



JUICING REGULATIONS AND REQUIREMENTS FOR PERMITTED FOOD FACILITIES



Unpasteurized juice can be rich in antioxidants and nutrients; however, there are associated health risks, especially for certain members of the population (e.g., pregnant or breastfeeding women, people who are older or immunocompromised, and young children). Studies have shown a link between improper safety practices and juice contaminated with bacteria that can make you sick.

JUICE FOR IMMEDIATE SERVICE

No further action required.



JUICE FOR LATER, SAME DAY CONSUMPTION*

Must be held at 41°F or below and labeled with the following warning:

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

**Warning must be all capitalized and in bold, and the whole statement must be boxed.*

**If the facility utilizes a bottle, or other container other than a disposable cup, a 24-hour expiration date must be added to the label.*



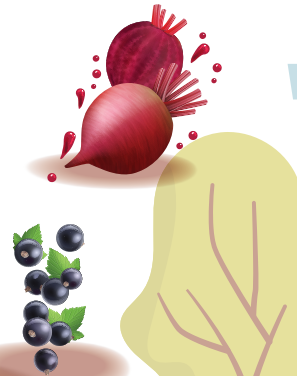
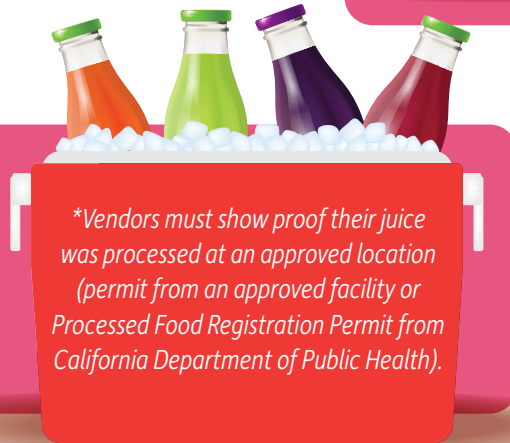
FRESH JUICE



JUICE THAT IS PACKAGED AND TRANSPORTED TO A TEMP EVENT/FARMERS MARKET FOR SALE

Juice must be held 41°F or below and have the warning label. All juice left over at the end of the day must be discarded.

**Vendors must show proof their juice was processed at an approved location (permit from an approved facility or Processed Food Registration Permit from California Department of Public Health).*



JUICE SHIPPED TO SOMEONE ELSE TO SELL -OR- JUICE NOT DISCARDED AT THE END OF THE DAY

An approved Hazard Analysis Critical Control Point (HACCP) plan is required. Refer to our Special Food Processes web page for information about getting a HACCP approved plan.



Offices located in Corona, Hemet, Indio, Murrieta, Palm Springs, and Riverside. For more information call (888)722-4234 or visit rivcoeh.org