

Lafayette Chamber of Commerce
REUSABLE CONTAINERS IN RESTAURANTS EDUCATION

***Tired of Trashy Takeout?
Losing \$\$ Buying Disposable Takeout Containers?***

FAQ for Restaurant Operators

Are you sure it's ok for me to bring a customer's container into our commercial kitchen? Won't we get in trouble?

Contra Costa County and state health codes allow BYO containers for takeout.

I'm not sure it's sanitary to accept BYO containers and worry I could get in trouble with my health inspector. Are you sure it's ok?

Yes, it's 100% allowed. California Assembly Bill 619 was passed in July 2019 and explicitly allows reusable food containers to be refilled by food facility staff or the consumer.

Yes, consumers may supply their own reusable containers.

What do I need to do to avoid cross contamination?

If a customer's container looks dirty, you can refuse it.

Follow California Retail Food Code including compliance with usual handwashing (CRFC 113952 - 113963) and cross-contamination requirements (CRFC 113980 - 113992).

Isolate containers from the serving surface or sanitize surface after each filling.

I'd like to provide takeout in reusable containers that are branded with my restaurant's logo? Then I'd take them back for reuse. I think I could save money and build our reputation as a green business. Is that allowed?

Yes, great idea! Facilities may accept returned containers from consumers for commercial dishwashing and reuse.

