

FOOD PROCESSING AND CANNING IN CALIFORNIA

**Kern County
Farmers' Market Workshop
March 2016**



The Purpose of this Presentation

Processing and canning regulated by the California Department of Public Health, Food and Drug Branch (CDPH-FDB).

- CDPH-FDB licenses and registrations.
- Information about specific, selected, commodities.



State Licenses and Registration

- Processed Food Registration (PFR)
- Organic Processed Product Registration (OPPR)
- Cannery License



Processed Food Registration (PFR)

Manufacturing, packing and/or holding (storing, warehousing) processed food.



PFR Exceptions

- Holding of processed food for up to seven days for further transport if the foods are not potentially hazardous foods.



PFR Exceptions, Cont'd

Food facilities with a valid permit, provided that the food facility does **not** meet **any** of these:

- Gross annual wholesale sales of processed foods >25 percent of total food sales.
- Sells processed foods outside the jurisdiction of the local health department.
- Sells processed foods that require labeling.
- Processes or handles fresh seafood, frozen seafood held in bulk for further processing, or fresh or frozen shellfish.
- Salvages processed foods for sale other than at the retail food facility.



Basic Steps to Obtaining a PFR

- Obtain a PFR application form.
 - Call 916-650-6500 and ask for the PFR desk.
 - Call the PFR Desk at 916-650-6516
 - Email a request to Melissa.Mansfield@cdph.ca.gov
- Submit the PFR application form and fee.
- An inspector will contact you to schedule an inspection of the facility.
- If there are no significant violations, the PFR will be issued after the investigator submits the inspection report.
- Significant violations must be corrected before the PFR will be issued.



Organic Processed Product Registration (OPPR)

Processors or handlers of processed products, for human consumption, that are identified as organic.

Processors or handlers of processed products, for human consumption, where one or more ingredients are identified as organic.

Includes dietary supplements, alcoholic beverages, and cosmetics.



OPPR is not needed for :

Processors and handlers who only handle these organic commodities:

- Meat,
- Fowl,
- Dairy products
- Raw agricultural products

Organic registration for these commodities is handled by CDFA.



Basic Steps to Obtaining an OPPR

- Obtain an OPPR application form:
 - Call 916-650-6500 and ask for the Organic Desk.
 - Call the Organic Desk at 916-327-3832
 - Download an application from <http://www.cdph.ca.gov/pubsforms/forms/CtrldForms/cdph8593.pdf>
- Submit the OPPR application, fee, and requested documents.
- The OPPR application materials will be reviewed.
 - If they are acceptable, the OPPR will be issued.
 - If there are deficiencies, you will be notified.

NOTE: if your firm needs a PFR, the OPPR will **not** be issued until you have a valid PFR.



Cannery License

Manufacturers or packers of low-acid-canned foods and/or acidified foods which can support the growth of *Clostridium botulinum*.

- Hermetically sealed (airtight) packaging
- Shelf-stable

These foods must be evaluated by the University of California Laboratory in Research for Food Preservation (UCLRFP).

- The procedures for preparing and submitting your samples to UCLRFP can be found on our website at:

<http://www.cdph.ca.gov/pubsforms/Guidelines/Documents/fdbCANgde04.pdf>



Cannery License, Cont'd

- Obtain a Cannery License application form:
 - Call 916 650-6500 and ask for the Cannery Desk
 - Call the Cannery Desk at 916-650-6627
 - Send an email to Kimchhany.Loth-Kwong@cdph.ca.gov
 - Download an application from <http://www.cdph.ca.gov/pubsforms/forms/CtrlIdForms/cdph8597.pdf>



Selected Specific Commodities

- Raw Milk
- Honey
- Jams, jellies, preserves
- Salsas
- Juices
- Eggs



Raw Milk and Raw Honey

Raw agricultural products are regulated by CDFA.



Processed Honey

Regulated by CDPH-FDB.

- Manufacturing, packing, and/or holding processed honey requires a PFR.
- Handling organic processed honey requires an OPPR.

Honey must be properly labeled. This includes the common/usual name of the product; the responsible firm's information; net weight statement; ingredients statement.



Jams & Jellies & Preserves

High acid fruit = PFR

Examples (berry, grape, apricot)

Low-acid fruit and/or use of sugar substitutes:

Submit to UCLRFP for evaluation to determine if Cannery License is needed. Some examples:

- banana,
- watermelon,
- pepper
- sugar substitutes used



Salsas

Refrigerated = PFR

Shelf-stable, hermetically sealed:

- Submit to UCLRFP for evaluation to determine if Cannery License is needed.



Juice

Juice sold to consumers at the location where the juice is manufactured = retail food facility (local environmental health department).

Un-pasteurized juices must contain the warning statement:

“WARNING: This product has not been pasteurized and, therefore, may contain harmful bacteria that can cause serious illness in children, the elderly, and persons with weakened immune systems.”



Juice, Cont'd

- Sold at location different from where the juice is manufactured = processing facility = PFR
- OPPR if juice is organic, or any ingredient is identified as organic in the ingredient statement.
- FDB will evaluate whether the firm needs to comply with the federal Juice HACCP Regulation.

Contact Information

Jane Reick, M.P.H.

Chief, Food Safety Inspection Unit

(714) 558-4595

Jane.Reick@cdph.ca.gov

Mary Kate Miller

Regional Administrator

(619) 525-4186

MaryKate.Miller@cdph.ca.gov

