

Numbers You Must Know

Following are some brief excerpts from the California Retail Food Code, Cal Code. If you would like to view the entire code, you can search the internet using the search words “ca retail food code 2009”, or you can link to it from my website. From my home page click on Study Materials Free, then click the link to Cal Code.

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There are many numbers included in this document. Every number is important for you to know whether it be measured in degrees, seconds, hours, days, or inches.

The Danger Zone is from 41° - 135°

113996.

- (a) Except during preparation, cooking, cooling, transportation to or from a retail food facility for a period of less than 30 minutes, or when time is used as the public health control as specified under Section 114000, or as otherwise provided in this section, potentially hazardous food shall be maintained at or above 135°F, or at or below 41°F.
- (c) The following foods may be held at or below 45°F:
 - (1) Raw shell eggs.
 - (2) Unshucked live molluscan shellfish.
- Cooking of raw animal foods and plant food (Section 114004, 114008, 114010)
 - o Cooking temperatures have been expanded.

Food Item	Cooking Temperature (for 15 sec)
Fruits & vegetables for hot holding	135°F
Shell eggs for immediate service, fish, single pieces of meat	145°F
Comminuted meat, injected meats, raw eggs for later service	155°F
Poultry, stuffed items (fish, meat, poultry, pasta), stuffing containing fish, meat, poultry, ratites)	165°F

- o Charts for roasts have been included in CalCode.

114002.

- (a) Whenever food has been prepared or heated so that it becomes potentially hazardous, it shall be rapidly cooled if not held at or above 135°F.
- (b) After heating or hot holding, potentially hazardous food shall be cooled rapidly from 135°F to 70°F within two hours and from 70°F to 41°F or below within four hours.

114002.1.

- (a) The rapid cooling of potentially hazardous foods shall be accomplished in accordance with the time and temperature criteria specified in Section 114002 by using one or more of the following methods based on the type of food being cooled:
- (1) Placing the food in shallow pans.
 - (2) Separating the food into smaller or thinner portions.
 - (3) Using rapid cooling equipment.
 - (4) Using containers that facilitate heat transfer.
 - (5) Adding ice as an ingredient.
 - (6) Using ice paddles.
 - (7) Inserting appropriately designed containers in an ice bath and stirring frequently.
 - (8) In accordance with an HACCP plan adopted pursuant to this part.
 - (9) Utilizing other effective means that have been approved by the enforcement agency.

114016.

- (a) Except as specified under subdivisions (b) and (c), potentially hazardous food that is cooked, cooled, and reheated for hot holding shall be reheated so that all parts of the food reach a temperature of at least 165°F for 15 seconds.
- (b) Except as specified under subdivision (c), potentially hazardous food reheated in a microwave oven for hot holding shall be reheated so that all parts of the food reach a temperature of at least 165°F and the food is rotated or stirred, covered, and allowed to stand covered for at least two minutes after reheating.
- (d) Reheating for hot holding shall be done rapidly, and the time the food is between 41°F and 165°F shall not exceed two hours.

114018. Frozen foods shall be stored and displayed in their frozen state unless being thawed in accordance with Section 114020.

114020. Frozen potentially hazardous food shall only be thawed in one of the following ways:

- (a) Under refrigeration that maintains the food temperature at 41°F or below.
- (b) Completely submerged under potable running water for a period not to exceed two hours at a water temperature of 70°F or below, and with sufficient water velocity to agitate and flush off loose particles into the sink drain.
- (c) In a microwave oven if immediately followed by immediate preparation.
- (d) As part of a cooking process.

114047.

- (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.
- (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.

114099.4. If hot water is used for sanitization in manual warewashing operations, the sanitizing compartment of the sink shall be designed with an integral heating device that is capable of maintaining water at a temperature not less than 171°F and provided with a rack or basket to allow complete immersion of equipment and utensils into the hot water.

114159.

- (a) Except for vending machines, an accurate, easily readable, metal probe thermometer suitable for measuring the temperature of food shall be readily available on the premises of each food facility holding potentially hazardous food.
- (b) A food temperature measuring device with a suitable small-diameter probe that is designed to measure the temperature of thin masses shall be provided and readily accessible to accurately measure the temperature in thin foods such as meat patties and fish fillets.
- (c) Food temperature measuring devices that are scaled only in Fahrenheit shall be accurate to +/-2 °F in the intended range of use.
- (d) Food temperature measuring devices shall not have sensors or stems constructed of glass, except that thermometers with glass sensors or stems that are encased in a shatterproof coating, such as candy thermometers, may be used.

- Hot and Cold Water available (Sections 113953 (c), 114099.2 (b), 114101 (a), 114163 (a), 114189, 114192, 114192.1, 114195)

Use	Minimum Temperature Required (measured at the faucet)	Major Violation
Hand washing	100 °F	
Utensil Washing	110 °F	Below 110 °F
Dish washing Machine	Per Manufacturer's Specifications	Anything less than manufacturer's specifications

- o Hot water must be available at 120 °F in the food facility.
- o Warm water is defined as 100 °F.
- Handwashing (Section 113953.3)
 - o Food employees are required to wash their hands with cleanser and warm water by vigorously rubbing their lathered hands and arms for at least 10 to 15 seconds and rinsing with clean running water followed by drying of cleaned hands.
- Shellfish tag retention (Section 114039-114039.5)
 - o Shellstock tags must be maintained in chronological order correlated to the date or dates the shellstock are sold or served and held for 90 days.