



# SAN MATEO COUNTY HEALTH SYSTEM

Dear Food Service Operator,

The State of California passed a new law phasing out the use of artificial trans fats in all food service establishments beginning with spreads and fried foods in 2010 and extending to all prepared foods by 2011.

Health & Safety Code Section 114377 requires every food facility, except a public school cafeteria, to maintain on the premises the label required for any food or food additive that is, or includes, any fat, oil, or shortening, for as long as this food or food additive is stored, distributed, or served by, or used in the preparation of food within a food facility.

All food products containing artificial trans fat must have less than 0.5 grams of trans fat per serving.

**Listed below are the things you must do to meet the requirements of this law:**

- You must keep the label of any food or food additive that is or contains any fat, oil or shortening for as long as it is present.
- Beginning January 1, 2010, no oil, shortening, or margarine containing artificial trans fat for use in spreads or frying, except for the deep frying of yeast dough or cake batter, may be stored, distributed, or served by, or used in the preparation of any food within, a food facility.
- Beginning January 1, 2011, no food containing artificial trans fat, including oil and shortening that contains artificial trans fat for use in the deep frying of yeast dough or cake batter, may be stored, distributed, or served by, or used in the preparation of any food within, a food facility.

**This law does not apply to:**

- Food products sold or served in a manufacturer's original, sealed package.
- Food products legally labeled listing the trans fat content to be less than 0.5 grams per serving.
- A food product containing natural trans fat such as beef.

For additional information, please contact the San Mateo County Environmental Health Services Division at (650) 372-6200.