

CALIFORNIA FOOD HANDLER CARD LAW



Recently passed Senate Bill 303 requires food handlers to have a

California Food Handler Card by January 1, 2012.

1 Who has to have the California Food Handler Card (CFHC) by January 1, 2012?

Individuals working in food facilities who are involved in preparing, storing, or handling food. This includes:

- ✓ Wait staff
- ✓ Chefs
- ✓ Cooks
- ✓ Head cooks/chefs
- ✓ Bussers
- ✓ Bartenders
- ✓ Host/hostesses that handle food
- ✓ Beverage pourers (including alcohol beverage pourers)
- ✓ Supervisory personnel
- ✓ General managers and other managers

that work in all types of restaurants, cafes, beverage facilities, smoothie facilities, bakeries, delis, mobile lunch trucks, mobile carts, bars, kiosks, and any other food facility staff that is not specifically exempt.

2 Who is exempt from obtaining a California Food Handler Card?

- ✓ Temporary Food Facilities (food booths at community events)
- ✓ Certified farmer's markets
- ✓ School cafeterias (public or private)
- ✓ Bed and breakfast
- ✓ Drug stores
- ✓ Commissaries
- ✓ Licensed health care facilities
- ✓ Grocery stores, and grocery store delis, bakeries, meat and produce departments all under one owner
- ✓ Convenience stores
- ✓ Venues with snack bars in which the majority of sales are from admission tickets, but does not include any area in which restaurant style sit-down service is provided
- ✓ Facilities used for the confinement of adults or minors such as a jail, juvenile hall, camp/ranch
- ✓ Elderly nutrition programs administered by California Department of Aging
- ✓ Food facilities with approved in-house training*
- ✓ Food facilities subject to collective bargaining agreement
- ✓ Any person who has a valid Food Manager Certification

* In-house training course must be approved pursuant to Subpart 2-103.11 of the 2001 Model Food Code, the food facility must provide evidence of approval, and food handler card training must be provided during normal work hours at no cost to the employee.

3 Approved food handler classes are provided by:

- ✓ **Servsafe** (by National Restaurant Association) 800-765-2122 www.FoodHandlerUSA.com
- ✓ **NRFSP** (National Registry of Food Safety Professionals) 800-446-0257 www.NRFSP.com
- ✓ **Prometric** 800-624-2736 www.prometric.com/foodsafety
- ✓ **In addition to the above, new providers are continually being added.** To see a listing of recently approved providers, click the following link or enter it in your web browser. Only the providers listed with the Food Handler Training and Certification are approved.



<https://www.ansica.org/wwwversion2/outside/ALLdirectoryListing.asp?menuID=212&prgID=212&status=4>

For more information, contact the Stanislaus County Environmental Resources at 209-525-6700.