

# COMPLIANCE ASSISTANCE BULLETIN

## News You Can Use

### EXTERIOR ANCILLARY STRUCTURES

#### (STORAGE SHEDS, OUTDOOR WALK-IN BOXES AND CARGO CONTAINERS)

#### Purpose

The purpose of this Bulletin is to provide compliance assistance information to retail food facility owners regarding the use of unapproved exterior ancillary structures such as sheds, outdoor refrigeration units, and cargo containers.

#### Issue

Over time, some food facilities have installed unapproved **sheds, outdoor walk-in boxes, and cargo containers** to provide additional storage for food and food-related equipment. Many of these structures were **not approved** through the Plan Review and Permitting Process and do not meet the requirements of the California Health and Safety Code (CalCode).

Any area of the food facility that is used for storage of food or food-related items is considered a part of the food facility and is required to meet specific requirements for floors, walls, ceilings, lighting, vermin exclusion, ventilation, etc. These items are checked during the Plan Review Process. ***Any structure that has not been approved for use through the Plan Review Process is not considered a part of the food facility and may not be used for the storage of food or food related equipment.***

#### What This Means To You

If you are using an unapproved structure for the storage of food and/or food-related equipment, you may be required to remove food and food-related equipment from the unapproved structure and maintain them only in the approved food facility. The time frame for compliance will be based on factors such as:

- Type of food
- Type of packaging
- Structure is rodent and insect proof
- Adequate lighting and ventilation

Unapproved ancillary structures **may** be used for:

- Cleaning supplies
- Decorations
- Tables or chairs
- Tools, paint, and gardening equipment
- Other non food-related supply items

## Questions and Answers

### **If I submit plans, can I get approval to use my shed for food storage?**

All parts of the food facility are generally required to be contiguous and open into the facility. All CalCode standards for construction and enclosure of a food establishment are required to be met prior to approval. If you think your structure will meet Plan Review requirements, you may submit plans along with a description of how the structure will be used. Please telephone Plan Review for details regarding plan submission.

Environmental Health Plan Review  
10590 Armstrong Ave  
Mather, CA 95655  
(916) 874-6010

### **I have an outdoor walk-in refrigerator – can I keep using it?**

Consult with your Environmental Specialist. Walk-in refrigerators are considered equipment and are required to open into the food facility. If your walk-in refrigerator/freezer opens to the outside, conditional use for unopened food in original packages may be granted in some cases depending on the condition of the walk-in refrigerator/freezer.

### **I store my extra stock in a cargo container during the holidays – can I continue using it?**

A cargo container is not an approved storage area for food or food related equipment. If you receive prior approval from the Environmental Health Division, you may be permitted to use a cargo container or truck. Consult with your Environmental Specialist for specific requirements.

### **All of my stuff will not fit inside my food facility, what should I do?**

Some options may be to reduce the number of menu items served, have more deliveries, or remodel to add extra approved storage space to your existing facility.

## For More Information

For additional information and assistance, contact the Environmental Health Division at (916) 875-8440 between 8:00 a.m. – 10:00 a.m., Monday – Friday, email [emdinfo@saccounty.net](mailto:emdinfo@saccounty.net), or visit the EMD web site at: <http://www.emd.saccounty.net>.

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