



***New health and safety code
requirements effective July 1, 2007***

Consumer Food Protection Program

www.ventura.org/rma/envhealth/programs/cons_food/index.htm



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Summary of Major Changes

California Retail Food Code (CRFC) completely replaces the California Uniform Retail Food Facilities Law (CURFFL). CRFC is modeled on the Federal Model Food Code (2001 Version) which represents the best available science in the overall goal of preventing foodborne illness.

This document represents a summary of the *most* significant changes and new requirements found in CRFC but does *not* include all of the changes. Contact your inspector for further clarification of the changes in the law and how it may affect your business.

Enactment of the CRFC represents a dedication and refocusing of food facility inspections on practices that have been shown to contribute to foodborne illness. The Centers for Disease Control and Prevention (CDC) has identified the practices that have been most often associated with foodborne illness. These practices are known as the CDC risk factors for foodborne illness.

The CDC foodborne illness risk factors are:

- Improper Holding Temperatures
- Inadequate Cooking
- Poor Personal Hygiene
- Contaminated Equipment
- Food from Unsafe Sources
- Improper Cooling of Potentially Hazardous Foods

While the food supply in the United States is one of the safest in the world, CDC estimates that 76 million people get sick; more than 300,000 are hospitalized; and 5,000 Americans die each year from foodborne illness. Preventing foodborne illness and death remains a major public health challenge.

www.cdc.gov/foodsafety/

Employee Health

Food facility operators are responsible for ensuring that their employees are in good health and not at risk for transmitting a foodborne illness. Operators are now required to designate a person in charge (PIC) during all hours of operation. Permit holders are to require employees to report to the PIC if they are diagnosed with a reportable illness.

Reportable illnesses include the following:

- *Salmonella typhi*
- Salmonella spp.
- Hepatitis A virus
- *Shigella* spp.
- *E. coli* (Enterohemorrhagic or shiga toxin producing *E. coli*)
- Norwalk or Norwalk-like viruses
- *Entamoeba histolytica*

As a retail food facility operator you are responsible to:

Exclude any employee diagnosed with a reportable illness from working in or entering any areas of the food facility that are not open to the general public. Exclusions may only be removed by the Health Officer or their representative.

Restrict any employee from working with unpackaged food, clean equipment, utensils, and linens if the employee is suffering from symptoms of an acute gastrointestinal illness or has persistent coughing and sneezing that cannot be controlled by medication. The PIC may remove the restriction once the employee no longer has any symptoms of illness.

Ensure that any employee with open sores on their hands or wrists bandage the sore and wear single-use gloves over the bandage. The employee must change the gloves every time they are required to wash their hands.

Train all employees to have knowledge regarding the relationship between personal hygiene, employee health, and food safety.

Report to Environmental Health if any employee diagnosed with a reportable illness, or if two or more employees are experiencing symptoms of an acute gastrointestinal illness.

Acute gastrointestinal illness: A short duration illness most often characterized by one of the following symptoms, or groups of symptoms, which are known to be commonly associated with the agents most likely to be transmitted from infected food employees through contamination of food:

- *Diarrhea, either alone or in conjunction with other gastrointestinal symptoms, such as vomiting, fever, or abdominal cramps.*
- *Vomiting in conjunction with either diarrhea or two other gastrointestinal symptoms, such as fever or abdominal cramps.*



Cooking Temperatures

Food Item	Cooking Temperature (for 15 seconds)
Cooked vegetables and fruits for hot holding	135°F
Raw shell eggs for immediate service, fish, and single pieces of meat	145°F
Raw eggs and foods containing raw eggs not prepared for immediate service, ground meat, any food containing ground meats	155°F
Poultry, ground poultry, and stuffed foods such as stuffed fish, meat, pasta, or poultry	165°F

Note: Requirements for cooking roasts have been added to the CRFC.

Additional Changes in the Law

Food safety certificates are now valid for 5 years from the date of issuance. Certifying organizations must be accredited by the American National Standards Institute.

Reheating of Potentially Hazardous Foods (PHF) for hot holding shall be done rapidly, and the time the food is between 41°F and 165°F shall not exceed two hours.

Food scoops used with PHF may be stored in hot water at or above 135°F, or in running water.

Pasteurized eggs or pasteurized egg products shall be substituted for raw shell eggs in the preparation of foods such as Caesar salad, hollandaise sauce or béarnaise sauce, mayonnaise, eggnog, ice cream, and egg-fortified beverages that are not cooked.

Equipment and utensils must be stored up off the floor a minimum of 6 inches.

A storage area for cleaning equipment and supplies shall be provided. The area must be separated from any food preparation, food storage, or ware washing areas.

After use, mops shall be placed in a position that allows them to air dry without soiling walls, equipment, or supplies.

Potentially hazardous foods may be removed from the required holding temperatures for preparation purposes for up to two hours before being returned to proper holding temperatures.

Any food facility constructed, remodeled, or where a change is made to the method of operation or the menu after July 1, 2007 shall be required to provide a food preparation sink for the washing, soaking, thawing, or similar preparation of foods.

Additional Changes in the Law

During the washing of utensils, the washing solution must be at least 110°F, or the temperature specified on the label of the cleaning agent being used.

Minimum water temperature required for hand washing is 100°F, and hand washing must be done for at least 10 to 15 seconds.

All raw produce is required to be washed prior to being cut, combined with other ingredients, cooked, or served.

The application of sulfiting agents to fresh fruits or vegetables intended for raw consumption or to any potentially hazardous food is prohibited.

Persons unnecessary to the food facility operation are not allowed in the food preparation, food storage, or warewashing areas.

Extra preset tableware settings which are exposed and unused by the customer must be either removed when the customer is seated or leaned and sanitized prior to further use.

A display thermometer measuring the temperature inside hot holding equipment is required when practical.

Pressurized beverage containers, cased food in waterproof containers, such as bottles, or cans, and milk containers in plastic crates may be stored on a floor that is clean and not exposed to moisture.

Hand washing signs are required at all hand wash sinks used by food service employees.

Concealing or altering manufacturer's dating information on foods is prohibited.

Non-prepackaged food may not be stored in direct contact with undrained ice.

Cloths used with raw foods of animal origin must be kept separate from cloths used for other purposes and, if wet, must be kept in a separate container of sanitizing solution.

New Shellfish and Oyster Regulations



Shellstock tags must remain attached to the original container until empty. Once removed, they are to be retained for 90 days in chronological order correlated to the date(s) the shellstock are sold or served.

Commingling of different species of shellfish is prohibited. (Example: Storing both live oysters and mussels in the same aquarium.)

Raw Gulf oysters that are harvested between April 1 and October 31 must be properly pasteurized prior to being offered for sale.

Raw Gulf oysters that are harvested between November 1 and March 31 may be offered for sale without pasteurization only if warning signs are prominently posted advising the public of possible illness.

Molluscan shellfish tanks must be operated pursuant to a HACCP plan. This applies to molluscan shellfish tanks built or installed after July 1, 2007.

Fish and molluscan shellfish received for sale or service must be commercially and legally caught or harvested.

Still Have Questions?



We're Here to Help!

If you have any questions or concerns regarding the new laws and how they may affect your business, please contact your area inspector, their supervisor, or website for the Ventura County Environmental Health Division Consumer Food Protection Program for further clarification.

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