

School Kitchens and Feeding Sites: Permit and Certified Food Manager requirements

For the purpose of identifying requirements for permitting and the need of a Certified Food Manager, school food facilities are separated into the following categories:

1. **100% Prepackaged food (hot or cold) with no onsite food storage or utensil washing**
 - Exempt from permit*
The school may choose to have EHS inspect the facility for the purpose of qualifying for California Department of Public Health subsidy. *If this is requested, the school would be required to obtain a permit to operate.*
 - Certified Food Manager not required. **

2. **100% prepackaged (hot or cold) with onsite food storage**
 - Permit required from EHS.
 - CFM not required.**

3. **Food preparation of non-potentially hazardous foods and /utensil washing**

This would include portioning of Non-PHF salad, cutting non-PHF fruit, or any non-PHF food handling.

 - Permit required from EHS.
 - CFM not required.**

4. **Food preparation of Potentially Hazardous Foods**

This would include portioning takeout pizza, pouring milk, portioning cooked entrees, cooking and similar food handling.

 - Permit required from EHS.
 - CFM required. ***

** Please note that if the facility is not subject to have a CFM, they must be able to demonstrate to the inspector that they have adequate knowledge of food safety principles as they relate to the specific operation. If they cannot demonstrate adequate knowledge, then the facility is required to have a CFM.

CalCode Reference

- * **113789 (c)** "Food facility" does not include any of the following:
(1) A cooperative arrangement wherein no permanent facilities are used for storing or handling food.

****113947.1.**

(a) Food facilities that prepare, handle, or serve nonprepackaged potentially hazardous food, except temporary food facilities, shall have an owner or employee who has successfully passed an approved and accredited food safety certification examination as specified in Sections 113947.2 and 113947.3. There shall be at least one food safety certified owner or employee at each food facility. No certified person at a food facility may serve at any other food facility as the person required to be certified pursuant to this subdivision. The certified owner or employee need not be present at the food facility during all hours of operation.

(b) Food facilities that are not subject to the requirements of subdivision (a) that prepare, handle, or serve nonprepackaged, nonPOTENTIALLY hazardous foods, except temporary food facilities, shall do one of the following:

(1) Have an owner or employee who has successfully passed an approved and accredited food safety certification examination as specified in Sections 113947.2 and 113947.3.

(2) Demonstrate to the enforcement officer that the employees have an adequate knowledge of food safety principles as they relate to the specific operation involved in their assigned duties.

***(d) (1) For the purposes of this section, multiple contiguous food facilities permitted within the same site and under the same management, ownership, or control shall be deemed to be one food facility, notwithstanding the fact that the food facilities may operate under separate permits.