



CITY OF LONG BEACH

Department of Health and Human Services

2525 Grand Ave • Long Beach, Ca 90815 • (562) 570 - 4132

INFORMATIONAL BULLETIN No. 2008-16-04

Labeling

Retail food facilities that package food products must provide labels. Sherman Food, Drug and Cosmetic Law requires that all packaged food be labeled in accordance to code. Food that is not labeled properly is deemed misbranded, which is a violation of California state law.

EXEMPTIONS

- Bakery products sold to other food businesses are exempt.
- Bakery products sold over the counter directly to the consumer by the manufacturer or bakery distributor are also exempt.
- Food that is packaged by the food facility and is sold and stored behind a counter is exempt. The food may not be sold from a self-service case.

BASIC LABELING REQUIREMENTS

All labeling information must be printed in English and the print size must be 1/16 of an inch or larger. The label must be placed on the part of the package that is usually displayed.

1. COMMON NAME OF FOOD

- The common name of the food, usual name, fancy name, or descriptive identity statement.

Example: Common Name: Strawberry Gelatin

or

Fancy Name and the descriptive name:

Twinkie (individually wrapped cakes)

2. NET QUANTITY

- Accurate amount of food in a container or package must be labeled as: Net weight- ounces, pounds, grams, or Net Content- fluid ounces, pints, liters or number of pieces.

3. NAME AND ADDRESS OF RESPONSIBLE FACILITY

- The name and place of business of the manufacturer, packer, or distributor.
- Full address of the facility must be printed.
- Only the actual manufacturer can claim to be the maker of the food product.



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4. INGREDIENT STATEMENT

- Ingredient statement must be listed only if there are 2 or more ingredients.
- All ingredients shall be listed by the common name in order of predominance by weight, including a declaration of artificial color, flavor and chemical preservatives, if contained in the food.
- Alcohol must be declared if it contains in excess of ½% by weight. Example: “contains in excess of ½ % by weight of alcohol”

5. ADDITIONAL LABELING

- “**PERISHABLE, KEEP REFRIGERATED**” must be conspicuously printed on the label for all food that must be kept refrigerated at 41 degrees Fahrenheit or below.
- Nutrition labeling is required only if nutrition claims are made.

6. MAJOR ALLERGENS

- Major allergens must be listed if it is an ingredient. Example: “contains milk, egg, peanuts”
- Major Allergens are:
 1. Milk
 2. Egg
 3. Crustacean shellfish
 4. Fish
 5. Tree Nuts
 6. Wheat
 7. Peanuts
 8. Soybeans

BULK FOOD THAT IS AVAILABLE FOR CONSUMER SELF SERVICE MUST POST ALL OF THE FOLLOWING IN PLAIN VIEW OF THE CONSUMER:

1. The manufacturer’s or processor’s label that was provided with the food.
2. A card, sign, or other method of notification that includes:
 - The common name of the food
 - A list of ingredients in descending order of predominance by weight, if made from two or more ingredients
 - Nutritional labeling if nutrition claims are made

NOTE: This informational bulletin is a compilation of food safety rules regarding the given topic and is not designed to replace reading the California Health and Safety Code.

Bureau of Environmental Health • Food Inspection Program

“promotes and safeguards the quality of life in Long Beach by preventing disease and eliminating environmental hazards”