

RFIG CHANGES/UPDATES/REVISIONS AS OF 5/8/2025

2. Food safety certification

Mark “IN” if CFPM/CFH requirements are met by all applicable employees. In addition, “IN” shall be marked when a facility either 1) has had a change of ownership within the last 60 days, but does not have a CFPM yet, or the 60 days has not elapsed since the facility’s CFPM has changed, or 2) a food employee does not have a CFH card and 30 days has not elapsed from the date of their hire.

4. No discharge from eyes, nose and mouth

This violation category is now marked **MAJOR**.

8. Proper hot and cold holding temperatures

The following **MAJOR** violation examples were **REVISED** to:

- PHF (including pooled eggs) measuring between 50°F – 130°F and has exceeded 2-hour preparation time. (VC&D) [§113996(a), §113998]
- A roast is cooked as specified in CRFC, §114004(b) which allows holding at 130°F, but is held between 50°F – 126°F. (VC&D) [§113996(b), §114004]

The following **MAJOR** violation example was **ADDED**:

- Raw shell eggs are holding at an ambient temperature of 50°F or above and have exceed the 2-hour preparation time limit. (*See Food Temperature Holding Chart below*) [§113996(c)]

The following **MAJOR** violation example was **REMOVED**:

- Pooled eggs measuring between 50°F – 130°F and have exceeded the 2-hour limit for food preparation. (VC&D) [§113996(a), §113998]

***Note:** This violation was combined with an existing violation example.

The following **MINOR** violation example was **REVISED** to:

- Raw shell eggs are holding at an ambient temperature between 46°F – 49°F and have exceed the 2-hour preparation time limit. (*See Food Temperature Holding Chart below*) [§113996(c)]

The following **MINOR** violation example was **ADDED**:

- A roast is cooked as specified in CRFC, §114004(b) which allows holding at 130°F, but is held between 126°F - 129°F. (*See Food Temperature Holding Chart below*) [§113996(b), §114004]

The following **CORRECTIVE ACTION** section was **REVISED** to:

Time in Temp. Danger Zone (TDZ)	FOOD TEMPERATURE HOLDING CHART **		
	42°F to 49°F	50°F to 130°F	131°F to 134°F
<2 hours	Cool to 41°F or below within 2 hours	PHF (VC&D)	Reheat to 165°F within 2 hours
2 - 3 hours	Cool to 41°F or below within 1 hours		PHF (VC&D)
3 - 4 hours	Immediately cool to 41°F or below		
>4 hours	PHF (VC&D)		
**Exceptions: <ul style="list-style-type: none">➤ A roast holding between 126°F - 129°F for less than 2 hours may be reheated as stated in CRFC, §114004. [§114016]➤ A roast holding between 126°F - 129°F for 2 hours or more shall be voluntarily condemned and disposed of by the operator or red tagged/impounded.			

14. Food in good condition, safe and unadulterated

The following **NOTE** was **ADDED** to the Notes section:

- *Foods that have been cross contaminated with a major food allergen are not considered adulterated, however this may result in a labeling violation (see Appendix C).*

15. Food contact surfaces: clean and sanitized

MAJOR violations now include contamination of food-contact surfaces that could result in food contamination (e.g., mold build up along the food contact surfaces of an ice machine).

16. Food obtained from approved source

This violation category is now marked **MAJOR ONLY**.

The following **NOTE** was **REVISED** to:

- ❖ *A permitted retail food facility may sell food their food products wholesale if the following conditions are met:*
 - *The gross annual wholesale sales of processed foods do not exceed 25% of the total food sales.*
 - *Processed foods are not sold outside of Los Angeles County.*
 - *No wholesale of processed foods that are subject to labeling requirements pursuant to the Sherman Food, Drug, and Cosmetic Law.*
 - *The facility does not process or handle fresh seafood, frozen seafood held in bulk for further processing, or fresh or frozen raw shellfish for wholesale.*
 - *The facility does not salvage processed foods for sale other than at the retail food facility.*

17. Compliance with shell stock tags, condition, display

This violation has both a **MAJOR** and **MINOR** option.

18. Compliance with Gulf Oyster Regulations

This violation category is now marked **MAJOR ONLY**.

19. Compliance with variance, specialized process & HACCP

This violation category is now marked **MAJOR ONLY**.

22. Hot and cold water available

Violation #21a and #21b have been combined into one violation category #22 in the New RFIG.

23. Sewage and wastewater properly disposed

This violation category is now marked **MAJOR ONLY** (11pts).

24. No insects, rodents, birds, or animals present

The following **MAJOR** violation example was **REVISED** to:

A fly infestation, as evidenced by numerous live flies, fly eggs, fly larvae, and/or pupae in food preparation areas, that has resulted or would likely result in the contamination of food, equipment, packaging, and/or utensils. [§114259.1] **(PERMIT SUSPENSION)**

33. Food properly labeled & honestly presented

Expired baby food/infant formula was previously marked under the *Food in good condition, safe and unadulterated* violation category; however, it will now be marked under this violation category.

35. Warewash facilities: installed, maintained, used; test equipment

The lack of a thermometer for warewashing was previously marked under the *Thermometers provided and accurate* violation category, however, it will now be marked under this violation category.

40. Wiping cloths; properly used and stored

Wiping cloths stored in a sanitizer solution that measures less than the approved concentration was previously marked under the *Food contact surface; clean and sanitized* violation category, however, it will now be marked under this violation category.

The following violation example was **ADDED**:

- The sanitizer concentration in a sanitizer bucket used to store wiping cloths exceeds the approved concentration (e.g., in excess of 200 ppm chlorine or 400 ppm quaternary ammonium) or is otherwise too high per manufacturer's instructions for use.[§114185.1(b), 114099.6.]

41. Plumbing; fixtures, backflow devices, drainage

Violations previously marked under the ***Sewage and wastewater properly disposed – MINOR*** violation category will now be marked under this violation category.

47. Signs posted; last inspection report available

The following violation was previously marked under the Permits available violation category, however, it will now be marked under this violation category:

- Permit is not posted in a conspicuous location. [§114381(e), Title 8 LACCO, §8.04.750]

The following violation was previously marked under the *Toilet facilities: properly constructed, supplied, cleaned* available violation category; however, it will now be marked under this violation category:

- A facility, built prior to January 1, 2004, that offers the onsite consumption of food and no consumer toilet facilities, does not have a “No Public Restroom” sign or similar signage posted. [§114276(f1)]

48. Permits available

A violation regarding a food facility that is handling/storing food beyond the scope of their issued permit will be marked under this violation category.

49. Plan Review

The plan review violation category is now a Good Retail Practice violation (1 pt).

50. Notification of Intent to Suspend

This violation category was added and will be used when a NOITS is documented.

52. Permit Suspended, Revoked, Modified, or Closed for No Permit

Permit modifications will be documented under this violation category.

X. APPENDIX B – COMPLIANCE AND ENFORCEMENT

The following **TABLE** was **REVISED** to:

Violations	Compliance Times	When to Document a NOITS
Critical Risk Factor Violations (Major or Minor)	Major - Corrective action required prior to the end of inspection. EHS shall schedule a re-inspection within 14 calendar days to determine ongoing compliance.	<ul style="list-style-type: none"> • A CRFV is observed at the routine inspection and remains outstanding at the first re-inspection. • A “repeat” CRFV is identified at the routine inspection.
	Minor - Up to 14 calendar days ; however, some violations may require corrective action before the end of the inspection.	
Good Retail Practice (GRP) Violations	From 14 - 30 calendar days depending on the urgency of violations.	<ul style="list-style-type: none"> • A GRP violation observed at the routine inspection remains outstanding at the chargeable re-inspection. • A “repeat” GRP violation identified at the routine inspection remains outstanding on the re-inspection.
NOTE: If the owner requests for a hearing as a result of the Notification of Intent to Suspend the Public Health Permit, a new compliance date may be issued based on the findings of the hearing.		

The following **TEXT** was **ADDED**:

GRP violations which may be checked at the next graded inspection, verified via photos and documentation, or require a reinspection are categorized below:

- GRP's that can be checked for compliance at the next graded inspection
 - Person in Charge Present and Performs Duties
 - Washing Fruits and Vegetables
 - No Unapproved Sleeping Quarters
 - Signs Posted, Last Inspection Report Available
- GRP's that can be verified for compliance via photos and documentation
 - Toxic Substances Properly Identified, Stored and Used
 - Consumer Self Service
 - Equipment, Utensils and Linens: Storage and Use
 - Adequate Ventilation and Lighting; Designated Areas, Use
 - Thermometers Provided and Accurate
 - Garbage and Refuse Properly Disposed; Facilities Maintained
 - Toilet Facilities: Properly Constructed, Supplied, Cleaned
 - Floors, Walls and Ceiling: Properly Built, Maintained and Clean
- GRP's that require a reinspection
 - Personal Cleanliness and Hair Restraints
 - Approved Thawing Methods Used, Frozen Food
 - Food Separated and Protected
 - Food Storage; Food Storage Containers Identified
 - Food Properly Labeled & Honestly Presented
 - Nonfood-Contact Surfaces Clean
 - Warewash Facilities: Installed, Maintained, Used; Test Equipment
 - Equipment/Utensils Approved; Installed; Good Repair; Capacity
 - Wiping Cloths; Properly Used and Stored
 - Plumbing; Fixtures, Backflow Devices, Drainage
 - Premises; Personal/Cleaning Items; Vermin Proofing
 - Permits Available
 - Plan Review