

December 7, 2009

IMPORTANT NOTICE OF REGULATORY CHANGES CONCERNING THE USE OF ARTIFICIAL TRANS FATS IN FOOD FACILITIES

Effective January 1, 2010, a new law which phases out the use of artificial trans fats in all food service establishments will be in force. The partial ban of trans fats beginning in 2010 will become a total ban of trans fats in food service on January 1, 2011. The ban applies to all foods which contain vegetable shortening, margarine or any kind of partially hydrogenated vegetable oil unless the label states that the product contains less than 0.5 grams of trans fat per serving.

Beginning on January 1, 2010, California Health & Safety Code Section 114377 requires every food facility, except public school cafeterias, to maintain the original label for any food or food additive that includes, any fat, oil, or shortening. The label may be discarded only after the food or food additive which includes fat, oil or shortening is no longer on the food facility premises. Additionally, oil, shortening and margarine which are used in spreads or for frying are prohibited from containing trans fat, except for those used in deep frying of yeast dough or cake batter. This deep frying exception expires on January 1, 2011.

This law does not apply to:

- Food products sold or served in a manufacturer's original, sealed package.
- Legally labeled food products listing the trans fat content as less than 0.5 grams per serving.
- Public school cafeterias.

If you have any questions on products that you purchase, please contact the food manufacturer to determine the trans fat content of the product. Questions concerning the regulation change may be directed to Environmental Health Specialists at the office listed above closest to your location.