

The CALIFORNIA RETAIL FOOD SAFETY COALITION

Formerly known as the CURFFL Review Committee

CURFFL vs. Cal Code Comparison Chart JANUARY 2007

The following chart is intended to provide a general side-by-side comparison of current law, the California Uniform Retail Food Facilities Law (CURFFL), and the California Retail Food Code (Cal Code) introduced during the month of February 2005 as Senate Bill 144. Please note the following when reviewing the document:

- The section numbers used in CURFFL are not always identical to those used in Cal Code.
- Major modifications in Cal Code are noted using bulleted points and yellow highlighting.
- Blank fields indicate no corresponding reference section.
- The comparison chart was prepared for discussion purposes only and not intended to serve as a regulatory reference for legal enforcement.

California Uniform Retail Food Facilities Law (CURFFL) Code Sections	Corresponding California Retail Food Code (Cal Code) Code Sections
Article 1. General Provisions	Chapter 1. General Provisions
113700 Chapter Title	113700 Chapter Title
113705 Intent to Preempt Local Standards	113703-113705 Intent to Preempt Local Standards
113710 Authority to Adopt Regulations	113707 Authority to Adopt Regulations

California Uniform Retail Food Facilities Law (CURFFL) Code Sections	Corresponding California Retail Food Code (Cal Code) Code Sections
113715 Authority to Establish Local Requirements	113709 Authority to Establish Local Requirements
113716 Minimum Standards of Knowledge in Food Safety	<p data-bbox="1031 334 1822 399">Section 113947-113947.6, 113794, 113794.1 Minimum Standards of Knowledge in Food Safety</p> <ul data-bbox="1083 407 1944 654" style="list-style-type: none"> <li data-bbox="1083 407 1944 508">▪ Expands certification requirements to operators of mobile food facilities that handle unpackaged potentially hazardous foods. <li data-bbox="1083 516 1944 617">▪ Requires demonstration of knowledge by operators of temporary food facilities and by operators of food facilities that handle unpackaged nonpotentially hazardous foods. <li data-bbox="1083 625 1944 654">▪ Certification expires five years from the date of issuance.
113720 References to Previous Laws	113711 References to Previous Laws
113725 Primary Responsibility for Enforcement	113713 Primary Responsibility for Enforcement
113730 Compliance with Building Codes	<p data-bbox="1031 745 1608 774">113715 Compliance with Building Codes</p> <ul data-bbox="1083 782 1944 847" style="list-style-type: none"> <li data-bbox="1083 782 1944 847">▪ Expands requirements by adding “local, state and federal statues, regulations and ordinances”.
113731 Department of Health Services Cost Recovery	113717 & 113718 Department of Health Services Cost Recovery
	<p data-bbox="1031 932 1709 961">113719 Structural and Sanitation Requirements</p> <ul data-bbox="1083 969 1944 1034" style="list-style-type: none"> <li data-bbox="1083 969 1944 1034">▪ Specifies that requirements for food facilities be based on the type of food service activity conducted.
113732 Enforcement of Potable Water Standards	114189 Enforcement of Potable Water Standards
113733 Transportation of Animal Byproducts	114245.8 Transportation of Animal Byproducts
Article 2. Definitions	Chapter 2. Definitions
	113728 Applicability and Terms Defined
	113729 Food Additive
113735 Adulteration	113732 Adulterated
	113733 Acute Gastrointestinal Illness
113740(a) Approved	113734 Approved
113740(b) Approved source	113735 Approved Source

California Uniform Retail Food Facilities Law (CURFFL) Code Sections	Corresponding California Retail Food Code (Cal Code) Code Sections
	113737 aw (water activity)
	113739 Beverage
	113740 CCR (California Code of Regulations)
113745 Certified Farmers Market	113742 Certified Farmers Market
	113744 CFR (Code of Federal Regulations)
	113747 CIP (Clean in Place)
	113748 Comingle
113746 Comminuted	113750 Comminuted
113750 Commissary	113751 Commissary
113750.1 Community Event	113755 Community Event
	113757 Consumer
113751 Control Point	113759 Control Point
113752 Critical Control Point	113760 Critical Control Point
113753 Critical Limit	113761 Critical Limit
	113763 Department
	113767 Easily Cleanable
	113768 Easily Movable
	113769 Egg
113755 Employee	113770 Employee
113760 Enforcement Agency	113773 Enforcement Agency
113765 Enforcement Officer	113774 Enforcement Officer
113770 Equipment	113777 Equipment
	113778 Exclude
	113778.1 FDA (US Food and Drug Administration)
113773 Fish	113779 Fish
113775 Food	113781 Food
	113784 Food Compartment
113776. Food Condiment	113756 Condiment
113777. Food Contact Surface	113786 Food Contact Surface

California Uniform Retail Food Facilities Law (CURFFL) Code Sections	Corresponding California Retail Food Code (Cal Code) Code Sections
	113788 Food Employee
113780. Food Establishment	113849 Permanent Food Facility
113785. Food Facility	113789 Food Facility <ul style="list-style-type: none"> ▪ Modifies the CURFFL definition and includes new terms defined in Chapter 2. Includes the substantive concepts for CURFFL definitions “food establishment” and “food facility” in the new definition.
113790. Food Preparation	113791 Food Preparation
	113795 Game Animal
	113797 Grade A Standards
113795. Frozen Food	114018 Frozen Food
113796. HACCP	113799 HACCP
113797. HACCP Plan	113801 HACCP Plan
113798. HACCP Principles	114419.1 HACCP Plan Contents
113799. Hazard	113803 Hazard
113800. Hearing Officer	113804 Hearing Officer
113803. Hermetically Sealed Container	113805 Hermetically Sealed Container
	113810 Imminent health hazard
113810. Impound	113812 Impound
113813. Injected	113814 Injected
113815. Mobile Food Preparation Unit	113831 Mobile Food Facility <ul style="list-style-type: none"> ▪ Consolidates CURFFL definitions Mobile Food Preparation Units, Stationary Mobile Food Preparation Units, and Mobile Food Facilities into a new definition of Mobile Food Facility.
	113815 Juice
	113816 Law
	113818 Limited Food Preparation
	113820 Linens
	113821 Major Violation

California Uniform Retail Food Facilities Law (CURFFL) Code Sections	Corresponding California Retail Food Code (Cal Code) Code Sections
	113823 Meat
	113824 Menu Change
	113827 Minor Violation
113817. Mobile Support Unit	113833 Mobile Support Unit
	113835 Molluscan Shellfish
113820. Multi-service Utensil	113837 Multiservice Utensil
	113839 Nonpermanent Food Facility
	113841 Nonprofit Charitable Organization
113823. Nonprofit Charitable Temporary Food Facilities	113842 Nonprofit Charitable Temporary Food Facilities
113825. Occasional Event	
113830. Open-air Barbecue Facility	113843 Open-air Barbecue Facility
113831. Outdoor Beverage Bars	
	113846 Outdoor Wood-Burning Oven
	113849 Permanent food facility <ul style="list-style-type: none"> ▪ Equivalent to the CURFFL definition of “Food Establishment”.
113835. Permit	113851 Permit
	113853 Permit Holder
113840. Person	113855 Person
113841. Customer Access	113984.1 Customer Access
	113856 Person In Charge
	113859 Personal Care Items
	113861 pH
	113863 Plumbing fixture
	113865 Plumbing system
	113867 Poisonous or toxic materials
	113868 Portable
113843. Potable Water	113869 Potable water
113844. Potable Water	113869 Potable water

California Uniform Retail Food Facilities Law (CURFFL) Code Sections	Corresponding California Retail Food Code (Cal Code) Code Sections
113845. Potentially Hazardous Food	113871 Potentially Hazardous Food <ul style="list-style-type: none"> ▪ Expands the definition and includes the most current food safety science.
113847. Premises	113874 Premises
	113873 Poultry
113908 Prepackaged food	113876 Prepackaged Food
113850. Produce	113877 Produce
113855. Produce Stand	113879 Produce Stand
	113880 Producer
113857. Ready-to-eat Food	113881 Ready-to-eat Food
	113883 Reduced Oxygen Packaging
113860. Refrigeration Unit	113885 Refrigeration Unit
	113887 Refuse
113865. Remodel	113889 Remodel
113870. Restricted Food Service Transient Occupancy Establishment, Agriculture Home Stay	113893 Restricted Food Service Facility
	113894 Restrict
113875. Retail	113895 Retail
113877. Sanitization	113897 Sanitization
113880. Satellite Food Distribution Facility	113899 Satellite Food Service
	113901 Sealed
	113903 Service Animal
	113907 Shellfish Certification Number
	113909 Shellfish Control Authority
	113911 Shellstock
	113912 Shucked Shellfish
113885. Single Service Utensil	113914 Single Service Articles
113890. Stationary Mobile Food Preparation Unit	113831 Mobile Food Facility <ul style="list-style-type: none"> ▪ Consolidates CURFFL definitions Mobile Food

California Uniform Retail Food Facilities Law (CURFFL) Code Sections	Corresponding California Retail Food Code (Cal Code) Code Sections
	Preparation Units, Stationary Mobile Food Preparation Units, and Mobile Food Facilities into a new definition of Mobile Food Facility.
	113915 Slacking
	113916 Smooth
	113924 Table Mounted Equipment
	113926 Tableware
	113928 Temperature Measuring Device
113895. Temporary Food Facility	113930 Temporary Food Facility <ul style="list-style-type: none"> ▪ Removes the time restriction from the definition.
	113931 Tight-fitting
	113932 Transporter
	113933 USDA
113898. Utensil	113934 Utensil
113900. Mobile Food Facility	113831 Mobile Food Facility <ul style="list-style-type: none"> ▪ Consolidates CURFFL definitions Mobile Food Preparation Units, Stationary Mobile Food Preparation Units, and Mobile Food Facilities into a new definition of Mobile Food Facility.
	113936 Variance <ul style="list-style-type: none"> ▪ Variances may be reviewed and approved for certain specialized processes or alternate procedures.
113903. Vending Machine	113938 Vending machine
	113939 Vermin
	113939.1 Vermin Infestation
113905. Swap Meet Prepackaged Food Stand	114335 (a) Swap Meet Prepackaged Food
113908. Prepackaged Food	113876 Prepackaged food
113910. Swap Meet	113917 Swap meet
	113940 Warewashing
	113941 Warm water

California Uniform Retail Food Facilities Law (CURFFL) Code Sections	Corresponding California Retail Food Code (Cal Code) Code Sections
Article 3. Plan Review and Permits	Chapter 13. Article 1 Plan Review and Permits
113915 Submission of Plans	114380 Submission of plans <ul style="list-style-type: none"> ▪ Expands requirements for plan submissions pertaining to construction of schools and when there are significant changes to a food facility’s method of operation or menu. (Menu Change is defined in 113824).
113920 Permit Requirements	114381 Permit Requirements
113923 Penalties for Operating without Permits	114387 Penalties for Operating without Permits
Article 4. Enforcement and Inspection	Chapter 13. Article 2 Enforcement
113925 Authority of Enforcement Officers	114390, 114189 Authority of Enforcement Officers
	114391 Discarding unsafe, adulterated, or contaminated food <ul style="list-style-type: none"> ▪ Establishes standards for determining when food should be discarded
113930 Impound Authority	114393 Impound Authority
113935 Misdemeanor Penalties	114395 Misdemeanor Penalties
113940 Responsibility of Management	114397 Responsibility of Management
113945 Shared Responsibility	114399 Shared Responsibility
113946 Criteria on Food Facility Inspections	113725-113725.2 (CH 1) Criteria on Food Facility Inspections <ul style="list-style-type: none"> ▪ Expands the section by adding improper cooling to criteria for standardized inspection report format.
113947. Department to Establish Standardization Procedures	113725.3 Reporting Procedures
Article 5. Permit Suspension or Revocation	Chapter 13. Article 3 Permit Suspension or Revocation
113950. Permit Suspension or Revocation	114405 Permit Suspension or Revocation
113955. Written Notice of Decision	114407 Written Notice of Decision
113960. Immediate Closure of a Food Facility	114409 Immediate Closure of a Food Facility
113965. Grounds for Suspension or Revocation	114411 Grounds for Suspension or Revocation
113970. Reinstatement of Permit	114413 Reinstatement of Permit
Article 6. General Sanitation Requirements	Chapter 4. General Food Safety Requirements
113975. Scope	

California Uniform Retail Food Facilities Law (CURFFL) Code Sections	Corresponding California Retail Food Code (Cal Code) Code Sections
113980. Protection from Contamination	113980 Protection from Contamination
113980. Approved Source	114021 (a), 114021-114031 Food From Approved Sources <ul style="list-style-type: none"> ▪ Expands criteria for approved food sources
	113982 Food transportation requirements <ul style="list-style-type: none"> ▪ Establishes requirements for sanitary transportation of food.
	113986 Protection from Cross Contamination <ul style="list-style-type: none"> ▪ Expands requirements for protecting food from contamination during storage and preparation.
	113990 Ice used for cooling <ul style="list-style-type: none"> ▪ Prohibits use of ice for cooling from food service.
	113992 Washing Produce <ul style="list-style-type: none"> ▪ Requires washing of whole produce before service.
113985. Written Notice for Connections Containing Alcohol	114093.1 Written Notice for Connections Containing Alcohol
Article 7. Sanitation Requirements for Food Facilities	Expands and groups CURFFL Article 7 by category in the following chapters: <ul style="list-style-type: none"> ▪ Ch. 3 – Management and Personnel ▪ Ch. 4 – General Food Safety Requirements ▪ Ch. 5 – Cleaning and Sanitizing of Equipment and Utensils ▪ Ch. 6 – Equipment, Utensils and Linens ▪ Ch. 7 – Water, Plumbing & Waste ▪ Ch. 8 – Physical Facilities
113990. Scope	
113995. Holding Potentially Hazardous Foods	113996, 113998, 114000, 114157, 114159 Holding Potentially Hazardous Foods <ul style="list-style-type: none"> ▪ Expands requirements by adding whole roasts and restricting service of raw eggs to highly susceptible populations. ▪ Expands requirements for thermometer type, usage, and placement.

California Uniform Retail Food Facilities Law (CURFFL) Code Sections	Corresponding California Retail Food Code (Cal Code) Code Sections
	<ul style="list-style-type: none"> ▪ Expands requirements for holding time/temperature during food preparation.
113995.5. Korean Rice Cakes	114429 Korean Rice Cakes
113996. Lauren Beth Rudolph Food Safety Act of 1997	114004, 114008, 114093 Lauren Beth Rudolph Food Safety Act of 1997
	114010 Cooking and Hot Holding Fruits and Vegetables <ul style="list-style-type: none"> ▪ Establishes new requirements for cooking (for hot holding) fruits and vegetables.
	114012 Pasteurized Eggs or Egg Products <ul style="list-style-type: none"> ▪ Requires use of pasteurized eggs or pasteurized egg products for preparation of foods containing raw or undercooked eggs, unless a consumer advisory is provided.
	114087 Food Honestly Presented
	114089 Labeling
	114090 Other forms of Information <ul style="list-style-type: none"> ▪ Prohibits altering/concealing voluntary manufacturer applied code dates
	114091 Highly Susceptible populations-pasteurized foods, prohibited reservice, and prohibited food <ul style="list-style-type: none"> ▪ Requires that only pasteurized juice, milk, and eggs (in specified foods) be served at food facilities that provide food service to highly susceptible populations.
113997. Holding of Raw Shell Eggs	114373 (Ch 12 Certified Farmers Markets) Holding of Raw Shell Eggs
113998. Reheating of Foods	114016 Reheating of Foods
113998.1 Exemption for Commercially Processed Foods	114016, 114014 Exemption for Commercially Processed Foods
114000. Exemption for Chinese-style Roast Duck	114425 Exemption for Chinese-style Roast Duck
114002. Cooling of Potentially Hazardous Food	114002, 114002.1 Cooling of Potentially Hazardous Food
	114153 Cooling, heating, and holding capacities <ul style="list-style-type: none"> ▪ Requires equipment to be sufficient in number and

California Uniform Retail Food Facilities Law (CURFFL) Code Sections	Corresponding California Retail Food Code (Cal Code) Code Sections
	capacity for food temperature control.
114003. Inspection upon Receipt	114035 - 114039.4, 114041 Inspection upon Receipt ▪ Significantly expands requirements for receipt of food.
	114039.5, 114155 Molluscan shellfish tanks ▪ Adds requirements for molluscan shellfish tanks.
114005. Use of Donated Fish and Game	114031 Use of Donated Fish and Game
114010. Food Must Be Protected	113980 Food Must Be Protected
	114025 Ice for cooling made from potable water
	114027 Fish must be Commercially Caught
114015 Returned Food - Food Prepared in Private Homes	114021 (b), 114079, 114285, 114089.1, 114339 (CH 11) Returned Food - Food Prepared in Private Homes
114020. Requirements for Food Handlers	113952, 113953.3, 113961 -113973, 113977 Requirements for Food Handlers
	113953.4 Hand Sanitizers ▪ Establishes criteria for use of hand sanitizers.
	113976 Prevention of contamination when tasting.
114021. Posting of Signs	113978, 113953.5 Posting of Signs
114022. Prevention of Disease Transmission	113949 -113950.5, 113974 Prevention of Disease Transmission ▪ Significantly expands food employee health requirements
114025. Use and Storage of Pesticides	114254-114254.3 Use and Storage of Pesticides ▪ Expands requirements for storage and use of pesticides.
114030. Exclusion of Vermin	114259, 114259.3 Exclusion of Vermin
114035. Disposal of Waste	114244-114245.7 Disposal of Waste ▪ Expands requirements for refuse storage and disposal.
114040. Maintenance of Premises	114259.1 Maintenance of Premises
114045. Exclusion of Live Animals	113903(CH 2), 114259.4 -114259.5 Exclusion of Live Animals
114050. Maintenance	114161, 114175, 114177, 114178, 114179, 114180, 114257- 114257.1 Maintenance and Operation ▪ Expands maintenance, storage, and operational requirements for equipment and utensils.

California Uniform Retail Food Facilities Law (CURFFL) Code Sections	Corresponding California Retail Food Code (Cal Code) Code Sections
114055. Requirements for HACCP Plans	114419-114423 Requirements for HACCP Plans
114056. HACCP Plans Requiring Approval	114419 HACCP Plans Requiring Approval
	114056 Variances allowed <ul style="list-style-type: none"> ▪ Variances require approval from the State Department of Health Services (DHS) for certain specialized processes or alternate procedures.
	114417-114417.7 Variance <ul style="list-style-type: none"> ▪ Provides a detailed process for evaluating, approving, and suspending/revoking a variance.
114057. Date Marketing of Containers	114057 & 114057.1 Reduced Oxygen Packaging Date Marketing <ul style="list-style-type: none"> ▪ Expands requirements for reduced oxygen packaging.
114060. Requirements for Manual Sanitization	114099.6, 114107 Requirements for Manual Sanitization
114065. Equipment Standards	114130-114141 Equipment Standards <ul style="list-style-type: none"> ▪ Expands equipment construction requirements, establishes procedures for cleaning equipment in place, and establishes standards for use of lubricants on food equipment.
	114163 Food Preparation Sinks <ul style="list-style-type: none"> ▪ Requires use of a food preparation sink for washing, rinsing, soaking, thawing, etc of food.
	114073 Single use articles not reused
	114074 Preset tableware <ul style="list-style-type: none"> ▪ Establishes new requirements for preset tableware.
	114075 Using clean tableware for second portions and refills
	114077 Condiment Dispensers <ul style="list-style-type: none"> ▪ Establishes requirements for service and storage of condiment containers.
	114081 Display and storage of single and multi-use utensils
	114083 Handling of Soiled tableware
	114167 Beverage tubing, separation

California Uniform Retail Food Facilities Law (CURFFL) Code Sections	Corresponding California Retail Food Code (Cal Code) Code Sections
	114169 Fixed Equipment, spacing or sealing
	114171 Ice units, separation of drains
	114172 Securing Pressurized Cylinders
114070. Sulfite Prohibition	113988 Sulfite Prohibition <ul style="list-style-type: none"> ▪ Expands prohibition of sulfites to produce and prohibits use of other unapproved additives.
Article 8. Sanitation Requirements for Food Establishments	Expands and groups CURFFL Article 8 requirements by category in the following chapters: <ul style="list-style-type: none"> ▪ Ch. 4 – General Food Safety Requirements ▪ Ch. 5 – Cleaning and Sanitizing of Equipment and Utensils ▪ Ch. 6 – Equipment, Utensils and Linens ▪ Ch. 7 – Water, Plumbing & Waste ▪ Ch. 8 – Physical Facilities ▪ Ch. 9 – Permanent Food Facilities
114075. Scope	114265 Applicable CalCode sections for permanent food facilities
114080. Food Display/Storage Requirements	114047 - 114055, 114060, 114063, 114065, 114161, 114165 Food display/storage requirements <ul style="list-style-type: none"> ▪ Expands requirements for methods of food display/storage.
114085. Frozen Food Handling	114018, 114020-114020.1 Frozen Food Handling <ul style="list-style-type: none"> ▪ Expands frozen food requirements by adding slacking and “keeping frozen food frozen”.
114090. Cleaning and Sanitization of Utensils and Equipment	114095-114099.5, 114101 - 114119 Cleaning and Sanitization of Utensils and Equipment <ul style="list-style-type: none"> ▪ Establishes provisions for use of alternative ware washing facilities.
	114121 Returnables, cleaning for refilling
	114123 Cleaning maintenance tools, preventing contamination
	114125 Warewashing sinks, use limitation

California Uniform Retail Food Facilities Law (CURFFL) Code Sections	Corresponding California Retail Food Code (Cal Code) Code Sections
114095. Water Supply	114189.1, 114192-114192.1, 114195 Water Supply <ul style="list-style-type: none"> ▪ Expands requirements by adding provisions for use of boiler water additives and providing a sufficient level and capacity of water under pressure.
114100. Installation and Maintenance of Plumbing	114190, 114193-114193.1, 114197, 114199, 114201, 114269 Installation and Maintenance of Plumbing
114105. Toilet Facilities	114250, 114276 Toilet facilities
114110. Exemption from Toilet Requirements for Amusement Parks, ETC.	114250.1 Exemption from Toilet Requirements for Amusement Parks, ETC.
114115. Hand washing Facilities	113953-113953.2 Hand washing Facilities <ul style="list-style-type: none"> ▪ Establishes new requirements pertaining to installation and use of hand washing facilities.
114120. Customer Toilet-Facilities	114276 Customer Toilet-Facilities
114135. Employee Changing Room	114256-114256.4 Employee Changing Room <ul style="list-style-type: none"> ▪ Expands storage requirements to employee medicines and first aid supplies.
114140. Ventilation	114149-114149.3 Ventilation <ul style="list-style-type: none"> ▪ Expands construction and make up air requirements and removes exhaust hood exemption procedure from review by the State of California Department of Health Services to review and approval by the local enforcement agency.
114145. Enclosure of Food Establishments	114065, 114069, 114266 Enclosure of Food Establishments
114425. Enclosure of Food Establishments Exemption	114427 Exemption for Mercado La Paloma
	113984 Food Preparation Counter Space, Protection from Environmental Contamination, Limited food preparation. <ul style="list-style-type: none"> ▪ Introduces the concept of “limited food preparation” to standardize construction requirements and methods of food preparation for both enclosed and unenclosed food facilities.
114150. Construction of Floors	114268-114268.1, 114272 Construction of Floors
114155. Construction of Walls	114271 Construction of Walls and Ceilings

California Uniform Retail Food Facilities Law (CURFFL) Code Sections	Corresponding California Retail Food Code (Cal Code) Code Sections
114160. Linens	114185-114185.5 Linens ▪ Expands requirements for use of linens and wiping cloths.
114165. Janitorial Closet, Mop Sink	114279-114282 Janitorial Closet, Mop Sink
114170. Lighting	114252-114252.1 Lighting
114175. Sleeping Accommodations Prohibited	114286 Sleeping Accommodations Prohibited
114180. First Aid Instructions	
Article 9. Open-Air Barbecue Facilities	Consolidates CURFFL Article 9 requirements into Chapter 6. Article 1. Design and Construction
114185 Scope	
114190. Requirements	114130, 114143, 114259.5 Requirements
114195. Preemption of Air Pollution Control Requirements	114143 Preemption of Air Pollution Control Requirements
Article 10. Vending Machines	Chapter 6. Article 1 Vending Machines ▪ Consolidates CURFFL Article 10 requirements into Chapter 6. Article 1. Design and Construction
114200. Scope	
114205. Declaration of Ownership	114145 Declaration of Ownership
114210. Manner of Food Storage	114145 Manner of Food Storage
114215. Sanitization of Food Contact Surfaces	114145, 114113 Sanitization of Food Contact Surfaces
114220. Storage if Single Service Containers	114145 Storage if Single Service Containers
114225. Location of Vending Machines	114145 Location of Vending Machines
114230. Water Quality	114192 Water Quality
114235. Protection from Contamination during Transport	113980 Protection from Contamination during Transport
114240. Vending Machine Standards	114145 Specific Vending Machine Requirements
114245. Applicable CURFFL Sections	

California Uniform Retail Food Facilities Law (CURFFL) Code Sections	Corresponding California Retail Food Code (Cal Code) Code Sections
Article 11. Mobile Food Facilities	Chapter 10. Mobile Food Facilities <ul style="list-style-type: none"> ▪ Consolidates and standardizes CURFFL requirements for Mobile Food Facilities, Mobile Food Preparation Units, and Stationary Mobile Food Preparation Units into the new definition of Mobile Food Facility. ▪ Consolidates general food safety requirements in Chapters 3-8 to ensure uniformity in interpretation and enforcement for regulated food facilities. Distinct construction and operational requirements for Mobile Food Facilities are included in chapter 10. ▪ Expands foods handled on Mobile Food Facilities to “Limited Food Preparation” (as defined in section 113818). Also expands construction and operation requirements commensurate with the types and methods of food prepared. Facilities approved prior to the implementation date are “grand fathered” unless there is a significant change in menu or modification of equipment.
114250. Scope	
114255. Applicable CURFFL Sections	114294 Applicable Cal Code Sections
114260. Types of Food Handled, Requirements	113719 Types of Food Handled, Requirements
114265. Construction Requirements	114299, 114301, 114314, 114295, 114250.1, 114325, 114305, 114192, 114205-114242 Construction Requirements
114270. Sale of Non-prepackaged Food	114294 Sale of Non-prepackaged Food
114275. Exemption	114309, 114311 Exemption
114282. Height and Width of Occupied Areas	114321 Height and Width of Occupied Areas
Article 12. Mobile Food Preparation Units, Stationary Mobile Food Preparation Units	Chapter 10 Mobile Food Facilities <ul style="list-style-type: none"> ▪ Consolidates and standardizes CURFFL requirements for Mobile Food Facilities, Mobile Food Preparation Units, and Stationary Mobile Food Preparation Units into the new definition of Mobile Food Facility. ▪ Consolidates general food safety requirements in

California Uniform Retail Food Facilities Law (CURFFL) Code Sections	Corresponding California Retail Food Code (Cal Code) Code Sections
	<p>Chapters 3-8 to ensure uniformity in interpretation and enforcement for regulated food facilities. Distinct construction and operational requirements for Mobile Food Facilities are included in chapter 10.</p> <ul style="list-style-type: none"> ▪ Exempts Mobile Food Facilities operating at community events from the commissary requirements.
114285. Scope	
114286. Applicable Requirements, Exemptions, Initial Approval	114294 Applicable Requirements, Exemptions, Initial Approval
114287. Operation from a Commissary	114295 Operation from a Commissary
114287.5 Cleaning and Servicing of Mobile Food Facilities	114297 Cleaning and Servicing of Mobile Food Facilities
114288. Hot and Cold Beverage Counter, Stationary Mobile Food Preparation Unit	<p>114307 Hot and Cold Beverage Counter, Mobile Food Facilities</p> <ul style="list-style-type: none"> ▪ Expands requirements allowing Mobile Food Facilities (as defined in Cal Code) to have a staffed counter while operating at a community event.
114289. Storage of Non-potentially Hazardous Food Adjacent	<p>114307 Storage of Non-potentially Hazardous Food Adjacent</p> <ul style="list-style-type: none"> ▪ Expands requirements for Mobile Food Facilities (as defined in Cal Code) operating at a community event by allowing storage of foods adjacent to the facility under certain conditions.
114290. Exterior and Surrounding Area to be Sanitary	114317 Exterior and Surrounding Area to be Sanitary
114291. Waste Containers for Customer Use	114244 Waste Containers for Customer Use
114292. Protection from Contamination	114303 Protection from Contamination
114293. Storage of Non-food Items, Chemicals, Food, Utensils	114319, 114185.4, 114172, 114047 Storage of Non-food Items, Chemicals, Food, Utensils
114294. Identification of Owner, Location of Compressors, etc.	114322, 114299 Identification of Owner, Location of Compressors, etc.
114295. Construction, Equipment Requirements	114301, 114313, 114315, 114295, 114192, 114321, 114205-114242, 114323, 113977, 114244, 114252.1 Construction, Equipment Requirements
114296. Mechanical Exhaust Ventilation	114149.1-114149.3 Mechanical Exhaust Ventilation

California Uniform Retail Food Facilities Law (CURFFL) Code Sections	Corresponding California Retail Food Code (Cal Code) Code Sections
114297. Safety Requirements	114323 Safety Requirements
114298. Pass-Through Windows	114259.2 Pass-Through Windows
114299. Electrical Power Requirements	114182 Electrical Power Requirements
114299.5 Water Supply and Wastewater Tanks, Toilet Facilities	114205-114242, 114315, 114192, 114250.1, 114325 Water Supply and Wastewater Tanks, Toilet Facilities
Article 12.5. Commissaries	Consolidates CURFFL Article 12.5 requirements into Chapter 10. Mobile Food Facilities
114300. Scope	
114301. Applicable Requirements	114326, 114294 Applicable Requirements
114302. Liquid and Solid Waste Disposal	114326, 114245.1 Liquid and Solid Waste Disposal
114303. Potable Water Supply	114326, 114211 Potable Water Supply
114304. Electrical Power Outlets	114326 Electrical Power Outlets
114305. Mobile Support Unit Plan Review, Approval, Identification	114327 Mobile Support Unit Plan Review, Approval, Identification
Article 13. Temporary Food Facilities	Chapter 11. Temporary Food Facilities
114310. Scope	
114311. General Requirements	114335 General Requirements
114312. Food from an Approved Source	113980, 114339 Food from an Approved Source
114313. Identification of Operator	114337 Identification of Operator
114314. Permit Requirements for Event Organizer	114381.1 Permit Requirement for an Organizer <ul style="list-style-type: none"> ▪ Expands permit requirement to the person or organization responsible for facilities that are shared by food facilities at a swap meet. 114381.2 Permit Requirement for Temporary Food Facility <ul style="list-style-type: none"> ▪ Expands requirements by adding facility layout and procedures.
114315. Temperature Requirements for Potentially Hazardous Foods	114343, 114153 Temperature Requirements for Potentially Hazardous Foods
114316. Live Animal Prohibition	114259.5 Live Animal Prohibition
114317. Equipment Standards	114354 Equipment Standards

California Uniform Retail Food Facilities Law (CURFFL) Code Sections	Corresponding California Retail Food Code (Cal Code) Code Sections
114318. Ice Restrictions	114355 Ice Restrictions
114319. Operating Requirements	114353, 114356, 114361, 114047 Operating Requirements
114320. Conditions of Transport	113980 Conditions of Transport
114321. Toilet Facilities	114359 Toilet Facilities
114323. Employee Personal Effects Storage	114256.1 Employee Personal Effects Storage
114324. Lighting	114252 Lighting
114325. Water Supply	114205-114242, 114192 Water Supply
114326. Liquid Waste Facilities	114197, 114205-114215, 114240-114242 Liquid Waste Facilities
114327. Open Air Barbecue	114143, 114341 Open Air Barbecue
114328. Enforcement Officer Discretion in Imposing Requirements	114363 Enforcement Officer Discretion in Imposing Requirements
114329. Requirements for Prepackaged Foods	114349, 114363 Requirements for Prepackaged Foods
114330. Requirements for Non-prepackaged Foods	114358, 114341, 114347, 114349, 114351 <ul style="list-style-type: none"> ▪ Expands requirements by allowing alternative methods to full enclosure of temporary food facilities.
	114345 Staffed Counter
Article 13.5. Nonprofit Charitable Temporary Food Facilities	Chapter 10. Article 13.5. Nonprofit Charitable Temporary Food Facilities
114332. Scope	114332 Scope
114332.1 Frequency and Duration of Operations	114332.1 Frequency and Duration of Operations
114332.2 Hand Washing, Utensil Washing, Liquid Waste, Toilet, Food Contact Surface Requirements	114332.2 Hand Washing, Utensil Washing, Liquid Waste, Toilet, Food Contact Surface Requirements
114332.3 Operational Requirements	114332.3 Operational Requirements
114332.4 Additional Requirements	114332.4 Additional Requirements
114332.5 Open-air Barbecues	114332.5 Open-air Barbecues
114332.7 Authority to Inspect and Require Permits	114332.7 Authority to Inspect and Require Permits

California Uniform Retail Food Facilities Law (CURFFL) Code Sections	Corresponding California Retail Food Code (Cal Code) Code Sections
Article 14. Produce Stands	Consolidates CURFFL Article 14 requirements into general food safety requirements with “Produce Stand” defined in Chapter 2. Section 113879
114335. Scope	113879 Produce Stand is defined as a permanent food facility. <ul style="list-style-type: none"> ▪ Consolidates CURFFL Article 14 into general food safety requirements in the Cal Code so construction and operation are commensurate with the types of food handled. A “producer” remains exempt from the code.
114340. Requirements	113880, 113789, 113879, 114266 Requirements
Article 15. Certified Farmers Markets	Chapter 12. Certified Farmers Markets
114345. Scope	
114350. Requirements	114370, 114371 Requirements
Article 16. Swap Meet Prepackaged Food Stands	Consolidates CURFFL Article 16 requirements into Chapter 11. Temporary Food Facilities
114355. Requirements	114335 Requirements <ul style="list-style-type: none"> ▪ Consolidates requirements for swap meet prepackaged food stands into Chapter 11, Temporary Food Facilities. ▪ Expands requirements allowing swap meets to operate temporary food facilities under certain conditions.
Article 17. Satellite Food Distribution Facilities	Chapter 4. Article 7. Food Display and Service
114358. Scope	
114359. Requirements	114067 Requirements
114360. Permitted Activities	114067, 113818 Permitted Activities <ul style="list-style-type: none"> ▪ Expands permitted activities to “Limited Food Preparation” (with approved equipment).
114361. Food Storage	114067, 114069 Food Storage
114362. Support by Onsite Food Establishment	114067 Support by Onsite Food Establishment
114363. Restroom Requirements	114250, 114276 Restroom Requirements
114364. Exemption from Full Enclosure	114067, 114060 Exemption from Full Enclosure
114365. Location	114067 Location

California Uniform Retail Food Facilities Law (CURFFL) Code Sections	Corresponding California Retail Food Code (Cal Code) Code Sections
114366. Requirements	114067 Requirements
114367.5. Written Procedures	114067 Written Procedures
Article 18. Restricted Food Service Transient Occupancy Establishments, Agricultural Homestay	Consolidates CURFFL Article 18 requirements into general food safety sections.
114368. Scope	
114370. Requirements	113893 (CH 2 Definition of Restricted Food Service Facility) <ul style="list-style-type: none"> ▪ Consolidates CURFFL Article 18 into general food safety requirements in the Cal Code to ensure uniformity in interpretation and enforcement. The construction exemptions remain the same.
114375. Not a Private Home	114285 Not a Private Home
114380. Exemption from Required Signs in Guestrooms	113953.5 Exemption from Required Signs in Guestrooms
114385. Exemption from Prohibition of Live Animals	114259.5 Exemption from Prohibition of Live Animals
114390. Exemption from Equipment Standards	114130 Exemption from Equipment Standards
114395. Exemption from Requirement for Employee Changing Room	114256.1 Exemption from Requirement for Employee Changing Room
114400. Requirements for Sanitizing of Utensils and Equipment	114101, 114097 Requirements for Sanitizing of Utensils and Equipment
114405. Exemption from Indirect Sewer Connection Requirements	114163 Exemption from Indirect Sewer Connection Requirements
114410. Exemption from Ventilation Requirements	114149.1 Exemption from Ventilation Requirements
114415. Exemption from Construction Requirements	114380 Exemption from Construction Requirements
114420. Exemption from Plumbing Requirements	114279 Exemption from Plumbing Requirements
114425. Exemption from Prohibition of Sleeping/Living Quarters	114285 Exemption from Prohibition of Sleeping/Living Quarters
114430. Food from Approved Source	113980 Food from Approved Source
Article 19. Food Facility Food Donations	Chapter 13. Food Facility Donations <ul style="list-style-type: none"> ▪ The requirements for food facility donations, formerly a separate article, are consolidated into Chapter 13.
114435. Donations of Food to Charity	114432 Donations of Food to Charity

California Uniform Retail Food Facilities Law (CURFFL) Code Sections	Corresponding California Retail Food Code (Cal Code) Code Sections
114440. Definition of Nonprofit Charitable Organization	113841 Definition of Nonprofit Charitable Organization
114445. Definition of Food Bank	113783 Definition of Food Bank
114450. Immunity from Civil Liability	114433 Immunity from Civil Liability
114455. Citation of Additional Immunities	114434 Citation of Additional Immunities
Article 20. Child Day Care Facilities, Community Care Facilities, and Residential Care Facilities	Chapter 13. Article 8. Child Day Care Facilities, Community Care Facilities and Residential Care Facilities for the Elderly
114460. Intent for Legislature	
114465. Definitions	114435 Definitions
114470. Exemptions from CURFFL	114436 Exemptions from CURFFL
114475. Delegation to State Department of Social Services	114437 Delegation to State Department of Social Services <ul style="list-style-type: none"> ▪ Establishes requirements for referring facilities with repeat and major violations to the appropriate state or local enforcement agency. ▪ Requires the State Department of Social Services to develop regulations that are consistent with Cal Code.