

2013 Food Code	2005 Food Code
Chapter 1	Chapter 1
<p>Core Item.</p> <p>(1) “Core Item” means a provision in this Code that is not designated as a priority item or a priority foundation item.</p> <p>(2) “Core item” includes an item that usually relates to general sanitation, operational controls, sanitation standard operating procedures (SSOPs), facilities or structures, equipment design, or general maintenance.</p>	Not included in 2005 Food Code
<p>“Cut leafy greens” means fresh leafy greens whose leaves have been cut, shredded, sliced, chopped, or torn. The term “leafy greens” includes iceberg lettuce, romaine lettuce, leaf lettuce, butter lettuce, baby leaf lettuce (i.e., immature lettuce or leafy greens), escarole, endive, spring mix, spinach, cabbage, kale, arugula and chard. The term “leafy greens” does not include herbs such as cilantro or parsley.</p>	Not included in 2005 Food Code
<p>Mechanically Tenderized.</p> <p>(1) “Mechanically tenderized” means manipulating meat with deep penetration by processes which may be referred to as “blade tenderizing,” “jaccarding,” “pinning,” “needling,” or using blades, pins, needles or any mechanical device.</p> <p>(2) “Mechanically tenderized” does not include processed by which solutions are injected into meat.</p>	Not included in 2005 Food Code
<p>Non-Continuous Cooking.</p> <p>(1) “Non-continuous cooking” means the cooking of food in a food establishment using a process in which the initial heating of the food is intentionally halted so that it may be cooled and held for complete cooking at a later time prior to sale or service.</p> <p>(2) “Non-continuous cooking” does not include cooking procedures that only involve temporarily interrupting or slowing an otherwise continuous cooking process.</p>	Not included in 2005 Food Code
Priority Item.	Not included in 2005 Food Code

<p>(1) “Priority item” means a provision in this Code whose application contributes directly to the elimination, prevention or reduction to an acceptable level, hazards associated with foodborne illness or injury and there is no other provision that more directly controls the hazard.</p> <p>(2) “Priority item” is an item that is denoted in this Code with a superscript P – ^P.</p>	
<p>Priority Foundation Item.</p> <p>(1) “Priority foundation item” means a provision in this Code whose application supports, facilitates or enables one or more priority items.</p> <p>(2) “Priority foundation item” includes an item that requires the purposeful incorporation of specific actions, equipment or procedures by industry management to attain control of risk factors that contribute to foodborne illness or injury such as personnel training, infrastructure or necessary equipment, HACCP plans, documentation or record keeping, and labeling; and</p> <p>(3) “Priority foundation item” is an item that is denoted in this Code with a superscript Pf – ^{Pf}.</p>	<p>Not included in 2005 Food Code</p>
<p>“Injected” means manipulating meat to which a solution has been introduced into its interior by processes that are referred to as “injecting,” “pump marinating,” “or “stitch pumping”.</p>	<p>“Injected” means manipulating meat so that infectious or toxigenic microorganisms may be introduced from its surface to its interior through tenderizing with deep penetration or injecting the meat such as by processes which may be referred to as “injecting,” “pinning,” “or “stitch pumping.”</p>
<p>Packaged.</p> <p>(1) “Packaged” means bottled, canned, cartoned, bagged, or wrapped, whether packaged in a food establishment or a food processing plant.</p> <p>(2) “Packaged” does not include wrapped or placed in a carry-out container to protect the food during service or delivery to the consumer by a food employee, upon consumer request.</p>	<p>Packaged.</p> <p>(1) “Packaged” means bottled, canned, cartoned, securely bagged, or securely wrapped, whether packaged in a food establishment or a food processing plant.</p> <p>(2) “Packaged” does not include a wrapper, carry-out box, or other nondurable container used to containerize food with the purpose of facilitating food protection during service and receipt of the food by the consumer.</p>
<p>Time/Temperature Control for Safety Food (formerly “potentially hazardous food” (PHF))</p>	<p>Potentially Hazardous Food (Time/Temperature Control for Safety Food).</p>

<p>(1) “Time/temperature control for safety food” means a food that requires time/temperature control for safety (TCS) to limit pathogenic microorganism growth or toxin formation.</p> <p>(2) “ Time/temperature control for safety food” includes:</p> <p>(a) An animal food that is raw or heat treated; a plant food that is heat treated or consists of raw seed sprouts, cut melons, cut leafy greens, cut tomatoes, or mixtures of cut tomatoes that are not modified in a way so that they are unable to support pathogenic microorganism growth or toxin formation, or garlic-in-oil mixtures that are not modified in a way so that they are unable to support pathogenic microorganism growth or toxin formation; and</p> <p>(b) ...</p>	<p>(1) “Potentially hazardous food (time/temperature control for safety food)” means a food that requires time/temperature control for safety (TCS) to limit pathogenic microorganism growth or toxin formation.</p> <p>(2) “Potentially hazardous food (time/temperature control for safety food)” includes:</p> <p>(a) An animal food that is raw or heat-treated; a plant food that is heat-treated or consists of raw seed sprouts, cut melons, or garlic-in-oil mixtures that are not modified in a way that results in mixtures that do not support pathogenic microorganism growth or toxin formation; and</p> <p>(b) ...</p>
<p>Reduced Oxygen Packaging. Reduced oxygen packaging includes: (2)(e) Sous vide packaging in which raw or partially cooked food is vacuum packaged in an impermeable bag, cooked in the bag, rapidly chilled and refrigerated at temperatures that inhibit the growth of psychrotrophic pathogens.</p>	<p>Reduced Oxygen Packaging. Reduced oxygen packaging includes: (2)(e) Sous vide packaging in which raw or partially cooked food is placed in a hermetically sealed, impermeable bag, cooked in the bag, rapidly chilled and refrigerated at temperatures that inhibit the growth of psychrotrophic pathogens.</p>
<p>“Enterohemorrhagic Escherichia coli (EHEC)” definition deleted as use of EHEC terminology is outdated.</p>	
<p>“Shiga toxin producing Escherichia coli “STEC)” revised to reflect current nomenclature.</p>	
<p>Chapter 2 Management and Personnel</p>	<p>Chapter 2 Management and Personnel</p>
<p>2-102.11(A) 2-102.11 Demonstration. 2-102.11 Based on the risks inherent to the food operation, during inspections and upon request the person in charge shall demonstrate to the regulatory authority knowledge of foodborne disease prevention, application of the HACCP principles, and the requirements of this Code. The person in charge shall demonstrate this knowledge by:</p>	<p>2-102.11(A) 2-102.11 Demonstration.* 2-102.11 Based on the risks inherent to the food operation, during inspections and upon request the person in charge shall demonstrate to the regulatory authority knowledge of foodborne disease prevention, application of the HACCP principles, and the requirements of this Code. The person in charge shall demonstrate this knowledge by:</p>

<p>(A) Complying with the Code by having no violations of priority items during the current inspection.</p>	<p>(A) Complying with the Code by having no violations of critical items during the current inspection.</p>
<p>2-102.12 Certified Food Protection Manager (A) At least one employee that has supervisory and management responsibility and the authority to direct and control food preparation and service shall be a certified food protection manager who has shown proficiency of required information through passing a test that is part of an accredited program. (B) This section does not apply to 1. Retail food facilities where commercially prepackaged food is handled and sold. 2. TEMPORARY FOOD ESTABLISHMENTS.</p>	<p>Not included in 2005 Food Code</p>
<p>2-102.20 Food Protection Manager Certification (Existing Paragraph Designated as ¶(A)) (C) A food establishment that has an employee that is certified by a food protection manager certification program that is evaluated and listed by a Conference for Food Protection-recognized accrediting agency as conforming to the Conference for Food Protection Standards for Accreditation of Food Protection Manager Certification Programs is deemed to comply with §2-102.12.</p>	<p>2-102.20 Food Protection Manager Certification (Existing Paragraph designated as ¶(A) in 2013 Food Code</p>
<p>2-103.11 2-103.11 Person in Charge. 2-103.11 The person in charge shall ensure that: (F) Employees are verifying that foods delivered to the food establishment during non-operating hours are from approved sources and are placed into appropriate storage locations such that they are maintained at the required temperatures, protected from contamination, unadulterated and accurately presented.^{Pf} (M) Employees are properly trained in food safety, including food allergy awareness, as it relates to their assigned duties;^{Pf} (N) Food employees and conditional employees are informed in a verifiable manner of their responsibility to report in accordance with law, to</p>	<p>2-103.11 (L) 2-103.11 Person in Charge. 2-103.11 The person in charge shall ensure that: (L) Employees are properly trained in food safety, as it relates to their assigned duties; (M) Food employees and conditional employees are informed of their responsibility to report in accordance with law, to the person in charge, information about their health and activities as they relate to diseases that are transmissible through food, as specified under. . .</p>

<p>the person in charge, information about their health and activities as they relate to diseases that are transmissible through food, as specified under. . .</p> <p>(O) Written procedures and plans, where specified by this Code and as developed by the food establishment, are maintained and implemented as required.^{Pf}</p>	
<p>2-201.11, 2-201.12, 2-201.13 Amended to add nontyphoidal <i>Salmonella</i> (NTS) as one of the reportable illnesses for action by the Person in Charge; Added Code language to address employee health controls for the exclusion and restriction of nontyphoidal <i>Salmonella</i> and removal of exclusion and restriction.</p>	
<p>2-301.14 (H) 2-301.14 When to Wash. Food employees shall clean their hands and exposed portions of their arms. . . (H) Before donning gloves to initiate a task that involves working with food;^P</p>	<p>2-301.14 (H) 2-301.14 When to Wash.* Food employees shall clean their hands and exposed portions of their arms. . . (H) Before donning for working with food;</p>
<p>2-301.16 Hand Antiseptics. 2-301.16(A)(2) Amended to clarify and align the codified text with applicable CFR's and the FD&C Act with regard to use of hand antiseptics as a food additive.</p>	<p>2-301.16 Hand Antiseptics.</p>
<p>Part 2-5 Responding to Contamination Events 2-501.11 Clean-up of Vomiting and Diarrheal Events. A food establishment shall have procedures for employees to follow when responding to vomiting or diarrheal events that involve the discharge of vomitus or fecal matter onto surfaces in the food establishment. The procedures shall address the specific actions employees must take to minimize the spread of contamination and the exposure of employees, consumers, food and surfaces to vomitus or fecal matter.^{Pf}</p>	<p>Not included in 2005 Food Code</p>
<p>Chapter 3 Food</p>	<p>Chapter 3 Food</p>
<p>3-201.16 Wild Mushrooms (A) Except as specified in ¶B of this section, mushroom species picked in the wild shall not be offered for sale or service by a food</p>	<p>3-201.16 Wild Mushrooms* (A) Except as specified in ¶B of this section, mushroom species picked in the wild shall be obtained from sources where each mushroom is</p>

<p>establishment unless the food establishment has been approved to do so.^{Pf}</p>	<p>individually inspected and found to be safe by an approved mushroom identification expert.</p>
<p>3-301.11 Preventing Contamination from Hands. Added a new ¶D (D) Paragraph (B) of this section does not apply to a food employee that contacts exposed, ready-to-eat food with bare hands at the time the ready-to-eat food is being added as an ingredient to a food that: (1) Contains a raw animal food and is to be cooked in the food establishment to heat all parts of the food to the minimum temperatures specified in ¶¶3-401.11(A)-(B) or §3-401.12; or (2) Does not contain a raw animal food but is to be cooked in the food establishment to heat all parts of the food to a temperature of at least 145°F.</p>	<p>3-301.11 Preventing Contamination from Hands.*</p>
<p>3-302.11(A)(1)(c) 3-302.11 Packaged and Unpackaged Food – Separation, Packaging, and Segregation. 3-302.11 (A) Food shall be protected from cross contamination by: (1) Except as specified in (1)(c) below, separating raw animal food during storage, preparation, holding and display from: (a) Raw ready-to-eat food including other raw animal food such as fish for sushi or molluscan shellfish, or other raw ready-to-eat food such as fruits and vegetables,^P and (b) Cooked ready-to-eat food;^P (c) <i>Frozen, commercially processed and packaged raw animal food may be stored or displayed with or above frozen, commercially processed and packaged, ready-to-eat food.</i></p>	<p>3-302.11(A)(1)(c) 3-302.11 Packaged and Unpackaged Food – Separation, Packaging, and Segregation.* 3-302.11 (A) Food shall be protected from cross contamination by: (1) Separating raw animal foods during storage, preparation, holding, and display from: (a) Raw ready-to-eat food including other raw animal food such as fish for sushi or molluscan shellfish, or other raw ready-to-eat food such as fruits and vegetables, and (b) Cooked ready-to-eat food;</p>
<p>3-302.15 Washing Fruits and Vegetables. (A) No changes (B) No changes (C) Devices used for onsite generation of chemicals meeting the requirements specified in 21 CFR 173.315, chemicals used in the washing or assist in the</p>	<p>3-302.15 Washing Fruits and Vegetables. (A) No changes (B) No changes</p>

<p>peeling of fruits and vegetables for the washing of raw, whole fruits and vegetables shall be used in accordance with the manufacturer's instructions. ^{Pf}</p>	
<p>3-304.11 Food Contact with Equipment and Utensils Food shall only contact surfaces of:</p> <ul style="list-style-type: none"> (A) No changes (B) No changes (C) Linens such as cloth napkins, as specified under §3-304.13 that are laundered as specified under Part 4-8 of this Code. 	<p>3-304.11 Food Contact with Equipment and Utensils* Food shall only contact surfaces of</p> <ul style="list-style-type: none"> (A) No changes (B) No changes
<p>3-304.13 Linens and Napkins, Use Limitation. Linens, such as cloth napkins, may not be used in contact with FOOD unless they are used to line a container for the service of the Foods and the LINENS and napkins are replaced each time the container is refilled for a new CONSUMER.</p>	<p>3-304.13 Linens and Napkins, Use Limitation. Linens and napkins may not be used in contact with FOOD unless they are used to line a container for the service of the Foods and the LINENS and napkins are replaced each time the container is refilled for a new CONSUMER.</p>
<p>3-304.17 Refilling Returnables</p> <ul style="list-style-type: none"> (A) Except as specified in ¶¶ (B) – (E) of this sections, empty containers returned to a food establishment for cleaning and refilling with food shall be cleaned and refilled in a regulated food processing plant. ^P (B) A take-home food container returned to a food establishment may be refilled at a food establishment with food if the food container is: <ol style="list-style-type: none"> 1. Designed and constructed for reuse and in accordance with the requirements specified under Part 4-1 and 4-2;^P 2. One that was initially provided by the food establishment to the consumer, either empty or filled with food by the food establishment, for the purpose of being returned for reuse; 3. Returned to the food establishment by the consumer after use 4. Subject to the following steps before being refilled with food: <ul style="list-style-type: none"> (a) Cleaned as specified under Part 4-6 of this Code, (b) Sanitized as specified under Part 4-7 of this code;^P and 	<p>3-304.17 Refilling Returnables</p> <ul style="list-style-type: none"> (A) A take-home food container returned to a food establishment may not be refilled at a food establishment with a potentially hazardous food (TCS food) (B) Except as specified in ¶(C), a take-home food container refilled with food that is not potentially hazardous (TCS) shall be cleaned as specified under ¶ 4-603.17(B). (C) Personal take-out beverage containers, such as the thermally insulated bottles, nonspill coffee cups, and promotional beverage glasses, may be refilled by employees or the consumer if refilling is a contamination-free process as specified under ¶¶4-204.13(A), (B) and (D).

<p>(c) Visually inspected by a food employee to verify that the container, as returned meets the requirements specified under Part 4-1 and 4-2. ^P</p> <p>(C) A take-home food container returned to a food establishment may be refilled at a food establishment with beverage if:</p> <ol style="list-style-type: none"> 1. The beverage is not a time/temperature control for safety food; 2. The design of the container and of the rinsing equipment and the nature of the beverage, when considered together allow effective cleaning at home or in the food establishment; 3. Facilities for rinsing before refilling returned containers with fresh, hot water that is under pressure and not recirculated are provided as part of the dispensing system; 4. The consumer-owned container returned to the food establishment for refilling is refilled for sale or service only to the same consumer; and 5. The container is refilled by: <ol style="list-style-type: none"> (a) An employee of the food establishment (B) The owner of the container if the beverage system includes a contamination-free transfer process as specified under ¶¶ 4-204.13 (A), (B), and (D) that cannot be bypassed by the container owner. <p>(D) Consumer-owned, personal take-out beverage containers such as thermally insulated bottles, nonspill coffee cups, and promotional beverage glasses, may be refilled by employees or the consumer if refilling is a contamination-free process as specified under ¶¶ 4-204.13(A), (B) and (D).</p> <p>(E) Consumer-owned containers that are not food-specific may be filled at a water vending machine or system.</p>	
<p>3-401.11(A)(2) 3-401.11 Raw Animal Foods.</p>	<p>3-401.11(A)(2) 3-401.11 Raw Animal Foods.*</p>

<p>3-401.11 (A) Except as specified under ¶(B) and in ¶¶(C) and (D) of this section, raw animal foods such as eggs, fish, meat, poultry, and foods containing these raw animal foods, shall be cooked to heat all parts of the food to a temperature and for a time that complies with one of the following methods based on the food that is being cooked</p> <p>(2) 68°C (155°F) for 15 seconds or the temperature specified in the following chart that corresponds to the holding time for ratites, mechanically tenderized, and injected meats; the following if they are comminuted: fish, meat, game animals commercially raised for food as specified under Subparagraph 3-201.17 (A)(1), and game animals under a voluntary inspection program as specified under Subparagraph 3-201.17(A)(2) and raw eggs that are not prepared as specified under Subparagraph (A)(1)(a) of this section: ^P</p>	<p>3-401.11 (A) Except as specified under ¶(B) and in ¶¶(C) and (D) of this section, raw animal foods such as eggs, fish, meat, poultry, and foods containing these raw animal foods, shall be cooked to heat all parts of the food to a temperature and for a time that complies with one of the following methods based on the food that is being cooked</p> <p>(2) 68°C (155°F) for 15 seconds or the temperature specified in the following chart that corresponds to the holding time for ratites and injected meats; the following if they are comminuted: fish, meat, game animals commercially raised for food as specified under Subparagraph 3-201.17 (A)(1), and game animals under a voluntary inspection program as specified under Subparagraph 3-201.17(A)(2) and raw eggs that are not prepared as specified under Subparagraph (A)(1)(a) of this section:</p>
<p>3-401.11(D)(2) 401.11 Raw Animal Foods. 3-401.11(D) A raw animal food such as raw egg, raw fish, raw-marinated fish, raw molluscan shellfish, or steak tartare; or a partially cooked food such as lightly cooked fish, soft cooked eggs, or rare meat other than whole-muscle intact beef steaks as specified in ¶(C) of this section, may be served or offered for sale upon consumer request or selection in a ready-to-eat form if:</p> <p>(1) As specified under ¶¶3-801.11(C)(1) and (2), the food establishment serves a population that is not a highly susceptible population;</p> <p>(2) The food, if served or offered for service by a consumer selection from a children’s menu does not contain comminuted meat; ^{Pf} and</p> <p>(3) The consumer is informed as specified under §3-603.11 that to ensure its safety, the food shall be cooked as specified under ¶(A) or (B) of this section; or . . .</p>	<p>3-401.11(D)(2) 3-401.11 Raw Animal Foods.* 3-401.11(D) A raw animal food such as raw egg, raw fish, raw-marinated fish, raw molluscan shellfish, or steak tartare; or a partially cooked food such as lightly cooked fish, soft cooked eggs, or rare meat other than whole-muscle intact beef steaks as specified in ¶(C) of this section, may be served or offered for sale upon consumer request or selection in a ready-to-eat form if:</p> <p>(1) As specified under ¶¶3-801.11(C)(1) and (2), the food establishment serves a population that is not a highly susceptible population</p> <p>(2) The consumer is informed as specified under §3-603.11 that to ensure its safety, the food shall be cooked as specified under ¶(A) or (B) of this section; or . . .</p>
<p>3-401.14 3-401.14 Non-Continuous Cooking of Raw Animal Foods.</p>	<p>Not included in 2005 Food Code</p>

Raw animal food that are cooked using a non-continuous cooking process shall be:

(A) Subject to an initial heating process that is no longer than sixty minutes in duration; ^P

(B) Immediately after initial hating, cooled according to the time and temperature parameters specified for cooked time/temperature control for safety food under ¶3-501.14(A); ^P

(C) After cooling, held frozen or cold, as specified for time/temperature control for safety food under ¶3-501.16(A)(2); ^P

(D) Prior to sale or service, cooked using a process that heats all parts of the food to a temperature and for a time as specified under ¶¶3-401.11 (A)-(C);^P

(E) Cooled according to the time and temperature parameters specified for cooked time temperature control for safety food under ¶3-501.14(A), if not either hot held as specified under 3-501.16(A), served immediately or held using time as a public health control as specified under §3-501.19 after complete cooking; ^P and

(F) Prepared and stored according to written procedures that:

- (1) Have obtained prior approval from the regulatory authority; ^{Pf}
- (2) Are maintained in the food establishment and are available to the regulatory authority upon request; ^{Pf}
- (3) Describe how the requirements specified under ¶(A)-(E) of this Section are to be monitored and documented by the permit holder and the corrective actions to be taken if the requirements are not met; ^{Pf}
- (4) Describe how the foods, after initial heating, but prior to complete cooking, are to be marked or otherwise identified as foods that must be cooked as specified under ¶(D) of this section prior to being offered for sale or service; ^{Pf} and
- (5) Describe how the foods, after initial heating but prior to cooking as specified under ¶(D) of this sections are to be separated from ready-to-eat foods as specified under ¶3-302.11(A). ^{Pf}

3-402.11(B)

3-402.11(B)

<p>3-402.11 Parasite Destruction.</p> <p>3-402.11 (A) Except as specified in ¶B of this section, before service or sale in ready-to-eat form, raw, raw-marinated, partially cooked, or marinated-partially cooked fish shall be:</p> <ol style="list-style-type: none"> (1) Frozen and stored at a temperature of -20°C (-4°F) or below for a minimum of 168 hours (7 days) in a freezer; ^P (2) Frozen at -35°C (-31°F) or below for a minimum of 15 hours; ^P or (3) Frozen at -35°C (-31°F) until solid and stored at -20°C (-4°F) or below for a minimum of 24 hours. <p>3-402.11(B) Paragraph (A) of this section does not apply to</p> <ol style="list-style-type: none"> (1) Molluscan shellfish (2) A scallop product consisting only of the shucked adductor muscle; (3) Tuna of the species <i>Thunnus alalunga</i>, <i>Thunnus albacares</i> (Yellowfin tuna), <i>Thunnus atlanticus</i>, <i>Thunnus maccoyii</i> (Bluefin tuna, Southern), <i>Thunnus obesus</i> (Bigeye tuna), or <i>Thunnus thynnus</i> (Bluefin tuna, Northern); or (4) Aquacultured fish, such as salmon, that: <ol style="list-style-type: none"> (a) If raised in open water, are raised in net-pens, or (b) Are raised in land-based operations such as ponds or tanks, and (c) Are fed formulated feed, such as pellets, that contains no live parasites infective to the aquacultured fish. (5) Fish eggs that have been removed from the skein and rinsed. 	<p>3-402.11 Parasite Destruction.*</p> <p>3-402.11 (A) Except as specified in ¶B of this section, before service or sale in ready-to-eat form, raw, raw-marinated, partially cooked, or marinated-partially cooked fish shall be:</p> <ol style="list-style-type: none"> (1) Frozen and stored at a temperature of -20°C (-4°F) or below for a minimum of 168 hours (7 days) in a freezer; (2) Frozen at -35°C (-31°F) or below for a minimum of 15 hours; or (3) Frozen at -35°C (-31°F) until solid and stored at -20°C (-4°F) or below for a minimum of 24 hours. <p>3-402.11(B) Paragraph (A) of this section does not apply to</p> <ol style="list-style-type: none"> (1) Molluscan shellfish (2) Tuna of the species <i>Thunnus alalunga</i>, <i>Thunnus albacares</i> (Yellowfin tuna), <i>Thunnus atlanticus</i>, <i>Thunnus maccoyii</i> (Bluefin tuna, Southern), <i>Thunnus obesus</i> (Bigeye tuna), or <i>Thunnus thynnus</i> (Bluefin tuna, Northern); or (3) Aquacultured fish, such as salmon, that: <ol style="list-style-type: none"> (a) If raised in open water, are raised in net-pens, or (b) Are raised in land-based operations such as ponds or tanks, and (c) Are fed formulated feed, such as pellets, that contains no live parasites infective to the aquacultured fish.
<p>3-403.11 Reheating for Hot Holding</p> <ol style="list-style-type: none"> (A) No Changes (B) No Changes (C) Ready-to-eat time/temperature control for safety food that has been commercially processed and packaged in a food processing plant that is inspected by the regulatory authority that has jurisdiction over the plan, shall be heated to a temperature of at least 135°F when being reheated for hot holding. ^P 	<p>3-403.11 Reheating for Hot Holding*</p> <ol style="list-style-type: none"> (A) No Changes (B) No Changes (C) Ready-to-eat food taken from a commercially processed, hermetically sealed container, or from an intact package from a food processing plant that is inspected by the food regulatory authority that has jurisdiction over the plant, shall be heated to a temperature of at least 135°F for hot holding.

<p>3-501.13 Thawing</p> <p>(E) Reduced oxygen packaged fish that bears a label indicating that it is to be kept frozen until time of use shall be removed from the reduced oxygen environment:</p> <p>(1) Prior to its thawing under refrigeration as specified in ¶A of this section; or</p> <p>(2) Prior to, or immediately upon completion of, its thawing using procedures specified in ¶B of this section.</p>	<p>3-501.13 Thawing</p>
<p>3-501-16(C) TIME/TEMPATURE CONTROL FOR SAFETY FOOD in a homogenous liquid form may be maintained outside of the temperature control requirements, as specified under¶(A) of this section, while contained within specially designed EQUIPMENT that complies with the design and construction requirements as specified under ¶4-204.13(E).</p>	<p>Not included in 2005 Food Code</p>
<p>3-501.17 Ready-to-Eat, Time/Temperature Control for Safety Food, Date Marking (Added a new ¶(F), redesignated former ¶(F) as ¶(G)</p> <p>(F) Paragraphs (A) and (B) of this section do not apply to shellstock.</p>	<p>3-501.17 Ready-to-Eat, Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking*</p>
<p>3-502.11 Variance Requirement A food establishment shall obtain a variance from the regulatory authority as specified in §8-103.10 and under §8-103.11 before: ^{Pf}</p> <p>(A) Smoking food as a method of food preservation rather than as a method of flavor enhancement; ^{Pf}</p> <p>(B) Curing food; ^{Pf}</p> <p>(C) Using food additives or adding components such as vinegar: ^{Pf}</p> <p>(1) As a method of food preservation rather than as a method of flavor enhancement, ^{Pf} or</p> <p>(2) To render a food so that it is not potentially hazardous</p>	<p>3-502.11 Variance Requirement* A food establishment shall obtain a variance from the regulatory authority as specified in §8-103.10 and under §8-103.11 before:</p> <p>(A) Smoking food as a method of food preservation rather than as a method of flavor enhancement;</p> <p>(B) Curing food;</p> <p>(C) Using food additives or adding components such as vinegar:</p> <p>(1) As a method of food preservation rather than as a method of flavor enhancement, or</p> <p>(2) To render a food so that it is not potentially hazardous</p>

<p>(time/temperature control of safety food),^{Pf}</p> <p>(D) Packaging time/temperature control for safety food using a reduced oxygen packaging method except where the growth of and toxin formation by <i>Clostridium botulinum</i> and growth of <i>Listeria monocytogenes</i> are controlled as specified under §3-502.12; ^{Pf}</p> <p>(E) Operating a molluscan shellfish life-support system display tank used to store or display shellfish that are offered for human consumption; ^{Pf}</p> <p>(F) Custom processing animals that are for personal use as food and not for sale or service in a food establishment; ^{Pf}</p> <p>(G) Preparing food by another method that is determined by the regulatory authority to require a variance; ^{Pf} or</p> <p>(H) Sprouting seeds or beans. ^{Pf}</p>	<p>(time/temperature control of safety food);</p> <p>(D) Packaging food using a reduced oxygen packaging method except as specified under §3-502.12 where a barrier to <i>Clostridium botulinum</i> in addition to refrigeration exists;</p> <p>(E) Operating a molluscan shellfish life-support system display tank used to store and display shellfish that are offered for human consumption;</p> <p>(F) Custom processing animals that are for personal use as food and not for sale for service in a food establishment;</p> <p>(G) Preparing food by another method that is determined by the regulatory authority to require a variance; or</p> <p>(H) Sprouting seeds or beans.</p>
<p>3-502.12 Reduced Oxygen Packaging Without a Variance, Criteria.</p> <p>(A) Except for a food establishment that obtains a variance as specified under §3-502.11, a food establishment that packages time temperature control for safety food using a reduced oxygen packaging method shall control the growth and toxin formation of <i>Clostridium botulinum</i> and the growth of <i>Listeria monocytogenes</i>. ^P</p> <p>(B) Except as specified under ¶(F) of this section, a food establishment that time/temperature control for safety food using a reduced oxygen packaging method shall have a HACCP plan that contains information specified under ¶ 8-201.14 (B) and (D) and that: ^{Pf}</p> <p>(1) Identifies the food to be packaged; ^{Pf}</p> <p>(2) Except as specified under ¶(C)-(E) of this section, requires that the packaged food shall be maintained at 5°C (41°F) or less and meet at least one of the following criteria; ^{Pf}</p> <p>(a) Has an Aw of 0.91 or less, ^{Pf}</p> <p>(b) Has a pH of 4.6 or less, ^{Pf}</p> <p>(c) Is a meat or poultry product cured at a food processing plant</p>	<p>3-502.12 Reduced Oxygen Packaging, Criteria*</p> <p>(A) Except for a food establishment that obtains a variance as specified under §3-502.11 and except as specified under ¶(C) and (E) and as specified in ¶(D) of this section, a food establishment that packages potentially hazardous food (time temperature control for safety food) using a reduced oxygen packaging method shall ensure that there are at least two barriers in place to control the growth and toxin formation of <i>Clostridium botulinum</i> and the growth of <i>Listeria monocytogenes</i>.</p> <p>(B) A food establishment that packages potentially hazardous food (time/temperature control for safety food) using a reduced oxygen packaging method shall have a HACCP plan that contains information specified under ¶8-201.14(D) and that:</p> <p>(1) Identifies the food to be packaged; ^{Pf}</p> <p>(2) Except as specified under ¶(C)-(E) of this section, requires that the packaged food shall be maintained at 5°C (41°F) or less and meet at least one of the following criteria;</p>

<p>regulated by the USDA using substances specified in 9 CFR 424.21, Use of food ingredients and sources of radiation, and is received in an intact package,^{Pf} or</p> <p>(d) Is a food with a high level of competing organisms such as raw meat, raw poultry, or raw vegetables;^{Pf}</p> <p>(3) Describes how the package shall be prominently and conspicuously labeled on the principal display panel in bold type on a contrasting background, with instructions to:^{Pf}</p> <p>(a) Maintain the food at 5°C (41°F) or below,^{Pf} and</p> <p>(b) Discard the food if within 30 calendar days of its packaging, it is not served or on-premises consumption, for consumed if served or sold for off-premises consumption;^{Pf}</p> <p>(4) Limits the refrigerated shelf life to no more than 30 calendar days from the packaging to consumption, except the time the product is maintained frozen, or the original manufacturer’s “sell by” or “use by” date, whichever occurs first;^P</p> <p>(5) Includes operation procedures that:</p> <p>(a) Prohibit contacting ready-to-eat food with bare hands as specified under ¶13-301.11(B),^{Pf}</p> <p>(b) Identify a designated work area and the method by which:^{Pf}</p> <p>(i) Physical barriers or methods of separation of raw foods and ready-to-eat foods minimize cross contamination,^{Pf} and</p> <p>(ii) Access to the processing equipment is limited to responsible trained personnel familiar with the potential hazards of the operation,^{Pf} and</p>	<p>(a) Has an Aw of 0.91 or less,</p> <p>(b) Has a pH of 4.6 or less,</p> <p>(c) Is a meat or poultry product cured at a food processing plant regulated by the USDA using substances specified in 9 CFR 424.21, Use of food ingredients and sources of radiation, and is received in an intact package, or</p> <p>(d) Is a food with a high level of competing organisms such as raw meat or poultry;</p> <p>(3) Describes how the package shall be prominently and conspicuously labeled on the principal display panel in bold type on a contrasting background, with instructions to:</p> <p>(a) Maintain the food at 5°C (41°F) or below, and</p> <p>(b) Discard the food within 14 calendar days if its packaging is not served for on-premises consumption, or consumed if served or sold for off-premises consumption;</p> <p>(4) Limits the refrigerated shelf life to no more than 14 calendar days from the packaging to consumption, except the time the product is maintained frozen, or the original manufacturer’s “sell by” or “use by” date, whichever occurs first;</p> <p>(5) Includes operational procedures that:</p> <p>(a) Prohibit contacting food with bare hands,</p> <p>(b) Identify a designated work area and the method by which:</p> <p>(i) Physical barriers or methods of separation of raw foods and ready-to-eat foods minimize cross contamination, and</p> <p>(ii) Access to the processing equipment that is limited to responsible trained personnel familiar with the potential hazards of the operation, and</p>
---	---

<p>(c) Delineate cleaning and sanitization procedures for food-contact surfaces; ^{Pf} and</p> <p>(6) Describes the training program that ensures that the individual responsible for the reduced oxygen packaging operation understands the: ^{Pf}</p> <p>(a) Concepts required for a safe operation, ^{Pf}</p> <p>(b) Equipment and facilities, ^{Pf} and</p> <p>(c) Procedures specified under Subparagraph (B)(5) of this section and ¶ 8-201.14 (B) and(D). ^{Pf}</p> <p>(C) Except for fish that is frozen before, during, and after packaging, a food establishment may not package fish using a reduced oxygen packaging method. ^P</p> <p>(D) Except as specified under ¶(C) and ¶(F) of this sections a food establishment that packages food using a cook-chill or sous vide process shall:</p> <p>(1) Provide to the regulatory authority prior to implementation, a HACCP plan that contains the information as specified under ¶ 8-201.14 (B) and (D); ^{Pf}</p> <p>(2) Ensure the food is:</p> <p>(a) Prepared and consumed on the premises, or prepared and consumed off the premises, but within the same business entity with no distribution or sale of the packaged product to another business entity or the consumer, ^{Pf}</p> <p>(b) Cooked to heat all parts of the food to a temperature and for a time as specified under ¶ 3-401.11 (A), (B), and (C), ^P</p> <p>(c) Protected from contamination before and after cooking as specified under Parts 3-3 and 3-4, ^P</p> <p>(d) Placed in a package with an oxygen barrier and sealed before cooking or placed in a package</p>	<p>(c) Delineate cleaning and sanitization procedures for food-contact surfaces; and</p> <p>(6) Describes the training program that ensures that the individual responsible for the reduced oxygen packaging operation understands the:</p> <p>(a) Concepts required for a safe operation,</p> <p>(b) Equipment and facilities, and</p> <p>(c) Procedures specified under Subparagraph (B)(5) of this section and ¶ 8-201.14(D).</p> <p>(C) Expect for fish that is frozen before, during, and after packaging, a food establishment may not package fish using a reduced oxygen packaging method.</p> <p>(D) Except as specified under ¶(C) of this section, a food establishment may package food using a cook-chill or sous vide process without obtaining a variance if:</p> <p>(1) The food establishment implements a HACCP plan that contains the information as specified under ¶ 8-201.14(D);</p> <p>(2) The food is:</p> <p>(a) Prepared and consumed on the premises, or prepared and consumed off the premises but within the same business entity with no distribution or sale of the bagged product to another business entity or the consumer,</p> <p>(b) Cooked to heat all parts of the food to a temperature and for a time as specified under §3-401.11,</p> <p>(c) Protected from contamination after cooking as specified under Part 3-3,</p> <p>(d) Placed in a package or bag with an oxygen barrier before cooking, or placed in a package or bag immediately after cooking and</p>
--	---

<p>and sealed immediately after cooking and before reaching a temperature below 57°C (135°F),^P</p> <p>(e) Cooled to 5°C(41°F) in the sealed package or bag as specified under §3-501.14 and:^P</p> <p>(i) Cooled to 1°C(34°F) within 48 hours of reaching 5°C(41°F) and held at that temperature until consumed or discarded within 30 days after the date of packaging;^P</p> <p>(ii) Held at 5°C(41°F) or less for no more than 7 days, at which time the food must be consumed or discarded;^P</p> <p>(iii) Held frozen with no shelf life restriction while frozen until consumed or used;^P</p> <p>(f) Held in a refrigeration unit that is equipped with an electronic system that continuously monitors time and temperature and is visually examined for proper operation twice daily,^{Pf}</p> <p>(g) If transported off-site to a satellite location of the same business entity, equipped with verifiable electronic monitoring devices to ensure that times and temperatures are monitored during transportation,^{Pf} and</p> <p>(h) Labeled with the product name and the date packaged;^{Pf} and</p> <p>(3) Maintain the records required to confirm that cooling and cold holding refrigeration time/temperature parameters are required as part of the HACCP plan and:</p> <p>(a) Make sure such records available to the regulatory authority upon request,^{Pf} and</p>	<p>before reaching a temperature below 57°C (135°F),</p> <p>(e) Except for frozen food that is not shelf life restricted, cooled to 5°C(41°F) in the package or bag as specified under §3-501.14 and then cooled to 1°C (34°F) or less within 48 hours of reaching 5°C(41°F), and:</p> <p>(i) Held at 1°C (34°F) and consumed or discarded within 30 days after the date of preparation, or</p> <p>(ii) If removed from the storage unit that maintains a 1°C (34°F) food temperature, held at 5°C(41°F) or less for no more than 72 hours before consumption.</p> <p>(f) Held in a refrigeration unit that is equipped with an electronic system that continuously monitors time and temperature and is visually examined for proper operation twice daily,</p> <p>(g) If transported off-site to a satellite location of the same business entity, equipped with verifiable electronic monitoring devices to ensure that times and temperatures are monitored during transportation, and</p> <p>(h) Labeled with the product name and the date packaged; and</p> <p>(3) The records required to confirm that cooling and cold holding refrigeration time/temperature parameters are required as part of the HACCP plan are maintained and are:</p> <p>(a) Made available to the regulatory authority upon request, and</p> <p>(b) Held for 6 months; and</p> <p>(4) Written operational procedures as specified under Subparagraph (B)(5) of this section and a training program as specified under Subparagraph (B)(6) of this section are implemented.</p>
---	--

<p>(b) Hold such records for at least 6 months; ^{Pf} and</p> <p>(4) Implement written operational procedures as specified under Subparagraph (B)(5) of this section and training program as specified under Subparagraph (B)(6) of this section. ^{Pf}</p> <p>(E) Except as specified under ¶(F) of this section, a food establishment that packages cheese using reduced oxygen packaging method shall:</p> <p>(1) Limit the cheeses packaged to those that are commercially manufactured in a food processing plant with no ingredients added in the food establishment and meet the Standards of Identity as specified in 21 CFR 133.150 Hard cheeses, 21 CFR 133.169 Pasteurized process cheese or 21 CFR 133.187 Semisoft cheeses; ^P</p> <p>(2) Have a HACCP plan that contains the information specified under ¶ 8-201.14 (B) and (D) and as specified under ¶¶ (B)(1), (B)(3)(a), (B)(5), and (B)(6) of this section; ^{Pf}</p> <p>(3) Labels the package on the principal display panel with a “use by” date that does not exceed 30 days from its packaging or the original manufacturer’s “sell by” or “use by” date, whichever occurs first; ^{Pf} and</p> <p>(4) Discards the reduced oxygen packaged cheese if it is not sold for off-premises consumption or consumed within 30 calendar days of its packaging. ^{Pf}</p> <p>(F) A HACCP Plan is not required when a food establishment uses a reduced oxygen packaging method to package time/temperature control for safety food that is always:</p> <p>(1) Labeled with the production time and date,</p> <p>(2) Held at 41°F or less during refrigerated storage, and</p>	<p>(E) A food establishment may package cheese using a reduced oxygen packaging method without obtaining a variance if it:</p> <p>(1) Limits the cheeses packaged to those that are commercially manufactured in a food processing plant with no ingredients added in the food establishment and meet the Standards of Identity as specified in 21 CFR 133.150 Hard cheeses, 21 CFR 133.169 Pasteurized process cheese or 21 CFR 133.187 Semisoft cheeses;</p> <p>(2) Has a HACCP plan that contains the information specified under ¶8-201.14(D);</p> <p>(3) Except as specified under Subparagraphs (B)(2), (B)(3)(b), and (B)(4) complies with ¶(B) of this section;</p> <p>(4) Labels the package on the principal display panel with a “use by” date that does not exceed 30 days from its packaging or the original manufacturer’s “sell by” or “use by” date, whichever occurs first; and</p> <p>(5) Discards the reduced oxygen packaged cheese if it is not sold for off-premises consumption or consumed within 30 calendar days of its packaging.</p>
---	--

<p>(3) Removed from its package in the food establishment within 48 hours after packaging.</p>	
<p>3-602.11 Food Labels</p> <p>(A) No Changes</p> <p>(B) Label information shall include</p> <p>(1)</p> <p>(2) If made from two or more ingredients, a list of ingredients and sub-ingredients in descending order . . .</p> <p>(3)</p> <p>(4)</p> <p>(5) The name of the food source for each major food allergen contained in the food unless the food source is already part of the common or usual name of the respective ingredient. ^{Pf}</p> <p>(6)</p> <p>(7) For any salmonid fish containing canthaxanthin or astaxanthin as a color additive, the labeling of the bulk fish container, including a list of ingredients, displayed on the retail container or by other written means, such as a counter card, that discloses the use of canthaxanthin or astaxanthin.</p>	<p>3-602.11 Food Labels</p> <p>(C) No Changes</p> <p>(D) Label information shall include</p> <p>(1)</p> <p>(2) If made from two or more ingredients, a list of ingredients and in descending order . . .</p> <p>(3)</p> <p>(4)</p> <p>(5) The name of the food source for each major food allergen contained in the food unless the food source is already part of the common or usual name of the respective ingredient.</p> <p>(6)</p> <p>(7) For any salmonid fish containing canthaxanthin as a color additive, the labeling of the bulk fish container, including a list of ingredients, displayed on the retail container or by other written means, such as a counter card, that discloses the use of canthaxanthin.</p>
<p>Chapter 4</p>	<p>Chapter 4</p>
<p>4-204-13(E) Dispensing Equipment in which TIME/TEMPERATURE CONTROL FOR SAFETY FOOD in a homogenous liquid form is maintained outside of the temperature control requirements as specified under §3-501.16(A) shall:</p> <p>(1) Be specifically designed and equipped to maintain the commercial sterility of aseptically PACKAGED FOOD in a homogenous liquid form for a specified duration from the time of opening the PACKAGING within the Equipment; ^P and</p> <p>(2) Conform to the requirements for this EQUIPMENT as specified in NSF/ANSI</p>	<p>Not included in 2005 Food Code</p>

18-2006- Manual Food and Beverage Dispensing Equipment. ^P

4-204.110 Molluscan Shellfish Tanks.

- (A) Except as specified under ¶B of this section, molluscan shellfish life support system display tanks may not be used to **store or** display shellfish that are offered for human consumption and shall be conspicuously marked so that it is obvious to the consumer that the shellfish are for display only. ^P
- (B) Molluscan shellfish life-support system display tanks that are used to **store or display** shellfish that are offered for human consumption shall be operated and maintained in accordance with a variance granted by the regulatory authority as specified in §8-103.10 and a HACCP plan that: ^{Pf} . . .

4-204.110 Molluscan Shellfish Tanks.

- (A) Except as specified under ¶B of this section, molluscan shellfish life support system display tanks may not be used to display shellfish that are offered for human consumption and shall be conspicuously marked so that it is obvious to the consumer that the shellfish are for display only.
- (B) Molluscan shellfish life-support system display tanks that are used to store and display shellfish that are offered for human consumption shall be operated and maintained in accordance with a variance granted by the regulatory authority as specified in §8-103.10 and a HACCP plan that: . . .

4-302.13 Temperature Measuring Devices, Manual and Mechanical Ware Washing.

4-302.13 Temperature Measuring Devices, Manual Ware Washing

4-501.114 Manual and Mechanical Warewashing Equipment, Chemical Sanitization – Temperature, pH, Concentration, and Hardness.

4-501.114 Manual and Mechanical Warewashing Equipment, Chemical Sanitization – Temperature, pH, Concentration, and Hardness.*

A chemical sanitizer used in sanitizing solution for a manual or mechanical operation at **contact times** specified under ¶4-703.11(C) shall meet the criteria specified under §7-204.11 Sanitizers, Criteria, shall be used in accordance with the **EPA-registered label use instructions** ^P, and shall be used as follows:

A chemical sanitizer used in a sanitizing solution for a manual or mechanical operation at exposure times specified under ¶4-703.11(C) shall meet the criteria specified under §7-204.11 Sanitizers, Criteria, shall be used in accordance with the EPA-approved manufacturer’s label use instructions, and shall be used as follows:

- (A) A chlorine solution shall have a minimum temperature based on the concentration and pH of the solution as listed in the following chart; ^P

- (A) A chlorine solution shall have a minimum temperature based on the concentration and pH of the solution as listed in the following chart;

Concentration Range	Minimum Temperature	
	pH 10 or less °C (°F)	pH 8 or less °C (°F)
25-49	49 (120)	49 (120)

Minimum Concentration	Minimum Temperature	
	pH 10 or less °C (°F)	pH 8 or less °C (°F)
Mg/L		

50-99	38 (100)	24 (75)
100	13 (55)	13 (55)

- (B) An iodine solution shall have a:
- (1) Minimum temperature of 20°C (68°F),^P
 - (2) pH of 5.0 or less or a pH no higher than the level for which the manufacturer specifies the solution is effective,^P and
 - (3) Concentration between 12.5 mg/L and 25 mg/L;^P
- (C) A quaternary ammonium compound solution shall:
- (1) Have a minimum temperature of 24°C (75°F),^P
 - (2) Have a concentration as specified under §7-204.11 and as indicated by the manufacturer's use directions included in the labeling,^P and
 - (3) Be used only in water with 500 mg/L hardness or less or in water having a hardness no greater than specified by the EPA-registered label and use instructions;^P
- (D) If another solution of a chemical specified under ¶¶(A)-(C) of this sections is used, the permit holder shall demonstrate to the regulatory authority that the solution achieves sanitization and the use of the solution shall be approved;^P
- (E) If a chemical sanitizer other than chlorine, iodine or a quaternary ammonium compound is used, it shall be applied in accordance with the EPA-registered label use instructions;^P and
- (F) If a chemical sanitizer is generated by a device located on-site at the food establishment, it shall be used as specified in ¶¶(A)-(D) of this section and shall be produced by a device that:
- (1) Complies with the regulation as specified in §§ 2(q)(1) and 12 of the Federal Insecticide, Fungicide and Rodenticide Act (FIFRA),^P
 - (2) Complies with 40 CFR 152.500 Requirement for Devices and 40 CFR 156.10 Labeling Requirements,^P

25	49 (120)	49 (120)
50	38 (100)	24 (75)
100	13 (55)	13 (55)

- (B) An iodine solution shall have a:
- (1) Minimum temperature of 24°C(75°F)
 - (2) pH of 5.0 or less or a pH no higher than the level for which the manufacturer specifies the solution is effective, and
 - (3) Concentration between 12.5 mg/L and 25 mg/L;
- (C) A quaternary ammonium compound solution shall:
- (1) Have a minimum temperature of 24°C (75°F),
 - (2) Have a concentration as specified under §7-204.11 and as indicated by the manufacturer's use directions included in the labeling, and
 - (3) Be used only in water with 500 mg/L hardness or less or in water having a hardness no greater than specified by the manufacturer's label;
- (D) If another solution of a chemical specified under ¶¶(A)-(C) of this sections is used, the permit holder shall demonstrate to the regulatory authority that the solution achieves sanitization and the use of the solution shall be approved; or
- (E) If a chemical sanitizer other than chlorine, iodine, or a quaternary ammonium compound is used, it shall be applied in accordance with the manufacturer's use directions included in the labeling.

<p>(3) Displays the EPA device manufacturing facility registration number on the device, ^{Pf} and</p> <p>(4) Is operated and maintained in accordance with manufacturer's instructions ^{Pf}.</p>	
<p>4-602.11 Equipment and Food-Contact Surfaces and Utensils</p> <p>(A) No Changes</p> <p>(B) Subparagraph (A)(1) of this section does not apply if the food-contact surface or utensil is in contact with a succession of different types of raw meat and poultry each requiring a higher cooking temperature as specified under §3-401.11 than the previous type.</p>	<p>4-602.11 Equipment and Food-Contact Surfaces and Utensils*</p> <p>(A) No Changes</p> <p>(B) Subparagraph (A)(1) of this section does not apply if the food-contact surface or utensil is in contact with a succession of different raw animal foods each requiring a higher cooking temperature as specified under §3-401.11 than the previous food, such as preparing raw fish followed by cutting raw poultry on the same cutting board.</p>
<p>4-603.17 Deleted and requirements relocated to §3-304.17.</p>	<p>4-603.17 Returnables, Cleaning for Refilling* Deleted and requirements relocated to §3-304.17.</p>
<p>4-703.11 Hot Water and Chemical After being cleaned, equipment, food-contact surfaces and utensils shall be sanitized in:</p> <p>(A) (No changes)</p> <p>(B) (No changes)</p> <p>(C) Chemical manual or mechanical operations, including the application of sanitizing chemicals by immersion, manual swabbing, brushing, or pressure spraying methods, using a solution as specified under §4-501.114. Contact times shall be consistent with those on EPA-registered label use instructions by providing:</p> <p>(1) Except as specified under subparagraph (C)(2) of this section, a contact time of at least 10 seconds for a chlorine solution specified under ¶4-501.114(A), ^P</p> <p>(2) A contact time of at least 7 seconds for a chlorine solution of 50 mg/L that has a pH of 10 or less and a temperature of at least 38°C(100°F)</p>	<p>4-703.11 Hot Water and Chemical* After being cleaned, equipment, food-contact surfaces and utensils shall be sanitized in:</p> <p>(A) (No changes)</p> <p>(B) (No changes)</p> <p>(C) Chemical manual or mechanical operations, including the application of sanitizing chemicals by immersion, manual swabbing, brushing, or pressure spraying methods, using a solution as specified under §4-501.114. Contact times shall be consistent with those on EPA-registered label use instructions by providing:</p> <p>(1) Except as specified under subparagraph (C)(2) of this section, an exposure time of at least 10 seconds for a chlorine solution specified under ¶4-501.114(A),</p> <p>(2) An exposure time of at least 7 seconds for a chlorine solution of 50 mg/L that has a pH of 10 or less and a temperature of at least 38°C(100°F)</p>

<p>or a pH of 8 or less and a temperature of at least 24°C(75°F),^P</p> <p>(3) A contact time of at least 30 seconds for other chemical sanitizing solutions,^P or</p> <p>(4) A contact time used in relationship with a combination of temperature, concentration, and pH that, when evaluated for efficacy yields sanitization as defined in ¶1-201.10(B).^P</p>	<p>or a pH of 8 or less and a temperature of at least 24°C(75°F),</p> <p>(3) An exposure time of at least 30 seconds for other chemical sanitizing solutions, or</p> <p>(4) An exposure time used in relationship with a combination of temperature, concentration, and pH that, when evaluated for efficacy yields sanitization as defined in ¶1-201.10(B).</p>
<p>4-802.11 Specifications.</p> <p>(A) No Changes</p> <p>(B) No Changes</p> <p>(C) Linens that are used as specified under §3-304.13 and cloth napkins shall be laundered between each use.</p>	<p>4-802.11 Specifications.</p> <p>(A) No Changes</p> <p>(B) No Changes</p> <p>(C) Linens and napkins that are used as specified under §3-304.13 and cloth napkins shall be laundered between each use.</p>
<p>4-904.13 Preset Tableware.</p> <p>(A) Except as specified in ¶ (B) of this section, tableware that is preset shall be protected from contamination by being wrapped, covered or inverted.</p> <p>(B) Preset tableware may be exposed if:</p> <p>(1) Unused settings are removed when a consumer is seated; or</p> <p>(2) Settings not removed when a consumer is seated are cleaned and sanitized before further use.</p>	<p>4-904.13 Preset Tableware</p> <p>(A) Tableware that is preset shall be protected from contamination by being wrapped, covered or inverted.</p> <p>(B) When tableware is preset, exposed, unused settings shall be:</p> <p>(1) Removed when a consumer is seated; or</p> <p>(2) Cleaned and sanitized before further use if the settings are not removed when a consumer is seated.</p>
<p>4-904.14 Rinsing Equipment and Utensils after Cleaning and Sanitizing</p> <p>After being cleaned and sanitized, equipment and utensils shall not be rinsed before air drying or use unless:</p> <p>(A) The rinse is applied directly from a potable water supply by a warewashing machine that is maintained and operated as specified under Subparts 4-204 and 4-501; and</p> <p>(B) The rinse is applied only after the equipment and utensils have been sanitized by the application of hot water or by the application of a chemical sanitizer solution whose EPA-registered label use instructions call for rinsing off the sanitizer after it is applied in a commercial warewashing machine.</p>	<p>4-904.14</p> <p>Not included in 2005 Code</p>

Chapter 5	Chapter 5
<p>5-102.12 Nondrinking Water.</p> <p>(A) No Changes.</p> <p>(B) Nondrinking water shall be used only for nonculinary purposes such as air conditioning, nonfood equipment cooling and fire protection. ^P</p>	<p>5-102.12 Nondrinking Water.</p> <p>(A) No Changes.</p> <p>(B) Nondrinking water shall be used only for nonculinary purposes such as air conditioning, nonfood equipment cooling, fire protection, and irrigation.</p>
<p>5-203.13 Service Sink.</p> <p>(A) At least 1 service sink or 1 curbed cleaning facility equipped with a floor drain shall be provided and conveniently located for the cleaning of mops or similar wet floor cleaning tools and for the disposal for mop water and similar liquid waste.</p> <p>(B) Toilets and urinals may not be used as a service sink for the disposal of mop water and similar liquid waste.</p>	<p>5-203.13 Service Sink.</p> <p>At least 1 service sink or 1 curbed cleaning facility equipped with a floor drain shall be provided and conveniently located for the cleaning of mops or similar wet floor cleaning tools and for the disposal for mop water and similar liquid waste.</p>
<p>5-203.15 (B) A dual check valve attached to the carbonator need not be of the vented type if an air gap or vented backflow prevention device has been otherwise provided as specified under ¶(A) of this section.</p>	<p>5-203.15 (B) A single or double check valve attached to the carbonator need not be of the vented type if an air gap or vented backflow prevention device has been otherwise provided as specified under ¶(A) of this section.</p>
Chapter 6	Chapter 6
<p>6-301.12 Hand Drying Provision.</p> <p>Each handwashing sink or group of adjacent handwashing sinks shall be provided with:</p> <p>(A) Individual, disposable towels; ^{Pf}</p> <p>(B) A continuous towel system that supplies the user with a clean towel; ^{Pf} or</p> <p>(C) A heated-air hand drying device; ^{Pf} or</p> <p>(D) A hand drying device that employs an air-knife system that delivers high velocity, pressurized air at ambient temperatures. ^{Pf}</p>	<p>6-301.12 Hand Drying Provision.</p> <p>Each handwashing sink or group of adjacent handwashing sinks shall be provided with:</p> <p>(A) Individual, disposable towels;</p> <p>(B) A continuous towel system that supplies the user with a clean towel; or</p> <p>(C) A heated-air hand drying device.</p>
<p>6-501.111 Controlling Pests.</p> <p>The premises shall be maintained free of insects, rodents and other pests. The presence of insects, rodents, and other pests shall be controlled to eliminate their presence on the premises by:</p> <p>...</p>	<p>6-501.111 Controlling Pests.*</p> <p>The presence of insects, rodents, and other pests shall be controlled to eliminate their presence on the premises by:</p> <p>...</p>
Chapter 7	Chapter 7
<p>7-204.11 Sanitizers, Criteria.</p> <p>Chemical sanitizers, including chemical sanitizing solutions generated on-site, and other chemical</p>	<p>7-204.11 Sanitizers, Criteria.*</p> <p>Chemical sanitizers and other chemical antimicrobials applied to food-contact surfaces</p>

<p>antimicrobials applied to food-contact surfaces shall:</p> <ul style="list-style-type: none"> (A) Meet the requirements specified in 40 CFR 180.940 Tolerance exemptions for active and inert ingredients for use in antimicrobial formulations (Food-contact surface sanitizing solutions),^P or (B) Meet the requirements as specified in 40 CFR 180.2020 Pesticide Chemicals Not Requiring a Tolerance or Exemption from Tolerance-Non-food determinations.^P 	<p>shall meet the requirements specified in 40 CFR 180.940 Tolerance exemptions for active and inert ingredients for use in antimicrobial formulations (food-contact surface sanitizing solutions).</p>
<p>7-204.12 Chemicals for Washing, Treatment, Storage and Processing Fruits and Vegetables, Criteria.</p> <ul style="list-style-type: none"> (A) Chemicals, including those generated on-site, used to wash or peel raw, whole fruits and vegetables shall: <ul style="list-style-type: none"> (1) Be an approved food additive listed for this intended use in 21 CFR 173,^P or (2) Be generally recognized as safe (GRAS) for this intended use,^P or (3) Be the subject of an effective food contact notification for this intended use (only effective for the manufacturer or supplier identified in the notification),^P and (4) Meet the requirements in 40 CFR 156 Labeling Requirements for Pesticide and Devices.^P (B) Ozone as an antimicrobial agent used in the treatment, storage, and processing of fruits and vegetables in a food establishment shall meet the requirements specified in 21 CFR 173.368 Ozone. 	<p>7-204.12 Chemicals for Washing Fruits and Vegetables, Criteria.*</p> <p>Chemicals used to wash or peel raw, whole fruits and vegetables shall meet the requirements specified in 21 CFR 173.315 Chemicals used in washing or to assist in the peeling of fruits and vegetables.</p>
<p>7-204.14 Drying Agents, Criteria</p> <p>Drying agents used in conjunction with sanitization shall:</p> <ul style="list-style-type: none"> (A) Contain only components that are listed as one of the following: <ul style="list-style-type: none"> (1) No Changes (2) No Changes (3) Generally recognized as safe for the intended use as determined by experts qualified in scientific training and experience to evaluate the safety of substances added, directly or 	<p>7-204.14 Drying Agents, Criteria*</p>

<p>indirectly, to food as described in 21 CFR 170.30 Eligibility for classification as generally recognized as safe (GRAS),^P</p> <p>(4) Subject of an effective Food Contact Notification as described in the Federal Food Drug and Cosmetic Act (FFDCA) Section 409 (h);^P</p> <p>(5) Approved for use as a drying agent under a prior sanction as described in the Federal Food Drug and Cosmetic Act (FFDCA) § 201 (s) (4);^P</p> <p>(A)(6) and (A)(7) are the new designations for (A)(4) and (A)(5) in the 2005 Code.</p>	
<p>8-201.13 When a HACCP Plan is Required.</p> <p>(A) No Changes</p> <p>(B) Before engaging in reduced oxygen packaging without a variance as specified under §3-502.12, a permit applicant or permit holder shall submit a properly prepared HACCP plan to the regulatory authority.</p>	<p>8-203.13 When a HACCP Plan is Required.</p> <p>(A) No Changes</p> <p>(B) A permit applicant or permit holder shall have a properly prepared HACCP plan as specified under §3-502.12.</p>
<p>8-304.11 Responsibilities of the Permit Holder.</p> <p>¶ (H) regarding replacing refrigeration equipment deleted.</p> <p>New ¶ (K) added</p> <p>(K) Notify customers that a copy of the most recent establishment inspection report is available upon request by posting a sign or placard in a location in the food establishment that is conspicuous to customers or by another method acceptable to the regulatory authority.</p>	<p>8-304.11 Responsibilities of the Permit Holder.</p>
<p>8-405.11 Timely Correction.</p> <p>(A) Except as specified in ¶ (B) of this section, a permit holder shall at the time of inspection correct a violation of a priority item or priority foundation item of this Code and implement corrective actions for a HACCP plan provision that is not in compliance with its critical limit.^{Pf}</p> <p>(B) Considering the nature of the potential hazard involved and the complexity of the corrective action needed, the regulatory authority may agree to or specify a longer time frame not to exceed:</p>	<p>8-405.11 Timely Correction.</p> <p>(A) Except as specified in ¶ (B) of this section, the permit holder shall at the time of inspection correct a violation of a critical item of this code and implement corrective actions for a HACCP plan provision that is not in compliance with its critical limit.</p> <p>(B) Considering the nature of the potential hazard involved and the complexity of the corrective action needed, the regulatory authority may agree to or specify a longer time frame, not to exceed 10 calendar days after the inspection, for the permit holder to</p>

<p>(1) 72 hours after the inspection, for the permit holder to correct violations of a priority item; or</p> <p>(2) 10 calendar days after the inspection, for the permit holder to correct violations of a priority foundation item or HACCP plan deviations.</p>	<p>correct violations of a critical item or HACCP plan deviation.</p>
--	---