



OHIO UNIFORM FOOD SAFETY CODE

(Ohio Administrative Code Chapter 3717-1)

SUMMARY OF CHANGES EFFECTIVE **MARCH 1, 2016**

“PACKAGED” DEFINITION:

Means bottled, canned, cartoned, bagged, or wrapped, whether packaged in a food service operation (FSO), retail food establishment (RFE), or a food processing plant. 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.

WHAT DOES THIS MEAN? Each food that is packaged and displayed “self-serve” to the customer shall be completely and properly labeled to include:

1. Common or usual name of the product.
2. If made from **two or more** ingredients, a list of ingredients and sub-ingredients in the order of their predominance by weight, including a declaration of artificial colors, artificial flavors and chemical preservatives, if contained in the food.
3. Name and place of business (address) of the manufacturer, packer, or distributor.
4. Dual declaration of the quantity of contents (e.g. - Net Weight in **oz. & grams**).
5. Name of the food source for each major food allergen (e.g. - Contains: Milk).

All packaged foods that are available for customer self-service must have a complete label on **EACH** packaged food item. Packaged food displayed on a serving line does **not** require labeling, provided the following conditions are met:

- The display case or packaged food contains identification of common names of each packaged food held within; **and** either:
 - The food facility has a written copy of the ingredients and allergen content for each packaged food available upon customer request; **or**
 - The food facility posts a sign or poster in or on an area adjacent to the display cases listing the common name, ingredients and allergen content of each packaged food displayed in each case.

It is understood that a serving line is a contiguous line that flows along food displayed for selection by the end consumer for immediate consumption and ultimately ends with the checkout. The food can either be selected by hand or requested from a food employee. The serving lines may include coolers or display racks which are contiguous with the serving line, but may **not** exceed **10 feet** from the serving line unless otherwise monitored by food employees.

NOTE: Serving lines do not include aisles of food displayed for retail sale.

LEVEL TWO CERTIFICATION IN FOOD PROTECTION:

Each Risk Level III and IV FSOs and RFEs shall have at least one (1) employee that “has supervisory and management responsibility and the authority to direct and control food preparation and service,” obtain Level Two Certification in Food Protection according to rule 3701-21-25 on or before **March 1, 2017**.

NOTES:

1. Level Two Certification in Food Protection shall be obtained through an approved Ohio Department of Health (ODH) training provider. To obtain the Level Two certification, an individual must complete an approved Level Two course and pass an approved exam from a provider approved by ODH, to receive the Ohio Certificate. Just having the course certificate does not satisfy the rule.
2. Level I Certification in Food Protection Training for Persons-in-Charge (PIC) for Risk Level I-IV facilities for **all** shifts; at least **one** PIC with management responsibility with a Level II Certification in Food Protection Training for Risk Level III & IV facilities – make certificates available during inspections.
3. The Level II certified employee does not have to be on duty at all times.
4. To find a list of approved Level One and Level Two providers, go to this website:
http://www.healthspace.com/Clients/Ohio/Ohio_Website_Live.nsf/FoodCertifications.xsp
5. If an individual has completed a similar Level Two course, they may apply for Ohio Certification through reciprocity if their course certificate has not expired and they submit the application along with the following documents to ODH: a copy of the course curriculum, which must include the topics covered and proof that the course included fifteen contact hours; and a copy of the course certificate. If any documents are missing, or if the course and/or exam completed by the individual does not comply with rule 3701-21-25, the application will not be approved.
6. For information on the certification program, please go to the ODH website:
<http://www.odh.ohio.gov/odhprograms/eh/foods/cert/cert.aspx>
7. The applications for provider approval and reciprocity may be found here:
<http://www.odh.ohio.gov/odhprograms/eh/foods/cert/foodfor.aspx>

FOOD DELIVERIES DURING NON-OPERATING HOURS:

The person in charge (PIC) shall ensure that employees are verifying that food delivered to an FSO/RFE during non-operating hours are from approved sources and are placed into appropriate storage locations at the required temperatures (under 41° F for Time/Temperature controlled for Safety Foods) as specified in 3717-1-03.1 H (1), protected from contamination, unadulterated and accurately presented.

WHAT DOES THIS MEAN? Even though this requirement may discourage “key drop” food deliveries, it is **not** prohibited. Direction shall be provided to the vendor’s employee that space is made available for proper storage of food deliveries (e.g. refrigeration and freezer units, dry storage, etc.). The food operation employee (can be a **non-food** employee such as a custodian) that checks for food integrity and approved source. The employee receiving the products must verify the actual food temperatures and document them for example on a clipboard, or on the invoice. A food thermometer must be made available to the employee receiving the products or the driver delivering the food if they are the ones documenting the delivery temperature.

FOOD EMPLOYEE HEALTH REPORTING:

The PIC shall ensure that food employees and conditional employees are informed **in a verifiable manner** of their responsibility to report to the PIC information about their health as it relates to diseases that are transmissible through food.

EXAMPLES OF VERIFIABLE MANNER:

1. PIC conducts employee health reporting training (e.g. Videos, webinars, etc.) and presents evidence such as curriculum and attendance rosters documenting that each employee has completed a training program.

2. Provide a written and signed Foodborne Disease Reporting Agreement which is kept on file for current and conditional food employees. Greene County Public Health can provide an example of this document upon request.

CLEAN-UP OF VOMITING OR DIARRHEAL EVENTS:

The PIC shall ensure that the FSO/RFE has written procedures for employees to follow when responding to vomiting or diarrheal events that involve discharge onto surfaces in the FSO/RFE. 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. Each facility must have a body fluid cleanup kit available. A Body Fluid Cleanup Kit contains Personal Protection Equipment (PPE) to safeguard the individual responding to an incident. These items protect clothes and shoes from contamination. The equipment also protects the face from splashing and airborne particles, and hands from direct contact with body waste. Each kit should contain: Four (4) pairs of disposable, nonabsorbent, medical grade gloves; one (1) facemask with face shield or goggles; one (1) pair of shoe covers; and one (1) disposable gown.

REFERENCES RELATED TO THIS REQUIREMENT:

<https://vimeo.com/89134675>

<http://www.nfsmi.org/documentlibraryfiles/pdf/20130701014447.pdf>

<http://www.publichealthmdc.com/environmental/food/documents/EnvironmentalCleaning.pdf>

<http://www.health.wyo.gov/Media.aspx?mediaId=14028>

http://epi.publichealth.nc.gov/cd/norovirus/food_service.html

http://www.epa.gov/sites/production/files/2015-10/documents/list_g_norovirus.pdf

<http://www.cdc.gov/norovirus/preventing-infection.html>

LINENS AND NAPKINS – USE LIMITATION:

Linens, such as cloth napkins, may line a container for the service of foods and the linens are to be replaced each time the container is refilled for a new consumer.

BARE HAND CONTACT WITH READY TO EAT FOODS PRIOR TO COOKING:

If an employee touches ready-to-eat foods with their bare hands at the time that it is added as an ingredient to a food that does not contain raw animal food, the combined product must be heated to at least 145° F (as opposed to the 165° F in the previous code).

NON-CONTINUOUS COOKING OF RAW ANIMAL PRODUCTS:

Prior to sale or service, raw animal foods cooked using a non-continuous cooking process (e.g. grill marking of steaks), shall be cooked to the initial required cooking temperature and for a specified time (e.g. steaks to 145° F for 15 seconds) **instead** of the previous required cooking temperature of 165° F for 15 seconds. Non-continuous cooking does not apply to the serving of undercooked or raw animal foods upon consumer request.

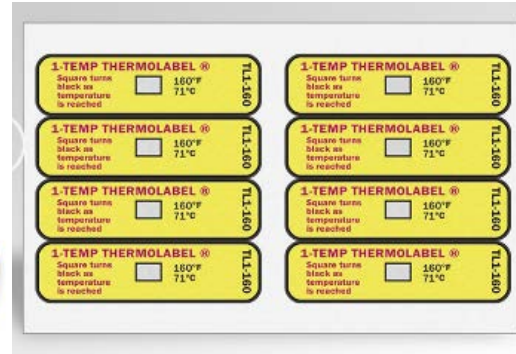
TEMPERATURE MEASURING DEVICES – MANUAL AND MECHANICAL WAREWASHING:

In manual warewashing operations (e.g. three compartment sinks), a reading thermometer is required to check the washing and sanitizing compartment water temperatures. Additionally, in hot water mechanical warewashing operations, an irreversible registering temperature indicator shall be provided and readily accessible for measuring the utensil surface temperature (160° F).

EXAMPLES OF IRREVERSIBLE REGISTERING TEMPERATURE INDICATORS:



Source: cooksdirect.com



Source: papertemperaturemeter.com

EQUIPMENT FOOD-CONTACT SURFACES & UTENSILS CLEANING FREQUENCY:

Food contact surfaces (e.g. cutting boards, meat saws, etc.) do not require cleaning in between different types of raw animal foods 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 (e.g. beef – pork – chicken). This change in cleaning frequency does **not** apply to food contact surfaces contacting raw fish because it is an allergen.

DISCLAIMER: This summary of Ohio Uniform Food Safety Code changes has been compiled by Greene County Public Health. The intent of this summary is to address the most pertinent changes that will affect the majority of FSOs/RFEs *-operating within the health district. Changes that may be applicable to specific facilities will be addressed at the time of inspection.