

AB 592 - Business: Retail Food

Frequently Asked Questions

February 2026

ENVIRONMENTAL HEALTH



COUNTY OF LOS ANGELES
Public Health

[Assembly Bill 592](#) became law on January 1, 2026. With respect to the California Retail Food Code (CRFC), the new law affects two sections.

First, **Satellite Food Facilities** may now operate without first applying for or obtaining approval from January 2026 onward, as long as the jurisdiction maintains COVID-19 restrictions. Second, certain **defined restaurants** may operate full food preparation with open windows, folding doors, or nonfixed store fronts during hours of operation, provided the restaurant develops an Integrated Pest Management and Food Safety Risk Mitigation Plan and has it approved by the local enforcement agency.

1. What are the significant changes to the CRFC with AB 592?

- The most significant change is that certain restaurant types with an approved Integrated Pest Management and Food Safety Risk Mitigation Plan will be allowed to operate full food preparation with open windows, folding doors, or nonfixed storefronts during hours of operation.

2. The law references COVID-19 related restrictions for satellite food facilities. What if my jurisdiction does not have any COVID-19 related restrictions?

- If COVID-19 related restrictions are not in place, satellite food facilities must still apply for and obtain all necessary approvals prior to operating.

3. What restaurants qualify to operate with open windows, folding doors, or nonfixed storefronts with open food preparation?

- Only restaurants that meet the definition of a bona fide public eating place in section 23038 of the Business and Professions Code: "Bona fide* public eating place" means a place which is used and kept open for serving meals to guests who pay for them, has suitable kitchen facilities connected, contains supplies for cooking a variety of foods, keeps the kitchen in a sanitary condition with adequate refrigeration to store food on-site, and complies with all regulations of the local department of health. "Meals" means the usual variety of foods commonly ordered at different hours of the day. Serving only sandwiches or salads does not comply with this requirement. "Guests" are persons, during the hours when meals are regularly served, who come to a bona fide public eating place for the purpose of ordering and obtaining a meal.
- Examples of facilities that do not qualify as a bona fide restaurant include markets, schools, licensed healthcare facilities, sandwich shops, shared kitchens, restaurants without on-site dining, and commissaries.

4. How can I apply to operate with open windows, folding doors, or nonfixed store fronts?

- A statewide template has been developed to assist with submitting the required information for the Integrated Pest Management and Food Safety Risk Mitigation Plan. <http://ph.lacounty.gov/eh/docs/permit/integrated-pest-food-safety-management-plan-unenclosed-food-facilities.pdf>

- The application process for submitting the template, processing time, and any costs associated with the review will vary by jurisdiction. In Los Angeles County, review of the Integrated Pest Management and Food Safety Risk Mitigation Plan will be charged at the current hourly rate.

5. Will plan check be required to operate with open windows, folding doors, and nonfixed store fronts?

- Yes, if modifications to the facility are needed to operate in this manner, plan check is required. The plan check process is in addition to the required Integrated Pest Management and Food Safety Risk Mitigation Plan.

6. Is an Integrated Pest Management and Food Safety Risk Mitigation plan review required?

- Yes. Submission of the Integrated Pest Management and Food Safety Risk Mitigation Plan, detailing how your restaurant will operate safely and comply with requirements to protect the public from vermin, is required.
- Use this template to submit your plan: <http://ph.lacounty.gov/eh/docs/permit/integrated-pest-food-safety-management-plan-unenclosed-food-facilities.pdf>
- Review and approval of this plan are in addition to submitting any required plan check documents and obtaining approvals for proposed physical modifications.

7. Once the plan is submitted, can I operate?

- No, written approval from the local jurisdiction is required before operating with open windows, folding doors, or nonfixed storefronts. The Integrated Pest Management and Food Safety Risk Mitigation Plan must be approved by the local jurisdiction, and any plan check modifications must also be approved and inspected. Once both steps are complete, the restaurant will receive written approval to operate in compliance with the plan.

8. How often does the approved Integrated Pest Management and Food Safety Risk Mitigation Plan need to be reviewed?

- The plan must be reviewed by the restaurant at least annually or whenever there is a change in the restaurant's operations. If changes are made to the plan, it must be resubmitted to the local enforcement agency for review and approval
- Note: A change of ownership requires a new health permit and submission of a new proposed Integrated Pest Management and Food Safety Risk Mitigation Plan. Plan approvals are not transferable.

9. Does an approved Integrated Pest Management and Food Safety Risk Mitigation Plan mean that my restaurant will no longer be marked for a violation if an inspector observed vermin in the facility, now that state law allows the front of my facility to be open during business hours?

- No. The California Retail Food Code still identifies the presence of vermin in a food facility as an imminent health hazard, which requires closure of the facility until the problem has been corrected.

10. When can an approved Integrated Pest Management and Food Safety Risk Mitigation Plan be suspended or revoked?

- Approval may be revoked at the discretion of the local enforcement agency, including but not limited to the following circumstances:
 - The restaurant is found to be operating with vermin

- The restaurant is not following its approved plan
- The plan has been modified but was not submitted for reapproval
- Major foodborne illness risk factor violations of the California Retail Food Code (CRFC) are observed during an inspection

11. What happens when an approved plan is suspended or revoked?

If an approved plan is suspended:

- The restaurant may not operate with open windows, folding doors, or an open storefront.
- All violations must be corrected, the plan must be revised as needed, and the updated plan must be resubmitted for review
- The restaurant must follow any additional steps required by the local enforcement agency for reinspection and reinstatement of the plan

If an approved plan is revoked:

- The restaurant may no longer operate with open windows, folding doors, or nonfixed storefronts and will be required to permanently close.

12. What happens if there are flies in the restaurant?

- Immediately stop all operations. Close all windows and doors except one, and use fans to help push the flies out. Once the flies are gone, clean and sanitize all affected surfaces before resuming operations. Throw away any food that was contaminated or that flies landed on. If fly activity is a recurring issue, the facility may not be allowed to operate in an open structure. **Keep a log of all self-closures.**

13. What happens if cockroaches or rodents are observed in the restaurant?

- Immediately stop all operations and close the restaurant. The restaurant shall remain closed until the presence of vermin is gone and work has been done to clean and/or repair any areas where harborage was identified, and licensed pest control has treated. **Keep a log of all self-closures.**

14. Can the restaurant operate with open windows, folding doors, or an open storefront during severe weather?

- If food or food contact surfaces may become contaminated due to environmental conditions, the restaurant must close the openings and operate with full enclosure.

15. How long must the restaurant keep all records of pest control and training?

- All records must be kept a minimum of 12 months.

16. What happens if the restaurant's pest control company does not leave record of its last treatment?

- It is common for certified pest control companies to service restaurants late at night when the restaurant is not operating. The restaurant must establish a procedure to ensure effective communication and verify that the certified pest control operator provides documentation for each site visit. If documentation is not provided the restaurant is in violation of the approved Integrated Pest Management and Food Safety Risk Mitigation Plan, and the plan may be suspended or revoked.

17. Do restaurants approved to operate with Limited Food Preparation that have open windows and doors need to submit and comply with the new requirements of AB 592?

- No. Restaurants approved to operate under Limited Food Preparation are not required to have an Integrated Pest Management and Food Safety Risk Mitigation Plan.

18. How long will it take to have the Integrated Pest Management and Food Safety Risk Mitigation Plan approved?

- There is no mandated review timeframe for this plan. However, the fastest way to obtain approval is to submit a complete application/template with sufficient detail explaining how pest and food safety risks will be mitigated. Doing so will minimize corrections and reduce the need to resubmit the plan.

19. Why are cockroaches a concern?

- Cockroaches can spread pathogens such as bacteria and viruses, including E. coli, Salmonella, Shigella, *Staphylococcus aureus*, as well as parasites like Giardia and *Entamoeba histolytica*. They contaminate food and food-contact surfaces through their fecal droppings and saliva.

Cockroaches infest easily due to their rapid reproduction and incredible adaptability. They can survive a wide range of temperatures and conditions and will eat almost anything. They may enter a food facility through delivery boxes or from the outside through doorways and small openings such as cracks and crevices.

A baby cockroach can mature into an adult in about a month, and an average adult female can produce up to 300 offspring during her lifetime. Because cockroaches are nocturnal, by the time one is seen during the day, a large infestation may already be present. Signs of an infestation include shed skins, egg cases, and feces that resemble coffee grounds or black pepper-like spotting on surfaces.

20. Why are flies a concern?

- House flies can spread pathogens such as bacteria and viruses, including E. coli, Salmonella, Shigella, and the bacteria that cause typhoid fever, as well as parasites like Giardia. They transfer these pathogens to food and clean food contact surfaces after landing on unsanitary materials such as animal feces, garbage, and spoiled food.

House flies have sticky feet and hairy bodies that easily pick up pathogens from contaminated surfaces and transfer them to other surfaces they land on. They can also contaminate food and food-contact surfaces through regurgitation. Flies regurgitate digestive fluids onto solid food to help liquify it before feeding, which deposits pathogens and leads to contamination.

21. Why are rodents a concern?

- Rodents (mice and rats) can spread pathogens such as bacteria and viruses, including those that cause leptospirosis, salmonellosis, and hantavirus infections. They contaminate food and food contact surfaces through their feces, urine, and saliva.

Rodents are nocturnal and generally avoid humans, so it is uncommon to see live rodents during the day. Other signs of rodent activity include droppings; gnaw marks on food or food containers; nests made from shredded paper or other fibrous materials; greasy rub marks on the walls along walls caused by their fur; and scratching or scurrying sounds in walls, ceilings, or floors.