



**San Joaquin County  
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January 1, 2010

Dear Retail Food Facility Owner/Operator:

The State of California has passed Assembly Bill 97. This is a law designed to eliminate the use of artificial trans fat in retail food facilities.

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

- Beginning January 1, 2010, no oil, shortening, or margarine containing artificial trans fat may be used, stored, distributed or served within a retail food facility; **except for the deep frying of yeast dough or cake batter.**
- Beginning January 1, 2011, no food containing artificial trans fat may be used, stored, distributed or served within a retail food facility.
- Food labels containing nutritional information of food and food additives must be kept on your facility premises at all times.

**This new 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.
- Food product containing natural trans fat, such as certain meat and dairy products.

For additional information, please contact the San Joaquin County Environmental Health Department at (209) 468-3420 or visit <http://www.sjgov.org/ehd/>