

MOTION BY SUPERVISOR MICHAEL D. ANTONOVICH

OCTOBER 6, 2009

Refrigerated Food Storage Trailers are commonly used by restaurants and grocery stores during holidays and other periods of high sales volume. Examples include the storage of frozen turkeys at grocery stores or baked pies at restaurants during the Thanksgiving holiday.

These trailers are also used when refrigeration units inside a lawfully permitted restaurant or market are temporarily rendered inoperable due to mechanical failure or during a power outage or other emergency. The use of trailers for supplemental food storage at the site of a restaurant or grocery store is not specifically mentioned in the California Retail Food Code. Because these refrigerated trailers are typically located in the parking area and not within the permitted facility, there is an issue as to whether these units could be covered under the health permit for the main restaurant or market.

The Department of Public Health has recently established a policy allowing the temporary use of such trailers during the holidays, but it is important that State Health officials weigh-in to effectively resolve this issue on a Statewide basis.

I, THEREFORE, MOVE that the Board of Supervisors direct the Director of Public Health, in consultation with County Counsel, to request the State Department of Public Health to review California Retail Food Code and determine the need for amendment in order to achieve a permanent Statewide resolution of this issue.

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RIDLEY-THOMAS _____

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