

EMD FOOD INDUSTRY GROUP MEETING AGENDA

January 17, 2018 3pm - 4pm
CRA BUILDING
621 Capitol Mall, Suite 2000 (20th floor)
Sacramento, CA 95814
(916) 875-8484

1. Welcome & Introductions

2. Allergen Presentation

See website for a copy of the full presentation

3. Legislative Updates

SB 836:

The California Retail Food Code establishes requirements for vending machines, including prohibiting those machines from dispensing bulk potentially hazardous food. Current law authorizes the department to issue a variance to allow the use of an alternative practice or procedure for specified purposes, including for cooking and reheating temperatures for potentially hazardous food. This bill would authorize the department to issue a variance for dispensing bulk potentially hazardous food from vending machines, as specified.

SB 557:

Current law generally prohibits food that is unused or returned by the consumer, after being served or sold and in the possession of a consumer, from being offered as food for human consumption. Current law authorizes a container of food that is not potentially hazardous to be transferred from one consumer to another if the food is dispensed so that it is protected from contamination and the container is closed between uses or if the food is in an unopened original package and is maintained in sound condition, and if the food is checked periodically on a regular basis. This bill would exempt from this prohibition specified food that food service staff, pupils, and faculty return to a sharing table at a local educational agency, as defined, and that is made available to pupils during the course of a regular school meal time or then donated to a food bank or any other nonprofit charitable organization, as specified.

AB 1219:

Current law specifies that a food facility that donates any food that is fit for human consumption at the time it was donated to a nonprofit charitable organization or a food bank is not liable for any damage or injury resulting from the consumption of the donated food, unless the injury resulted from negligence or a willful act in the preparation or handling of the donated food. This bill, the California Good Samaritan Food Donation Act, would expand these provisions to

persons and gleaners who donate food, as defined. The bill would narrow the exception to protection from liability to injury resulting from gross negligence or intentional misconduct. The bill also requires enforcement officers to promote the recovery of food fit for human consumption.

4. Operator Field Guide

A final draft has been completed and the Department expects to distribute new operator field guides shortly. The group was polled and agreement was made that the field guide should be hand delivered to each operator during inspection, as well as made available electronically on the EMD website.

5. District Rotations

The group was notified that all inspectors have rotated districts and to expect a new face.

6. ROP Training Opportunity

The California Environmental Health Association invites you to attend an ROP Training on Monday March 12, 2018 at the Sacramento Double Tree Hotel. See registration form in the "Handouts" column. The focus of the training will be to review the key components and requirements of a HACCP plan for Special Processes: what CalCode requires, and common problems.

Next Meeting: April 17, 2018, location TBD