



## Assembly Bill 1252: Retail Food Safety

Assembly Bill (AB) 1252 makes various technical, clarifying, and conforming changes to the California Retail Food Code (CRFC), the state's principal law governing food safety and sanitation in retail food facilities, and makes changes necessary to implement California's cottage food operations law. The bill takes effect January 1, 2014 and includes the following:

### 1. Cottage foods:

- a. Clarifies that direct sales of cottage foods must take place within the state.
- b. Requires "Class A" cottage food operations to renew their registrations annually.
- c. Requires all cottage food operators to retain a copy of their registration or permit onsite at the time of either direct or indirect cottage food sale.
- d. Requires Cottage Food Operators to complete a food processor course approved by the Department of Public Health (DPH). DPH is required to post the course on its website and this course must be completed every three years by the Cottage Food operator.

**NOTE: The following portion of AB 1252 was repealed by AB 2130 on June 28, 2014.**

### 2. Bare hand contact, handwashing and glove use:

- a. Prohibits food employees from contacting exposed, ready-to-eat food with their bare hands.
- b. Provides an exception to the prohibition in a) above, provided that the permit holder obtains prior approval from the local enforcement agency, and written procedures and documentation are maintained, as specified.
- c. Requires food handlers to wash their hands before initially donning gloves for working with food and when changing tasks, as specified. Clarifies that handwashing is not required between glove changes when no contamination of the gloves or hands has occurred.
- d. Requires an employee with a wound to take specified precautions when contacting food and prohibits an employee who has an open or draining wound from handling food.

### 3. Temporary food facilities and alternative food storage:

- a. Allows temporary food facilities operating no more than four hours per day at a single event to provide an adequate supply of utensils in lieu of warewashing facilities, as specified, with approval of the local enforcement agency.
- b. Allows up to eight temporary food facilities to share a warewashing sink, as specified, with the approval of the local enforcement agency.

### 4. Service animals:

- a. Revises the definition of a "service animal" for purposes of the code to mean a dog that is individually trained to do work or perform tasks for the benefit of an individual with a disability. The definition would specifically exclude other species of animals, as specified.