



**Proposed Legislative Changes to CalCode as recommended and approved by the CRFSC as of March 17, 2011:**

**114268. Floors (Amend as noted below)**

- (a) Except in sales areas and as otherwise specified in subdivision (d), the floor surfaces in all areas in which FOOD is prepared, prepackaged, or stored, where any UTENSIL is washed, where REFUSE or garbage is stored, where janitorial facilities are located in all toilet and handwashing areas, except with respect to areas relating to guestroom accommodations and the private accommodations of owners and operators in RESTRICTED FOOD SERVICE FACILITIES, ~~and in EMPLOYEE change and storage areas~~ shall be SMOOTH and of durable construction and nonabsorbent material that is EASILY CLEANABLE.
- (b) Floor surfaces shall be covered at the juncture of the floor and wall with a 3/8 inch minimum radius coving and shall extend up the wall at least 4 inches, except in areas where FOOD is stored only in unopened bottles, cans, cartons, sacks, or other original shipping containers.
- (c) Public or private schools constructed or REMODELED after the effective date of this part shall comply with subdivision (b). Public and private schools constructed before the effective date of this part need not comply with subdivision (b), provided that the existing floor surfaces are maintained in good repair and in a sanitary condition.
- (d) Except for dining and serving areas, the use of sawdust, wood shavings, peanut hulls, or similar materials is prohibited.
- (e) This section shall not prohibit the use of APPROVED dust-arresting floor sweeping and cleaning compounds during floor cleaning operations or the use of antislip floor finishes or materials in areas where necessary for safety reasons.

**114271. Walls and ceilings (Amend as noted below)**

- (a) Except as provided in subdivision (b), the walls and ceilings of all rooms shall be of a durable, SMOOTH, nonabsorbent, and EASILY CLEANABLE surface.
- (b) This section shall not apply to any of the following areas:
  - (1) Walls and ceilings of bar areas in which alcoholic BEVERAGES are sold or served directly to the CONSUMERS, except wall areas adjacent to bar sinks and areas where FOOD is prepared.
  - (2) Areas where FOOD is stored only in unopened bottles, cans, cartons, sacks, or other original shipping containers.
  - (3) Dining and sales areas.
  - (4) Offices.
  - (5) Restrooms that are used exclusively by the CONSUMERS, except that the walls and ceilings in the restrooms shall be of a nonabsorbent and washable surface.
  - (6) Dressing rooms, dressing areas, or locker areas.
- (c) Acoustical paneling may be utilized if it is installed not less than six feet above the floor. The paneling shall meet the other requirements of this section.
- (d) Conduits of all types shall be installed within walls as practicable. When otherwise installed, they shall be mounted or enclosed so as to facilitate cleaning.
- (e) Attachments to walls and ceilings, such as light fixtures, mechanical room ventilation system components, vent covers, wall mounted fans, decorative items, and other attachments, shall be EASILY CLEANABLE.

**113818. Limited food preparation (Amend as noted below)**

- (a) "LIMITED FOOD PREPARATION" means FOOD PREPARATION that is restricted to one or more of the following:

- (1) Heating, frying, baking, roasting, popping, shaving of ice, blending, steaming or boiling of hot dogs, or assembly of nonPREPACKAGED FOOD.
  - (2) Dispensing and portioning of nonPOTENTIALLY HAZARDOUS FOOD.
  - (3) Holding, portioning, and dispensing of any FOODs that are prepared for SATELLITE FOOD SERVICE by the onsite PERMANENT FOOD FACILITY or prepackaged by another APPROVED SOURCE.
  - (4) Slicing and chopping of FOOD on a heated cooking surface during the cooking process.
  - (5) Cooking and seasoning to order.
  - (6) Preparing BEVERAGES that are for immediate service, in response to an individual CONSUMER order, that do not contain FROZEN milk products.
- (b) "LIMITED FOOD PREPARATION" does not include any of the following:
- (1) Slicing and chopping unless it is on the heated cooking surface.
  - (2) Thawing.
  - (3) Cooling of cooked POTENTIALLY HAZARDOUS FOOD.
  - (4) Grinding raw ingredients or POTENTIALLY HAZARDOUS FOOD.
  - (5) Reheating of POTENTIALLY HAZARDOUS FOODs for hot holding, except for steamed or boiled hot dogs and tamales in the original, inedible wrapper.
  - (6) Except as allowed in section (a) (3) above, hot ~~Hot~~ holding of nonprepackaged, POTENTIALLY HAZARDOUS FOOD, except for roasting corn on the cob, steamed or boiled hot dogs, and tamales in the original, inedible wrapper.
  - (7) Washing of FOODs.
  - (8) Cooking of POTENTIALLY HAZARDOUS FOODs for later use.

**114047. Food storage, adequate space (Amend as noted below)**

- (a) Adequate and suitable space shall be provided for the storage of FOOD.
- (b) Except as specified in subdivisions (c) and (d), FOOD shall be protected from contamination by storing the FOOD in a clean, dry location, where it is not exposed to splash, dust, VERMIN, or other forms of contamination or adulteration, and at least six inches above the floor.
- (c) FOOD in packages and working containers may be stored less than six inches above the floor on case lot handling EQUIPMENT as specified under Section 114165.
- (d) Pressurized BEVERAGE containers, cased FOOD in waterproof containers such as bottles or cans, and milk containers in plastic crates may be stored on a floor that is clean and not exposed to moisture.
- (e) Temporary alternate food storage methods and locations may be approved by the local enforcement agency.