

ENVIRONMENTAL HEALTH INFORMATIONAL BULLETIN

Approved by the governor on October 11, 2009, SB 241 (Runner) amended the California Retail Food Code. This clean-up legislation revised and amended several sections of Cal Code, while expanding others, all in an effort to further clarify the intent of the California Retail Food Code. The purpose of this informational bulletin is to highlight the major changes that will affect a retail food facility. It is not intended to be all inclusive of every change to Cal Code.

New Definitions

<u>Potentially Hazardous Food (PHF)</u>: Section 113871 – The definition of PHF has been expanded to include cut tomatoes or mixtures of cut tomatoes. The definition now exempts air cooled hard-boiled eggs with the shell intact. Orange County Environmental health will begin marking violations for unrefrigerated cut tomatoes that have not been modified to render them safe from bacterial growth or toxin formation <u>beginning July 1, 2010</u>. Of significance, salsas would fall into this category due to cut tomatoes being used as a primary ingredient. Refrigeration of cut tomatoes to at or below 41F is the simplest method for ensuring compliance to the new temperature requirements. Additional methods of rendering various recipes safe that utilize cut tomatoes would include: acidification or commercial modification at a food processing plant. Please check with Environmental Health if you have any questions regarding this particular change.





<u>Minimum standards of knowledge</u>: Section 113947 – The person in charge and all food employees shall have adequate knowledge of, and shall be properly trained in, food safety as it relates to their assigned duties. For purposes of this section, "person in charge" means a designated person who has knowledge of safe food handling practices as they relate to the specific food preparation activities that occur at the food facility. The person in charge may no longer be someone at the facility who has no or limited food safety knowledge.

<u>Manual warewashing procedure</u>: Section 114099.2 – The temperature for 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. This is a reduction from the requirement of 110°F that was previously required.

<u>Hot and cold holding of PHF</u>: Section 113996 – (b) Rare roasts cooked in accordance with Cal Code may be held at a temperature of 130°F or above. (c) PHF can be held on serving lines and salad bars at temperatures between 41°F

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and 45°F for up to 12 hours in any 24 hour period only if the unused portions are disposed of at or before the end of the 24-hour period.

Cold Water: Section 113747.1 – Cold water means potable water that is not heated by an auxiliary method or source.

<u>Approved food source</u>: Section 114021 – Food stored or prepared in a private home shall not be used or offered for sale in a food facility.

<u>Living or sleeping quarters</u>: Section 114286 – No door or other opening shall be permitted in the partition that separates the food facility from the living or sleeping quarters.

<u>Curbed cleaning facility</u>: Section 114279 – Hot and cold water shall be available at a curbed cleaning facility or janitorial sink.

<u>Cleaning of equipment, food-contact surfaces, and utensils</u>: Section 114117 – Food contact items are required to be sanitized, as well as cleaned.

<u>Linens</u>: Section 114185 - Except for linen used in fabric implements, linen shall not be used in contact with food unless they are used to line a container for the service of foods and the linens are replaced each time the container is refilled for a new consumer and laundered prior to reuse.

<u>Fabric Implement</u>: Section 113778.4 – Fabric implement means a cloth or fabric, including, but not limited to burlap and cheesecloth, that is uses as part of the food process and comes in direct contact with food that is subsequently cooked. Fabric implements shall not allow migration of deleterious substances, nor impart colors, odors, or tastes to food. They shall be safe, durable, and sufficient in strength, and resistant to fraying and deterioration. Fabric implements shall be laundered and sanitized before or after use in direct contact with food.

<u>Use of Laundry Facilities</u>: Section 114185.5 – If wiping cloths are laundered on the premises, it must be done either in a mechanical clothes washer and dryer or in a warewashing sink. The sink must be cleaned and sanitized between uses for food preparation.

Please contact your inspector or Environmental Health at (714)433-6000 for questions regarding any change to the law. A full copy of Cal Code can be found on our web site at: <u>ocfoodinfo.com</u>