenclosed mobile food facilities
26 shall be equipped with overhead protection made of wood, canvas,
27 or other materials that protect the sinks from bird and insect
28 droppings, dust, precipitation, and other contaminants.

29 SEC. 59. The heading of Article 13.5 (commencing with
30 Section 114332) of Chapter 10 of Part 7 of Division 104 of the
31 Health and Safety Code is repealed.

32 SEC. 60. The heading of Chapter 10.5 (commencing with
33 Section 114332) is added to Part 7 of Division 104 of the Health
34 and Safety Code, to read:

35
36 CHAPTER 10.5. NONPROFIT CHARITABLE TEMPORARY FOOD
37 FACILITIES
38

39 SEC. 61. Section 114358 of the Health and Safety Code is
40 amended to read:

1 114358. (a) Notwithstanding Section 113953, handwashing
2 facilities for temporary food facilities that operate for three days
3 or less may include a container capable of providing a continuous
4 stream of water from an approved source that leaves both hands
5 free to allow vigorous rubbing with soap and warm water for 10
6 to 15 seconds, inclusive.

7 (b) Temporary food facilities that handle only prepackaged food
8 and comply with Section 113952 shall not be required to provide
9 a handwashing facility, except as required in Section 114359.

10 (c) A catch basin shall be provided to collect wastewater, and
11 the wastewater shall be properly disposed of according to Section
12 114197.

13 (d) Handwashing facilities shall be equipped with handwashing
14 cleanser and single-use sanitary towels.

15 (e) A separate receptacle shall be available for towel waste.

16 SEC. 62. Section 114371 of the Health and Safety Code is
17 amended to read:

18 114371. Certified farmers' markets shall meet all of the
19 following requirements:

20 (a) All food shall be stored at least six inches off the floor or
21 ground or under any other conditions that are approved.

22 (b) Food preparation is prohibited at certified farmers' markets
23 with the exception of food samples. Distribution of food samples
24 may occur provided that the following sanitary conditions exist:

25 (1) Samples shall be kept in approved, clean, covered containers.

26 (2) All food samples shall be distributed by the producer in a
27 sanitary manner.

28 (3) Clean, disposable plastic gloves shall be used when cutting
29 food samples.

30 (4) Food intended for sampling shall be washed or cleaned in
31 another manner of any soil or other material by potable water in
32 order that it is wholesome and safe for consumption.

33 (5) Notwithstanding Section 114205, potable water shall be
34 available for handwashing and sanitizing as approved by the
35 enforcement agency.

36 (6) Potentially hazardous food samples shall be maintained at
37 or below 45°F and shall be disposed of within two hours after
38 cutting.

1 (7) Wastewater shall be disposed of in a facility connected to
2 the public sewer system or in a manner approved by the
3 enforcement agency.

4 (8) Utensils and cutting surfaces shall be smooth, nonabsorbent,
5 and easily cleanable, or single-use articles shall be utilized.

6 (c) Approved toilet and handwashing facilities shall be available
7 within 200 feet travel distance of the premises of the certified
8 farmers' market or as approved by the enforcement officer.

9 (d) No live animals, birds, or fowl shall be kept or allowed
10 within 20 feet of any area where food is stored or held for sale.
11 This subdivision does not apply to guide dogs, signal dogs, or
12 service dogs when used in the manner specified in Section 54.1
13 of the Civil Code.

14 (e) All garbage and refuse shall be stored and disposed of in a
15 manner approved by the enforcement officer.

16 (f) Notwithstanding Chapter 10 (commencing with Section
17 114294), vendors selling food adjacent to, and under the
18 jurisdiction and management of, a certified farmers' market may
19 store, display, and sell from a table or display fixture apart from
20 the mobile food facility in a manner approved by the enforcement
21 agency.

22 (g) Temporary food facilities may be operated as a separate
23 community event adjacent to and in conjunction with certified
24 farmers' markets that are operated as a community event. The
25 organization in control of the event at which one or more temporary
26 food facilities operate shall comply with Section 114381.1.

27 SEC. 63. Section 114380 of the Health and Safety Code is
28 amended to read:

29 114380. (a) A person proposing to build or remodel a food
30 facility shall submit complete, easily readable plans drawn to scale,
31 and specifications to the enforcement agency for review, and shall
32 receive plan approval before starting any new construction or
33 remodeling of any facility for use as a retail food facility.

34 (b) Plans and specifications may also be required by the
35 enforcement agency if the agency determines that they are
36 necessary to assure compliance with the requirements of this part,
37 including, but not limited to, a menu change or change in the
38 facility's method of operation.

39 (c) (1) All new school food facilities or school food facilities
40 that undergo modernization or remodeling shall comply with all

1 structural requirements of this part. Upon submission of plans by
2 a public school authority, the Office of the State Architect and the
3 local enforcement agency shall review and approve all new and
4 remodeled school facilities for compliance with all applicable
5 requirements.

6 (2) Except when a determination is made by the enforcement
7 agency that the nonconforming structural conditions pose a public
8 health hazard, existing public and private school cafeterias and
9 licensed health care facilities shall be deemed to be in compliance
10 with this part pending replacement or renovation.

11 (d) Except when a determination is made by the enforcement
12 agency that the nonconforming structural conditions pose a public
13 health hazard, existing food facilities that were in compliance with
14 the law in effect on June 30, 2007, shall be deemed to be in
15 compliance with the law pending replacement or renovation. If a
16 determination is made by the enforcement agency that a structural
17 condition poses a public health hazard, the food facility shall
18 remedy the deficiency to the satisfaction of the enforcement
19 agency.

20 (e) The plans shall be approved or rejected within 20 working
21 days after receipt by the enforcement agency and the applicant
22 shall be notified of the decision. Unless the plans are approved or
23 rejected within 20 working days, they shall be deemed approved.
24 The building department shall not issue a building permit for a
25 food facility until after it has received plan approval by the
26 enforcement agency. Nothing in this section shall require that plans
27 or specifications be prepared by someone other than the applicant.

28 SEC. 64. Section 114381 of the Health and Safety Code is
29 amended to read:

30 114381. (a) A food facility shall not be open for business
31 without a valid permit.

32 (b) A permit shall be issued by the enforcement agency when
33 investigation has determined that the proposed facility and its
34 method of operation meets the specifications of the approved plans
35 or conforms to the requirements of this part.

36 (c) A permit, once issued, is nontransferable. A permit shall be
37 valid only for the person, location, type of food sales, or
38 distribution activity and, unless suspended or revoked for cause,
39 for the time period indicated.

(d) Any fee for the permit or registration or related services, including, but not limited to, the expenses of inspecting and impounding any utensil suspected of releasing lead or cadmium in violation of Section 108860 as authorized by Section 114393, review of HACCP plans, and alternative means of compliance shall be determined by the local governing body. Fees shall be sufficient to cover the actual expenses of administering and enforcing this part. The moneys collected as fees shall only be expended for the purpose of administering and enforcing this part.

(e) A permit shall be posted in a conspicuous place in the food facility or in the office of a vending machine business.

(f) Any person requesting the enforcement agency to undertake activity pursuant to Sections 114149.1 and 114419.3 shall pay the enforcement agency's costs incurred in undertaking the activity. The enforcement agency's services shall be assessed at the current hourly cost recovery rate.

SEC. 65. Section 114387 of the Health and Safety Code is amended to read:

114387. Any person who operates a food facility shall obtain all necessary permits to conduct business, including, but not limited to, a permit issued by the enforcement agency. In addition to the penalties under Article 2 (commencing with Section 114390), violators who operate without the necessary permits shall be subject to closure of the food facility and a penalty not to exceed three times the cost of the permit.

SEC. 66. Section 114435 of the Health and Safety Code is repealed.

SEC. 67. Section 114436 of the Health and Safety Code is repealed.

SEC. 68. No reimbursement is required by this act pursuant to Section 6 of Article XIII B of the California Constitution for certain costs that may be incurred by a local agency or school district because, in that regard, this act creates a new crime or infraction, eliminates a crime or infraction, or changes the penalty for a crime or infraction, within the meaning of Section 17556 of the Government Code, or changes the definition of a crime within the meaning of Section 6 of Article XIII B of the California Constitution.

However, if the Commission on State Mandates determines that this act contains other costs mandated by the state, reimbursement

1 to local agencies and school districts for those costs shall be made
2 pursuant to Part 7 (commencing with Section 17500) of Division
3 4 of Title 2 of the Government Code.

4 SEC. 69. This act is an urgency statute necessary for the
5 immediate preservation of the public peace, health, or safety within
6 the meaning of Article IV of the Constitution and shall go into
7 immediate effect. The facts constituting the necessity are:

8 In order to prevent confusion regarding the laws necessary to
9 protect the health of the public, it is necessary that this act go into
10 immediate effect.