
SENATE COMMITTEE ON APPROPRIATIONS

Senator Anna Caballero, Chair
2025 - 2026 Regular Session

AB 1470 (Haney) - Food facilities: retail food safety

Version: July 14, 2025

Urgency: No

Hearing Date: August 18, 2025

Policy Vote: HEALTH 11 - 0

Mandate: Yes

Consultant: Agnes Lee

Bill Summary: AB 1470 would make changes to existing requirements for retail food facilities, as specified.

Fiscal Impact:

- The California Department of Public Health (CDPH) estimates minor and absorbable costs to update the California Retail Food Code and modify certain food facility structural and equipment safety requirements.
- Costs to local health agencies for enforcement would be potentially reimbursable by the state, subject to a determination by the Commission on State Mandates.

Background: Current law establishes the California Retail Food Code (CalCode) to provide for the regulation of retail food facilities. Health and sanitation standards are established at the state level through the CalCode, while enforcement is charged to local agencies, carried out by the 58 county environmental health departments, and four city environmental health departments. The CalCode includes some building specifications, including types of handwashing requirements, what surfaces are required to be made of, cooking vent hood requirements etc. Current law requires any construction, alteration, remodeling, or operation of a food facility to be approved by the local enforcement agency, and to be in accordance with all applicable local, state, and federal statutes, regulations, and ordinances, including fire, building, and zoning codes.

Proposed Law: Specific provisions of the bill would:

- Revise requirements pertaining to grease traps and grease interceptors at retail food facilities, which are currently prohibited from being located in a food or utensil handling area unless specifically approved by enforcement agency, by allowing an exception if all of the following conditions are met:
 - A structural hardship can be determined preventing the grease trap or grease interceptor from being installed in an area not designated for food preparation or food storage or a utensil handling area.
 - The site can provide a cleaning or maintenance plan that indicates how and when the grease trap or grease interceptor will be accessed for service to prevent any cross contamination of food or food contact surfaces.
 - The site can provide procedures that will be taken to properly clean and sanitize the area following servicing.

- Revise the provision that allows “pass-through windows” in retail food facilities of up to 432 square inches to be approved if equipped with an air curtain device, to instead provide that:
 - A passthrough window service opening of up to 432 square inches is approved if equipped with an air curtain device or equipped with a self-closing device.
 - A passthrough service opening that is larger than 432 square inches is approved if equipped with both a self-closing device and an air curtain device.
 - The enforcement agency may approve alternative passthrough window or other service openings if the proposed alternative can adequately maintain exclusion of vermin or other means of contamination.
- Revise the list of exemptions from a requirement that the walls and ceilings of all rooms in a retail food facility to be of a durable, smooth, nonabsorbent, and easily cleanable surface, as follows:
 - Revise the provision that exempts walls and ceilings of bar areas in which alcoholic beverages are sold or served directly to the consumers, to instead exempt walls and ceilings of bar areas in which beverages are sold, served, or dispensed directly to the consumers.
 - Revise the provision that exempts restrooms that are used exclusively by the consumers, to instead exempt restrooms that are used exclusively by the employees.
- Add to the list of exemptions from the requirement that temporary food facilities be equipped with overhead protection for all food preparation, food storage, and warewashing areas, to include an exemption for when environmental factors, such as precipitation and wind that could contaminate the food, are absent due to the location of the facility or other limiting conditions.

Related Legislation: AB 2550 (Gabriel, 2024) included similar provisions. The bill was held on the suspense file in this committee.

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