



## INFORMATIONAL BULLETIN No. 2008-16-04

**Labeling**

Retail food facilities that prepackage food products must provide labels. Sherman Food, Drug and Cosmetic Law require that all prepackaged 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

The following items are exempt from labeling requirements:

- Bakery products sold to other food businesses
- Bakery products sold over the counter directly to the consumer by the manufacturer or bakery distributor
- Food that is packaged by the food facility and is sold and stored behind a counter. 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. **Labeling information must include:**

**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/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 numbers 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.

**4. Ingredient Statement**

- The 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 decreasing 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 they are 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

### **ALL OF THE FOLLOWING MUST BE POSTED IN PLAIN VIEW OF THE CONSUMER WHEN BULK FOOD IS AVAILABLE FOR CUSTOMER SELF-SERVICE:**

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 order of decreasing predominance by weight, if made from two or more ingredients
  - Nutritional labeling if nutrition claims are made