

Union County Health Department

THE DISH...ON FOOD

1st Edition

January, 2001

Changes to the State of Ohio Uniform Food Safety Code

As you may know Ohio is adopting new food service rules effective March 1, 2001. The new rules will be based on the 1999 FDA Code and will be reviewed every two years by the Retail Food Safety Advisory Council. The following is a summary of the changes found in the new code:

PERSON IN CHARGE

- A "person in charge" will be required to be on the premises at all times to ensure that proper procedures are being followed. This person will need to know the basics of proper food handling within the operation.

EMPLOYEE/FOOD CONTACT SURFACES

- Food employees will no longer be permitted to contact exposed, ready-to-eat food with bare hands. Utensils such as deli tissue, spatulas, tongs, single-use gloves and dispensing equipment will be required for handling ready-to-eat food.
- All food handlers will be required to keep their hair properly restrained. Either hats or hair nets would be acceptable. This only applies to food prep areas, not counter staff.

COLD HOLDING

- Refrigerated potentially hazardous foods will now require a cold holding temperature of 41 degrees Fahrenheit or below (equipment able to hold at 45 degrees Fahrenheit will be grand fathered for 7 years).

FOOD MARKING/DATING

- Potentially hazardous foods that are prepared and held cold for more than 24 hours must be marked at the time of preparation to indicate the date by which the food shall be consumed. Food must be dated for expiration 7 calendar days or less from the day of preparation.
- When ready-to-eat potentially hazardous food is frozen, it must be marked when the food is thawed to indicate consumption within 24 hours, or food must be marked to indicate the length of time before freezing that the product was refrigerated to ensure that the 7 day time frame is not exceeded. This will be explained in detail by the sanitarian in your area.

RISK CLASS 5 (HIGHEST RISK)

- Facilities currently packaging potentially hazardous food products through vacuum packaging or other reduced oxygen packaging method will be classified in the highest risk category. Other high risk procedures include brewing beer, canning, bottling, smoking, and curing.

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The next section briefly describes the State of Ohio Uniform Food Safety Code. This is NOT a comprehensive list of all the rules.

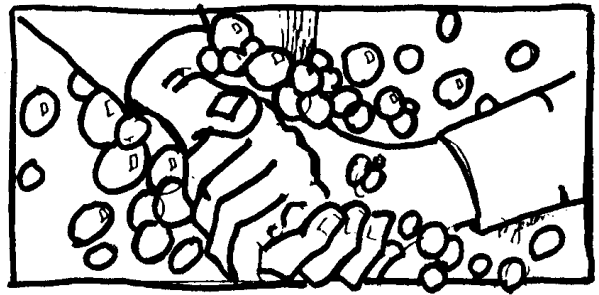
CHAPTER 2 MANAGEMENT AND PERSONNEL

Person in charge

- The permit holder shall be the person in charge or designate a person in charge and shall insure the person in charge is present at the food establishment during all hours of operation.
- The person in charge shall demonstrate to the regulatory authority knowledge of food-borne disease prevention and the application of HACCP principles.

Handwashing and Employee Hygiene

- Employees must wash hands: 1) after touching body parts other than hands and exposed portion or arms; 2) using the restroom; 3) handling service animals/aquatic animals; 4) coughing, sneezing, using tobacco, eating, drinking, 5) handling soiled equipment or utensils; 6) handling raw foods.
- All employees that have direct contact with food (i.e.: kitchen staff, waiters/waitresses, etc.) may not wear fingernail polish or artificial fingernails when working with exposed food.
- Jewelry may not be worn on arms/hands, plain rings (i.e., wedding bands) are exempted.
- Employee's outer clothing must be clean.
- Employees must use a designated area to eat, drink, or use tobacco.
- Hair restraints such as hats, hair coverings/net must be worn by all employees working with exposed foods. This does not apply to employees who serve only beverages and wrapped or packaged foods.



Hand Sanitizer

- Hand sanitizers must be FDA approved. Hand sanitizer cannot be installed as substitutes for handwashing facilities.

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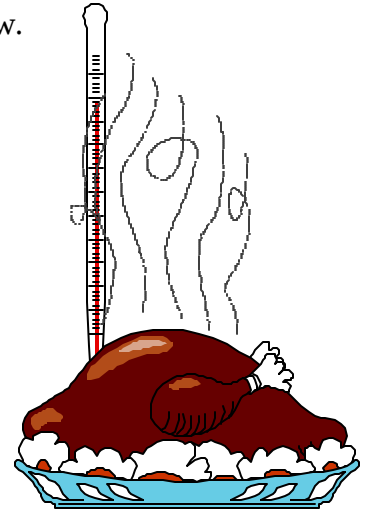
CHAPTER 3 FOOD

Food Quality and Identification

- Food must be obtained from an approved source.
- Bulk food containers shall be identified with the common name of the food.
- Fresh shellfish identification tags must be kept on file for a minimum of 90 days.

Food Temperatures

- Refrigerated potentially hazardous foods must be 41°F or less when received.
- Potentially hazardous foods must be held cold at 41°F or below. Equipment that is already in place that cannot maintain 41°F will be allowed to hold between 45°F and 41°F for up to 7 years, then the equipment must be upgraded or replaced to maintain 41°F or below.
- Cooked potentially hazardous foods must be held hot or above 140°F.
- All shell eggs, fish, and pork must be cooked to an internal temperature of 145°F. Ground meats must be cooked to an internal temperature of 155°F. Stuffed meats, stuffed pastas, and poultry must be cooked to an internal temperature of 165°F.
- Potentially hazardous foods cooked or reheated in a microwave must be heated to 165°F in all parts.
- Processed foods must be heated to 140°F for hot holding.
- Potentially hazardous foods must be cooled from 140°F to 70°F within 2 hours and from 70°F to 41°F or below within 4 hours. If a potentially hazardous food is prepared from foods at room temperature (i.e., reconstituted foods, canned tuna), the TOTAL cooling time is 4 hours. Methods for cooling include the use of shallow pans, separation of the product into small portions, use of ice water bath, the addition of ice as an ingredient, and the use of rapid cooling equipment.



Food Storage and Handling

- Food employees may not contact exposed, ready-to-eat food with the bare hands and must use utensils such as deli tissue, spatulas, tongs, single-use gloves or dispensing equipment.
- Food employees must minimize bare hand contact with exposed food that is not ready-to-eat.
- Food shall be properly stored and handled to prevent cross-contamination.
- Raw fruits and vegetables shall be thoroughly washed with cold, running water before being cut, combined with other ingredients, cooked or served.

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- All food and paper products must be stored 6 inches off the floor
 - Food on display shall be protected from contamination.
 - Frozen potentially hazardous foods must be thawed by refrigeration, under cold, running water, in microwave (if cooked immediately), or as part of the cooking process.
 - A HACCP plan must be in place at a facility where reduced oxygen packaging (i.e. vacuum packaging) is part of the food handling procedures. Employees responsible for performing reduced oxygen packaging procedures must have a working knowledge of the concepts for safe operation and the HACCP principles. These facilities will be included in the highest risk category.

Marking of Food Products

- Potentially hazardous foods that are prepared and held cold for more than 24 hours must be marked at the time of preparation to indicate the date by which the food shall be consumed. Food must be dated for expiration 7 calendar days or less from the day of preparation.
- When ready-to-eat potentially hazardous food is frozen, it must be consumed within 24 hours if it is not marked.
- Food must be marked to indicate the length of time before freezing that the product was refrigerated to ensure that the 7 day time frame is not exceeded.
- Potentially hazardous foods that are held on time only shall be marked to be discarded within 4 hours from the point in time when the food is removed from temperature control.

Labeling

Labeling of foods packaged or repackaged at an establishment other than the manufacturer's will be required. This includes the repackaging of bulk food products into smaller portions for individual sale. Food that is packaged on the premises must be labeled as specified in law.

CHAPTER 4 EQUIPMENT, UTENSILS AND LINENS

- All food contact surfaces must be smooth and easily cleanable.
- Food temperature measuring devices (i.e. thermometers) must be accessible at all times.
- Fixed equipment must be sealed to the wall.
- A high temperature dish machine must have a final rinse of 160°F or higher to sanitize food contact surfaces.
- Equipment must be stored clean and dry when not in use.
- Food equipment that is acceptable for use in a food service operation must be approved by a recognized testing agency (such as the N.S.F.)

CHAPTER 5 WATER, PLUMBING AND WASTE

- Water from a non-public water system shall be tested at least annually and as required by state water quality regulation.
- The water system must be properly equipped with backflow prevention devices or air gaps. Drain lines, or water outlets must be protected from back siphonage.
- Handwashing facilities must be located to allow convenient use by employees in food prep, dispensing and warewashing areas, and in or immediately adjacent to toilet rooms. All handwashing facilities must be supplied with soap and hand towels at all times.
- At least one utility sink must be provided and conveniently located.
- A grease trap shall be located to be easily accessible for cleaning and must be installed according to the state or local plumbing code.
- Receptacles/waste handling units for refuse, recyclables or materials containing food residue must be durable, cleanable, insect- and rodent-resistant, leak proof, and nonabsorbent. Outdoor receptacles must also have tight fitting lids, doors, and cover.



CHAPTER 6 PHYSICAL FACILITIES

- Materials for indoor floor, wall and ceiling surfaces shall be smooth, durable and easily cleanable in food prep areas.
- Light bulbs must be shielded, coated or otherwise shatter-resistant in areas where there is exposed food.
- Insect control devices shall be designed to retain the insect within the device and cannot be located over a food prep area.



CHAPTER 7 POISONOUS OR TOXIC MATERIALS

- Working containers (i.e., spray bottles used for storing poisonous or toxic materials such as cleaners and sanitizers) taken from bulk supplies shall be clearly identified with the common name.
- Toxic materials must be stored so that they cannot contaminate food, equipment, utensils, linens and single service/single use articles.



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For a complete copy of the State of Ohio Uniform Food Safety Code, visit our website at www.uchd.net and look for the link.



Other website related to food safety include:

- ◆ International Food Information Council Foundation
www.ificinfo.health.org
- ◆ Center for Food Safety and Applied Nutrition
vm.cfsan.fda.gov
- ◆ Food Handler's Manual (from Oregon)
www.multnomah.lib.or.us/health/foodhand/health.html
- ◆ Food Safety Council
www.foodsafetycouncil.org
- ◆ National Restaurant Association
www.restaurant.org
- ◆ National Restaurant Association-Educational Foundation
www.edfound.org