



**RETAIL LOCATIONS WITH FOOD SALES
INFORMATIONAL BULLETIN**

Retail locations that offer food for sale must comply with the applicable sections of the California Retail Food Code (CRFC).

Retail Food Sales	Plan Check Required	Health Permit Required
Retail location with less than 25 square feet of prepackaged nonpotentially hazardous food for display	No	No – but must comply with the below sections of the CRFC
Retail location with more than 25 square feet, but less than 300 square feet, of prepackaged nonpotentially hazardous food for display	No	Yes
Retail location with more than 300 square feet of food for sale	Yes	Yes

Food facilities that are not required to obtain a permit must comply with the following sections of the California Retail Food Code:

113980. All food shall be manufactured, produced, prepared, compounded, packed, stored, transported, kept for sale, and served so as to be pure and free from adulteration and spoilage; shall have been obtained from approved sources; shall be protected from dirt, vermin, unnecessary handling, droplet contamination, overhead leakage, or other environmental sources of contamination; shall otherwise be fully fit for human consumption; and shall conform to the applicable provisions of the Sherman Food, Drug, and Cosmetic Law (Part 5 (commencing with Section 109875)).

- 114047.** (a) Adequate and suitable space shall be provided for the storage of food.
 (b) Except as specified in subdivisions (c), (d), and (e), 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.

- 114049.** Food shall not be stored in any of the following ways:
 (a) In locker rooms; (b) In toilet rooms; (c) In dressing rooms; (d) In refuse rooms; (e) In mechanical rooms; (f) Under sewer lines that are not shielded to intercept potential drips; (g) Under leaking water lines, including leaking automatic fire sprinkler heads, or under lines on which water has condensed; (h) Under open stairwells; (i) Under other sources of contamination.

Additional Applicable Sections: 114289.5 (cost recover), 114390 (inspection authority), 114393 (impoundment authority), 114395 (misdemeanor violation), 114397 (owner responsibility), and 114399 (facilities held in common).

To submit plans and/or obtain a Health Permit, contact the Environmental Health Division at (626) 744-6004. A copy of the Construction Plan Check Guide for Permanent Food Facilities can be found on the Department's website at:

http://cityofpasadena.net/publichealth/environmental_health_services/