

# Processed Food Registration PERMIT 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.



# Processed Food Registration PERMIT



# FAQs

## 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.

## Products that likely require a PFR

These are presented as examples and exemptions exist depending on product formulation:

- Baked Goods
- Snack Foods
- Noodles
- Oils (safflower, olive, sunflower)
- Canned fruits
- Canned tomatoes
- Jams/Jellies
  - Fruit based
  - Non-traditional bases if water activity below 0.85
- Refrigerated foods
- Traditionally fermented foods
  - Kimchi
  - Sauerkraut
  - Fermented pickles

## 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.

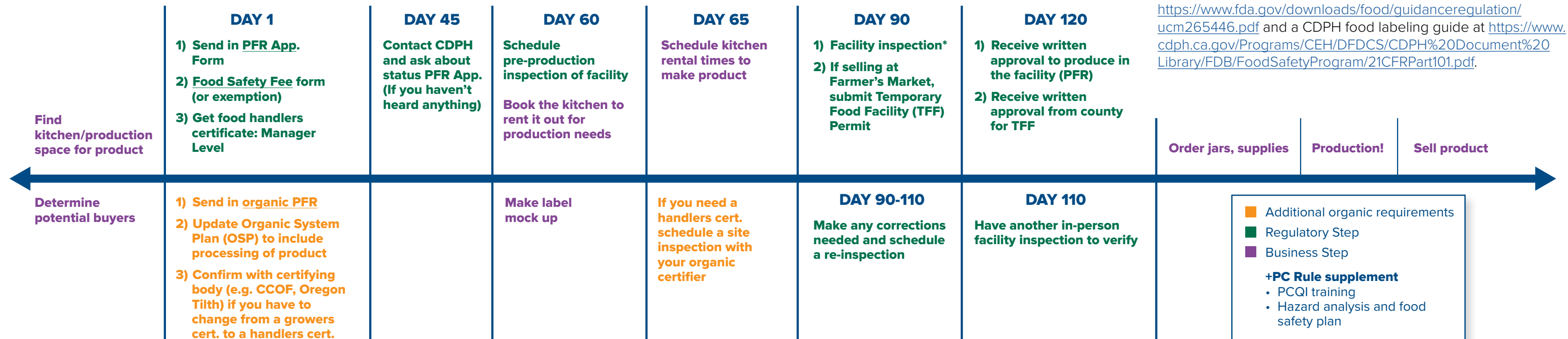
## Who should I talk to at CDPH about PFR questions?

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>.

## 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 until you receive those. (e.g. getting a Temporary Food Facility Permit to sell at a Farmer's Market)



## Acknowledgements

**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

This information is provided by the authors in good faith, but without warranty. It is intended as an educational resource and not as advice tailored to a specific operation or a substitute for actual federal or state regulations and guidance from FDA or other regulatory agencies. We will not be responsible or liable directly or indirectly for any consequences resulting from use of information provided in this document or resources suggested in this document.

The development of this material was supported by the National Institute of Food and Agriculture, U.S. Department of Agriculture, under award number 2015-70020-24398 through the Western Regional Center to Enhance Food Safety under subaward number C0494A-B. USDA is an equal opportunity employer and service provider. Any opinions, findings, conclusions, or recommendations expressed in this publication are those of the author(s) and do not necessarily reflect the view of the U.S. Department of Agriculture.

*Published June 2018*



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



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](http://foodscience.ucdavis.edu)

