

Vietnamese Rice Cake Senate Bill 969

May 2025

ENVIRONMENTAL HEALTH



COUNTY OF LOS ANGELES
Public Health

Vietnamese Rice Cake (Bánh Tét or Bánh Chung)

Vietnamese rice cake also known as **Banh Tet** or **Banh Chung**, is defined as a confection that contains a combination of rice, beans, and meat or fruit wrapped tightly in banana leaves for cooking. Banh Tet is a rice cake in cylindrical shape, and Banh Chung is a rice cake in a square shape. SB 969 which became effective on January 1, 2017, requires that manufacturers of Vietnamese rice cakes adhere to the following requirements:



Cooking Method:

- Vietnamese rice cakes are prepared using a traditional Vietnamese method that includes cooking by boiling in water for at least 10 hours.
- Handle, prepare, and store under clean and sanitary conditions.
- Cool to 70°F after cooking.
- Refrigerate unwrapped banana leaves if they have been cooked.

Labeling:

All manufacturers of Vietnamese rice cakes shall place a label designed by the Vietnamese Rice Cake Association, Inc., on the Vietnamese rice cakes that indicates the following:

- The date and time the cooking process was completed.
- A statement printed on the label that states that the “rice cake must be consumed within 24 hours of the date and time the cooking process was completed”.



Holding:

- Store at 70°F or below, for no more than 24 hours.
- Throw away if they are stored above 70°F or have been stored past the 24 hours on the label.

Please contact your local Environmental Health District Office if you have any questions.

Visit <http://publichealth.lacounty.gov/EH/about/district-offices.htm> to locate on office near you.