

Processed Food Registration

PERMIT TIMELINE



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Introduction to PFR Timeline

Businesses manufacturing, processing, and/or storing food in California are required to have a valid Processed Food Registration (PFR) permit before engaging in those activities. Fermenting vegetables is an example of a processing activity that requires the business making the fermented vegetables to obtain a PFR. Other examples of processing activities that require a PFR are listed in this document. Obtaining a PFR takes time. Please reference the timeline below to get a sense of the steps and time needed to obtain a PFR.

Processed Food Registration Timeline



* If you pass the PFR inspection you will receive a verbal "ok" to start production of product. However, you will not be able to sell it in locations that require a PFR written certificate and completion number (e.g. getting a Temporary Food Facility Permit to sell at the Farmer's Market)

FAQs

How much does the PFR facility inspection cost?

The first inspection cost is included in the initial PFR permit payment amount. If the facility doesn't pass the first inspection it will have to go through a re-inspection which usually takes 5 hours of the inspectors time at \$100/hr.

How do I schedule a readiness facility inspection?

Once you submit your PFR form and payment the Food and Drug Branch will process it and then contact you to schedule an inspection. If you haven't been contacted within two weeks after you submitted your form and payment we suggest calling the FDB and inquiring about the status of your inspection scheduling.

Who should I talk to at CDPH about PFR questions?

Call the Food and Drug Branch's main phone number at 800-495-3232 and then press 7 to be connected to "food," which sends you to Melissa Mansfield's number. She can answer PFR questions.

See the California Department of Public Health's full PFR FAQs list at <https://www.cdph.ca.gov/Programs/CEH/DFDCS/CDPH%20Document%20Library/FDB/FoodSafetyProgram/PFR/FAQs.pdf>.

Access the Federal Food labeling requirements at <https://www.fda.gov/downloads/food/guidanceregulation/ucm265446.pdf> and a CDPH food labeling guide at <https://www.cdph.ca.gov/Programs/CEH/DFDCS/CDPH%20Document%20Library/FDB/FoodSafetyProgram/21CFRPart101.pdf>.



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Erin DiCaprio, M.S., Ph.D.

Assistant Specialist in Cooperative Extension
Department of Food Science and Technology, UC Davis

Kali Feiereisel, M.P.H.

Food Safety Specialist
Community Alliance with Family Farmers

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P.O. Box 363
Davis, CA 95616
530-756-8518
<https://www.caff.org>



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Robert Mondavi Institute for
Wine and Food Science
1136 North Robert Mondavi Institute
595 Hilgard Lane
Davis, CA 95616
530-752-1465
foodscience.ucdavis.edu