



Public Health
Environmental Health Services

NEW FOOD SAFETY BILLS IN CALIFORNIA

Adela Evans

San Bernardino County Environmental Health Services

April 8th, 2019

SAN BERNARDINO COUNTY OVERVIEW

- Over 20,000 square miles of land
- Largest county in the contiguous U.S.
 - Mountains
 - Valleys
 - Desert
- 24 incorporated cities
- Approximately 2,160,256 residents



COMMUNITY ENVIRONMENTAL HEALTH

- 70 Organize Camps
- 197 Hotels/Motels/Bed & Breakfast
- 10,402 Food Facilities
 - Permanent
 - Temporary
 - Wholesale
- 2,898 Recreational Health Facilities
 - Pools
 - Spas
 - Spray Grounds
 - Natural Bathing Places
- 267 Cottage Food Operations

LAND USE PROTECTION

- 191 Body Art Facilities
- 268 Small Water Systems
- 1,717 Medical Waste Facilities
- 138 Solid Waste Facilities
- Mosquito and Vector

We currently have 43 field inspectors.

1. SB 1192 - Children's Meals
2. AB 1884 - Single Use Straws
3. AB 2178 - Limited Service Charitable Feeding Operations
4. AB 2524 - Catering Host Permits
5. SB 946 - Sidewalk Vending
6. AB 626 - Microenterprise Home Kitchens



PLANNING – THINGS TO THINK ABOUT FOR IMPLEMENTATION

1. What is the law requiring?
2. Who will it impact (i.e. industry, other enforcement agencies, i.e.)?
3. What services/enforcement will EHS have to provide?
4. Will the local ordinance need be changed?
5. Will outreach be necessary? If so, to what capacity?
6. Will inspections be necessary? If so, at what frequency?
7. Will fees be required? If so, what fee would be appropriate?
8. Will staff training be necessary?
9. Is more staff needed? How will that affect the budget?
10. Who will lead these programs?



Hmmm.....
How many
more years
before I can
retire?

SB1192 - CHILDREN'S MEALS



A restaurant that sells a children's meal shall make the default beverage offered with the children's meal one of the following:

- Water, sparkling water, or flavored water, with no added natural or artificial sweeteners.
- Unflavored milk.
- A nondairy milk alternative that contains no more than 130 calories per container or serving.

AB1884 – SINGLE USE STRAWS



Full service restaurants will not provide a single-use plastic straw to a consumer, unless requested by the customer.

- A facility with the primary business of serving food, where the food may be consumed on the premises
- Customer is escorted or assigned to an eating area.
- Customer's food and beverage orders are taken at the table after being seated.
- Food and beverage are delivered directly to the customer.
- The check is delivered directly to the customer at the assigned eating area.

AB2178 – LIMITED SERVICE CHARITABLE FEEDING OPERATIONS



AB2178 – LIMITED SERVICE CHARITABLE FEEDING OPERATIONS OVERVIEW

A nonprofit charitable organization that provides food service to a consumer solely for charity will need to register with EHS if its operations fall under a specific function. The table below identifies which functions require registration with EHS.

Limited Service Charitable Feeding Operation Activities	The Feeding Operation Must Register with EHS
Storage of uncut produce, prepackaged, and non-potentially hazardous foods in their original manufacturer’s packaging.	No
Heating, portioning, or assembly of a small volume of commercially prepared foods or ingredients that are not prepackaged.	Yes
Reheating or portioning (no further processing) of only commercially prepared foods to hot hold and to be served the same day to the consumer.	Yes
Storage or distribution of commercially prepared and commercially packaged potentially hazardous cold or frozen foods for distribution to the consumer according to the Comprehensive Resource for Food Recovery Programs .	Yes
	No, if operating in conjunction with a food bank.



AB2524 – CATERING HOST PERMITS



Catering Operations and Host Facilities are now considered Food Facilities and have been defined in Cal Code. This bill allows them to operate together to serve food to the public.

What is a Catering Operation?

A food service that is conducted by a permanent food facility at a location other than its permitted physical location.

What is a Host Facility?

A host facility is a brewery, winery, or commercial building that is permitted by EHS to support a catering operation.

How long can a catering operation operate at a host facility?

A catering operation can operate at a host facility for no more than four hours within a 12 hour period.

SB946 – SIDEWALK VENDING



A person who sells food from a stand, display, showcase, rack, approved transport (pedal-driven cart, pushcart, or wagon), or other non-motorized transport, or from one's person, upon a public sidewalk or other pedestrian path. Sidewalk vendors fit under two categories:

- **Stationary Vendor:** Selling food in a fixed location without assistance from a transport.
- **Roaming Vendor:** Selling food while moving from place to place whether by foot or approved transport.

AB626 – MICROENTERPRISE HOME KITCHENS



A “Microenterprise home kitchen operation” is a food facility that is operated by a resident in a private home where food is stored, handled, and prepared for, and may be served to, consumers that meets *all* of the following requirements:

- The operation has no more than one full-time equivalent food employee, not including a family member or household member.
- Food is prepared, cooked, and served on the same day.
- Food is consumed onsite or offsite if the food is picked up by the consumer or delivered within a safe time period based on holding equipment capacity.
- Food preparation does not involve processes that require a HACCP plan. Raw oysters are prohibited.
- Food preparation is limited to number of meals and verifiable gross annual sales
- The operation only sells food directly to consumers and not to any wholesaler or retailer. Internet food service intermediary is a direct sale to consumers.



Hmmm.....
How many
more years
before I can
retire?

1. SB 1192 - Children's Meals – Education/Outreach
2. AB 1884 - Single Use Straws – Education/Outreach
3. AB 2178 - Limited Service Charitable Feeding Operations - Education/Outreach
4. AB 2524 - Catering Host Permits - Implemented
5. SB 946 - Sidewalk Vending - Implemented
6. AB 626 - Microenterprise Home Kitchens - Waiting for clarification

OUR GOAL

Implementation with continuous education and outreach by July 1st, 2019.

THANK YOU

CONTACT

Adela.Evans@dph.sbcounty.gov

800-442-2283



Public Health
Environmental Health Services

www.SBCounty.gov