



CA SPECIFIC

- Senate Bill 602, signed in 2010, added §113945 et seq. [SB 602 \(2010\)](#); [Cal. H&S Code §113945](#)
- The card is issued to and belongs to the individual food handler. [Cal. H&S Code §113948\(d\)](#)
- Per §113947.1, every food facility must have at least one certified Food Safety Manager. [Cal. H&S Code §113947.1](#)
- The fee is set by the accredited provider, but the typical and commonly cited cap is around **\$15**. [Cal. H&S Code §113948 \(industry practice\)](#)
- Section 113948 does not require continuing education during the card's 3-year term. [Cal. H&S Code §113948\(c\)](#)
- CalCode treats Mobile Food Facilities as a distinct category. [CalCode — Mobile Food Facility provisions](#)
- CalCode defines 'food facility' to include retail operations such as restaurants, delis, and mobile food facilities. [Cal. H&S Code §113789 \(definition of food facility\)](#)

CROSS CONTAMINATION

- Storage order is based on minimum cooking temperature. [Cal. H&S Code §113996](#)
- Under the FASTER Act of 2021 (effective January 2023), sesame was added to the FDA's major allergen list, making it the 9th.
- Cross-contact happens when even tiny amounts of an allergen transfer to an allergen-free order.
- Cross-contact is the unintended transfer of an allergen (for example, peanut traces on a wok).
- Chemicals must be stored separately from food, dishes, utensils, linens, and single-service items. [Cal. H&S Code §114254](#)
- Wet cloths must be stored submerged in approved sanitizer between uses.
- Tongs that touched wheat carry allergen residue invisible to the eye.

PERSONAL HYGIENE

- A ready-to-eat (RTE) food will not be cooked or otherwise treated to kill pathogens before service. [Cal. H&S Code §113961](#)
- Hand antiseptics are a supplement, not a substitute. [Cal. H&S Code §113965](#)
- Even when a single task continues, glove material breaks down and microbes accumulate.
- Long, polished, or artificial nails harbor pathogens and can chip into food. [Cal. H&S Code §113969](#)
- Jewelry can hide soil and microbes and fall into food. [Cal. H&S Code §113973](#)
- Hair can fall into food or carry *Staphylococcus aureus* from the scalp. [Cal. H&S Code §113977](#)
- Money is heavily handled and considered a contaminant in food code.

PEST CONTROL

- Integrated Pest Management (IPM) is the standard food-safety approach. [Cal. H&S Code §114259.4](#)
- The three pillars of pest prevention are eliminating access to food, water, and shelter (harborage).
- Rodent droppings are typically dark, firm, and shaped like grains of rice. [Cal. H&S Code §114259.1](#)
- Cockroaches give off a distinct oily or musty odor when their numbers are high.
- A mouse can squeeze through a gap as small as about 1/4 inch.
- Cockroaches are nocturnal and hide in cracks and warm voids.
- Any sign of vermin must be reported to the person in charge immediately. [Cal. H&S Code §114259](#)

CLEANING SANITIZING

- Cleaning physically removes food residue, grease, and visible soil so a sanitizer can contact the surface. [Cal. H&S Code §114099](#)
- Chlorine sanitizer for food-contact surfaces must be maintained between 50 and 100 ppm. [Cal. H&S Code §114099.1](#)
- High-temperature dishwashers must deliver a final rinse hot enough to sanitize the wares. [Cal. H&S Code §114125](#)
- Damp wiping cloths used on food-contact surfaces must be kept fully submerged in a sanitizer solution between uses. [Cal. H&S Code §114115](#)
- A handwashing sink must be used only for washing hands. [Cal. H&S Code §113953](#)
- Single-use towels (paper towels) are designed to be used once and thrown away. [FDA Food Code Ch. 4-602](#)

ILLNESS REPORTING

- A wound with pus must be covered with an impermeable (water-resistant) bandage AND a single-use glove or finger cot. [Cal. H&S Code §113949.2](#)
- CDC surveillance data consistently identify Norovirus as the leading cause of foodborne illness in the U.S.
- Jaundice is a Big 6 reportable symptom strongly associated with Hepatitis A.
- Hepatitis A virus has an incubation period of 15-50 days (average ~28).

TIME TEMPERATURE

- California defines the danger zone as **41 °F to 135 °F**. [Cal. H&S Code §114002](#)
- All poultry, whether whole or ground, must reach an internal temperature of at least **165 °F** held for 15 seconds. [Cal. H&S Code §114004](#)
- Hot TCS food must be held at **135 °F** or higher to stay out of the danger zone. [Cal. H&S Code §114014](#)
- California and the FDA Food Code require food thermometers to be accurate to within **±2 °F (±1°C)**. [Cal. H&S Code §114020](#)

