



### WHERE IS THE DEPARTMENT OF ENVIRONMENTAL HEALTH (DEH)?

Alameda County  
Dept. of Env. Health  
1131 Harbor Bay Pkwy  
Alameda, CA. 94502

### QUESTIONS?

Call our main line at:  
510-567-6700

### Report a Foodborne Illness Complaint on our website:

<https://deh.acgov.org/operations/foodborne-complaint.page>



### QUICK FACT:

CDC estimates 48 million people get sick, 128,000 are hospitalized, and 3,000 die from foodborne diseases each year in the United States.



## Reusable Containers / Multiuse Utensils

Existing law requires returned empty containers intended for refilling with food or beverage to be cleaned, sanitized and refilled in an approved facility, except that consumer-owned containers may be refilled and returned to the same consumer if the container is refilled by an employee of the food facility or the owner of the container and the dispensing system includes a contamination-free transfer process.

The law, Assembly Bill (AB) 619 would instead provide that clean consumer-owned containers provided or returned to the food facility for filling may be filled by either the employee or the owner of the container, and would require the food facility employees to isolate the consumer-owned containers from the serving surface or sanitize the serving surface after each filling and to wash their hands after handling the customer utensil.

The law, AB 619 would require the consumer-owned containers to be designed and constructed for reuse.

The law, AB 619 also requires the food facility to prepare, maintain, and adhere to written procedures to prevent cross-contamination, and to make the written procedures available

## This Issue

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to the enforcement agency for review and approval. Most recently, AB 1276 further prohibit a food facility from providing any single-use foodware accessory or standard condiment to a customer unless requested. The items may not be bundled or packaged in a way that prohibits the customer from taking only the item desired. A food facility may ask a drive-through or walk-through customer if the customer wants a single-use foodware or condiment. Third party food delivery platforms are also required to list on its menu the availability of single-use foodware accessories and standard condiments and only provide those items when requested.



# Person in Charge Responsibility!

## Be Careful of Major Food Allergens!

Existing law requires a food handler to obtain a food handler card from a specified training provider after completing a food handler training course and examination that covers specified topics, including foodborne illness and food contamination.

The law, AB 1532 requires the food handler card requirements described above apply to food handlers who are employed by a food facility or an organized camp. By January 1, 2021, the food handler training course must include instruction relating to major food allergens and symptoms of allergic reactions.



The person in charge must have adequate knowledge of major food allergens, foods identified as major food allergens, and the symptoms that a major food allergen could cause in a sensitive individual.

The person in charge must also educate the employees at the food facility regarding the information described above. Posters or job aids to which the employee can refer may be used.

“Major Food Allergen” means all of the following:

- ~Milk
- ~Eggs
- ~Wheat
- ~Peanuts
- ~Soybeans
- ~Fish (including, but not limited to, bass, flounder, and cod)
- ~Crustacean shellfish (including, but not limited to, crab, lobster, and shrimp)
- ~Tree nuts (including, but not limited to, almonds, pecans, and walnuts)
- ~A food ingredient that contains protein derived from any of the above.

## Sugar-Sweetened Beverages in Children’s Meals

In an effort to protect children in California and reduce health risks associated with sugar consumption, Senate Bill (SB) 1192 was passed that prohibits sugar-sweetened beverages from being the default beverage in a “children’s meal”. Effective January 1, 2019.

If a food facility offers any type of “Children’s Meal” that includes a beverage, the default beverage must be one of the following:

- Water, Sparkling Water, Flavored Water
- A nondairy milk alternative that contains no more than 130 calories per serving.
- Unflavored Milk



Upon customer request, a food facility may serve any beverage as a substitute for a kid’s meal default beverage.



## Nonlatex Gloves



Existing law requires that food employees minimize bare hand and arm contact with nonprepackaged food that is in a ready-to-eat form. Existing law requires food employees to use utensils, including gloves, in certain situations, such as assembling ready-to-eat food. Existing law requires food employees to wear single-use gloves when contacting food and food-contact surfaces under certain conditions, including if an employee has cuts, sores, or rashes.

SB 677 prohibits the use of latex gloves in food facilities and retail food establishments and requires food employees to use nonlatex utensils, including nonlatex gloves.

Single-use nonlatex gloves shall be worn when contacting food and food-contact surfaces if the employee has any cuts, sores, rashes, artificial nails, nail polish, rings, other than a plain ring, such as a wedding band, uncleanable orthopedic support devices, or fingernails that are not clean, smooth, or neatly trimmed. Cover cuts, sores, and rashes prior to putting on gloves.

Types of nonlatex gloves that may be used in a food facility or retail food establishment include, but are not limited to, **nitrile, polyethylene, and vinyl.**

### Reminder:

Gloves shall be changed every time hands are washed and should not replace handwashing!

## UPCOMING CHANGE OF OWNERSHIP?



Call your health inspector!

Don't wait until they come for a routine inspection.

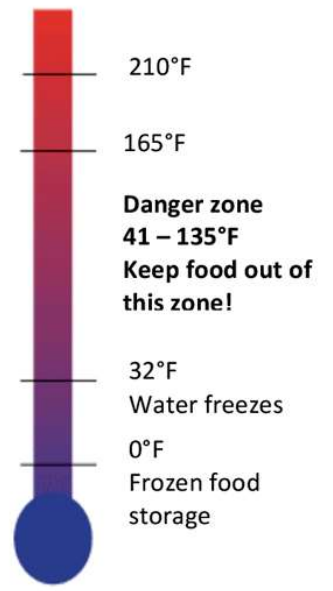
## FOOD TEMPERATURE REQUIREMENTS

### Do I Need a Host Facility Permit?

“Host facility” means a facility located in a brewery, winery, commercial building, or another location as approved by the local enforcement agency, that meets applicable requirements to support a catering operation that provides food directly to individual consumers for a limited period of time, up to four (4) hours, in any one 12-hour period and that has a permit.

If a caterer sets up and sells at your business, then you will need to have a Host Facility Permit. Contact DEH or visit our website for more information.

Be sure to protect yourself and your customers by making sure your caterer is also permitted by the local enforcement agency!



### Quick Facts

## Wash Your Hands Properly!



Keep **HOT FOOD** at 135° F or Above

Keep **COLD FOOD** at 41° F or Below.

## QUICK FACT:

Food employees experiencing, while at work in a food facility, persistent sneezing, coughing, or runny nose that is associated with discharges from the eyes, nose, or mouth, and that cannot be controlled by medication, shall not work with exposed food; clean equipment, utensils, or linens; or unwrapped single-use utensils.

# Ban of Single-Use Plastic Straws in Full Service Restaurants

Effective January 1, 2019, in an effort to reduce the amount of waste generated by single-use plastics, AB 1884 was passed to restrict full-service restaurants from providing single-use plastic straws unless requested by a customer.

The plastic straw ban only applies to full service restaurants as defined:

- The consumer is escorted or assigned to an eating area
- Food and beverage orders are taken after the consumer has been seated
- Food and beverages are delivered directly to the consumer
- The check is delivered directly to the consumer in the dining area

The plastic straw ban does not apply to the following:

- "to-go" orders
- Restaurants where food or beverages are ordered at a counter
- Restaurants where customers seat themselves
- Counter service coffee/tea shops
- Buffet restaurants



If a full service restaurant wishes to provide straws without waiting for a customer request, they may provide straws made from non-plastic materials such as paper, pasta, sugar cane, wood or bamboo.

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