

CHAPTER 16.60 ANCHORAGE FOOD CODE

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16.60.010 Title, Purpose, and Scope.

- A. *Title:* These regulations may be known as the Anchorage Food Code.
- B. *Purpose:* The purpose of the Anchorage Food Code is to safeguard public health by requiring food be safe, wholesome, unadulterated, and honestly presented.
- C. *Scope:* The Anchorage Food Code establishes definitions; sets standards for management and personnel, food operations, and equipment and facilities; and provides for food establishment plan review, permit issuance, inspection, employee restriction, and permit suspension within the Municipality of Anchorage. Additional federal and state regulations may also apply.

16.60.020 Adoption of the 2005 FDA Model Food Code.

- A. The *Food Code, 2005 Recommendations of the United States Public Health Service/Food and Drug Administration* and the *Supplement to the 2005 FDA Food Code dated October 5, 2007* as published by the U.S. Department of Health and Human Services, Public Health Service, Food and Drug Administration hereinafter known as the "2005 FDA Model Food Code" is adopted and incorporated by reference as set forth in sections 16.60.050, 16.60.130, 16.60.140, 16.60.150, 16.60.160, 16.60.170, 16.60.180, and 16.60.190.
- B. Unless explicitly adopted and incorporated by reference herein, any future editions of the FDA Model Food Code are not adopted by this chapter.

16.60.030 Conflict between 2005 FDA Model Food Code and this chapter.

If there is a conflict between the 2005 FDA Model Food Code and the provisions of this chapter, the provisions of this chapter shall control.

16.60.040 Copies of the FDA Food Code on File.

- A. At least one copy of the currently adopted and incorporated FDA Model Food Code shall be kept available for the public in the office of the municipal clerk.
- B. At least one copy of the currently adopted and incorporated FDA Model Food Code shall be kept and available for the public by the department.

16.60.050 Definitions.

Accredited Program.

1. "**Accredited program**" means a food protection manager certification program that has been evaluated and listed by an accrediting agency as conforming to national standards for organizations that certify individuals.
2. "**Accredited program**" refers to the certification process and is a designation based upon an independent evaluation of factors such as the sponsor's mission; organizational structure; staff resources; revenue sources; policies; public information regarding program scope, eligibility requirements, re-certification, discipline and grievance procedures; and test development and administration.
3. "**Accredited program**" does not refer to training functions or educational programs.

Additive.

1. **"Food additive"** has the meaning stated in the Federal Food, Drug, and Cosmetic Act, subsections 201(s) and 21 CFR 170.3(e)(1).
2. **"Color additive"** has the meaning stated in the Federal Food, Drug, and Cosmetic Act, subsections 201(t) and 21 CFR 70.3(f).

Adulterated food means food:

1. Bearing or containing a poisonous or deleterious substance which may render it injurious to health; but in case the substance is not an added substance the food is not considered adulterated under this paragraph if the quantity of the substance does not ordinarily render it injurious to health;
2. Bearing or containing added poisonous or added deleterious substance which is unsafe;
3. Consisting in whole or in part of a diseased, contaminated, filthy, putrid, or decomposed substance, or if it is otherwise unfit for food;
4. Produced, prepared, packed, or held under unsanitary conditions in which it may have become contaminated with filth, or in which it may have been rendered diseased, not wholesome, or injurious to health;
5. In whole or in part, the product of a diseased animal or an animal which has died otherwise than by slaughter, or that has been fed upon the uncooked offal from a slaughterhouse;
6. In a container composed, in whole or in part, of a poisonous or deleterious substance that may render the contents injurious to health;
7. Potentially hazardous and held at temperatures not in compliance with the requirements set forth in this chapter; or
8. Defined in the Federal Food, Drug, and Cosmetic Act part 402 as adulterated.

Approved means acceptable to the REGULATORY AUTHORITY based on a determination of conformity with principles, practices, and generally recognized standards that protect public health.

Approved facility means a non-permitted place other than a commissary or residence acceptable to the department for a specific activity or event in support of a temporary food establishment, or a mobile food unit.

Asymptomatic.

1. **"Asymptomatic"** means without obvious symptoms; not showing or producing indications of a disease or other medical condition, such as an individual infected with a pathogen but not exhibiting or producing any signs or symptoms of vomiting, diarrhea, or jaundice.
2. **"Asymptomatic"** includes not showing symptoms because symptoms have resolved or subsided, or because symptoms never manifested.

a_w means water activity which is a measure of the free moisture in a FOOD, is the quotient of the water vapor pressure of the substance divided by the vapor pressure of pure water at the same temperature, and is indicated by the symbol A_w .

Balut means an embryo inside a fertile EGG that has been incubated for a period sufficient for the embryo to reach a specific stage of development after which it is removed from incubation before hatching.

Bed and breakfast homestay means a business located in an owner- or host-occupied, one-family dwelling where up to five guestrooms are provided for compensation as overnight accommodations for transient guests to whom a continental or cook-and-serve breakfast is customarily served and included in the charge for the room.

Beverage means a liquid for drinking, including water.

Bottled drinking water means water that is SEALED in bottles, packages, or other containers and offered for sale for human consumption, including bottled mineral water.

Casing means a tubular container for sausage products made of either natural or artificial (synthetic) material.

Caterer means a food operation using a permitted food establishment to prepare food for service and consumption at another permitted food establishment or at a public or private event.

Certification number means a unique combination of letters and numbers assigned by a SHELLFISH CONTROL AUTHORITY to a MOLLUSCAN SHELLFISH dealer according to the provisions of the National Shellfish Sanitation Program.

CFR means CODE OF FEDERAL REGULATIONS. Citations in this Code to the CFR refer sequentially to the Title, Part, and Section numbers, such as 40 CFR 180.194 refers to Title 40, Part 180, Section 194.

Change of ownership means a transfer of fifty percent or more of the ownership of a food establishment.

Child care center means a child care and educational center as defined in section 16.55.010.

CIP.

1. **"CIP"** means cleaned in place by the circulation or flowing by mechanical means through a piping system of a detergent solution, water rinse, and SANITIZING solution onto or over EQUIPMENT surfaces that require cleaning, such as the method used, in part, to clean and SANITIZE a frozen dessert machine.
2. **"CIP"** does not include the cleaning of EQUIPMENT such as band saws, slicers, or mixers that are subjected to in-place manual cleaning without the use of a CIP system.

Commingle means:

1. To combine SHELLSTOCK harvested on different days or from different growing areas as identified on the tag or label, or
2. To combine SHUCKED SHELLFISH from containers with different container codes or different shucking dates.

Comminuted.

1. **"Comminuted"** means reduced in size by methods including chopping, flaking, grinding, or mincing.
2. **"Comminuted"** includes FISH or MEAT products that are reduced in size and restructured or reformulated such as gefilte FISH, gyros, ground beef, and sausage; and a mixture of 2 or more types of MEAT that have been reduced in size and combined, such as sausages made from 2 or more MEATS.

Commissary means a permitted food establishment where support services are provided to one or more caterers, vending machines, mobile food units, or temporary food establishments; these support services may include:

1. Food preparation, handling, packaging, or storage;
2. Storage of utensils, including single-service items, or supplies;
3. Washing, rinsing, and sanitizing of equipment and utensils;
4. Storage of a mobile food unit when the unit is not in use;
5. Cleaning of a mobile food unit; or
6. Supplying potable water or dumping wastewater.

Conditional employee means a potential FOOD EMPLOYEE to whom a job offer is made, conditional on responses to subsequent medical questions or examinations designed to identify potential FOOD EMPLOYEES who may be suffering from a disease that can be transmitted through FOOD and done in compliance with Title 1 of the Americans with Disabilities Act of 1990.

Confirmed disease outbreak means a FOODBORNE DISEASE OUTBREAK in which laboratory analysis of appropriate specimens identifies a causative agent and epidemiological analysis implicates the FOOD as the source of the illness.

Consumer means a PERSON who is a member of the public, takes possession of FOOD, is not functioning in the capacity of an operator of a FOOD ESTABLISHMENT or FOOD PROCESSING PLANT, and does not offer the FOOD for resale.

Contamination means contact with dust, insects, rodents, or other pests, unsanitary equipment or utensils, coughing, sneezing, spitting, unnecessary handling, flooding, draining, leakage from overhead, condensation, poisonous or toxic materials, or any substance, organism, or entity that might threaten public health;

Continental breakfast means a morning meal consisting of ready-to-eat packaged products from approved sources such as pastries, cold cereals, dairy products, juices, coffees and teas, and cut fruit.

Corrosion-resistant material means a material that maintains acceptable surface cleanability characteristics under prolonged influence of the FOOD to be contacted, the normal use of cleaning compounds and SANITIZING solutions, and other conditions of the use environment.

Counter-mounted equipment means EQUIPMENT that is not portable and is designed to be mounted off the floor on a table, counter, or shelf.

Critical control point means a point or procedure in a specific FOOD system where loss of control may result in an unacceptable health RISK.

Critical Item.

1. **"Critical item"** means a provision of this Code that if in noncompliance, is more likely than other violations to contribute to FOOD contamination, illness, or environmental health HAZARD.
2. **"Critical item"** is an item that is denoted in this Code with an asterisk *.

Critical limit means the maximum or minimum value to which a physical, biological, or chemical parameter must be controlled at a CRITICAL CONTROL POINT to minimize the RISK that the identified FOOD safety HAZARD may occur.

Cure or curing means to preserve by means of salting, smoking, or aging.

Custom processing means the processing of a consumer's sport-caught fish or game for the consumption by that consumer, and not for subsequent sale or distribution in commerce for human consumption.

Department means the Municipality's Department of Health and Human Services.

Director means the director of the department or the director's designee.

Disclosure means a written statement that clearly identifies the animal-derived FOODS which are, or can be ordered, raw, undercooked, or without otherwise being processed to eliminate pathogens, or items that contain an ingredient that is raw, undercooked, or without otherwise being processed to eliminate pathogens.

Drinking Water.

1. **"Drinking water"** means water that meets criteria as specified in 40 CFR 141 National Primary Drinking Water Regulations.
2. **"Drinking water"** is traditionally known as "potable water."
3. **"Drinking water"** includes the term "water" except where the term used connotes that the water is not potable, such as "boiler water," "mop water," "rainwater," "wastewater," and "nondrinking" water.

Dry storage area means a room or area designated for the storage of PACKAGED or containerized bulk FOOD that is not POTENTIALLY HAZARDOUS (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) and dry goods such as SINGLE-SERVICE items.

Easily Cleanable.

1. **"Easily cleanable"** means a characteristic of a surface that:
 - a. Allows effective removal of soil by normal cleaning methods;
 - b. Is dependent on the material, design, construction, and installation of the surface; and
 - c. Varies with the likelihood of the surface's role in introducing pathogenic or toxigenic agents or other contaminants into FOOD based on the surface's APPROVED placement, purpose, and use.
2. **"Easily cleanable"** includes a tiered application of the criteria that qualify the surface as EASILY CLEANABLE as specified in Subparagraph 1. of this definition to different situations in which varying degrees of cleanability are required such as:
 - a. The appropriateness of stainless steel for a FOOD preparation surface as opposed to the lack of need for stainless steel to be used for floors or for tables used for CONSUMER dining; or
 - b. The need for a different degree of cleanability for a utilitarian attachment or accessory in the kitchen as opposed to a decorative attachment or accessory in the CONSUMER dining area.

Easily movable means:

1. Portable; mounted on casters, gliders, or rollers; or provided with a mechanical means to safely tilt a unit of EQUIPMENT for cleaning; and
2. Having no utility connection, a utility connection that disconnects quickly, or a flexible utility connection line of sufficient length to allow the EQUIPMENT to be moved for cleaning of the EQUIPMENT and adjacent area.

Egg.

1. **"Egg"** means the shell EGG of avian species such as chicken, duck, goose, guinea, quail, RATITES or turkey.
2. **"Egg"** does not include:
 - a. A BALUT;
 - b. The egg of reptile species such as alligator; or
 - c. An EGG PRODUCT.

Egg Product.

1. **"Egg Product"** means all, or a portion of, the contents found inside EGGS separated from the shell and pasteurized in a FOOD PROCESSING PLANT, with or without added ingredients, intended for human consumption, such as dried, frozen or liquid eggs.
2. **"Egg Product"** does not include FOOD which contains EGGS only in a relatively small proportion such as cake mixes.

Employee means the PERMIT HOLDER, PERSON IN CHARGE, FOOD EMPLOYEE, PERSON having supervisory or management duties, PERSON on the payroll, family member, volunteer, PERSON performing work under contractual agreement, or other PERSON working in a FOOD ESTABLISHMENT.

Enterohemorrhagic Escherichia coli (EHEC) means *E. coli* which cause hemorrhagic colitis, meaning bleeding enterically or bleeding from the intestine. The term is typically used in association with *E. coli* that have the capacity to produce Shiga toxins and to cause attaching and effacing lesions in the intestine. EHEC is a subset of STEC, whose members produce additional virulence factors. Infections with EHEC may be asymptomatic but are classically associated with bloody diarrhea (hemorrhagic colitis) and hemolytic uremic syndrome (HUS) or thrombotic thrombocytopenic purpura (TTP). Examples of serotypes of EHEC include: *E. coli* O157:H7; *E. coli* O157:NM; *E. coli* O26:H11; *E. coli* O145:NM; *E. coli* O103:H2; or *E. coli* O111:NM. Also see SHIGA TOXIN-PRODUCING *E. COLI*.

EPA means the U.S. Environmental Protection Agency.

Equipment.

1. **"Equipment"** means an article that is used in the operation of a FOOD ESTABLISHMENT such as a freezer, grinder, hood, ice maker, MEAT block, mixer, oven, reach-in refrigerator, scale, sink, slicer, stove, table, TEMPERATURE MEASURING DEVICE for ambient air, VENDING MACHINE, or WAREWASHING machine.
2. **"Equipment"** does not include apparatuses used for handling or storing large quantities of PACKAGED FOODS that are received from a supplier in a cased or overwrapped lot, such as hand trucks, forklifts, dollies, pallets, racks, and skids.

Event means an organized occurrence promoted for a special purpose with a definite time limit, and generally includes other activities besides food sales.

Event coordinator means any person, group, association, business or individual offering space for lease or rent to a temporary food establishment.

Exclude means to prevent a PERSON from working as an EMPLOYEE in a FOOD ESTABLISHMENT or entering a FOOD ESTABLISHMENT as an EMPLOYEE.

Extensively remodeled means an alteration of the basic floor plan where substantial construction, building or repair of a permitted food establishment materially affects a food preparation area, dishwashing area or other feature of the permitted food establishment regulated by this title.

Farmers' market means a seasonal market where the main purpose is to provide an opportunity for producers to sell agricultural products directly to consumers.

FDA means the U.S. Food and Drug Administration.

Fish.

1. **"Fish"** means fresh or saltwater finfish, crustaceans and other forms of aquatic life (including alligator, frog, aquatic turtle, jellyfish, sea cucumber, and sea urchin and the roe of such animals) other than birds or mammals, and all mollusks, if such animal life is intended for human consumption.
2. **"Fish"** includes an edible human FOOD product derived in whole or in part from FISH, including FISH that have been processed in any manner.

Food means a raw, cooked, or processed edible substance, ice, BEVERAGE, or ingredient used or intended for use or for sale in whole or in part for human consumption, or chewing gum.

Food demonstration means to prepare and serve without charge samples of food to promote the sale of that food or associated food preparation equipment.

Food establishment means an operation where any activity occurs related to the preparation, processing, packaging, storage, transportation, display, sale, service, or salvaging of food for consumers.

Food processing plant means a type of food establishment that manufactures, packages, labels or stores food for wholesale distribution.

Foodborne disease outbreak means the occurrence of two or more cases of a similar illness resulting from the ingestion of a common FOOD.

Food-contact surface means:

1. A surface of EQUIPMENT or a UTENSIL with which FOOD normally comes into contact; or
2. A surface of EQUIPMENT or a UTENSIL from which FOOD may drain, drip, or splash:
 - a. Into a FOOD, or
 - b. Onto a surface normally in contact with FOOD.

Food employee means an individual working with unPACKAGED FOOD, FOOD EQUIPMENT or UTENSILS, or FOOD-CONTACT SURFACES.

Game Animal.

1. **"Game animal"** means an animal, the products of which are FOOD, that is not classified as livestock, sheep, swine, goat, horse, mule, or other equine in 9 CFR 301.2 Definitions, or as Poultry, or FISH.
2. **"Game animal"** includes mammals such as reindeer, elk, deer, antelope, water buffalo, bison, rabbit, squirrel, opossum, raccoon, nutria, or muskrat, and nonaquatic reptiles such as land snakes.
3. **"Game animal"** *does not include* RATITES.

General use pesticide means a pesticide that is not classified by EPA for restricted use as specified in 40 CFR 152.175 Pesticides classified for restricted use.

Grade A standards means the requirements of the United States Public Health Service/FDA "Grade A Pasteurized Milk Ordinance" with which certain fluid and dry milk and milk products comply.

HACCP plan means a written document that delineates the formal procedures for following the HAZARD Analysis and CRITICAL CONTROL POINT principles developed by The National Advisory Committee on Microbiological Criteria for Foods.

Handwashing Sink.

1. **"Handwashing sink"** means a lavatory, a basin or vessel for washing, a wash basin, or a PLUMBING FIXTURE especially placed for use in personal hygiene and designed for the washing of the hands.
2. **"Handwashing sink"** includes an automatic handwashing facility.

Hazard means a biological, chemical, or physical property that may cause an unacceptable CONSUMER health RISK.

Health practitioner means a physician licensed to practice medicine, or if allowed by LAW, a nurse practitioner, physician assistant, or similar medical professional.

Herb vinegar means commercial vinegar where a small amount of one or more herbs is added, with a resultant pH not significantly different from the original vinegar prior to adding the herb.

Hermetically sealed container means a container that is designed and intended to be secure against the entry of microorganisms and, in the case of low acid canned FOODS, to maintain the commercial sterility of its contents after processing.

Highly susceptible population means PERSONS who are more likely than other people in the general population to experience foodborne disease because they are:

1. Immunocompromised; preschool age children, or older adults; and
2. Obtaining FOOD at a facility that provides services such as custodial care, health care, or assisted living, such as a child or adult day care center, kidney dialysis center, hospital or nursing home, or nutritional or socialization services such as a senior center.

Imminent health hazard means a condition including, but not limited to, an extended loss of a potable water supply, an extended power outage, a sewage backup into a food establishment or onto the grounds of a food establishment, a natural disaster, one or more employees sick with a disease communicable by food, a major insect or rodent problem, a foodborne outbreak, an extended loss of hot running water under pressure provided to all plumbing fixtures, or any other condition with the potential to adversely affect public health, as determined by the director.

Injected means manipulating a 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.

Inspector means any officer, agent or employee of the department authorized to act for the department with respect to the enforcement and administration of this chapter.

Juice.

1. **"Juice"** means the aqueous liquid expressed or extracted from one or more fruits or vegetables, purées of the edible portions of one or more fruits or vegetables, or any concentrates of such liquid or purée.
2. **"Juice"** does not include, for purposes of HACCP, liquids, purées, or concentrates that are not used as BEVERAGES or ingredients of BEVERAGES.

Kiosk means a type of permitted food establishment in a semi-permanent structure constructed on a nonpermanent foundation.

Kitchenware means FOOD preparation and storage UTENSILS.

Law means applicable local, state, and federal statutes, regulations, and ordinances.

Linens means fabric items such as cloth hampers, cloth napkins, table cloths, wiping cloths, and work garments including cloth gloves.

Major Food Allergen.

1. **"Major food allergen"** means:
 - a. Milk, EGG, FISH (such as bass, flounder, cod, and including crustacean such as crab, lobster, or shrimp), tree nuts (such as almonds, pecans, or walnuts), wheat, peanuts, and soybeans; or
 - b. A FOOD ingredient that contains protein derived from a FOOD, as specified in Subparagraph 1.a. of this definition.
2. **"Major food allergen"** does not include:
 - a. Any highly refined oil derived from a FOOD specified in Subparagraph 1.a. of this definition and any ingredient derived from such highly refined oil; or
 - b. Any ingredient that is exempt under the petition or notification process specified in the Food Allergen Labeling and Consumer Protection Act of 2004 (Public Law 108-282).

Meat means the flesh of animals used as FOOD including the dressed flesh of cattle, swine, sheep, or goats and other edible animals, except FISH, POULTRY, and wild GAME ANIMALS as specified under Subparagraphs 3-201.17(A)(3) and (4).

mg/L means milligrams per liter, which is the metric equivalent of parts per million (ppm).

Mobile food unit means a type of permitted food establishment located in a vehicle, trailer, or pushcart that:

1. Is capable of easily moving daily for servicing of water and wastewater holding tanks;
2. Operates out of an commissary or other approved facility (unless the unit is a self-contained mobile food unit);
3. Has a menu usually restricted to service of specific food;
4. A mobile food unit, other than a pushcart, shall:
 - a. Be capable of being licensed by the state as a motor vehicle; and
 - b. Be capable of moving without special conditions, such as a pilot car, flagging, restricted hours of movement, or a state motor vehicle permit.
 - c. A unit is not considered as a "mobile food unit" if it does not completely retain its mobility or is connected to water or sewer.

Mobile retail unit means a type of permitted food establishment operated out of a vehicle or trailer, licensed by the state as a motor vehicle, with packaged retail food items or whole or packaged seafood available for sale.

Molluscan shellfish means any edible species of fresh or frozen oysters, clams, mussels, and scallops or edible portions thereof, except when the scallop product consists only of the shucked adductor muscle.

Operator means the owner, permit holder, manager, or supervisor of a permitted food establishment.

Operation means a distinct food preparation or food service process wholly separable from other food preparation or food service processes.

Packaged.

1. **"Packaged"** means bottled, canned, cartoned, securely bagged, or securely wrapped, whether PACKAGED in a FOOD ESTABLISHMENT or a FOOD PROCESSING PLANT.

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.

Permit means the document issued by the REGULATORY AUTHORITY that authorizes a PERSON to operate a FOOD ESTABLISHMENT.

Permit holder means the entity that:

1. Is legally responsible for the operation of the FOOD ESTABLISHMENT such as the owner, the owner's agent, or other PERSON; and
2. Possesses a valid PERMIT to operate a FOOD ESTABLISHMENT.

Person means an association, a corporation, individual, partnership, other legal entity, government, or governmental subdivision or agency.

Person in charge means the individual present at a FOOD ESTABLISHMENT who is responsible for the operation at the time of inspection.

Personal Care Items.

1. **"Personal care items"** means items or substances that may be poisonous, toxic, or a source of contamination and are used to maintain or enhance a PERSON'S health, hygiene, or appearance.
2. **"Personal care items"** include items such as medicines; first aid supplies; and other items such as cosmetics, and toiletries such as toothpaste and mouthwash.

pH means the symbol for the negative logarithm of the hydrogen ion concentration, which is a measure of the degree of acidity or alkalinity of a solution. Values between 0 and 7 indicate acidity and values between 7 and 14 indicate alkalinity. The value for pure distilled water is 7, which is considered neutral.

Physical facilities means the structure and interior surfaces of a FOOD ESTABLISHMENT including accessories such as soap and towel dispensers and attachments such as light fixtures and heating or air conditioning system vents.

Plumbing fixture means a receptacle or device that:

1. Is permanently or temporarily connected to the water distribution system of the PREMISES and demands a supply of water from the system; or
2. Discharges used water, waste materials, or SEWAGE directly or indirectly to the drainage system of the PREMISES.

Plumbing system means the water supply and distribution pipes; PLUMBING FIXTURES and traps; soil, waste, and vent pipes; sanitary and storm sewers and building drains, including their respective connections, devices, and appurtenances within the PREMISES; and water-treating EQUIPMENT.

Poisonous or toxic materials means substances that are not intended for ingestion and are included in 4 categories:

1. Cleaners and SANITIZERS, which include cleaning and SANITIZING agents and agents such as caustics, acids, drying agents, polishes, and other chemicals;
2. Pesticides, except SANITIZERS, which include substances such as insecticides and rodenticides;
3. Substances necessary for the operation and maintenance of the establishment such as nonfood grade lubricants and PERSONAL CARE ITEMS that may be deleterious to health; and
4. Substances that are not necessary for the operation and maintenance of the establishment and are on the PREMISES for retail sale, such as petroleum products and paints.

Potentially Hazardous Food (Time/Temperature Control for Safety Food).

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.
2. **"Potentially hazardous food (time/temperature control for safety food)"** includes:
 - 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
 - b. Except as specified in Subparagraph 3.d. of this definition, a FOOD that because of the interaction of its A_w and PH values is designated as Product Assessment Required (PA) in Table A or B of this definition:

Table A. Interaction of PH and A_w for control of spores in FOOD heat-treated to destroy vegetative cells and subsequently PACKAGED			
A_w values	PH values		
	4.6 or less	> 4.6 - 5.6	> 5.6
≤0.92	non-PHF*/non-TCS FOOD**	non-PHF/non-TCS FOOD	non-PHF/non-TCS FOOD
>0.92-.95	non-PHF/non-TCS FOOD	non-PHF/non-TCS FOOD	PA***
>0.95	non-PHF/non-TCS FOOD	PA	PA

Table B. Interaction of PH and A_w for control of vegetative cells and spores in FOOD not heat-treated or heat-treated but not PACKAGED				
A_w values	PH values			
	< 4.2	4.2 - 4.6	> 4.6 - 5.0	> 5.0
<0.88	non-PHF*/non-TCS food**	non-PHF/ non-TCS food	non-PHF/ non-TCS food	non-PHF/non-TCS food
0.88–0.90	non-PHF/non-TCS food	non-PHF/ non-TCS food	non-PHF/ non-TCS food	PA***
>0.90–0.92	non-PHF/non-TCS food	non-PHF/ non-TCS food	PA	PA
>0.92	non-PHF/non-TCS food	PA	PA	PA

* PHF means POTENTIALLY HAZARDOUS FOOD
 ** TCS FOOD means TIME/TEMPERATURE CONTROL FOR SAFETY FOOD
 *** PA means Product Assessment required

3. **"Potentially hazardous food (time/temperature control for safety food)"** does not include:
 - a. An air-cooled hard-boiled egg with shell intact, or an EGG WITH SHELL INTACT That is not hard-boiled, but has been pasteurized to destroy all viable **salmonellae**;
 - b. A food in an unopened hermetically sealed container that is commercially processed to achieve and maintain commercial sterility under conditions of non-refrigerated storage and distribution;

- c. A FOOD that because of its PH or A_w value, or interaction of A_w and PH values, is designated as a non-PHF/non-TCS FOOD in Table A or B of this definition;
- d. A FOOD that is designated as Product Assessment Required (PA) in Table A or B of this definition and has undergone a Product Assessment showing that the growth or toxin formation of pathogenic microorganisms that are reasonably likely to occur in that FOOD is precluded due to:
 - i. Intrinsic factors including added or natural characteristics of the FOOD such as preservatives, antimicrobials, humectants, acidulants, or nutrients,
 - ii. Extrinsic factors including environmental or operational factors that affect the FOOD such as packaging, modified atmosphere such as REDUCED OXYGEN PACKAGING, shelf life and use, or temperature range of storage and use, or
 - iii. A combination of intrinsic and extrinsic factors; or
- e. A food that does not support the growth or toxin formation of pathogenic microorganisms in accordance with one of the Subparagraphs 3.a. - 3.d. of this definition even though the food may contain a pathogenic microorganism or chemical or physical contaminant at a level sufficient to cause illness or injury.

Poultry means:

1. Any domesticated bird (chickens, turkeys, ducks, geese, guineas, RATITES, or squabs), whether live or dead, as defined in 9 CFR 381.1 Poultry Products Inspection Regulations Definitions, Poultry; and
2. Any migratory waterfowl or game bird, pheasant, partridge, quail, grouse, or pigeon, whether live or dead, as defined in 9 CFR 362.1 Voluntary Poultry Inspection Regulations, Definitions.

Premises means:

1. The PHYSICAL FACILITY, its contents, and the contiguous land or property under the control of the PERMIT HOLDER; or
2. The PHYSICAL FACILITY, its contents, and the land or property not described in Subparagraph 1. of this definition if its facilities and contents are under the control of the PERMIT HOLDER and may impact FOOD ESTABLISHMENT personnel, facilities, or operations, and a FOOD ESTABLISHMENT is only one component of a larger operation such as a health care facility, hotel, motel, school, recreational camp, or prison.

Primal cut means a basic major cut into which carcasses and sides of MEAT are separated, such as a beef round, pork loin, lamb flank, or veal breast.

Public water system has the meaning stated in 40 CFR 141 National Primary Drinking Water Regulations.

Pushcart means a wheeled, non-motorized mobile food unit, manually movable by one or two persons, capable of easily moving daily, operating out of a commissary, and containing on or within the cart sufficient food, utensils, paper products, cleaning supplies, potable water supply, and wastewater holding capacity necessary for operating daily, except a pushcart may use two additional ice chest and one additional barbecue grill placed immediately adjacent to the street pushcart.

Ratite means a flightless bird such as an emu, ostrich, or rhea.

Ready-to-Eat Food.

1. **"Ready-to-eat food"** means FOOD that:
 - a. Is in a form that is edible without additional preparation to achieve FOOD safety, as specified under one of the following: paragraph 3-401.11(A) or (B), subsection 3-401.12, or subsection 3-402.11, or as specified in paragraph 3-401.11(C); or
 - b. Is a raw or partially cooked animal FOOD and the consumer is advised as specified in Subparagraphs 3-401.11(D)(1) and (2); or
 - c. Is prepared in accordance with a variance that is granted as specified in Subparagraphs 3-401.11(D) and (3); and
 - d. May receive additional preparation for palatability or aesthetic, epicurean, gastronomic, or culinary purposes.

2. **"Ready-to-eat food"** includes:
 - a. Raw animal FOOD that is cooked as specified under subsection 3-401.11 or 3-401.12, or frozen as specified under subsection 3-402.11;
 - b. Raw fruits and vegetables that are washed as specified under subsection 3-302.15;
 - c. Fruits and vegetables that are cooked for hot holding, as specified under subsection 3-401.13;
 - d. All POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) that is cooked to the temperature and time required for the specific FOOD under Subpart 3-401 and cooled as specified under subsection 3-501.14;
 - e. Plant FOOD for which further washing, cooking, or other processing is not required for FOOD safety, and from which rinds, peels, husks, or shells, if naturally present are removed;
 - f. Substances derived from plants such as spices, seasonings, and sugar;
 - g. A bakery item such as bread, cakes, pies, fillings, or icing for which further cooking is not required for FOOD safety;
 - h. The following products that are produced in accordance with USDA guidelines and that have received a lethality treatment for pathogens: dry, fermented sausages, such as dry salami or pepperoni; salt-cured MEAT and POULTRY products, such as prosciutto ham, country cured ham, and Parma ham; and dried MEAT and POULTRY products, such as jerky or beef sticks; and
 - i. FOODS manufactured as specified in 21 CFR Part 113, Thermally Processed Low-Acid Foods Packaged in Hermetically Sealed Containers.

Reasonable hours means all hours of operation including periods of food preparation and receiving, stocking or storing of foods.

Reduced Oxygen Packaging.

1. **"Reduced oxygen packaging"** means:
 - a. The reduction of the amount of oxygen in a PACKAGE by removing oxygen; displacing oxygen and replacing it with another gas or combination of gases; or otherwise controlling the oxygen content to a level below that normally found in the atmosphere (approximately 21% at sea level); and
 - b. A process as specified in Subparagraph (1)(a) of this definition that involves a FOOD for which the HAZARDS **Clostridium botulinum** or **Listeria monocytogenes** require control in the final PACKAGED form.

2. **"Reduced oxygen packaging"** includes:
- a. Vacuum PACKAGING, in which air is removed from a PACKAGE of FOOD and the PACKAGE is HERMETICALLY SEALED so that a vacuum remains inside the PACKAGE;
 - b. Modified atmosphere PACKAGING, in which the atmosphere of a PACKAGE of FOOD is modified so that its composition is different from air but the atmosphere may change over time due to the permeability of the PACKAGING material or the respiration of the FOOD. Modified atmosphere PACKAGING includes reduction in the proportion of oxygen, total replacement of oxygen, or an increase in the proportion of other gases such as carbon dioxide or nitrogen;
 - c. Controlled atmosphere PACKAGING, in which the atmosphere of a PACKAGE of FOOD is modified so that until the PACKAGE is opened, its composition is different from air, and continuous control of that atmosphere is maintained, such as by using oxygen scavengers or a combination of total replacement of oxygen, nonrespiring FOOD, and impermeable PACKAGING material;
 - d. Cook chill PACKAGING, in which cooked FOOD is hot filled into impermeable bags which have the air expelled and are then sealed or crimped closed. The bagged FOOD is rapidly chilled and refrigerated at temperatures that inhibit the growth of psychotropic pathogens; or
 - 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 psychotropic pathogens.

Refuse means solid waste not carried by water through the SEWAGE system.

Regulatory authority means the local, state, or federal enforcement body or authorized representative having jurisdiction over the FOOD ESTABLISHMENT.

Reminder means a written statement concerning the health RISK of consuming animal FOODS raw, undercooked, or without otherwise being processed to eliminate pathogens.

Re-service means the transfer of FOOD that is unused and returned by a CONSUMER after being served or sold and in the possession of the CONSUMER, to another PERSON.

Restrict means to limit the activities of a FOOD EMPLOYEE so that there is no RISK of transmitting a disease that is transmissible through FOOD and the FOOD EMPLOYEE does not work with exposed FOOD, clean EQUIPMENT, UTENSILS, LINENS, or unwrapped SINGLE-SERVICE or SINGLE-USE ARTICLES.

Restricted egg means any check, dirty EGG, incubator reject, inedible, leaker, or loss as defined in 9 CFR 590.

Restricted use pesticide means a pesticide product that contains the active ingredients specified in 40 CFR 152.175 Pesticides classified for restricted use, and that is limited to use by or under the direct supervision of a certified applicator.

Risk means the likelihood that an adverse health effect will occur within a population as a result of a HAZARD in a FOOD.

Safe material means:

1. An article manufactured from or composed of materials that may not reasonably be expected to result, directly or indirectly, in their becoming a component or otherwise affecting the characteristics of any FOOD;
2. An additive that is used as specified in subsection 409 or 706 of the Federal Food, Drug, and Cosmetic Act; or

3. Other materials that are not ADDITIVES and that are used in conformity with applicable regulations of the Food and Drug Administration.

Sanitization means the application of cumulative heat or chemicals on cleaned FOOD-CONTACT SURFACES that, when evaluated for efficacy, is sufficient to yield a reduction of 5 logs, which is equal to a 99.999% reduction, of representative disease microorganisms of public health importance.

Sealed means free of cracks or other openings that allow the entry or passage of moisture.

Service animal means an animal such as a guide dog, signal dog, or other animal individually trained to provide assistance to an individual with a disability.

Servicing area means an operating base location to which a mobile FOOD ESTABLISHMENT or transportation vehicle returns regularly for such things as vehicle and equipment cleaning, discharging liquid or solid wastes, refilling water tanks and ice bins, and boarding FOOD.

Sewage means liquid waste containing animal or vegetable matter in suspension or solution and may include liquids containing chemicals in solution.

Shellfish control authority means a state, federal, foreign, tribal, or other government entity legally responsible for administering a program that includes certification of MOLLUSCAN SHELLFISH harvesters and dealers for interstate commerce.

Shellstock means raw, in-shell MOLLUSCAN SHELLFISH.

Shiga toxin-producing Escherichia coli (STEC) means any **E. coli** capable of producing Shiga toxins (also called verocytotoxins or "Shiga-like" toxins). Examples of serotypes of STEC include both O157 and non-O157 **E. coli**. Also see ENTEROHEMORRHAGIC **ESCHERICHIA COLI**.

Shucked shellfish means MOLLUSCAN SHELLFISH that have one or both shells removed.

Single-service articles means TABLEWARE, carry-out UTENSILS, and other items such as bags, containers, placemats, stirrers, straws, toothpicks, and wrappers that are designed and constructed for one time, one PERSON use after which they are intended for discard.

Single-Use Articles.

1. "**Single-use articles**" means UTENSILS and bulk FOOD containers designed and constructed to be used once and discarded.
2. "**Single-use articles**" includes items such as wax paper, butcher paper, plastic wrap, formed aluminum FOOD containers, jars, plastic tubs or buckets, bread wrappers, pickle barrels, ketchup bottles, and number 10 cans which do not meet the materials, durability, strength, and cleanability specifications under subsections 4-101.11, 4-201.11, and 4-202.11 for multiuse UTENSILS.

Slacking means the process of moderating the temperature of a FOOD such as allowing a FOOD to gradually increase from a temperature of -23°C (-10°F) to -4°C (25°F) in preparation for deep-fat frying or to facilitate even heat penetration during the cooking of previously block-frozen FOOD such as shrimp.

Smooth means:

1. A FOOD-CONTACT SURFACE having a surface free of pits and inclusions with a cleanability equal to or exceeding that of (100 grit) number 3 stainless steel;
2. A nonFOOD-CONTACT SURFACE of EQUIPMENT having a surface equal to that of commercial grade hot-rolled steel free of visible scale; and
3. A floor, wall, or ceiling having an even or level surface with no roughness or projections that renders it difficult to clean.

Snack means food served consisting of:

1. Pre-packaged non-potentially hazardous food from an approved source and requiring minimal handling;
2. Fruits and vegetables requiring only washing, peeling or single-service utensils for service;
3. Commercially packaged individual containers of milk; or
4. Commercially packaged, previously unopened and adequately stored bulk containers of milk and 100 percent fruit juice dispensed during a single meal service into single-service containers.

Tableware means eating, drinking, and serving UTENSILS for table use such as flatware including forks, knives, and spoons; hollowware including bowls, cups, serving dishes, and tumblers; and plates.

Temperature measuring device means a thermometer, thermocouple, thermistor, or other device that indicates the temperature of FOOD, air, or water.

Temporary food establishment means a type of permitted food establishment kept at one location for no more than 21 consecutive days in conjunction with a single event.

Temporary food establishment - seasonal means a type of permitted food establishment meeting all of the following requirements:

1. Operates at the same location;
2. Operates no more than two (2) days in any one week; and
3. A permit is valid for no more than 120 days.

USDA means the U.S. Department of Agriculture.

Utensil means a FOOD-CONTACT implement or container used in the storage, preparation, transportation, dispensing, sale, or service of FOOD, such as KITCHENWARE or TABLEWARE that is multiuse, SINGLE-SERVICE, or SINGLE-USE; gloves used in contact with FOOD; temperature sensing probes of FOOD TEMPERATURE MEASURING DEVICES; and probe-type price or identification tags used in contact with FOOD.

Variance means a written document issued by the REGULATORY AUTHORITY that authorizes a modification or waiver of one or more requirements of this Code if, in the opinion of the REGULATORY AUTHORITY, a health HAZARD or nuisance will not result from the modification or waiver.

Vending machine means a self-service device that, upon insertion of a coin, paper currency, token, card, or key, or by optional manual operation, dispenses unit servings of FOOD in bulk or in packages without the necessity of replenishing the device between each vending operation.

Vending machine location means the room, enclosure, space, or area where one or more VENDING MACHINES are installed and operated and includes the storage areas and areas on the PREMISES that are used to service and maintain the VENDING MACHINES.

Warewashing means the cleaning and SANITIZING of UTENSILS and FOOD-CONTACT SURFACES OF EQUIPMENT.

Whole-muscle, intact beef means whole muscle beef that is not injected, mechanically tenderized, reconstructed, or scored and marinated, from which beef steaks may be cut.

Wholesome means in sound condition and free from spoilage, filth, and contamination.

16.60.060 Applicability.

- A. Except as otherwise provided herein, the requirements of this chapter shall apply to premises, practices, and procedures of food establishments including each type of operation.
- B. The requirements of this chapter shall not apply to the following items as long as these food operations are regulated by state law:
 - 1. Milk, Milk Products and Reindeer Slaughtering and Processing regulated by the state under 18 AAC 32;
 - 2. Seafood Processing and Inspection regulated by the state under 18 AAC 34; or
 - 3. Food processing plants with a permit under state law to bottle drinking water.
- C. The following activities and facilities are not subject to this chapter:
 - 1. Custom processing of an individual's sport-caught fish or game;
 - 2. A business, such as a convenience store, gift shop, video store, or student store, selling only prepackaged, non-potentially hazardous food from an approved source;
 - 3. A bake sale. For purposes of this subsection, "bake sale" means the occasional sale to the public at a fundraising event or a seasonal event, such as a fair or bazaar of packaged jams, jellies, or confections, or bakery-type items, such as fruit or berry pies and cobblers, cakes, cookies, donuts, and breads. Potentially hazardous food, including bakery-type items containing potentially hazardous fillings or toppings, such as custard, whipped cream, or meringue shall not be sold at a bake sale;
 - 4. A person or business distributing or selling only popcorn, cotton candy, pre-packaged ice cream novelties, black coffee with single-service items, or coffee offered with non-dairy creamers and served with single-service items;
 - 5. A school or licensed child care center serving only snacks;
 - 6. Continental breakfasts or breakfasts cooked and immediately served at a bed and breakfast homestay;
 - 7. The sale of homemade jam, jelly, fruit syrup, herb vinegar, dried herbs, or dried tea leaves, if sold by the person who prepared the food directly to the consumer at a bed and breakfast homestay, a farmers market, a roadside stand, or a seasonal event, such as a fair or bazaar;
 - 8. The extraction of raw honey;
 - 9. The packaging or sale of extracted or unextracted raw honey;

10. The packaging and sale of raw, whole vegetables and fruit at a farmers market, a roadside stand, or a seasonal event, such as a fair, if the vegetables and fruit are offered in their natural state or after rinsing, trimming of unnecessary parts, or separating greens from roots;
11. The harvesting and evaporation of tree sap. However, further processing of tree sap, including packaging, is subject to this chapter;
12. Food served in conjunction with the following activities, if the food is prepared or provided by and for members of the group and their invited guests:
 - a. A meeting or an event of a private or charitable organization, association, or club;
 - b. An activity of a church or other religious congregation;
 - c. A gathering, such as a party, picnic, or potluck held by a neighborhood, family, school, or office; or
 - d. The occasional food preparation as a part of a curriculum in a school or child care center.
13. Food prepared and served at an assisted living home, as defined in AS 47.33.990, with five or fewer residents;
14. The harvesting or cleaving of glacier ice, if the glacier ice is exported from the state without further processing; and
15. A food establishment within a federal facility or property where inspections and regulatory oversight are provided by the federal government.

16.60.070 **Food establishment permit required.**

- A. A person shall not operate a food establishment unless the following requirements are met:
 1. The person complies with section 16.60.070;
 2. The person applies for a permit for each operation as described in subsection D.;
 3. The person pays each applicable fee required by section 16.60.110;
 4. The department issues a permit for each separate operation as described in subsection D.; and
 5. The permit for each separate operation is posted in a location conspicuous to the public.
- B. Any permit issued under this chapter is non-transferable.
- C. A business licensed as a beverage dispensary by the State of Alaska shall obtain a permit under this chapter for service of beverages, even if other food is not served.
- D. Each operation shall have a separate permit. Some examples of operations requiring a separate permit include the following:

1. A food establishment that acidifies, cures, dehydrates, thermal processes low-acid food, or reduced oxygen packages food as a food processing plant as defined in section 16.60.050.
 2. A bar licensed as a beverage dispensary by the State of Alaska also has a restaurant designation permit from the State of Alaska.
 3. If two or more operations share equipment or facilities such as warewashing, refrigerator, freezer, or storage areas, then a separate permit is required for each operation.
 4. A food demonstration operation not exempt under section E.3.
- E. A separate permit is not required for:
1. A permitted food establishment under this chapter where:
 - a. Consumers serve themselves with individual prepackaged foods that may be heated; and
 - b. Single service tableware and condiments are provided.
 2. Service of food at an auxiliary site, if the auxiliary site:
 - a. Has the same operator as the permitted food establishment or is serviced by a caterer; and
 - b. Food preparation occurs at the permitted food establishment.
 3. A food demonstration at a permitted food establishment if:
 - a. The food establishment has a permit;
 - b. The demonstration station has the same operator as the permitted food establishment; and
 - c. All preparation occurs at the permitted food establishment except for final heating or portioning of ready-to-eat foods at the demonstration station.
 4. A permitted food establishment that is also manufacturing food for use or sale within the establishment;
- F. A food establishment permit is valid only for service of the food approved for that operation at the time of application.
- G. An operator shall obtain department approval before:
1. Making any significant change to the types of food, methods of preparation, or style of service at the permitted food establishment; or
 2. Changing the commissary used to support the permitted food establishment.

- H. The department may require more than one permit within one calendar year if there is a change in ownership, including a leasehold interest.
- I. An operator shall make this chapter and the 2005 FDA Model Food Code easily accessible for review by employees.

16.60.080 **Permit application requirements.**

- A. An applicant shall apply for a permit using a form provided by the department. A separate form is required for each separate operation. A person may not begin operation until the department issues a permit for each operation.
- B. Except as provided in sections C. and D. below, an applicant shall apply for a permit at least thirty (30) days before the food establishment begins operation.
- C. If there is a change of ownership, the new owner shall apply for a permit not less than seven (7) days prior to the change of ownership. A new owner applying for a permit less than seven (7) days prior to the change of ownership shall pay the applicable late fee.
- D. If the application is for a temporary food establishment under section 16.60.220, an applicant shall apply for a permit not less than seven (7) days prior to the date of operation. An applicant applying for a permit less than seven (7) days prior to the event shall pay the applicable late fee.

16.60.090 **Confidentiality of trade secrets.**

- A. The department may require a person subject to this chapter to disclose a trade secret to the department to assist the department in evaluating a permit application or in determining compliance with this chapter. The department shall treat the trade secret as confidential except as otherwise provided in this section.
- B. The department may disclose information that is confidential under this section under a continuing restriction of confidentiality to other departments of the municipality, state or United States or to a court:
 - 1. To protect against an imminent threat to public health or safety;
 - 2. In a proceeding to deny, modify, suspend, or revoke a permit required under this chapter; or
 - 3. In pursuit of an enforcement activity.
- C. This section does not limit the department's authority to release confidential information during an emergency.

16.60.100 **Plan review and pre-operation inspection.**

- A. A person may not operate a food establishment unless the department inspects the food establishment for compliance with this chapter.
- B. A person shall submit a plan review application accompanied by one copy of plans and specifications, and the applicable plan review fee required by section 16.60.110 to the department before beginning any construction or remodeling if:

1. A food establishment is to be constructed;
 2. An existing structure is to be converted for use as a food establishment;
 3. An existing food establishment is proposed to be extensively remodeled; or
 4. A new type of operation is to be added to an existing permitted food establishment.
- C. Whenever plans and specifications for construction, remodeling, altering, conversion or change of operation of a food establishment are submitted to the department, the department shall inspect the completed establishment.
- D. An operator shall submit for prior department approval any significant change to the types of food, methods of preparation, or style of service.
- E. Except for a temporary food establishment subject to section 16.60.220, an applicant for a food establishment permit shall submit plans that include at a minimum:
1. A floor plan of the entire premises showing the location of buildings, refuse storage site, approved water supply, approved waste disposal system, and access for deliveries;
 2. A detailed to-scale drawing of the food establishment showing the storage areas and type, model, and location of equipment, and plumbing fixtures, such as sinks and toilets;
 3. A plumbing schematic depicting hot and cold lines, wastewater lines, floor drains, and grease traps;
 4. The construction and design specifications for equipment;
 5. The finish materials specifications for floors, walls, and ceilings;
 6. Types and location specifications for lighting and ventilation;
 7. A description of foods to be served, projected volumes, methods of preparation and service;
 8. The seating capacity;
 9. A description of equipment used to maintain temperatures during transportation, display, and service; and
 10. If applicable, a description of any services to be provided by a commissary or other approved facility.
- F. The department shall approve plans submitted under this section if the plans meet the requirements of this chapter.
- G. If a person fails to comply with this section, including failing to submit to an inspection under subsection C., or opens or operates a food establishment constructed or remodeled in a manner different from the plans approved by the department, or does not submit plans for review, or the construction, remodeling, plans, or operation violates a provision of this chapter, the department may:
1. Refuse to issue a permit;

2. Suspend the permit as provided in section 16.60.320;
3. Issue a Notice of Closure as provided in section 16.60.340; and
4. Impose civil penalties and fines as set forth in section 16.60.350.

16.60.110 Fees.

- A. An applicant for a food permit shall pay to the department a permit fee for each separate type of operation at the food establishment based on the results of a risk assessment according to the following tables.
- B. An operator, within thirty (30) days of receiving notice a permit fee is due for renewal, shall pay to the department an annual permit fee for each separate type of operation at the food establishment based on the results of a risk assessment according to the following tables.

Table One—Risk Assessment	
Operation Processes	Points
The operation prepares, serves or stores potentially hazardous foods (PHF)	2
The operation uses or prepares raw meat items	2
The operation uses Time as a Control	2
The operation hot holds foods	2
The operation specifically serves a highly susceptible population	2
The operation cools foods from 135°-41° F for later service	2
The operation handles ready-to-eat foods	2
The operation acidifies, cures, reduced-oxygen packages or otherwise modifies foods from PHF to non-PHF	2
The operation uses multiple-use (washable) utensils for customers	1
The operation operates as a mobile food establishment	1
Total Points	

Table Two—Food Establishment Permit Fees Based on Risk Assessment		
Total Points from Section One	Risk Type	Permit Fee
0-5	F001	\$225.00
6-9	F002	\$400.00
10+	F003	\$575.00

Table Three—Temporary Food Establishment Fees	
Temporary Food Establishment Type	Permit Fee (Per event)
For a Temporary Food Establishment Operating 1 day	\$25.00
For a Temporary Food Establishment Operating 2 to 4 days	\$40.00
For a Temporary Food Establishment Operating 5 to 21 days	\$60.00

Table Four—Seasonal Temporary Food Establishment Fees		
Total Points from Section One	Risk Type	Permit Fee
0--5	F506	\$115.00
6--9	F507	\$200.00
10+	F508	\$290.00

Table Five—Child Care Centers and Public School Fees	
The fee for child care centers and public schools is a flat fee and not based on a risk assessment.	
Child Care Centers	\$150.00
Public Schools	\$150.00

- C. In addition to the fee required by section A. and B. above, the department shall charge a fee of \$150.00 for each enforcement inspection conducted according section 16.60.290.
- D. Prior to application for a plan review or permit, a pre-consultation fee for food establishment planning, design consultation or expedited plan review may be assessed at the rate of \$150.00 per hour.
- E. At the time of application for plan review under section 16.60.100, the applicant shall pay to the department a plan review fee as set forth below:
 - 1. 0--1,000 square feet \$200.00.
 - 2. 1,001--4,000 square feet \$300.00.
 - 3. 4,000 square feet or more \$500.00.
- F. Overtime inspections of a food establishment shall be assessed at the rate of \$150.00 per hour.
- G. Department provided food worker certification shall be assessed as follows:
 - 1. Training classes including examination \$25.00.
 - 2. Challenge examination \$10.00.
- H. A person who seeks a variance under section 16.60.190 shall pay a variance application review fee of \$50.00 at the time of application.
- I. When ownership changes for a permitted food establishment, the new owner shall apply to the department for issuance of a new permit and shall pay a fee of \$150.00 for each physical location where a new permit is issued.
- J. A fee imposed under this section is nonrefundable. The department may prorate an annual permit fee.
- K. The annual fee required under section B. is due within thirty (30) days after receiving notice the fee is due.
 - 1. The department may assess a late fee not to exceed ten (10) percent of the applicable fee, if payment is more than thirty (30) days past due.
 - 2. A payment more than sixty (60) days past due shall be assessed a late fee not to exceed twenty-five (25) percent of the applicable permit fee.

3. Failure to pay the fees within sixty (60) days of the date of the notice a fee is due shall constitute cause for the department's issuance of a Notice of Suspension of the food establishment.
- L. Change of ownership and temporary food establishment late fees shall be assessed as follows:
1. An applicant applying for a permit as a result of a change of ownership less than seven (7) days prior to the change of owner shall pay a late fee of ten (10) percent; or
 2. An applicant applying for a temporary food establishment permit less than seven (7) days prior to the date of operation shall pay a late fee of \$10.00.
- M. An operator of a food establishment who ceases to operate a food establishment remains responsible for past due fees.
- N. Charitable operations and organizations are required to have a permit under this chapter but the department may waive permit fees for inspection and service for food establishments meeting all of the following criteria:
1. The food establishments prepare and provide food to the public at no charge; and
 2. The food establishments are operated by tax exempt nonprofit corporations under the laws of Alaska whose purpose is to foster the general community welfare of the municipality.
- O. The department may waive permit fees for student-oriented, elementary through secondary school organizations formed and operated by tax exempt nonprofit corporations under the laws of Alaska where all proceeds collected are used for the purpose of maintaining the welfare of the school's students.

16.60.120 Service of Notice.

Except as otherwise provided in this chapter, notice shall be served personally on the operator or in compliance with the Alaska Rules of Civil Procedure.

16.60.130 2005 FDA Model Food Code: Management and personnel.

Chapter 2	Management and Personnel
Parts	
2-1	SUPERVISION
2-2	EMPLOYEE HEALTH
2-3	PERSONAL CLEANLINESS
2-4	HYGIENIC PRACTICES

2-1 SUPERVISION

Subparts

2-101	<i>Responsibility</i>
2-102	<i>Knowledge</i>
2-103	<i>Duties</i>

2-101 *Responsibility*

2-101.11 *Assignment.**

The permit holder shall be the person in charge or shall designate a person in charge and shall ensure that a person in charge is present at the food establishment during all hours of operation.

2-102 *Knowledge*

2-102.11 *Demonstration.**

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 HAZARD Analysis and CRITICAL CONTROL POINT principles, and the requirements of this Code. The PERSON IN CHARGE shall demonstrate this knowledge by:

- A. Complying with this Code by having no violations of CRITICAL ITEMS during the current inspection;
- B. Being a certified FOOD protection manager who has shown proficiency of required information through passing a test that is part of an ACCREDITED PROGRAM; or
- C. Responding correctly to the inspector's questions as they relate to the specific FOOD operation. The areas of knowledge include:
 - 1. Describing the relationship between the prevention of foodborne disease and the personal hygiene of a FOOD EMPLOYEE;
 - 2. Explaining the responsibility of the PERSON IN CHARGE for preventing the transmission of foodborne disease by a FOOD EMPLOYEE who has a disease or medical condition that may cause foodborne disease;
 - 3. Describing the symptoms associated with the diseases that are transmissible through FOOD;
 - 4. Explaining the significance of the relationship between maintaining the time and temperature of POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) and the prevention of foodborne illness;
 - 5. Explaining the HAZARDS involved in the consumption of raw or undercooked MEAT, POULTRY, EGGS, and FISH;
 - 6. Stating the required FOOD temperatures and times for safe cooking of POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) including MEAT, POULTRY, EGGS, and FISH;

7. Stating the required temperatures and times for the safe refrigerated storage, hot holding, cooling, and reheating of POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD);
8. Describing the relationship between the prevention of foodborne illness and the management and control of the following:
 - a. Cross contamination,
 - b. Hand contact with READY-TO-EAT FOODS,
 - c. Handwashing, and
 - d. Maintaining the FOOD ESTABLISHMENT in a clean condition and in good repair;
9. Describing FOODS identified as MAJOR FOOD ALLERGENS and the symptoms that a MAJOR FOOD ALLERGEN could cause in a sensitive individual who has an allergic reaction.
10. Explaining the relationship between FOOD safety and providing EQUIPMENT that is:
 - a. Sufficient in number and capacity, and
 - b. Properly designed, constructed, located, installed, operated, maintained, and cleaned;
11. Explaining correct procedures for cleaning and SANITIZING UTENSILS and FOOD-CONTACT SURFACES OF EQUIPMENT;
12. Identifying the source of water used and measures taken to ensure that it remains protected from contamination such as providing protection from backflow and precluding the creation of cross connections;
13. Identifying POISONOUS OR TOXIC MATERIALS in the FOOD ESTABLISHMENT and the procedures necessary to ensure that they are safely stored, dispensed, used, and disposed of according to LAW;
14. Identifying CRITICAL CONTROL POINTS in the operation from purchasing through sale or service that when not controlled may contribute to the transmission of foodborne illness and explaining steps taken to ensure that the points are controlled in accordance with the requirements of this Code;
15. Explaining the details of how the PERSON IN CHARGE and FOOD EMPLOYEES comply with the HACCP PLAN if a plan is required by the LAW, this Code, or an agreement between the REGULATORY AUTHORITY and the FOOD ESTABLISHMENT;
16. Explaining the responsibilities, rights, and authorities assigned by this Code to the:
 - a. FOOD EMPLOYEE,
 - b. CONDITIONAL EMPLOYEE,
 - c. PERSON IN CHARGE,

- d. REGULATORY AUTHORITY; and
- 17. Explaining how the PERSON IN CHARGE, FOOD EMPLOYEES, and CONDITIONAL EMPLOYEES comply with reporting responsibilities and EXCLUSION or RESTRICTION of FOOD EMPLOYEES.

2-102.20 Food Protection Manager Certification.

A PERSON IN CHARGE who demonstrates knowledge by being a FOOD protection manager 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 paragraph 2-102.11 (B).

2-103 Duties

2-103.11 Person in Charge.

The PERSON IN CHARGE shall ensure that:

- A. FOOD ESTABLISHMENT operations are not conducted in a private home or in a room used as living or sleeping quarters as specified under subsection 6-202.111;
- B. PERSONS unnecessary to the FOOD ESTABLISHMENT operation are not allowed in the FOOD preparation, FOOD storage, or WAREWASHING areas, except that brief visits and tours may be authorized by the PERSON IN CHARGE if steps are taken to ensure that exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; and unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES are protected from contamination;
- C. EMPLOYEES and other PERSONS such as delivery and maintenance PERSONS and pesticide applicators entering the FOOD preparation, FOOD storage, and WAREWASHING areas comply with this Code;
- D. EMPLOYEES are effectively cleaning their hands, by routinely monitoring the EMPLOYEES' handwashing;
- E. EMPLOYEES are visibly observing FOODS as they are received to determine that they are from APPROVED sources, delivered at the required temperatures, protected from contamination, unADULTERATED, and accurately presented, by routinely monitoring the EMPLOYEES' observations and periodically evaluating FOODS upon their receipt;
- F. EMPLOYEES are properly cooking POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD), being particularly careful in cooking those FOODS known to cause severe foodborne illness and death, such as EGGS and COMMUNUTED MEATS, through daily oversight of the EMPLOYEES' routine monitoring of the cooking temperatures using appropriate temperature measuring devices properly scaled and calibrated as specified under subsection 4-203.11 and paragraph 4-502.11(B);
- G. EMPLOYEES are using proper methods to rapidly cool POTENTIALLY HAZARDOUS FOODS (TIME/TEMPERATURE CONTROL FOR SAFETY FOODS) that are not held hot or are not for consumption within 4 hours, through daily oversight of the EMPLOYEES' routine monitoring of FOOD temperatures during cooling;

- H. CONSUMERS who order raw or partially cooked READY-TO-EAT FOODS of animal origin are informed as specified under subsection 3-603.11 that the FOOD is not cooked sufficiently to ensure its safety;
- I. EMPLOYEES are properly SANITIZING cleaned multiuse EQUIPMENT and UTENSILS before they are reused, through routine monitoring of solution temperature and exposure time for hot water SANITIZING, and chemical concentration, pH, temperature, and exposure time for chemical SANITIZING;
- J. CONSUMERS are notified that clean TABLEWARE is to be used when they return to self-service areas such as salad bars and buffets as specified under subsection 3-304.16;
- K. Except when APPROVAL is obtained from the REGULATORY AUTHORITY as specified in paragraph 3-301.11(D), EMPLOYEES are preventing cross-contamination of READY-TO-EAT FOOD with bare hands by properly using suitable UTENSILS such as deli tissue, spatulas, tongs, single-use gloves, or dispensing EQUIPMENT;
- L. EMPLOYEES are properly trained in FOOD safety as it relates to their assigned duties; and
- 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 paragraph 2-201.11(A).

2-2 EMPLOYEE HEALTH

Subpart

2-201 Responsibilities and Reporting Symptoms and Diagnosis

2-201 Responsibilities and Reporting Symptoms and Diagnosis

2-201.11 Responsibility of Permit Holder, Person in Charge, and Conditional Employees.*

- A. The PERMIT HOLDER shall require FOOD EMPLOYEES and CONDITIONAL EMPLOYEES to report to the PERSON IN CHARGE information about their health and activities as they relate to diseases that are transmissible through FOOD. A FOOD EMPLOYEE or CONDITIONAL EMPLOYEE shall report the information in a manner that allows the PERSON IN CHARGE to reduce the RISK of foodborne disease transmission, including providing necessary additional information, such as the date of onset of symptoms and an illness, or of a diagnosis without symptoms, if the FOOD EMPLOYEE or CONDITIONAL EMPLOYEE:
 - 1. Has any of the following symptoms:
 - a. Vomiting,
 - b. Diarrhea,
 - c. Jaundice,
 - d. Sore throat with fever, or

- e. A lesion containing pus such as a boil or infected wound that is open or draining and is:
 - i. On the hands or wrists, *unless an impermeable cover such as a finger cot or stall protects the lesion and a SINGLE-USE glove is worn over the impermeable cover,*
 - ii. On exposed portions of the arms, *unless the lesion is protected by an impermeable cover, or*
 - iii. On other parts of the body, *unless the lesion is covered by a dry, durable, tight-fitting bandage;*
2. Has an illness diagnosed by a HEALTH PRACTITIONER due to:
 - a. Norovirus,
 - b. Hepatitis A virus,
 - c. *Shigella* spp.,
 - d. ENTEROHEMORRHAGIC or SHIGA TOXIN-PRODUCING *ESCHERICHIA COLI*, or
 - e. *Salmonella* Typhi;
 3. Had a previous illness, diagnosed by a HEALTH PRACTITIONER, within the past 3 months due to *Salmonella* Typhi, without having received antibiotic therapy, as determined by a HEALTH PRACTITIONER;
 4. Has been exposed to, or is the suspected source of, a CONFIRMED DISEASE OUTBREAK, because the FOOD EMPLOYEE or CONDITIONAL EMPLOYEE consumed or prepared FOOD implicated in the outbreak, or consumed FOOD at an event prepared by a PERSON who is infected or ill with:
 - a. Norovirus within the past 48 hours of the last exposure,
 - b. ENTEROHEMORRHAGIC or SHIGA TOXIN-PRODUCING *ESCHERICHIA COLI*, or *Shigella* spp. within the past three (3) days of the last exposure,
 - c. *Salmonella* Typhi within the past fourteen (14) days of the last exposure, or
 - d. Hepatitis A virus within the past thirty (30) days of the last exposure; or
 5. Has been exposed by attending or working in a setting where there is a CONFIRMED DISEASE OUTBREAK, or living in the same household as, and has knowledge about, an individual who works or attends a setting where there is a CONFIRMED DISEASE OUTBREAK, or living in the same household as, and has knowledge about, an individual diagnosed with an illness caused by:
 - a. Norovirus within the past 48 hours of the last exposure,
 - b. ENTEROHEMORRHAGIC or SHIGA TOXIN-PRODUCING *ESCHERICHIA COLI*, or *Shigella* spp. within the past three (3) days of the last exposure,

- c. *Salmonella* Typhi within the past fourteen (14) days of the last exposure, or
 - d. Hepatitis A virus within the past thirty (30) days of the last exposure.
- B. The PERSON IN CHARGE shall notify the REGULATORY AUTHORITY when a FOOD EMPLOYEE is:
 - 1. Jaundiced, or
 - 2. Diagnosed with an illness due to a pathogen as specified under Subparagraphs (A)(2)(a) – (e) of this section.
- C. The PERSON IN CHARGE shall ensure that a CONDITIONAL EMPLOYEE:
 - 1. Who exhibits or reports a symptom, or who reports a diagnosed illness as specified under Subparagraphs (A)(1) – (3) of this section, is prohibited from becoming a FOOD EMPLOYEE until the CONDITIONAL EMPLOYEE meets the criteria for the specific symptoms or diagnosed illness as specified under subsection 2-201.13; and
 - 2. Who will work as a FOOD EMPLOYEE in a FOOD ESTABLISHMENT that serves as a HIGHLY SUSCEPTIBLE POPULATION and reports a history of exposure as specified under Subparagraphs (A)(4) – (5), is prohibited from becoming a FOOD EMPLOYEE until the CONDITIONAL EMPLOYEE meets the criteria as specified under paragraph 2-201.13(I).
- D. The PERSON IN CHARGE shall ensure that a FOOD EMPLOYEE who exhibits or reports a symptom, or who reports a diagnosed illness or a history of exposure as specified under Subparagraphs (A)(1) – (5) of this section is:
 - 1. EXCLUDED as specified under paragraph 2-201.12 (A) – (C), and Subparagraphs (D)(1), (E)(1), (F)(1), or (G)(1) and in compliance with the provisions specified under paragraph 2-201.13(A) – (G); or
 - 2. RESTRICTED as specified under Subparagraphs 2-201.12(D)(2), (E)(2), (F)(2), (G)(2), or paragraph 2-201.12(H) or (I) and in compliance with the provisions specified under paragraph 2-201.13(D) – (I).
- E. A FOOD EMPLOYEE or CONDITIONAL EMPLOYEE shall report to the PERSON IN CHARGE the information as specified under paragraph A. of this section.
- F. A FOOD EMPLOYEE shall:
 - 1. Comply with an EXCLUSION as specified under paragraph 2-201.12(A) – (C) and subparagraphs 2-201.12(D)(1), (E)(1), (F)(1), or (G)(1) and with the provisions specified under paragraph 2-201.13(A) – (G); or
 - 2. Comply with a RESTRICTION as specified under Subparagraphs 2-201.12(D)(2), (E)(2), (F)(2), (G)(2), or 2-201.12(H) or (I) and comply with the provisions specified under paragraph 2-201.13(D) – (I).

2-201.12 Exclusions and Restrictions.*

The PERSON IN CHARGE shall EXCLUDE or RESTRICT a FOOD EMPLOYEE from a FOOD ESTABLISHMENT in accordance with the following:

- A. *Except when the symptom is from a noninfectious condition*, EXCLUDE a FOOD EMPLOYEE if the FOOD EMPLOYEE is:
 - 1. Symptomatic with vomiting or diarrhea; or
 - 2. Symptomatic with vomiting or diarrhea and diagnosed with an infection from Norovirus, *Shigella* spp., or ENTEROHEMORRHAGIC or SHIGA TOXIN-PRODUCING *E. COLI*.
- B. EXCLUDE a FOOD EMPLOYEE who is:
 - 1. Jaundiced and the onset of jaundice occurred within the last 7 calendar days, *unless the FOOD EMPLOYEE provides to the PERSON IN CHARGE written medical documentation from a HEALTH PRACTITIONER specifying that the jaundice is not caused by hepatitis A virus or other fecal-orally transmitted infection*;
 - 2. Diagnosed with an infection from hepatitis A virus within 14 calendar days from the onset of any illness symptoms, or within 7 calendar days of the onset of jaundice; or
 - 3. Diagnosed with an infection from hepatitis A virus without developing symptoms.
- C. EXCLUDE a FOOD EMPLOYEE who is diagnosed with an infection from *Salmonella* Typhi, or reports a previous infection with *Salmonella* Typhi within the past 3 months as specified under Subparagraph 2-201.11(A)(3).
- D. If a FOOD EMPLOYEE is diagnosed with an infection from Norovirus and is ASYMPTOMATIC:
 - 1. EXCLUDE the FOOD EMPLOYEE who works in a FOOD ESTABLISHMENT serving a HIGHLY SUSCEPTIBLE POPULATION; or
 - 2. RESTRICT the FOOD EMPLOYEE who works in a FOOD ESTABLISHMENT not serving a HIGHLY SUSCEPTIBLE POPULATION.
- E. If a FOOD EMPLOYEE is diagnosed with an infection from *Shigella* spp. and is ASYMPTOMATIC:
 - 1. EXCLUDE the FOOD EMPLOYEE who works in a FOOD ESTABLISHMENT serving a HIGHLY SUSCEPTIBLE POPULATION; or
 - 2. RESTRICT the FOOD EMPLOYEE who works in a FOOD ESTABLISHMENT not serving a HIGHLY SUSCEPTIBLE POPULATION.
- F. If a FOOD EMPLOYEE is diagnosed with an infection from ENTEROHEMORRHAGIC or SHIGA TOXIN-PRODUCING *E. COLI*, and is ASYMPTOMATIC:
 - 1. EXCLUDE the FOOD EMPLOYEE who works in a FOOD ESTABLISHMENT serving a HIGHLY SUSCEPTIBLE POPULATION; or
 - 2. RESTRICT the FOOD EMPLOYEE who works in a FOOD ESTABLISHMENT not serving a HIGHLY SUSCEPTIBLE POPULATION.

- G. If a FOOD EMPLOYEE is ill with symptoms of acute onset of sore throat with fever:
 - 1. EXCLUDE the FOOD EMPLOYEE who works in a FOOD ESTABLISHMENT serving a HIGHLY SUSCEPTIBLE POPULATION; or
 - 2. RESTRICT the FOOD EMPLOYEE who works in a FOOD ESTABLISHMENT not serving a HIGHLY SUSCEPTIBLE POPULATION.
- H. If a FOOD EMPLOYEE is infected with a skin lesion containing pus such as a boil or infected wound that is open or draining and not properly covered as specified under Subparagraph 2-201.11(A)(1)(e), RESTRICT the FOOD EMPLOYEE.
- I. If a FOOD EMPLOYEE is exposed to a foodborne pathogen as specified under Subparagraphs 2-201.11(A)(4) or (5), RESTRICT the FOOD EMPLOYEE who works in a FOOD ESTABLISHMENT serving a HIGHLY SUSCEPTIBLE POPULATION.

2-201.13 Removal, Adjustment, or Retention of Exclusions and Restrictions.

The PERSON IN CHARGE may remove, adjust, or retain the EXCLUSION or RESTRICTION of a FOOD EMPLOYEE according to the following conditions:

- A. *Except when a FOOD EMPLOYEE is diagnosed with an infection from hepatitis A virus or Salmonella Typhi:*
 - 1. Reinstatement a FOOD EMPLOYEE who was EXCLUDED as specified under Subparagraph 2-201.12(A)(1) if the FOOD EMPLOYEE:
 - a. Is ASYMPTOMATIC for at least 24 hours; or
 - b. Provides to the PERSON IN CHARGE written medical documentation from a HEALTH PRACTITIONER that states the symptom is from a noninfectious condition.
 - 2. If a FOOD EMPLOYEE was diagnosed with an infection from Norovirus and EXCLUDED as specified under Subparagraph 2-201.12(A)(2):
 - a. RESTRICT the FOOD EMPLOYEE, who is ASYMPTOMATIC for at least 24 hours and works in a FOOD ESTABLISHMENT not serving a HIGHLY SUSCEPTIBLE POPULATION, until the conditions for reinstatement as specified under Subparagraphs (D)(1) or (2) of this section are met; or
 - b. Retain the EXCLUSION for the FOOD EMPLOYEE, who is ASYMPTOMATIC for at least 24 hours and works in a FOOD ESTABLISHMENT that serves a HIGHLY SUSCEPTIBLE POPULATION, until the conditions for reinstatement as specified under Subparagraphs (D)(1) or (2) of this section are met.
 - 3. If a FOOD EMPLOYEE was diagnosed with an infection from *Shigella* spp. and EXCLUDED as specified under Subparagraph 2-201.12(A)(2):
 - a. RESTRICT the FOOD EMPLOYEE, who is ASYMPTOMATIC for at least 24 hours and works in a FOOD ESTABLISHMENT not serving a HIGHLY SUSCEPTIBLE POPULATION, until the conditions for reinstatement as specified under Subparagraphs (E)(1) or (2) of this section are met; or

- b. Retain the EXCLUSION for the FOOD EMPLOYEE, who is ASYMPTOMATIC for at least 24 hours and works in a FOOD ESTABLISHMENT that serves a HIGHLY SUSCEPTIBLE POPULATION, until the conditions for reinstatement as specified under Subparagraphs (E)(1) or (2), or (E)(1) and (3)(a) of this section are met.
 - 4. If a FOOD EMPLOYEE was diagnosed with an infection from ENTEROHEMORRHAGIC or SHIGA TOXIN-PRODUCING *ESCHERICHIA COLI* and EXCLUDED as specified under Subparagraph 2-201.12(A)(2):
 - a. RESTRICT the FOOD EMPLOYEE, who is ASYMPTOMATIC for at least 24 hours and works in a FOOD ESTABLISHMENT not serving a HIGHLY SUSCEPTIBLE POPULATION, until the conditions for reinstatement as specified under Subparagraphs (F)(1) or (2) of this section are met; or
 - b. Retain the EXCLUSION for the FOOD EMPLOYEE, who is ASYMPTOMATIC for at least 24 hours and works in a FOOD ESTABLISHMENT that serves a HIGHLY SUSCEPTIBLE POPULATION, until the conditions for reinstatement as specified under Subparagraphs (F)(1) or (2) are met.
- B. Reinstatement of a FOOD EMPLOYEE who was EXCLUDED as specified under paragraph 2-201.12(B) if the PERSON IN CHARGE obtains APPROVAL from the REGULATORY AUTHORITY and one of the following conditions is met;
- 1. The FOOD EMPLOYEE has been jaundiced for more than 7 calendar days;
 - 2. The anicteric FOOD EMPLOYEE has been symptomatic with symptoms other than jaundice for more than 14 calendar days; or
 - 3. The FOOD EMPLOYEE provides to the PERSON IN CHARGE written medical documentation from a HEALTH PRACTITIONER stating that the FOOD EMPLOYEE is free of a hepatitis A virus infection.
- C. Reinstatement of a FOOD EMPLOYEE who was EXCLUDED as specified under paragraph 2-201.12(C) if:
- 1. The PERSON IN CHARGE obtains APPROVAL from the REGULATORY AUTHORITY; and
 - 2. The FOOD EMPLOYEE provides to the PERSON IN CHARGE written medical documentation from a HEALTH PRACTITIONER that states the FOOD EMPLOYEE is free from *S. Typhi* infection.
- D. Reinstatement of a FOOD EMPLOYEE who was EXCLUDED as specified under Subparagraphs 2-201.12(A)(2) or (D)(1) who was RESTRICTED under Subparagraph 2-201.12(D)(2) if the PERSON IN CHARGE obtains APPROVAL from the REGULATORY AUTHORITY and one of the following conditions is met:
- 1. The EXCLUDED or RESTRICTED FOOD EMPLOYEE provides to the PERSON IN CHARGE written medical documentation from a HEALTH PRACTITIONER stating that the FOOD EMPLOYEE is free of a Norovirus infection;
 - 2. The FOOD EMPLOYEE was EXCLUDED or RESTRICTED after symptoms of vomiting or diarrhea resolved, and more than 48 hours have passed since the FOOD EMPLOYEE became ASYMPTOMATIC; or

3. The FOOD EMPLOYEE was EXCLUDED or RESTRICTED and did not develop symptoms and more than 48 hours have passed since the FOOD EMPLOYEE was diagnosed.
- E. Reinstatement of a FOOD EMPLOYEE who was EXCLUDED as specified under Subparagraphs 2-201.12(A)(2) or (E)(1) or who was RESTRICTED under Subparagraph 2-201.12(E)(2) if the PERSON IN CHARGE obtains APPROVAL from the REGULATORY AUTHORITY and one of the following conditions is met:
1. The EXCLUDED or RESTRICTED FOOD EMPLOYEE provides to the PERSON IN CHARGE written medical documentation from a HEALTH PRACTITIONER stating that the FOOD EMPLOYEE is free of a *Shigella* spp. infection based on test results showing 2 consecutive negative stool specimen cultures that are taken:
 - a. Not earlier than 48 hours after discontinuance of antibiotics, and
 - b. At least 24 hours apart;
 2. The FOOD EMPLOYEE was EXCLUDED or RESTRICTED after symptoms of vomiting or diarrhea resolved, and more than 7 calendar days have passed since the FOOD EMPLOYEE became ASYMPTOMATIC; or
 3. The FOOD EMPLOYEE was EXCLUDED or RESTRICTED and did not develop symptoms and more than 7 calendar days have passed since the FOOD EMPLOYEE was diagnosed.
- F. Reinstatement of a FOOD EMPLOYEE who was EXCLUDED or RESTRICTED as specified under Subparagraphs 2-201.12(A)(2) or (F)(1) or who was RESTRICTED under Subparagraph 2-201.12(F)(2) if the PERSON IN CHARGE obtains APPROVAL from the REGULATORY AUTHORITY and one of the following conditions is met:
1. The EXCLUDED or RESTRICTED FOOD EMPLOYEE provides to the PERSON IN CHARGE written medical documentation from a HEALTH PRACTITIONER stating that the FOOD EMPLOYEE is free of an infection from ENTEROHEMORRHAGIC or SHIGA TOXIN-PRODUCING *ESCHERICHIA COLI* based on test results that show 2 consecutive negative stool specimen cultures that are taken:
 - a. Not earlier than 48 hours after discontinuance of antibiotics; and
 - b. At least 24 hours apart;
 2. The FOOD EMPLOYEE was EXCLUDED or RESTRICTED after symptoms of vomiting or diarrhea resolved and more than 7 calendar days have passed since the FOOD EMPLOYEE became ASYMPTOMATIC; or
 3. The FOOD EMPLOYEE was EXCLUDED or RESTRICTED and did not develop symptoms and more than 7 days have passed since the FOOD EMPLOYEE was diagnosed.
- G. Reinstatement of a FOOD EMPLOYEE who was EXCLUDED or RESTRICTED as specified under Subparagraphs 2-201.12(G)(1) or (2) if the FOOD EMPLOYEE provides to the PERSON IN CHARGE written medical documentation from a HEALTH PRACTITIONER stating that the FOOD EMPLOYEE meets one of the following conditions:
1. Has received antibiotic therapy for *Streptococcus pyogenes* infection for more than 24 hours;

2. Has at least one negative throat specimen culture for *Streptococcus pyogenes* infection; or
 3. Is otherwise determined by a HEALTH PRACTITIONER to be free of a *Streptococcus pyogenes* infection.
- H. Reinstatement of a FOOD EMPLOYEE who was RESTRICTED as specified under paragraph 2-201.12(H) if the skin, infected wound, cut, or pustular boil is properly covered with one of the following:
1. An impermeable cover such as a finger cot or stall and a single-use glove over the impermeable cover if the infected wound or pustular boil is on the hand, finger, or wrist;
 2. An impermeable cover on the arm if the infected wound or pustular boil is on the arm; or
 3. A dry, durable, tight-fitting bandage if the infected wound or pustular boil is on another part of the body.
- I. Reinstatement of a FOOD EMPLOYEE who was RESTRICTED as specified under paragraph 2-201.12(I) and was exposed to one of the following pathogens as specified under Subparagraph 2-201.11(A)(4) or (5):
1. Norovirus and one of the following conditions is met:
 - a. More than 48 hours have passed since the last day the FOOD EMPLOYEE was potentially exposed; or
 - b. More than 48 hours have passed since the FOOD EMPLOYEE'S household contact became ASYMPTOMATIC.
 2. *Shigella* spp. or ENTEROHEMORRHAGIC or SHIGA TOXIN-PRODUCING *ESCHERICHIA COLI* and one of the following conditions is met:
 - a. More than 3 calendar days have passed since the last day the FOOD EMPLOYEE was potentially exposed; or
 - b. More than 3 calendar days have passed since the FOOD EMPLOYEE'S household contact became ASYMPTOMATIC.
 3. *S. Typhi* and one of the following conditions is met:
 - a. More than 14 calendar days have passed since the last day the FOOD EMPLOYEE was potentially exposed; or
 - b. More than 14 calendar days have passed since the FOOD EMPLOYEE'S household contact became ASYMPTOMATIC.
 4. Hepatitis A virus and one of the following conditions is met:
 - a. The FOOD EMPLOYEE is immune to hepatitis A virus infection because of a prior illness from hepatitis A;
 - b. The FOOD EMPLOYEE is immune to hepatitis A virus infection because of vaccination against hepatitis A;

- c. The FOOD EMPLOYEE is immune to hepatitis A virus infection because of IgG administration;
- d. More than 30 calendar days have passed since the last day the FOOD EMPLOYEE was potentially exposed;
- e. More than 30 calendar days have passed since the FOOD EMPLOYEE'S household contact became jaundiced; or
- f. The FOOD EMPLOYEE does not use an alternative procedure that allows bare hand contact with READY-TO-EAT FOOD until at least 30 days after the potential exposure, as specified in Subparagraphs (l)(4)(d) and (e) of this section, and the FOOD EMPLOYEE receives additional training about:
 - i. Hepatitis A symptoms and preventing the transmission of infection,
 - ii. Proper handwashing procedures, and
 - iii. Protecting ready-to-eat food from contamination introduced by bare hand contact.

2-3	PERSONAL CLEANLINESS
	<i>Subparts</i>
<i>2-301</i>	<i>Hands and Arms</i>
<i>2-302</i>	<i>Fingernails</i>
<i>2-303</i>	<i>Jewelry</i>
<i>2-304</i>	<i>Outer Clothing</i>

2-301 *Hands and Arms*

2-301.11 *Clean Condition.**

FOOD EMPLOYEES shall keep their hands and exposed portions of their arms clean.

2-301.12 *Cleaning Procedure.**

- A. Except as specified in paragraph (D) of this section, FOOD EMPLOYEES shall clean their hands and exposed portions of their arms, including surrogate prosthetic devices for hands or arms for at least 20 seconds, using a cleaning compound in a HANDWASHING SINK that is equipped as specified under subsection 5-202.12 and Subpart 6-301.
- B. FOOD EMPLOYEES shall use the following cleaning procedure in the order stated to clean their hands and exposed portions of their arms, including surrogate prosthetic devices for hands and arms:
 - 1. Rinse under clean, running warm water;
 - 2. Apply an amount of cleaning compound recommended by the cleaning compound manufacturer;
 - 3. Rub together vigorously for at least 10 to 15 seconds while:

- a. Paying particular attention to removing soil from underneath the fingernails during the cleaning procedure, and
 - b. Creating friction on the surfaces of the hands and arms or surrogate prosthetic devices for hands and arms, finger tips, and areas between the fingers;
4. Thoroughly rinse under clean, running warm water; and
 5. Immediately follow the cleaning procedure with thorough drying using a method as specified under subsection 6-301.12.
- C. *To avoid recontaminating their hands or surrogate prosthetic devices, FOOD EMPLOYEES may use disposable paper towels or similar clean barriers when touching surfaces such as manually operated faucet handles on a HANDWASHING SINK or the handle of a restroom door.*
- D. *If APPROVED and capable of removing the types of soils encountered in the FOOD operations involved, an automatic handwashing facility may be used by FOOD EMPLOYEES to clean their hands or surrogate prosthetic devices.*

2-301.13 Special Handwash Procedures.*

Reserved.

2-301.14 When to Wash.*

FOOD EMPLOYEES shall clean their hands and exposed portions of their arms as specified under subsection 2-301.12 immediately before engaging in FOOD preparation including working with exposed FOOD, clean EQUIPMENT and UTENSILS, and unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES and:

- A. After touching bare human body parts other than clean hands and clean, exposed portions of arms;
- B. After using the toilet room;
- C. After caring for or handling SERVICE ANIMALS or aquatic animals as specified in paragraph 2-403.11(B);
- D. Except as specified in paragraph 2-401.11(B), after coughing, sneezing, using a handkerchief or disposable tissue, using tobacco, eating, or drinking;
- E. After handling soiled EQUIPMENT or UTENSILS;
- F. During FOOD preparation, as often as necessary to remove soil and contamination and to prevent cross contamination when changing tasks;
- G. When switching between working with raw FOOD and working with READY-TO-EAT FOOD;
- H. Before donning gloves for working with FOOD; and
- I. After engaging in other activities that contaminate the hands.

2-301.15 Where to Wash.

FOOD EMPLOYEES shall clean their hands in a HANDWASHING SINK or APPROVED automatic handwashing facility and may not clean their hands in a sink used for FOOD preparation or WAREWASHING, or in a service sink or a curbed cleaning facility used for the disposal of mop water and similar liquid waste.

2-301.16 Hand Antiseptics.

- A. A hand antiseptic used as a topical application, a hand antiseptic solution used as a hand dip, or a hand antiseptic soap shall:
1. Comply with one of the following:
 - a. Be an APPROVED drug that is listed in the FDA publication **Approved Drug Products with Therapeutic Equivalence Evaluations** as an APPROVED drug based on safety and effectiveness; or
 - b. Have active antimicrobial ingredients that are listed in the FDA monograph for OTC Health-Care Antiseptic Drug Products as an antiseptic handwash, and
 2. Comply with one of the following:
 - a. Have components that are exempted from the requirement of being listed in federal FOOD ADDITIVE regulations as specified in 21 CFR 170.39 - Threshold of regulation for substances used in food-contact articles; or
 - b. Comply with and be listed in:
 - i. 21 CFR 178 - Indirect Food Additives: Adjuvants, Production Aids, and Sanitizers as regulated for use as a FOOD ADDITIVE with conditions of safe use, or
 - ii. 21 CFR 182 - Substances Generally Recognized as Safe, 21 CFR 184 - Direct Food Substances Affirmed as Generally Recognized as Safe, or 21 CFR 186 - Indirect Food Substances Affirmed as Generally Recognized as Safe for use in contact with food, and
 3. Be applied only to hands that are cleaned as specified under subsection 2-301.12.
- B. If a hand antiseptic or a hand antiseptic solution used as a hand dip does not meet the criteria specified under Subparagraph (A)(2) of this section, use shall be:
1. Followed by thorough hand rinsing in clean water before hand contact with FOOD or by the use of gloves; or
 2. Limited to situations that involve no direct contact with FOOD by the bare hands.
- C. A hand antiseptic solution used as a hand dip shall be maintained clean and at a strength equivalent to at least 100 MG/L chlorine.

2-302 *Fingernails*

2-302.11 *Maintenance.*

- A. FOOD EMPLOYEES shall keep their fingernails trimmed, filed, and maintained so the edges and surfaces are cleanable and not rough.
- B. *Unless wearing intact gloves in good repair, a FOOD EMPLOYEE may not wear fingernail polish or artificial fingernails when working with exposed FOOD.*

2-303 *Jewelry*

2-303.11 *Prohibition.*

Except for a *plain ring such as a wedding band*, while preparing FOOD, FOOD EMPLOYEES may not wear jewelry including medical information jewelry on their arms and hands.

2-304 *Outer Clothing*

2-304.11 *Clean Condition.*

FOOD EMPLOYEES shall wear clean outer clothing to prevent contamination of FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES.

2-4 *HYGIENIC PRACTICES*

Subparts

- 2-401 *Food Contamination Prevention****
- 2-402 *Hair Restraints****
- 2-403 *Animals****

2-401 *Food Contamination Prevention*

2-401.11 *Eating, Drinking, or Using Tobacco.**

- A. Except as specified in paragraph (B) of this section, an EMPLOYEE shall eat, drink, or use any form of tobacco only in designated areas where the contamination of exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES; or other items needing protection can not result.
- B. *A FOOD EMPLOYEE may drink from a closed BEVERAGE container if the container is handled to prevent contamination of:*
 - 1. *The EMPLOYEE'S hands;*
 - 2. *The container; and*
 - 3. *Exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; and unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES.*

2-401.12 Discharges from the Eyes, Nose, and Mouth.*

FOOD EMPLOYEES experiencing persistent sneezing, coughing, or a runny nose that causes discharges from the eyes, nose, or mouth may not work with exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; or unwrapped SINGLE-SERVICE or SINGLE-USE ARTICLES.

2-402 Hair Restraints

2-402.11 Effectiveness.

- A. Except as provided in paragraph (B) of this section, FOOD EMPLOYEES shall wear hair restraints such as hats, hair coverings or nets, beard restraints, and clothing that covers body hair, that are designed and worn to effectively keep their hair from contacting exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; and unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES.
- B. *This section does not apply to FOOD EMPLOYEES such as counter staff who only serve BEVERAGES and wrapped or PACKAGED FOODS, hostesses, and wait staff if they present a minimal RISK of contaminating exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; and unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES.*

2-403 Animals

2-403.11 Handling Prohibition.*

- A. Except as specified in paragraph (B) of this section, FOOD EMPLOYEES may not care for or handle animals that may be present such as patrol dogs, SERVICE ANIMALS, or pets that are allowed as specified in Subparagraphs 6-501.115(B)(2)-(5).
- B. *FOOD EMPLOYEES with SERVICE ANIMALS may handle or care for their SERVICE ANIMALS and FOOD EMPLOYEES may handle or care for FISH in aquariums or MOLLUSCAN SHELLFISH or crustacea in display tanks if they wash their hands as specified under subsections 2-301.12 and paragraph 2-301.14(C).*

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Chapter 3	Food
Parts	
3-1	CHARACTERISTICS
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3-1 CHARACTERISTICS

Subparts

3-101 Condition

3-101 Condition

3-101.11 Safe, Unadulterated, and Honestly Presented.*

FOOD shall be safe, unADULTERATED, and, as specified under subsection 3-601.12, honestly presented.

3-2 SOURCES, SPECIFICATIONS, AND ORIGINAL CONTAINERS AND RECORDS

Subparts

3-201 Sources
3-202 Specifications for Receiving
3-203 Original Containers and Records

3-201 Sources

3-201.11 Compliance with Food Law.*

- A. FOOD shall be obtained from sources that comply with LAW.
- B. FOOD prepared in a private home may not be used or offered for human consumption in a FOOD ESTABLISHMENT.
- C. PACKAGED FOOD shall be labeled as specified in LAW, including 21 CFR 101 FOOD Labeling, 9 CFR 317 Labeling, Marking Devices, and Containers, and 9 CFR 381 Subpart N Labeling and Containers, and as specified under subsections 3-202.17 and 3-202.18.
- D. *Fish, other than MOLLUSCAN SHELLFISH, WHICH are intended for consumption in their raw form and allowed as specified in Subparagraph 3-401.11(C)(1) may be offered for sale or service if they are obtained from a supplier that freezes the FISH as specified under subsection 3-402.11; or frozen on the PREMISES as specified under subsection 3-402.11 and records are retained as specified under subsection 3-402.12.*
- E. WHOLE-MUSCLE, INTACT BEEF steaks that are intended for consumption in an undercooked form without a CONSUMER advisory as specified in paragraph 3-401.11(C) shall be:
 - 1. Obtained from a FOOD PROCESSING PLANT that, upon request by the purchaser, packages the steaks and labels them, to indicate that the steaks meet the definition of WHOLE-MUSCLE, INTACT BEEF, or
 - 2. Deemed acceptable by the REGULATORY AUTHORITY based on other evidence, such as written buyer specifications or invoices, that indicates that the steaks meet the definition of WHOLE-MUSCLE, INTACT BEEF, and
 - 3. If individually cut in a FOOD ESTABLISHMENT:

- a. Cut from WHOLE-MUSCLE INTACT BEEF that is labeled by a FOOD PROCESSING PLANT as specified in Subparagraph (E)(1) of this section or identified as specified in Subparagraph (E)(2) of this section,
 - b. Prepared so they remain intact, and
 - c. If PACKAGED for undercooking in a FOOD ESTABLISHMENT, labeled as specified in Subparagraph (E)(1) of this section or identified as specified in (E)(2) of this section.
- F. MEAT and POULTRY that is not a READY-TO-EAT FOOD and is in a PACKAGED form when it is offered for sale or otherwise offered for consumption, shall be labeled to include safe handling instructions as specified in LAW, including 9 CFR 317.2(l) and 9 CFR 381.125(b).
- G. EGGS that have not been specifically treated to destroy all viable *Salmonellae* shall be labeled to include safe handling instructions as specified in LAW, including 21 CFR 101.17(h).

3-201.12 Food in a Hermetically Sealed Container.*

FOOD in a HERMETICALLY SEALED CONTAINER shall be obtained from a FOOD PROCESSING PLANT that is regulated by the FOOD regulatory agency that has jurisdiction over the plant.

3-201.13 Fluid Milk and Milk Products.*

Fluid milk and milk products shall be obtained from sources that comply with GRADE A STANDARDS as specified in LAW.

3-201.14 Fish.*

- A. FISH that are received for sale or service shall be:
 - 1. Commercially and legally caught or harvested; or
 - 2. APPROVED for sale or service.
- B. MOLLUSCAN SHELLFISH that are recreationally caught may not be received for sale or service.

3-201.15 Molluscan Shellfish.*

- A. MOLLUSCAN SHELLFISH shall be obtained from sources according to LAW and the requirements specified in the U.S. Department of Health and Human Services, Public Health Service, Food and Drug Administration, National Shellfish Sanitation Program Guide for the Control of Molluscan Shellfish.
- B. MOLLUSCAN SHELLFISH received in interstate commerce shall be from sources that are listed in the Interstate Certified Shellfish Shippers List.

3-201.16 Wild Mushrooms.*

- A. Except as specified in paragraph (B) of this section, mushroom species picked in the wild shall be obtained from sources where each mushroom is individually inspected and found to be safe by an APPROVED mushroom identification expert.

B. *This section does not apply to:*

1. *Cultivated wild mushroom species that are grown, harvested, and processed in an operation that is regulated by the FOOD regulatory agency that has jurisdiction over the operation; or*
2. *Wild mushroom species if they are in packaged form and are the product of a FOOD PROCESSING PLANT that is regulated by the FOOD regulatory agency that has jurisdiction over the plant.*

3-201.17 Game Animals.*

A. If GAME ANIMALS are received for sale or service they shall be:

1. Commercially raised for FOOD and:
 - a. Raised slaughtered, and processed under a voluntary inspection program that is conducted by the agency that has animal health jurisdiction, or
 - b. Under a routine inspection program conducted by a regulatory agency other than the agency that has animal health jurisdiction, and
 - c. Raised, slaughtered, and processed according to:
 - i. LAWS governing MEAT and POULTRY as determined by the agency that has animal health jurisdiction and the agency that conducts the inspection program, and
 - ii. Requirements which are developed by the agency that has animal health jurisdiction and the agency that conducts the inspection program with consideration of factors such as the need for antemortem and postmortem examination by an APPROVED veterinarian or veterinarian's designee;
2. Under a voluntary inspection program administered by the USDA for game animals such as exotic animals (reindeer, elk, deer, antelope, water buffalo, or bison) that are "inspected and APPROVED" in accordance with 9 CFR 352 Exotic animals; voluntary inspection or rabbits that are "inspected and certified" in accordance with 9 CFR 354 voluntary inspection of rabbits and edible products thereof;
3. As allowed by LAW, for wild GAME ANIMALS that are live-caught:
 - a. Under a routine inspection program conducted by a regulatory agency such as the agency that has animal health jurisdiction, and
 - b. Slaughtered and processed according to:

- i. LAWS governing MEAT and POULTRY as determined by the agency that has animal health jurisdiction and the agency that conducts the inspection program, and
 - ii. Requirements which are developed by the agency that has animal health jurisdiction and the agency that conducts the inspection program with consideration of factors such as the need for antemortem and postmortem examination by an APPROVED veterinarian or veterinarian's designee; or
- 4. As allowed by LAW, for field-dressed wild GAME ANIMALS under a routine inspection program that ensures the animals:
 - a. Receive a postmortem examination by an approved veterinarian or veterinarian's designee, or
 - b. Are field-dressed and transported according to requirements specified by the agency that has animal health jurisdiction and the agency that conducts the inspection program, and
 - c. Are processed according to LAWS governing MEAT and POULTRY as determined by the agency that has animal health jurisdiction and the agency that conducts the inspection program.
- B. A GAME ANIMAL may not be received for sale or service if it is a species of wildlife that is listed in 50 CFR 17 Endangered and threatened wildlife and plants.

3-202 Specifications for Receiving

3-202.11 Temperature.*

- A. Except as specified in paragraph (B) of this section, refrigerated, POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be at a temperature of 5°C (41°F) or below when received.
- B. *If a temperature other than 5°C (41°F) for a POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) is specified in LAW governing its distribution, such as LAWS governing milk and MOLLUSCAN SHELLFISH, the FOOD may be received at the specified temperature.*
- C. Raw EGGS shall be received in refrigerated equipment that maintains an ambient air temperature of 7°C (45°F) or less.
- D. POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) that is cooked to a temperature and for a time specified under subsections 3-401.11 through 3-401.13 and received hot shall be at a temperature of 57°C (135°F) or above.
- E. A FOOD that is labeled frozen and shipped frozen by a FOOD PROCESSING PLANT shall be received frozen.
- F. Upon receipt, POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be free of evidence of previous temperature abuse.

3-202.12 Additives.*

FOOD may not contain UNAPPROVED FOOD ADDITIVES or ADDITIVES that exceed amounts specified in 21 CFR 170-180 relating to FOOD ADDITIVES, generally recognized as safe or prior sanctioned substances that exceed amounts specified in 21 CFR 181-186, substances that exceed amounts specified in 9 CFR Subpart C Section 424.21(b). Food ingredients and sources of radiation, or pesticide residues that exceed provisions specified in 40 CFR 180 Tolerances for pesticides chemicals in food, and exceptions.

3-202.13 Eggs.*

EGGS shall be received clean and sound and may not exceed the restricted EGG tolerances for U.S. Consumer Grade B as specified in United States Standards, Grades, and Weight Classes for Shell Eggs, AMS 56.200 *et seq.*, administered by the Agricultural Marketing Service of USDA.

3-202.14 Eggs and Milk Products, Pasteurized.*

- A. EGG PRODUCTS shall be obtained pasteurized.
- B. Fluid and dry milk and milk products shall:
 - 1. Be obtained pasteurized; and
 - 2. Comply with GRADE A STANDARDS as specified in LAW.
- C. Frozen milk products, such as ice cream, shall be obtained pasteurized as specified in 21 CFR 135 - Frozen desserts.
- D. Cheese shall be obtained pasteurized *unless alternative procedures to pasteurization are specified in the CFR, such as 21 CFR 133 - Cheeses and related cheese products, for curing certain cheese varieties.*

3-202.15 Package Integrity.*

FOOD packages shall be in good condition and protect the integrity of the contents so that the FOOD is not exposed to ADULTERATION or potential contaminants.

3-202.16 Ice.*

Ice for use as a FOOD or a cooling medium shall be made from DRINKING WATER.

3-202.17 Shucked Shellfish, Packaging and Identification.

- A. Raw SHUCKED SHELLFISH shall be obtained in nonreturnable packages which bear a legible label that identifies the:
 - 1. Name, address, and CERTIFICATION NUMBER of the shucker-packer or repacker of the MOLLUSCAN SHELLFISH; and
 - 2. The "sell by" date for packages with a capacity of less than 1.89 L (one-half gallon) or the date shucked for packages with a capacity of 1.89 L (one-half gallon) or more.

- B. A package of raw SHUCKED SHELLFISH that does not bear a label or which bears a label which does not contain all the information as specified under paragraph (A) of this section shall be subject to a hold order, as allowed by LAW, or seizure and destruction in accordance with 21 CFR Subpart D - Specific Administrative Decisions Regarding Interstate Shipments, Section 1240.60(d) Molluscan shellfish.

3-202.18 Shellstock Identification.*

- A. SHELLSTOCK shall be obtained in containers bearing legible source identification tags or labels that are affixed by the harvester and each dealer that depurates, ships, or reships the SHELLSTOCK, as specified in the National Shellfish Sanitation Program Guide for the Control of Molluscan Shellfish, and that list:
1. Except as specified under paragraph (C) of this section, on the harvester's tag or label, the following information in the following order:
 - a. The harvester's identification number that is assigned by the SHELLFISH CONTROL AUTHORITY,
 - b. The date of harvesting,
 - c. The most precise identification of the harvest location or aquaculture site that is practicable based on the system of harvest area designations that is in use by the SHELLFISH CONTROL AUTHORITY and including the abbreviation of the name of the state or country in which the shellfish are harvested,
 - d. The type and quantity of shellfish, and
 - e. The following statement in bold, capitalized type: "This tag is required to be attached until container is empty or retagged and thereafter kept on file for 90 days;" and
 2. Except as specified in paragraph (D) of this section, on each dealer's tag or label, the following information in the following order:
 - a. The dealer's name and address, and the CERTIFICATION NUMBER assigned by the SHELLFISH CONTROL AUTHORITY,
 - b. The original shipper's CERTIFICATION NUMBER including the abbreviation of the name of the state or country in which the shellfish are harvested,
 - c. The same information as specified for a harvester's tag under Subparagraphs A(1)(b)-(d) of this section, and
 - d. The following statement in bold, capitalized type: "This tag is required to be attached until container is empty and thereafter kept on file for 90 days."
- B. A container of SHELLSTOCK that does not bear a tag or label or that bears a tag or label that does not contain all the information as specified under paragraph A. of this section shall be subject to a hold order, as allowed by LAW, or seizure and destruction in accordance with 21 CFR Subpart D - Specific Administrative Decisions Regarding Interstate Shipments, Section 1240.60(d).

- C. If a place is provided on the harvester's tag or label for a dealer's name, address, and CERTIFICATION NUMBER, the dealer's information shall be listed first.
- D. *If the harvester's tag or label is designed to accommodate each dealer's identification as specified under Subparagraphs A(2)(a) and (b) of this section, individual dealer tags or labels need not be provided.*

3-202.19 Shellstock, Condition.

When received by a FOOD ESTABLISHMENT, SHELLSTOCK shall be reasonably free of mud, dead shellfish, and shellfish with broken shells. Dead shellfish or SHELLSTOCK with badly broken shells shall be discarded.

3-202.110 Juice Treated.

Pre-PACKAGED JUICE shall:

- A. Be obtained from a processor with a HACCP system as specified in 21 CFR Part 120 Hazard Analysis and Critical Control (HACCP) Systems;
- B. Be obtained pasteurized or otherwise treated to attain a 5-log reduction of the most resistant microorganism of public health significance as specified in 21 CFR Part 120.24 Process Controls; or
- C. Bear a warning label as specified in 21 CFR Section 101.17(g). Food labeling, warning, notice, and safe handling statements, Juices that have not been specifically processed to prevent, reduce, or eliminate the presence of pathogens.

3-203 Original Containers and Records

3-203.11 Molluscan Shellfish, Original Container.

- A. Except as specified in paragraph (B) – (D) of this section, MOLLUSCAN SHELLFISH may not be removed from the container in which they are received other than immediately before sale or preparation for service.
- B. *For display purposes, SHELLSTOCK may be removed from the container in which they are received, displayed on drained ice, or held in a display container, and a quantity specified by a CONSUMER may be removed from the display or display container and provided to the CONSUMER if:*
 - 1. *The source of the SHELLSTOCK on display is identified as specified under subsection 3-202.18 and recorded as specified under subsection 3-203.12; and*
 - 2. *The SHELLSTOCK are protected from contamination.*
- C. *SHUCKED SHELLFISH may be removed from the container in which they were received and held in a display container from which individual servings are dispensed upon a CONSUMER'S request if:*
 - 1. *The labeling information for the shellfish on display as specified under subsection 3-202.17 is retained and correlated to the date when, or dates during which, the shellfish are sold or served; and*

2. *The shellfish are protected from contamination.*
- D. *SHUCKED SHELLFISH may be removed from the container in which they were received and repacked in CONSUMER self service containers where allowed by LAW if:*
1. *The labeling information for the shellfish is on each CONSUMER self service container as specified under subsection 3-202.17 and paragraph 3-602.11(A) and (B)(1) – (5);*
 2. *The labeling information as specified under subsection 3-202.17 is retained and correlated with the date when, or dates during which, the shellfish are sold or served;*
 3. *The labeling information and dates specified under Subparagraph (D)(2) of this section are maintained for 90 days; and*
 4. *The shellfish are protected from contamination.*

3-203.12 Shellstock, Maintaining Identification.*

- A. Except as specified under Subparagraph (B)(2) of this section, SHELLSTOCK tags shall remain attached to the container in which the SHELLSTOCK are received until the container is empty.
- B. The identity of the source of SHELLSTOCK that are sold or served shall be maintained by retaining SHELLSTOCK tags or labels for 90 calendar days from the dates of harvest:
1. Using an APPROVED record keeping system that keeps the tags or labels in chronological order correlated to the date when, or dates during which, the SHELLSTOCK are sold or served; and
 2. If SHELLSTOCK are removed from their tagged or labeled container:
 - a. Preserving source identification by using a record keeping system as specified under Subparagraph (B)(1) of this section, and
 - b. Ensuring that SHELLSTOCK from one tagged or labeled container are not COMMINGLED with SHELLSTOCK from another container with different CERTIFICATION NUMBERS; different harvest dates; or different growing areas as identified on the tag or label before being ordered by the CONSUMER.

3-3	PROTECTION FROM CONTAMINATION AFTER RECEIVING
	<i>Subparts</i>
3-301	<i>Preventing Contamination by Employees</i>
3-302	<i>Preventing Food and Ingredient Contamination</i>
3-303	<i>Preventing Contamination from Ice Used as a Coolant</i>
3-304	<i>Preventing Contamination from Equipment, Utensils, and Linens</i>
3-305	<i>Preventing Contamination from the Premises</i>
3-306	<i>Preventing Contamination by Consumers</i>
3-307	<i>Preventing Contamination from Other Sources</i>

3-301 Preventing Contamination by Employees

3-301.11 Preventing Contamination from Hands.*

- A. FOOD EMPLOYEES shall wash their hands as specified under subsection 2-301.12.
- B. *Except when washing fruits and vegetables as specified under subsection 3-302.15, or when garnishing beverages, or as specified in paragraph (D) of this section, FOOD EMPLOYEES may not contact exposed, READY-TO-EAT FOOD with their bare hands and shall use suitable UTENSILS such as deli tissue, spatulas, tongs, single-use gloves, or dispensing EQUIPMENT.*
- C. FOOD EMPLOYEES shall minimize bare hand and arm contact with exposed FOOD that is not in a READY-TO-EAT form.
- D. *FOOD EMPLOYEES not serving a HIGHLY SUSCEPTIBLE POPULATION may contact exposed, READY-TO-EAT FOOD with their bare hands if:*
 - 1. *The PERMIT HOLDER obtains prior APPROVAL from the REGULATORY AUTHORITY;*
 - 2. *Written procedures are maintained in the FOOD ESTABLISHMENT and made available to the REGULATORY AUTHORITY upon request that include:*
 - a. *For each bare hand contact procedure, a listing of the specific READY-TO-EAT FOODS that are touched by bare hands,*
 - b. *Diagrams and other information showing that handwashing facilities, installed, located, equipped, and maintained as specified under subsections 5-203.11, 5-204.11, 5-205.11, 6-301.11, 6-301.12, and 6-301.14, are in an easily accessible location and in close proximity to the work station where the bare hand contact procedure is conducted;*
 - 3. *A written EMPLOYEE health policy that details how the FOOD ESTABLISHMENT complies with subsections 2-201.11, 2-201.12, and 2-201.13 including:*
 - a. *Documentation that FOOD EMPLOYEES and CONDITIONAL EMPLOYEES acknowledge that they are informed to report information about their health and activities as they relate to gastrointestinal symptoms and diseases that are transmittable through FOOD as specified under paragraph 2-201.11(A),*
 - b. *Documentation that FOOD EMPLOYEES and CONDITIONAL EMPLOYEES acknowledge their responsibilities as specified under paragraph 2-201.11(E) and (F), and*
 - c. *Documentation that the PERSON IN CHARGE acknowledges the responsibilities as specified under paragraph 2-201.11(B), (C) and (D), and subsections 2-201.12 and 2-201.13;*
 - 4. *Documentation that FOOD EMPLOYEES acknowledge that they have received training in:*
 - a. *The RISKS of contacting the specific READY-TO-EAT FOODS with bare hands,*
 - b. *Proper handwashing as specified under subsection 2-301.12,*
 - c. *When to wash their hands as specified under subsection 2-301.14,*
 - d. *Where to wash their hands as specified under subsection 2-301.15,*

- e. *Proper fingernail maintenance as specified under subsection 2-302.11,*
- f. *Prohibition of jewelry as specified under subsection 2-303.11, and*
- g. *Good hygienic practices as specified under subsections 2-401.11 and 2-401.12;*
- 5. *Documentation that hands are washed before FOOD preparation and as necessary to prevent cross contamination by FOOD EMPLOYEES as specified under subsections 2-301.11, 2-301.12, 2-301.14, and 2-301.15 during all hours of operation when the specific READY-TO-EAT FOODS are prepared;*
- 6. *Documentation that FOOD EMPLOYEES contacting READY-TO-EAT FOOD with bare hands use two or more of the following control measures to provide additional safeguards to HAZARDS associated with bare hand contact.*
 - a. *Double handwashing,*
 - b. *Nail brushes,*
 - c. *A hand antiseptic after handwashing as specified under subsection 2-301.16,*
 - d. *Incentive programs such as paid sick leave that assist or encourage FOOD EMPLOYEES not to work when they are ill, or*
 - e. *Other control measures APPROVED by the REGULATORY AUTHORITY; and*
- 7. *Documentation that corrective action is taken when Subparagraphs D(1)–(6) of this section are not followed.*

3-301.12 Preventing Contamination When Tasting.*

A FOOD EMPLOYEE may not use a UTENSIL more than once to taste FOOD that is to be sold or served.

3-302 Preventing Food and Ingredient Contamination

3-302.11 Packaged and Unpackaged Food - Separation, Packaging, and Segregation.*

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;
- 2. *Except when combined as ingredients,* separating types of raw animal FOODS from each other such as beef, FISH, lamb, pork, and POULTRY during storage, preparation, holding, and display by:
 - a. Using separate EQUIPMENT for each type, or

- b. Arranging each type of FOOD in EQUIPMENT so that cross contamination of one type with another is prevented, and
 - c. Preparing each type of FOOD at different times or in separate areas;
3. Cleaning EQUIPMENT and UTENSILS as specified under paragraph 4-602.11(A) and SANITIZING as specified under subsection 4-703.11;
 4. Except as specified under Subparagraph 3-501.15(B)(2) and in paragraph (B) of this section, storing the FOOD in packages, covered containers, or wrappings;
 5. Cleaning HERMETICALLY SEALED CONTAINERS of FOOD of visible soil before opening;
 6. Protecting FOOD containers that are received packaged together in a case or overwrap from cuts when the case or overwrap is opened;
 7. Storing damaged, spoiled, or recalled FOOD being held in the FOOD ESTABLISHMENT as specified under subsection 6-404.11; and
 8. Separating fruits and vegetables, before they are washed as specified under subsection 3-302.15 from READY-TO-EAT FOOD.
- B. *Subparagraph (A)(4) of this section does not apply to:*
1. *Whole, uncut, raw fruits and vegetables and nuts in the shell, that require peeling or hulling before consumption;*
 2. *PRIMAL CUTS, quarters, or sides of raw MEAT or slab bacon that are hung on clean, SANITIZED hooks or placed on clean, SANITIZED racks;*
 3. *Whole, uncut, processed MEATS such as country hams, and smoked or cured sausages that are placed on clean, SANITIZED racks;*
 4. *FOOD being cooled as specified under Subparagraph 3-501.15(B)(2); or*
 5. *SHELLSTOCK.*

3-302.12 Food Storage Containers, Identified with Common Name of Food.

Except for containers holding FOOD that can be readily and unmistakably recognized such as dry pasta, working containers holding FOOD or FOOD ingredients that are removed from their original packages for use in the FOOD ESTABLISHMENT, such as cooking oils, flour, herbs, potato flakes, salt, spices, and sugar shall be identified with the common name of the FOOD.

3-302.13 Pasteurized Eggs, Substitute for Raw Eggs for Certain Recipes.*

Pasteurized EGGS or EGG PRODUCTS shall be substituted for raw EGGS in the preparation of FOODS such as Caesar salad, hollandaise or Béarnaise sauce, mayonnaise, meringue, eggnog, ice cream, and EGG-fortified BEVERAGES that are not:

- A. Cooked as specified under Subparagraphs 3-401.11(A)(1) or (2); or

- B. Included in paragraph 3-401.11(D).

3-302.14 Protection from Unapproved Additives.*

- A. FOOD shall be protected from contamination that may result from the addition of, as specified in subsection 3-202.12:
1. Unsafe or unAPPROVED FOOD or COLOR ADDITIVES; and
 2. Unsafe or unAPPROVED levels of APPROVED FOOD and COLOR ADDITIVES.
- B. A FOOD EMPLOYEE may not:
1. Apply sulfiting agents to fresh fruits and vegetables intended for raw consumption or to a FOOD considered to be a good source of vitamin B₁; or
 2. *Except for grapes*, serve or sell FOOD specified under Subparagraph (B)(1) of this section that is treated with sulfiting agents before receipt by the FOOD ESTABLISHMENT.

3-302.15 Washing Fruits and Vegetables.

- A. *Except as specified in paragraph (B) of this section and except for whole, raw fruits and vegetables that are intended for washing by the CONSUMER before consumption*, raw fruits and vegetables shall be thoroughly washed in water to remove soil and other contaminants before being cut, combined with other ingredients, cooked, served, or offered for human consumption in READY-TO-EAT form.
- B. *Fruits and vegetables may be washed by using chemicals as specified under subsection 7-204.12.*

3-303 Preventing Contamination from Ice Used as a Coolant

3-303.11 Ice Used as Exterior Coolant, Prohibited as Ingredient.

After use as a medium for cooling the exterior surfaces of FOOD such as melons or FISH, PACKAGED FOODS such as canned BEVERAGES, or cooling coils and tubes of EQUIPMENT, ice may not be used as FOOD.

3-303.12 Storage or Display of Food in Contact with Water or Ice.

- A. PACKAGED FOOD may not be stored in direct contact with ice or water if the FOOD is subject to the entry of water because of the nature of its packaging, wrapping, or container or its positioning in the ice or water.
- B. Except as specified in paragraph (C) and (D) of this section, UNPACKAGED FOOD may not be stored in direct contact with undrained ice.
- C. *Whole, raw fruits or vegetables; cut, raw vegetables such as celery or carrot sticks or cut potatoes; and tofu may be immersed in ice or water.*
- D. *Raw poultry and raw FISH that are received immersed in ice in shipping containers may remain in that condition while in storage awaiting preparation, display, service, or sale.*

3-304 Preventing Contamination from Equipment, Utensils, and Linens

3-304.11 Food Contact with Equipment and Utensils.*

FOOD shall only contact surfaces of:

- A. EQUIPMENT and UTENSILS that are cleaned as specified under Part 4-6 of this Code and SANITIZED as specified under Part 4-7 of this Code; or
- B. SINGLE-SERVICE and SINGLE-USE ARTICLES.

3-304.12 In-Use Utensils, Between-Use Storage.

During pauses in FOOD preparation or dispensing, FOOD preparation and dispensing UTENSILS shall be stored:

- A. Except as specified under paragraph (B) of this section, in the FOOD with their handles above the top of the FOOD and the container;
- B. In FOOD that is not POTENTIALLY HAZARDOUS (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) with their handles above the top of the FOOD within containers or EQUIPMENT that can be closed, such as bins of sugar, flour, or cinnamon;
- C. On a clean portion of the FOOD preparation table or cooking EQUIPMENT only if the in-use UTENSIL and the FOOD-CONTACT surface of the FOOD preparation table or cooking EQUIPMENT are cleaned and SANITIZED at a frequency specified under subsections 4-602.11 and 4-702.11;
- D. In running water of sufficient velocity to flush particulates to the drain, if used with moist FOOD such as ice cream or mashed potatoes;
- E. In a clean, protected location if the UTENSILS, such as ice scoops, are used only with a FOOD that is not POTENTIALLY HAZARDOUS (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD); or
- F. In a container of water if the water is maintained at a temperature of at least 57°C (135°F) and the container is cleaned at a frequency specified under Subparagraph 4-602.11(D)(7).

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 FOODS and the LINENS and napkins are replaced each time the container is refilled for a new CONSUMER.*

3-304.14 Wiping Cloths, Use Limitation.

- A. Cloths in-use for wiping FOOD spills from TABLEWARE and carry-out containers that occur as FOOD is being served shall be:
 - 1. Maintained dry; and
 - 2. Used for no other purpose.
- B. Cloths in-use for wiping counters and other EQUIPMENT surfaces shall be:

1. Held between uses in a chemical sanitizer solution at a concentration specified under subsection 4-501.114; and
 2. Laundered daily as specified under paragraph 4-802.11(D).
- C. Cloths in-use for wiping surfaces in contact with raw animal FOODS shall be kept separate from cloths used for other purposes.
 - D. Dry wiping cloths and the chemical sanitizing solutions specified in Subparagraph (B)(1) of this section in which wet wiping cloths are held between uses shall be free of FOOD debris and visible soil.
 - E. Containers of chemical sanitizing solutions specified in Subparagraph (B)(1) of this section in which wet wiping cloths are held between uses shall be stored off the floor and used in a manner that prevents contamination of FOOD, EQUIPMENT, UTENSILS, LINENS, SINGLE-SERVICE, or SINGLE-USE ARTICLES.
 - F. SINGLE-USE disposable sanitizer wipes shall be used in accordance with EPA-approved manufacturer's label use instructions.

3-304.15 Gloves, Use Limitation.

- A. If used, SINGLE-USE gloves shall be used for only one task such as working with READY-TO-EAT FOOD or with raw animal FOOD, used for no other purpose, and discarded when damaged or soiled, or when interruptions occur in the operation.
- B. Except as specified in paragraph (C) of this section, slash-resistant gloves that are used to protect the hands during operations requiring cutting shall be used in direct contact only with FOOD that is subsequently cooked as specified under Part 3-4 such as frozen FOOD or a PRIMAL CUT of MEAT.
- C. *Slash-resistant gloves may be used with READY-TO-EAT FOOD that will not be subsequently cooked if the slash-resistant gloves have a SMOOTH, durable, and nonabsorbent outer surface; or if the slash-resistant gloves are covered with a SMOOTH, durable, nonabsorbent glove, or a SINGLE-USE glove.*
- D. Cloth gloves may not be used in direct contact with FOOD *unless the FOOD is subsequently cooked as required under Part 3-4 such as frozen FOOD or a PRIMAL CUT of MEAT.*

3-304.16 Using Clean Tableware for Second Portions and Refills.

- A. Except for refilling a CONSUMER'S drinking cup or container without contact between the pouring UTENSIL and the lip-contact area of the drinking cup or container, FOOD EMPLOYEES may not use TABLEWARE, including SINGLE-SERVICE ARTICLES, soiled by the CONSUMER, to provide second portions or refills.
- B. Except as specified in paragraph (C) of this section, self-service CONSUMERS may not be allowed to use soiled TABLEWARE, including SINGLE-SERVICE ARTICLES, to obtain additional FOOD from the display and serving EQUIPMENT.
- C. *Drinking cups and containers may be reused by self-service CONSUMERS if refilling is a contamination-free process as specified under paragraph 4-204.13(A), (B), and (D).*

3-304.17 Refilling Returnables.

- A. A take-home FOOD container returned to a FOOD ESTABLISHMENT may not be refilled at a FOOD ESTABLISHMENT with a POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD).
- B. Except as specified in paragraph (C), a take-home FOOD container refilled with FOOD that is not POTENTIALLY HAZARDOUS (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be cleaned as specified under paragraph 4-603.17(B).
- C. *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 paragraph 4-204.13(A), (B), and (D).*

3-305 Preventing Contamination from the Premises

3-305.11 Food Storage.

- A. Except as specified in paragraph (B) and (C) of this section, FOOD shall be protected from contamination by storing the FOOD:
 - 1. In a clean, dry location;
 - 2. Where it is not exposed to splash, dust, or other contamination; and
 - 3. At least 15 cm (6 inches) above the floor.
- B. *FOOD in packages and working containers may be stored less than 15 cm (6 inches) above the floor on case lot handling EQUIPMENT as specified under subsection 4-204.122.*
- C. *Pressurized BEVERAGE containers, cased FOOD in waterproof containers such as bottles or cans, and milk containers in plastic crates may be stored on a floor that is clean and not exposed to floor moisture.*

3-305.12 Food Storage, Prohibited Areas.

FOOD may not be stored:

- A. In locker rooms;
- B. In toilet rooms;
- C. In dressing rooms;
- D. In garbage rooms;
- E. In mechanical rooms;
- F. Under sewer lines that are not shielded to intercept potential drips;
- G. Under leaking water lines, including leaking automatic fire sprinkler heads, or under lines on which water has condensed;

- H. Under open stairwells; or
- I. Under other sources of contamination.

3-305.13 Vended Potentially Hazardous Food (Time/Temperature Control for Safety Food), Original Container.

POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) dispensed through a VENDING MACHINE shall be in the PACKAGE in which it was placed at the FOOD ESTABLISHMENT or FOOD PROCESSING PLANT at which it was prepared.

3-305.14 Food Preparation.

During preparation, UNPACKAGED FOOD shall be protected from environmental sources of contamination.

3-306 Preventing Contamination by Consumers

3-306.11 Food Display.

Except for nuts in the shell and whole, raw fruits and vegetables that are intended for hulling, peeling, or washing by the CONSUMER before consumption, FOOD on display shall be protected from contamination by the use of PACKAGING; counter, service line, or salad bar FOOD guards; display cases; or other effective means.

3-306.12 Condiments, Protection.

- A. Condiments shall be protected from contamination by being kept in dispensers that are designed to provide protection, protected FOOD displays provided with the proper UTENSILS, original containers designed for dispensing, or individual PACKAGES or portions.
- B. Condiments at a VENDING MACHINE LOCATION shall be in individual PACKAGES or provided in dispensers that are filled at an APPROVED location, such as the FOOD ESTABLISHMENT that provides FOOD to the VENDING MACHINE LOCATION, a FOOD PROCESSING PLANT that is regulated by the agency that has jurisdiction over the operation, or a properly equipped facility that is located on the site of the VENDING MACHINE LOCATION.

3-306.13 Consumer Self-Service Operations.*

- A. Raw, UNPACKAGED animal FOOD, such as beef, lamb, pork, POULTRY, and FISH may not be offered for CONSUMER self-service. *This paragraph does not apply to:*
 - 1. *CONSUMER self-service of READY-TO-EAT FOODS at buffets or salad bars that serve FOODS such as sushi or raw shellfish;*
 - 2. *Ready-to-cook individual portions for immediate cooking and consumption on the PREMISES such as CONSUMER-cooked MEATS or CONSUMER-selected ingredients for Mongolian barbecue; or*
 - 3. *Raw, frozen, shell-on shrimp, or lobster.*
- B. CONSUMER self-service operations for READY-TO-EAT FOODS shall be provided with suitable UTENSILS or effective dispensing methods that protect the FOOD from contamination.^N

- C. CONSUMER self-service operations such as buffets and salad bars shall be monitored by FOOD EMPLOYEES trained in safe operating procedures.^N

3-306.14 Returned Food and Re-Service of Food.*

- A. Except as specified in paragraph (B) of this section, after being served or sold and in the possession of a CONSUMER, FOOD that is unused or returned by the CONSUMER may not be offered as FOOD for human consumption.
- B. Except as specified under paragraph 3-801.11(G), *a container of FOOD that is not POTENTIALLY HAZARDOUS (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) may be RE-SERVED from one CONSUMER to another if:*
1. *The FOOD is dispensed so that it is protected from contamination and the container is closed between uses, such as a narrow-neck bottle containing catsup, steak sauce, or wine; or*
 2. *The FOOD, such as crackers, salt, or pepper, is in an unopened original PACKAGE and is maintained in sound condition.*

3-307 Preventing Contamination from Other Sources

3-307.11 Miscellaneous Sources of Contamination.

FOOD shall be protected from contamination that may result from a factor or source not specified under Subparts 3-301 - 3-306.

3-4 DESTRUCTION OF ORGANISMS OF PUBLIC HEALTH CONCERN

Subparts

- 3-401** **Cooking**
- 3-402** **Freezing**
- 3-403** **Reheating**
- 3-404** **Other Methods**

3-401 Cooking

3-401.11 Raw Animal Foods.*

- A. Except as specified under paragraph (B) and in paragraph (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:
1. 63°C (145°F) or above for 15 seconds for:
 - a. Raw EGGS that are broken and prepared in response to a CONSUMER'S order and for immediate service, and

- b. Except as specified under Subparagraphs (A)(2) and (A)(3) and paragraph (B), and in paragraph (C) of this section, FISH and MEAT including 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);
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:

Minimum	
Temperature °C (°F)	Time
63 (145)	3 minutes
66 (150)	1 minute
70 (158)	< 1 second (instantaneous)

;or

3. 74°C (165°F) or above for 15 seconds for POULTRY, BALUTS, wild GAME ANIMALS as specified under Subparagraphs 3-201.17(A)(3) and (4), stuffed FISH, stuffed MEAT, stuffed pasta, stuffed POULTRY, stuffed RATITES, or stuffing containing FISH, MEAT, POULTRY, or RATITES.
- B. Whole MEAT roasts including beef, corned beef, lamb, pork, and cured pork roasts such as ham shall be cooked:
1. In an oven that is preheated to the temperature specified for the roast's weight in the following chart and that is held at that temperature:

Oven Type	Oven Temperature Based on Roast Weight	
	Less than 4.5 kg (10 lbs)	4.5 kg (10 lbs) or More
Still Dry	177°C (350°F) or more	121°C (250°F) or more
Convection	163°C (325°F) or more	121°C (250°F) or more
High Humidity ¹	121°C (250°F) or less	121°C (250°F) or less

¹ Relative humidity greater than 90% for at least 1 hour as measured in the cooking chamber or exit of the oven; or in a moisture-impermeable bag that provides 100% humidity.

Temperature °C (°F)	Time1 in Minutes	Temperature °C (°F)	Time1 in Seconds
54.4 (130)	112	63.9 (147)	134
55.0 (131)	89	65.0 (149)	85
56.1 (133)	56	66.1 (151)	54
57.2 (135)	36	67.2 (153)	34
57.8 (136)	28	68.3 (155)	22
58.9 (138)	18	69.4 (157)	14
60.0 (140)	12	70.0 (158)	0
61.1 (142)	8		
62.2 (144)	5		
62.8 (145)	4		

¹Holding time may include postoven heat rise.

- C. *A raw or undercooked WHOLE-MUSCLE, INTACT BEEF steak may be served or offered for sale in a READY-TO-EAT form if:*
1. *The FOOD ESTABLISHMENT serves a population that is not a HIGHLY SUSCEPTIBLE POPULATION,*
 2. *The steak is labeled to indicate that it meets the definition of "WHOLE-MUSCLE, INTACT BEEF" as specified under paragraph 3-201.11(E), and*
 3. *The steak is cooked on both the top and bottom to a surface temperature of 63°C (145°F) or above and a cooked color change is achieved on all external surfaces.*
- 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 paragraph (C) of this section, may be served or offered for sale upon CONSUMER request or selection in a READY-TO-EAT form if:*
1. *As specified under paragraph 3-801.11(C)(1) and (2), the FOOD ESTABLISHMENT serves a population that is not a HIGHLY SUSCEPTIBLE POPULATION; and*
 2. *The CONSUMER is informed as specified under subsection 3-603.11 that to ensure its safety, the FOOD should be cooked as specified under paragraph (A) or (B) of this section; or*
 3. *The REGULATORY AUTHORITY grants a VARIANCE from paragraph (A) or (B) of this section as specified in subsection 8-103.10 based on a HACCP PLAN that:*
 - a. *Is submitted by the PERMIT HOLDER and APPROVED as specified under subsection 8-103.11,*
 - b. *Documents scientific data or other information showing that a lesser time and temperature regimen results in a safe FOOD, and*
 - c. *Verifies that EQUIPMENT and procedures for FOOD preparation and training of FOOD EMPLOYEES at the FOOD ESTABLISHMENT meet the conditions of the VARIANCE.*

3-401.12 Microwave Cooking.*

Raw animal FOODS cooked in a microwave oven shall be:

- A. Rotated or throughout or stirred midway during cooking to compensate for uneven distribution of heat;
- B. Covered to retain surface moisture;
- C. Heated to a temperature of at least 74°C (165°F) in all parts of the FOOD; and
- D. Allowed to stand covered for 2 minutes after cooking to obtain temperature equilibrium.

3-401.13 Plant Food Cooking for Hot Holding.

Fruits and vegetables that are cooked for hot holding shall be cooked to a temperature of 57°C (135°F).

3-402 Freezing

3-402.11 Parasite Destruction.*

- A. Except as specified in paragraph (B) of this section, before service or sale in READY-TO-EAT form, raw or raw-marinated FISH shall be:
 - 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 until solid and stored at -35°C (-31°F) or below for a minimum of 15 hours; or
 - 3. Frozen at -35°C (-31°F) or below until solid and stored at -20°C (-4°F) or below for a minimum of 24 hours.
- B. *Paragraph (A) of this section does not apply to:*
 - 1. *MOLLUSCAN SHELLFISH;*
 - 2. *Tuna of the species Thunnus alalunga, Thunnus albacares (Yellowfin tuna), Thunnus atlanticus, Thunnus maccoyii (Bluefin tuna, Southern), Thunnus obesus (Bigeye tuna), or Thunnus thynnus (Bluefin tuna, Northern); or*
 - 3. *Aquacultured FISH, such as salmon, that:*
 - 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.*

3-402.12 Records, Creation and Retention.

- A. Except as specified in paragraph 3-402.11(B) and paragraph (B) of this section, if raw or raw-marinated FISH are served or sold in READY-TO-EAT form, the PERSON IN CHARGE shall record the freezing temperature and time to which the FISH are subjected and shall retain the records of the FOOD ESTABLISHMENT for 90 calendar days beyond the time of service or sale of the FISH.
- B. *If the FISH are frozen by a supplier, a written agreement or statement from the supplier stipulating that the FISH supplied are frozen to a temperature and for a time specified under subsection 3-402.11 may substitute for the records specified under paragraph (A) of this section.*
- C. If raw or raw-marinated FISH are served or sold in READY-TO-EAT form, and the FISH are raised and fed as specified in Subparagraph 3-402.11(B)(3), a written agreement or statement from the supplier or aquaculturist stipulating that the FISH were raised and fed as specified in Subparagraph 3-402.11(B)(3) shall be obtained by the PERSON IN CHARGE and retained in the records of the FOOD ESTABLISHMENT for 90 calendar days beyond the time of service or sale of the FISH.

3-403 Reheating

3-403.10 Preparation for Immediate Service.

Cooked and refrigerated FOOD that is prepared for immediate service in response to an individual CONSUMER order, such as a roast beef sandwich au jus, may be served at any temperature.

3-403.11 Reheating for Hot Holding.*

- A. Except as specified under paragraph (B) and (C) and in paragraph (E) of this section, POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) that is cooked, cooled, and reheated for hot holding shall be reheated so that all parts of the FOOD reach a temperature of at least 74°C (165°F) for 15 seconds.
- B. Except as specified under paragraph (C) of this section, POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) reheated in a microwave oven for hot holding shall be reheated so that all parts of the FOOD reach a temperature of at least 74°C (165°F) and the FOOD is rotated or stirred, covered, and allowed to stand covered for 2 minutes after reheating.
- 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 57°C (135°F) for hot holding.
- D. Reheating for hot holding as specified under paragraph (A) – (C) of this section shall be done rapidly and the time the FOOD is between the temperatures specified under Subparagraph 3-501.16(A)(2) and the temperatures specified under paragraph (A) – (C) of this section may not exceed 2 hours.
- E. *Remaining unsliced portions of MEAT roasts that are cooked as specified under paragraph 3-401.11(B) may be reheated for hot holding using the oven parameters and minimum time and temperature conditions specified under paragraph 3-401.11(B).*

3-404 Other Methods

3-404.11 Treating Juice.

JUICE PACKAGED in a FOOD ESTABLISHMENT shall be:

- A. Treated under a HACCP PLAN as specified in paragraph 8-201.12(B) – (E) to attain a 5-log reduction, which is equal to a 99.999% reduction, of the most resistant microorganism of public health significance; or
- B. Labeled, if not treated to yield a 5-log reduction of the most resistant microorganism of public health significance:
 - 1. As specified under subsection 3-602.11, and
 - 2. As specified in 21 CFR 101.17(g). Food labeling, warning, notice, and safe handling statements, Juices that have not been specifically processed to prevent, reduce, or eliminate the presence of pathogens with the following, "WARNING: This product has not been pasteurized and, therefore, may contain harmful bacteria that can cause serious illness in children, the elderly, and persons with weakened immune systems."

3-5 LIMITATION OF GROWTH OF ORGANISMS OF PUBLIC HEALTH CONCERN

Subparts

- 3-501** *Temperature and Time Control*
- 3-502** *Specialized Processing Methods*

3-501 Temperature and Time Control

3-501.11 Frozen Food.

Stored frozen FOODS shall be maintained frozen.

3-501.12 Potentially Hazardous Food (Time/Temperature Control for Safety Food), Slacking.

Frozen POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) that is slacked to moderate the temperature shall be held:

- A. Under refrigeration that maintains the FOOD temperature at 5°C (41°F) or less, or at 7°C (45°F) or less as specified under Subparagraph 3-501.16(A)(2); or
- B. At any temperature if the FOOD remains frozen.

3-501.13 Thawing.

Except as specified in paragraph D. of this section, POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be thawed:

- A. Under refrigeration that maintains the FOOD temperature at 5°C (41°F) or less, or at 7°C (45°F) or less as specified under Subparagraph 3-501.16(A)(2); or
- B. Completely submerged under running water:

1. At a water temperature of 21°C (70°F) or below,
 2. With sufficient water velocity to agitate and float off loose particles in an overflow, and
 3. For a period of time that does not allow thawed portions of READY-TO-EAT FOOD to rise above 5°C (41°F), or 7°C (45°F) as specified under Subparagraph 3-501.16(A)(2), or
 4. For a period of time that does not allow thawed portions of a raw animal FOOD requiring cooking as specified under paragraph 3-401.11(A) or (B) to be above 5°C (41°F), or 7°C (45°F) as specified under Subparagraph 3-501.16(A)(2), for more than 4 hours including:
 - a. The time the FOOD is exposed to the running water and the time needed for preparation for cooking, or
 - b. The time it takes under refrigeration to lower the FOOD temperature to 5°C (41°F), or 7°C (45°F) as specified under Subparagraph 3-501.16(A)(2);
- C. As part of a cooking process if the FOOD that is frozen is:
1. Cooked as specified under paragraph 3-401.11(A) or (B) or subsection 3-401.12, or
 2. Thawed in a microwave oven and immediately transferred to conventional cooking EQUIPMENT, with no interruption in the process; or
- D. *Using any procedure if a portion of frozen READY-TO-EAT FOOD is thawed and prepared for immediate service in response to an individual CONSUMER'S order.*

3-501.14 Cooling.*

- A. Cooked POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be cooled:
1. Within 2 hours from 57°C (135°F) to 21°C (70°F); and
 2. Within a total of 6 hours from 57°C (135°F) to 5°C (41°F) or less, or to 7°C (45°F) or less as specified under Subparagraph 3-501.16(A)(2)(b).
- B. POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be cooled within 4 hours to 5°C (41°F) or less, or to 7°C (45°F) as specified under Subparagraph 3-501.16(A)(2)(b) if prepared from ingredients at ambient temperature, such as reconstituted FOODS and canned tuna.
- C. Except as specified under paragraph D. of this section, a POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) received in compliance with LAWS allowing a temperature above 5°C (41°F) during shipment from the supplier as specified in paragraph 3-202.11(B), shall be cooled within 4 hours to 5°C (41°F) or less, or 7°C (45°F) or less as specified under Subparagraph 3-501.16(A)(2)(b).
- D. Raw eggs shall be received as specified under paragraph 3-202.11(C) and immediately placed in refrigerated equipment that maintains an ambient air temperature of 7°C (45°F) or less.

3-501.15 Cooling Methods.

- A. Cooling shall be accomplished in accordance with the time and temperature criteria specified under paragraph 3-501.14 by using one or more of the following methods based on the type of FOOD being cooled:
1. Placing the FOOD in shallow pans;
 2. Separating the FOOD into smaller or thinner portions;
 3. Using rapid cooling EQUIPMENT;
 4. Stirring the FOOD in a container placed in an ice water bath;
 5. Using containers that facilitate heat transfer;
 6. Adding ice as an ingredient; or
 7. Other effective methods.
- B. When placed in cooling or cold holding EQUIPMENT, FOOD containers in which FOOD is being cooled shall be:
1. Arranged in the EQUIPMENT to provide maximum heat transfer through the container walls; and
 2. Loosely covered, or uncovered if protected from overhead contamination as specified under Subparagraph 3-305.11(A)(2), during the cooling period to facilitate heat transfer from the surface of the FOOD.

3-501.16 Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding.*

- A. *Except during preparation, cooking, or cooling, or when time is used as the public health control as specified under subsection 3-501.19, and except as specified under paragraph B. of this section, POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be maintained:*
1. *At 57°C (135°F) or above, except that roasts cooked to a temperature and for a time specified in paragraph 3-401.11(B) or reheated as specified in paragraph 3-403.11(E) may be held at a temperature of 54°C (130°F) or above; or*
 2. At a temperature specified in the following:
 - a. 5°C (41°F) or less.
- B. EGGS that have not been treated to destroy all viable **Salmonellae** shall be stored in refrigerated EQUIPMENT that maintains an ambient air temperature of 7°C (45°F) or less.

3-501.17 Ready-to-Eat, Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking.*

- A. Except when PACKAGING FOOD using a REDUCED OXYGEN PACKAGING method as specified under subsection 3-502.12, and except as specified in paragraph (D) and (E) of this section, refrigerated, READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) prepared and held in a FOOD ESTABLISHMENT for more than 24 hours shall be clearly marked to indicate the date or day by which the FOOD shall be consumed on the PREMISES, sold, or discarded, based on the temperature and time combinations specified below. The day of preparation shall be counted as Day 1.
1. 5°C (41°F) or less for a maximum of 7 days; or
 2. 7°C (45°F) or between 5°C (41°F) and 7°C (45°F) for a maximum of 4 days in existing refrigeration EQUIPMENT that is not capable of maintaining the FOOD at 5°C (41°F) or less if:
 - a. The EQUIPMENT is in place and in use in the FOOD ESTABLISHMENT.
- B. Except as specified in paragraph (D) – (F) of this section, refrigerated, READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) prepared and PACKAGED by a FOOD PROCESSING PLANT shall be clearly marked, at the time the original container is opened in a FOOD ESTABLISHMENT and if the FOOD is held for more than 24 hours, to indicate the date or day by which the FOOD shall be consumed on the PREMISES, sold, or discarded, based on the temperature and time combinations specified in paragraph (A) of this section and:
1. The day the original container is opened in the FOOD ESTABLISHMENT shall be counted as Day 1; and
 2. The day or date marked by the FOOD ESTABLISHMENT may not exceed a manufacturer's use-by date if the manufacturer determined the use-by date based on FOOD safety.
- C. A refrigerated, READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) ingredient or a portion of a refrigerated, READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) that is subsequently combined with additional ingredients or portions of FOOD shall retain the date marking of the earliest-prepared or first-prepared ingredient.
- D. *A date marking system that meets the criteria stated in paragraph (A) and (B) of this section may include:*
1. *Using a method APPROVED by the REGULATORY AUTHORITY for refrigerated, READY-TO-EAT POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) that is frequently rewrapped, such as lunchmeat or a roast, or for which date marking is impractical, such as soft serve mix or milk in a dispensing machine;*
 2. *Marking the date or day of preparation, with a procedure to discard the FOOD or on before the last date or day by which the FOOD must be consumed on the premises, sold, or discarded as specified under paragraph (A) of this section;*

3. *Marking the date or day the original container is opened in a FOOD ESTABLISHMENT, with a procedure to discard the FOOD on or before the last date or day by which the FOOD must be consumed on the premises, sold, or discarded as specified under paragraph (B) of this section; or*
 4. *Using calendar dates, days of the week, color-coded marks, or other effective marking methods, provided that the marking system is disclosed to the REGULATORY AUTHORITY upon request.*
- E. *Paragraphs (A) and (B) of this section do not apply to individual meal portions served or rePACKAGED for sale from a bulk container upon a consumer's request.*
- F. *Paragraph (B) of this section does not apply to the following FOODS prepared and PACKAGED by a FOOD PROCESSING PLANT inspected by a REGULATORY AUTHORITY:*
1. *Deli salads, such as ham salad, seafood salad, chicken salad, egg salad, pasta salad, potato salad, and macaroni salad, manufactured in accordance with 21 CFR 110 Current good manufacturing practice in manufacturing, packing, or holding human food;*
 2. *Hard cheeses containing not more than 39% moisture as defined in 21 CFR 133 Cheeses and related cheese products, such as cheddar, gruyere, parmesan and reggiano, and romano;*
 3. *Semi-soft cheeses containing more than 39% moisture, but not more than 50% moisture, as defined in 21 CFR 133 Cheeses and related cheese products, such as blue, edam, gorgonzola, gouda, and monterey jack;*
 4. *Cultured dairy products as defined in 21 CFR 131 Milk and cream, such as yogurt, sour cream, and buttermilk;*
 5. *Preserved FISH products, such as pickled herring and dried or salted cod, and other acidified FISH products defined in 21 CFR 114 Acidified foods;*
 6. *Shelf stable, dry fermented sausages, such as pepperoni and Genoa salami that are not labeled "Keep Refrigerated" as specified in 9 CFR 317 Labeling, marking devices, and containers, and which retain the original CASING on the product; and*
 7. *Shelf stable salt-cured products such as prosciutto and Parma (ham) that are not labeled "Keep Refrigerated" as specified in 9 CFR 317 Labeling, marking devices, and containers.*

3-501.18 Ready-to-Eat, Potentially Hazardous Food (Time/Temperature Control for Safety Food), Disposition.*

- A. A FOOD specified in paragraph 3-501.17(A) or (B) shall be discarded if it:
1. Exceeds either of the temperature and time combinations specified in paragraph 3-501.17(A), except time that the product is frozen;
 2. Is in a container or PACKAGE that does not bear a date or day; or
 3. Is appropriately marked with a date or day that exceeds a temperature and time combination as specified in paragraph 3-501.17(A).

- B. Refrigerated, READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) prepared in a FOOD ESTABLISHMENT and dispensed through a VENDING MACHINE with an automatic shutoff control shall be discarded if it exceeds a temperature and time combination as specified in paragraph 3-501.17(A).

3-501.19 Time as a Public Health Control.*

- A. Except as specified under paragraph (D) of this section, if time only is used as the public health control for a working supply of POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) before cooking, or for READY-TO-EAT POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) that is displayed or held for service for immediate consumption:
1. Written procedures shall be prepared in advance, maintained in the FOOD ESTABLISHMENT and made available to the REGULATORY AUTHORITY upon request that specify:
 - a. Methods of compliance with Subparagraphs (B)(1)-(3) or (C)(1)-(5) of this section; and
 - b. Methods of compliance with subsection 3-501.14 for FOOD that is prepared, cooked, and refrigerated before time is used as a public health control.
- B. If time only, rather than time in conjunction with temperature control, up to a maximum of 4 hours, is used as the public health control:
1. The FOOD shall have an initial temperature of 5°C (41°F) or less if removed from cold holding temperature control, or 57°C (135°F) or greater if removed from hot holding temperature control;
 2. The FOOD shall be marked or otherwise identified to indicate the time that is 4 hours past the point in time when the FOOD is removed from temperature control;
 3. The FOOD shall be cooked and served, served if READY-TO-EAT, or discarded, within 4 hours from the point in time when the FOOD is removed from temperature control; and
 4. The FOOD in unmarked containers or PACKAGES, or marked to exceed a 4-hour limit shall be discarded.
- C. If time only, rather than time in conjunction with temperature control, up to a maximum of 6 hours, is used as the public health control:
1. The FOOD shall have an initial temperature of 5°C (41°F) or less when removed from temperature control and the FOOD temperature may not exceed 21°C (70°F) within a maximum time period of 6 hours;
 2. The FOOD shall be monitored to ensure the warmest portion of the FOOD does not exceed 21°C (70°F) during the 6-hour period, *unless an ambient air temperature is maintained that ensures the FOOD does not exceed 21°C (70°F) during the 6-hour holding period;*
 3. The FOOD shall be marked or otherwise identified to indicate:

- a. The time when the FOOD is removed from 5°C (41°F) or less cold holding temperature control, and
 - b. The time that is 6 hours past the point in time when the FOOD is removed from cold holding temperature control;
4. The FOOD shall be:
- a. Discarded if the temperature of the FOOD exceeds 21°C (70°F), or
 - b. Cooked and served, served if READY-TO-EAT, or discarded within a maximum of 6 hours from the point in time when the FOOD is removed from 5°C (41°F) or less cold holding temperature control; and
5. The FOOD in unmarked containers or PACKAGES, or marked with a time that exceeds the 6-hour limit shall be discarded.
- D. A FOOD ESTABLISHMENT that serves a HIGHLY SUSCEPTIBLE POPULATION may not use time as specified under paragraph (A), (B) or (C) of this section as the public health control for raw EGGS.

3-502 Specialized Processing Methods

3-502.11 Variance Requirement.*

A FOOD ESTABLISHMENT shall obtain a VARIANCE from the REGULATORY AUTHORITY as specified in subsection 8-103.10 and under paragraph 8-103.11 before:

- A. Smoking FOOD as a method of FOOD preservation rather than as a method of flavor enhancement;
- B. Curing FOOD;
- C. Using FOOD ADDITIVES or adding components such as vinegar:
 - 1. As a method of FOOD preservation rather than as a method of flavor enhancement, or
 - 2. To render a FOOD so that it is not POTENTIALLY HAZARDOUS (TIME/TEMPERATURE CONTROL OF SAFETY FOOD);
- D. Packaging FOOD using a REDUCED OXYGEN PACKAGING method *except as specified under paragraph 3-502.12 where a barrier to **Clostridium botulinum** in addition to refrigeration exists;*
- E. Operating a MOLLUSCAN SHELLFISH life-support system display tank used to store and display shellfish that are offered for human consumption;
- F. Custom processing animals that are for personal use as FOOD and not for sale or service in a FOOD ESTABLISHMENT;

- G. Preparing FOOD by another method that is determined by the REGULATORY AUTHORITY to require a VARIANCE; or
- H. Sprouting seeds or beans.

3-502.12 Reduced Oxygen Packaging, Criteria.*

- A. Except for a FOOD ESTABLISHMENT that obtains a VARIANCE as specified under subsection 3-502.11 and except as specified under paragraph (C) and (E) and as specified in paragraph (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 *Clostridium botulinum* and the growth of *Listeria monocytogenes*.
- 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 the information specified under paragraph 8-201.14(D) and that:
 - 1. Identifies the FOOD to be PACKAGED;
 - 2. Except as specified under paragraph (C) and (E) and as specified in paragraph (D) 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:
 - a. Has an A_w of 0.91 or less,
 - b. Has a PH of 4.6 or less,
 - 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
 - d. Is a FOOD with a high level of competing organisms such as raw MEAT or raw POULTRY;
 - 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:
 - a. Maintain the FOOD at 5°C (41°F) or below, and
 - b. Discard the FOOD if within 14 calendar days of its PACKAGING it is not served for on-PREMISES consumption, or consumed if served or sold for off-PREMISES consumption;
 - 4. Limits the refrigerated shelf life to no more than 14 calendar days from 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;
 - 5. Includes operational procedures that:
 - a. Prohibit contacting FOOD with bare hands,
 - b. Identify a designated work area and the method by which:

- i. Physical barriers or methods of separation of raw FOODS and READY-TO-EAT FOODS minimize cross contamination, and
 - ii. Access to the processing EQUIPMENT is limited to responsible trained personnel familiar with the potential HAZARDS of the operation, and
 - c. Delineate cleaning and SANITIZATION procedures for FOOD-CONTACT SURFACES; and
 - 6. Describes the training program that ensures that the individual responsible for the REDUCED OXYGEN PACKAGING operation understands the:
 - a. Concepts required for a safe operation,
 - b. EQUIPMENT and facilities, and
 - c. Procedures specified under Subparagraph (B)(5) of this section and paragraph 8-201.14(D).
- 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.*
- D. *Except as specified under paragraph (C) of this section, a FOOD ESTABLISHMENT may package FOOD using a cook-chill or sous vide process without obtaining a VARIANCE if:*
- 1. *The FOOD ESTABLISHMENT implements a HACCP PLAN that contains the information as specified under paragraph 8-201.14(D);*
 - 2. *The FOOD is:*
 - 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,*
 - b. *Cooked to heat all parts of the FOOD to a temperature and for a time as specified under subsection 3-401.11,*
 - c. *Protected from contamination after cooking as specified under Part 3-3,*
 - d. *Placed in a package or bag with an oxygen barrier before cooking, or placed in a PACKAGE or bag immediately after cooking and before reaching a temperature below 57°C (135°F),*
 - 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 subsection 3-501.14 and then cooled to 1°C (34°F) or less within 48 hours of reaching 5°C (41°F), and:*
 - i. *Held at 1°C (34°F) and consumed or discarded within 30 days after the date of preparation, or*
 - ii. *If removed from a 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.*

- 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,*
 - 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*
 - h. *Labeled with the product name and the date PACKAGED; and*
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:*
 - a. *Made available to the REGULATORY AUTHORITY upon request, and*
 - b. *Held for 6 months; and*
 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.*
- E. *A FOOD ESTABLISHMENT may PACKAGE cheese using a REDUCED OXYGEN PACKAGING method without obtaining a VARIANCE if it:*
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 that 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;*
 2. *Has a HACCP PLAN that contains the information specified under paragraph 8-201.14(D);*
 3. *Except as specified under Subparagraphs (B)(2), (B)(3)(b), and (B)(4), complies with paragraph (B) of this section;*
 4. *Labels the PACKAGE on the principal display panel with a “use by” date that does not exceed 30 days or the original manufacturer’s “sell by” or “use by” date, whichever occurs first; and*
 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.*

3-6	FOOD IDENTITY, PRESENTATION, AND ON-PREMISES LABELING
	<i>Subparts</i>
	<i>3-601 Accurate Representation</i>
	<i>3-602 Labeling</i>
	<i>3-603 Consumer Advisory</i>

3-601 *Accurate Representation*

3-601.11 *Standards of Identity.*

PACKAGED FOOD shall comply with standard of identity requirements in 21 CFR 131-169 and 9 CFR 319 Definitions and standards of identity or composition, and the general requirements in 21 CFR 130 – Food Standards: General and 9 CFR 319 Subpart A – General.

3-601.12 *Honestly Presented.*

- A. FOOD shall be offered for human consumption in a way that does not mislead or misinform the CONSUMER.
- B. FOOD or COLOR ADDITIVES, colored overwraps, or lights may not be used to misrepresent the true appearance, color, or quality of a FOOD.

3-602 *Labeling*

3-602.11 *Food Labels.*

- A. FOOD PACKAGED in a FOOD ESTABLISHMENT, shall be labeled as specified in LAW, including 21 CFR 101 - Food labeling, and 9 CFR 317 Labeling, marking devices, and containers.
- B. Label information shall include:
 - 1. The common name of the FOOD, or absent a common name, an adequately descriptive identity statement;
 - 2. If made from two or more ingredients, a list of ingredients in descending order of predominance by weight, including a declaration of artificial color or flavor and chemical preservatives, if contained in the FOOD;
 - 3. An accurate declaration of the quantity of contents;
 - 4. The name and place of business of the manufacturer, packer, or distributor; and
 - 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 (Effective January 1, 2006).
 - 6. Except as exempted in the Federal Food, Drug, and Cosmetic Act subsection 403(Q)3. - 5., nutrition labeling as specified in 21 CFR 101 - Food Labeling and 9 CFR 317 Subpart B Nutrition Labeling.
 - 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.
- C. Bulk FOOD that is available for CONSUMER self-dispensing shall be prominently labeled with the following information in plain view of the CONSUMER:
 - 1. The manufacturer's or processor's label that was provided with the FOOD; or

2. A card, sign, or other method of notification that includes the information specified under Subparagraphs (B)(1), (2), and (5) of this section.
- D. *Bulk, unPACKAGED FOODS such as bakery products and unPACKAGED FOODS that are portioned to CONSUMER specification need not be labeled if:*
1. *A health, nutrient content, or other claim is not made;*
 2. *There are no state or local LAWS requiring labeling; and*
 3. *The FOOD is manufactured or prepared on the PREMISES of the FOOD ESTABLISHMENT or at another FOOD ESTABLISHMENT or a FOOD PROCESSING PLANT that is owned by the same PERSON and is regulated by the FOOD regulatory agency that has jurisdiction.*

3-602.12 Other Forms of Information.

- A. If required by LAW, CONSUMER warnings shall be provided.
- B. FOOD ESTABLISHMENT or manufacturers' dating information on FOODS may not be concealed or altered.

3-603 Consumer Advisory

3-603.11 Consumption of Animal Foods that are Raw, Undercooked, or Not Otherwise Processed to Eliminate Pathogens.*

- A. Except as specified in paragraph 3-401.11(C) and Subparagraph 3-401.11(D)(3) and under paragraph 3-801.11(D), if an animal FOOD such as beef, EGGS, FISH, lamb, milk, pork, POULTRY, or shellfish is served or sold raw, undercooked, or without otherwise being processed to eliminate pathogens, either in READY-TO-EAT form or as an ingredient in another READY-TO-EAT FOOD, the PERMIT HOLDER shall inform CONSUMERS of the significantly increased RISK of consuming such FOODS by way of a DISCLOSURE and REMINDER, as specified in paragraph (B) and (C) of this section using brochures, deli case or menu advisories, label statements, table tents, placards, or other effective written means.
- B. DISCLOSURE shall include:
 1. A description of the animal-derived FOODS, such as “oysters on the half shell (raw oysters),” “raw-EGG Caesar salad,” and “hamburgers (can be cooked to order);” or
 2. Identification of the animal-derived FOODS by asterisking them to a footnote that states that the items are served raw or undercooked, or contain (or may contain) raw or undercooked ingredients.
- C. REMINDER shall include asterisking the animal-derived FOODS requiring DISCLOSURE to a footnote that states:
 1. Regarding the safety of these items, written information is available upon request;
 2. Consuming raw or undercooked MEATS, POULTRY, seafood, shellfish, or EGGS may increase your RISK of foodborne illness; or

3. Consuming raw or undercooked MEATS, POULTRY, seafood, shellfish, or EGGS may increase your RISK of foodborne illness, especially if you have certain medical conditions.

3-7 CONTAMINATED FOOD

Subpart

3-701 Disposition

3-701 Disposition

3-701.11 Discarding or Reconditioning Unsafe, Adulterated, or Contaminated Food.*

- A. A FOOD that is unsafe, ADULTERATED, or not honestly presented as specified under subsection 3-101.11 shall be discarded or reconditioned according to an APPROVED procedure.
- B. FOOD that is not from an APPROVED source as specified under subsections 3-201.11 - .17 shall be discarded.
- C. READY-TO-EAT FOOD that may have been contaminated by an EMPLOYEE who has been RESTRICTED or EXCLUDED as specified under subsection 2-201.12 shall be discarded.
- D. FOOD that is contaminated by FOOD EMPLOYEES, CONSUMERS, or other PERSONS through contact with their hands, bodily discharges, such as nasal or oral discharges, or other means shall be discarded.

3-8 SPECIAL REQUIREMENTS FOR HIGHLY SUSCEPTIBLE POPULATIONS

Subpart

3-801 Additional Safeguards

3-801 Additional Safeguards

3-801.11 Pasteurized Foods, Prohibited Re-Service, and Prohibited Food*

In a FOOD ESTABLISHMENT that serves a HIGHLY SUSCEPTIBLE POPULATION:

- A. The following criteria apply to JUICE:
1. For the purposes of this paragraph only, children who are age 9 or less and receive FOOD in a school, day care setting, or similar facility that provides custodial care are included as HIGHLY SUSCEPTIBLE POPULATIONS;
 2. PrePACKAGED JUICE or a prePACKAGED BEVERAGE containing JUICE, that bears a warning label as specified in 21 CFR, 101.17(g). Food labeling, warning, notice, and safe handling statements, Juices that have not been specifically processed to prevent, reduce, or eliminate the presence of pathogens, or a PACKAGED JUICE or BEVERAGE containing JUICE, that bears a warning label as specified under paragraph 3-404.11(B) may not be served or offered for sale; and

3. UnPACKAGED JUICE that is prepared on the premises for service or sale in a READY-TO-EAT form shall be processed under a HACCP PLAN that contains the information specified under paragraph 8-201.14(B) – (E) and as specified in 21 CFR Part 120 – Hazard Analysis and Critical Control Point (HACCP) Systems, Subpart B Pathogen Reduction, 120.24 Process controls.
- B. Pasteurized EGGS or EGG PRODUCTS shall be substituted for raw EGGS in the preparation of:
1. FOODS such as Caesar salad, hollandaise or Béarnaise sauce, mayonnaise, meringue, EGGnog, ice cream, and EGG-fortified BEVERAGES, and
 2. Except as specified in paragraph (F) of this section, recipes in which more than one EGG is broken and the EGGS are combined;
- C. The following FOODS may not be served or offered for sale in a READY-TO-EAT form:
1. Raw animal FOODS such as raw FISH, raw-marinated FISH, raw MOLLUSCAN SHELLFISH, and steak tartare,
 2. A partially cooked animal FOOD such as lightly cooked FISH, rare MEAT, soft-cooked EGGS that are made from raw EGGS, and meringue; and
 3. Raw seed sprouts.
- D. FOOD EMPLOYEES may not contact READY-TO-EAT FOOD as specified under paragraph 3-301.11(B) and (D).
- E. Time only, as the public health control as specified under subsection 3-501.19(D), may not be used for raw EGGS.
- F. *Subparagraph (B)(2) of this section does not apply if:*
1. *The raw EGGS are combined immediately before cooking for one CONSUMER'S serving at a single meal, cooked as specified under Subparagraph 3-401.11(A)(1), and served immediately, such as an omelet, soufflé, or scrambled EGGS;*
 2. *The raw EGGS are combined as an ingredient immediately before baking and the EGGS are thoroughly cooked to a READY-TO-EAT form, such as a cake, muffin, or bread; or*
 3. *The preparation of the food is conducted under a HACCP PLAN that:*
 - a. *Identifies the FOOD to be prepared,*
 - b. *Prohibits contacting READY-TO-EAT FOOD with bare hands,*
 - c. *Includes specifications and practices that ensure:*
 - i. **Salmonella Enteritidis** growth is controlled before and after cooking, and
 - ii. **Salmonella Enteritidis** is destroyed by cooking the EGGS according to the temperature and time specified in Subparagraph 3-401.11(A)(2),

- d. *Contains the information specified under paragraph 8-201.14(D) including procedures that:*
 - i. *Control cross contamination of READY-TO-EAT FOOD with raw EGGS, and*
 - ii. *Delineate cleaning and SANITIZATION procedures for FOOD-CONTACT SURFACES, and*
 - e. *Describes the training program that ensures that the FOOD EMPLOYEE responsible for the preparation of the FOOD understands the procedures to be used.*
- G. Except as specified in paragraph (H) of this section, FOOD may be re-served as specified under Subparagraph 3-306.14(B)(1) and (2).
- H. *FOOD may not be re-served under the following conditions:*
- 1. *Any FOOD served to patients or clients who are under contact precautions in medical isolation or quarantine, or protective environment isolation may not be re-served to others outside.*
 - 2. *Packages of FOOD from any patients, clients, or other CONSUMERS should not be re-served to PERSONS in protective environment isolation.*

16.60.150 2005 FDA Model Food Code: Equipment, utensils, and linens.

- A. Section 4-204.16 2005 FDA Model Food Code shall not become effective until five (5) years after the adoption of this code.

Chapter 4 Equipment, Utensils, and Linens	
Parts	
4-1	MATERIALS FOR CONSTRUCTION AND REPAIR
4-2	DESIGN AND CONSTRUCTION
4-3	NUMBERS AND CAPACITIES
4-4	LOCATION AND INSTALLATION
4-5	MAINTENANCE AND OPERATION
4-6	CLEANING OF EQUIPMENT AND UTENSILS
4-7	SANITIZATION OF EQUIPMENT AND UTENSILS
4-8	LAUNDERING
4-9	PROTECTION OF CLEAN ITEMS

4-1 MATERIALS FOR CONSTRUCTION AND REPAIR	
Subparts	
4-101	Multiuse
4-102	Single-Service and Single-Use

4-101 Multiuse

4-101.11 Characteristics.*

Materials that are used in the construction of UTENSILS and FOOD-CONTACT SURFACES of EQUIPMENT may not allow the migration of deleterious substances or impart colors, odors, or tastes to FOOD and under normal use conditions shall be:

- A. Safe;
- B. Durable, CORROSION-RESISTANT, and nonabsorbent;^N
- C. Sufficient in weight and thickness to withstand repeated WAREWASHING;^N
- D. Finished to have a SMOOTH, EASILY CLEANABLE surface;^N and
- E. Resistant to pitting, chipping, crazing, scratching, scoring, distortion, and decomposition.^N

4-101.12 Cast Iron, Use Limitation.

- A. Except as specified in paragraph (B) and (C) of this section, cast iron may not be used for UTENSILS or FOOD-CONTACT SURFACES of EQUIPMENT.
- B. *Cast iron may be used as a surface for cooking.*
- C. *Cast iron may be used in UTENSILS for serving FOOD if the UTENSILS are used only as part of an uninterrupted process from cooking through service.*

4-101.13 Lead, Use Limitation.

- A. Ceramic, china, and crystal UTENSILS, and decorative UTENSILS such as hand painted ceramic or china that are used in contact with FOOD shall be lead-free or contain levels of lead not exceeding the limits of the following UTENSIL categories:

UTENSIL Category	Ceramic Article Description	Maximum Lead MG/L
Beverage Mugs, Cups, Pitchers	Coffee Mugs	0.5
Large Hollowware (excluding pitchers)	Bowls \geq 1.1 Liter (1.16 Quart)	1
Small Hollowware (excluding cups & mugs)	Bowls < 1.1 Liter (1.16 Quart)	2.0
Flat TABLEWARE	Plates, Saucers	3.0

- B. Pewter alloys containing lead in excess of 0.05% may not be used as a FOOD-CONTACT SURFACE.
- C. Solder and flux containing lead in excess of 0.2% may not be used as a FOOD-CONTACT SURFACE.

4-101.14 Copper, Use Limitation.*

- A. Except as specified in paragraph (B) of this section, copper and copper alloys such as brass may not be used in contact with a FOOD that has a pH below 6 such as vinegar, fruit JUICE, or wine or for a fitting or tubing installed between a backflow prevention device and a carbonator.
- B. *Copper and copper alloys may be used in contact with beer brewing ingredients that have a pH below 6 in the prefermentation and fermentation steps of a beer brewing operation such as a brewpub or microbrewery.*

4-101.15 Galvanized Metal, Use Limitation.*

Galvanized metal may not be used for UTENSILS or FOOD-CONTACT SURFACES of EQUIPMENT that are used in contact with acidic FOOD.

4-101.16 Sponges, Use Limitation.

Sponges may not be used in contact with cleaned and SANITIZED or in-use FOOD-CONTACT SURFACES.

4-101.17 Wood, Use Limitation.

- A. Except as specified in paragraph (B), (C), and (D) of this section, wood and wood wicker may not be used as a FOOD-CONTACT SURFACE.
- B. *Hard maple or an equivalently hard, close-grained wood may be used for:*
 - 1. *Cutting boards; cutting blocks; bakers' tables; and UTENSILS such as rolling pins, doughnut dowels, salad bowls, and chopsticks; and*
 - 2. *Wooden paddles used in confectionery operations for pressure scraping kettles when manually preparing confections at a temperature of 110°C (230°F) or above.*
- C. *Whole, uncut, raw fruits and vegetables, and nuts in the shell may be kept in the wood shipping containers in which they were received, until the fruits, vegetables, or nuts are used.*
- D. *If the nature of the FOOD requires removal of rinds, peels, husks, or shells before consumption, the whole, uncut, raw FOOD may be kept in:*
 - 1. *Untreated wood containers; or*
 - 2. *Treated wood containers if the containers are treated with a preservative that meets the requirements specified in 21 CFR 178.3800 Preservatives for wood.*

4-101.18 Nonstick Coatings, Use Limitation.

Multiuse KITCHENWARE such as frying pans, griddles, sauce pans, cookie sheets, and waffle bakers that have a perfluorocarbon resin coating shall be used with nonscoring or nonscratching UTENSILS and cleaning aids.

4-101.19 Nonfood-Contact Surfaces.

NonFOOD-CONTACT SURFACES of EQUIPMENT that are exposed to splash, spillage, or other FOOD soiling or that require frequent cleaning shall be constructed of a CORROSION-RESISTANT, nonabsorbent, and SMOOTH material.

4-102 Single-Service and Single-Use

4-102.11 Characteristics.*

Materials that are used to make SINGLE-SERVICE and SINGLE-USE ARTICLES:

- A. May not:
 - 1. Allow the migration of deleterious substances, or
 - 2. Impart colors, odors, or tastes to FOOD,^N and
- B. Shall be:
 - 1. Safe, and
 - 2. Clean.^N

4-2 DESIGN AND CONSTRUCTION

Subparts

- 4-201 Durability and Strength***
- 4-202 Cleanability***
- 4-203 Accuracy***
- 4-204 Functionality***
- 4-205 Acceptability***

4-201 Durability and Strength

4-201.11 Equipment and Utensils.

EQUIPMENT and UTENSILS shall be designed and constructed to be durable and to retain their characteristic qualities under normal use conditions.

4-201.12 Food Temperature Measuring Devices.*

FOOD TEMPERATURE MEASURING DEVICES may not have sensors or stems constructed of glass, *except that thermometers with glass sensors or stems that are encased in a shatterproof coating such as candy thermometers may be used.*

4-202 Cleanability

4-202.11 Food-Contact Surfaces.*

- A. Multiuse FOOD-CONTACT SURFACES shall be:

1. SMOOTH;
 2. Free of breaks, open seams, cracks, chips, inclusions, pits, and similar imperfections;
 3. Free of sharp internal angles, corners, and crevices;
 4. Finished to have SMOOTH welds and joints; and
 5. Except as specified in paragraph (B) of this section, accessible for cleaning and inspection by one of the following methods:
 - a. Without being disassembled,
 - b. By disassembling without the use of tools, or
 - c. By easy disassembling with the use of handheld tools commonly available to maintenance and cleaning personnel such as screwdrivers, pliers, open-end wrenches, and Allen wrenches.
- B. *Subparagraph (A)(5) of this section does not apply to cooking oil storage tanks, distribution lines for cooking oils, or BEVERAGE syrup lines or tubes.*

4-202.12 CIP Equipment.

- A. CIP EQUIPMENT shall meet the characteristics specified under subsection 4-202.11 and shall be designed and constructed so that:
1. Cleaning and SANITIZING solutions circulate throughout a fixed system and contact all interior FOOD-CONTACT SURFACES, and
 2. The system is self-draining or capable of being completely drained of cleaning and SANITIZING solutions; and
- B. CIP EQUIPMENT that is not designed to be disassembled for cleaning shall be designed with inspection access points to ensure that all interior FOOD-CONTACT SURFACES throughout the fixed system are being effectively cleaned.

4-202.13 "V" Threads, Use Limitation.

Except for hot oil cooking or filtering EQUIPMENT, "V" type threads may not be used on FOOD-CONTACT SURFACES.

4-202.14 Hot Oil Filtering Equipment.

Hot oil filtering EQUIPMENT shall meet the characteristics specified under subsection 4-202.11 or subsection 4-202.12 and shall be readily accessible for filter replacement and cleaning of the filter.

4-202.15 Can Openers.

Cutting or piercing parts of can openers shall be readily removable for cleaning and for replacement.

4-202.16 Nonfood-Contact Surfaces.

NonFOOD-CONTACT SURFACES shall be free of unnecessary ledges, projections, and crevices, and designed and constructed to allow easy cleaning and to facilitate maintenance.

4-202.17 Kick Plates, Removable.

Kick plates shall be designed so that the areas behind them are accessible for inspection and cleaning by being:

- A. Removable by one of the methods specified under Subparagraph 4-202.11(A)(5) or capable of being rotated open; and
- B. Removable or capable of being rotated open without unlocking EQUIPMENT doors.

4-202.18 Ventilation Hood Systems, Filters.

Filters or other grease extracting EQUIPMENT shall be designed to be readily removable for cleaning and replacement if not designed to be cleaned in place.

4-203 Accuracy

4-203.11 Temperature Measuring Devices, Food.

- A. FOOD TEMPERATURE MEASURING DEVICES that are scaled only in Celsius or dually scaled in Celsius and Fahrenheit shall be accurate to 1°C in the intended range of use.
- B. FOOD TEMPERATURE MEASURING DEVICES that are scaled only in Fahrenheit shall be accurate to 2°F in the intended range of use.

4-203.12 Temperature Measuring Devices, Ambient Air and Water.

- A. Ambient air and water TEMPERATURE MEASURING DEVICES that are scaled in Celsius or dually scaled in Celsius and Fahrenheit shall be designed to be easily readable and accurate to 1.5°C in the intended range of use.
- B. Ambient air and water TEMPERATURE MEASURING DEVICES that are scaled only in Fahrenheit shall be accurate to 3°F in the intended range of use.

4-203.13 Pressure Measuring Devices, Mechanical Warewashing Equipment.

Pressure measuring devices that display the pressures in the water supply line for the fresh hot water SANITIZING rinse shall have increments of 7 kilopascals (1 pounds per square inch) or smaller and shall be accurate to 14 kilopascals (2 pounds per square inch) in the 100-170 kilopascals (15-25 pounds per square inch) range.

4-204 Functionality

4-204.11 Ventilation Hood Systems, Drip Prevention.

Exhaust ventilation hood systems in FOOD preparation and WAREWASHING areas including components such as hoods, fans, guards, and ducting shall be designed to prevent grease or condensation from draining or dripping onto FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES.

4-204.12 Equipment Openings, Closures and Deflectors.

- A. A cover or lid for EQUIPMENT shall overlap the opening and be sloped to drain.
- B. An opening located within the top of a unit of EQUIPMENT that is designed for use with a cover or lid shall be flanged upward at least 5 millimeters (two-tenths of an inch).
- C. Except as specified under paragraph (D) of this section, fixed piping, TEMPERATURE MEASURING DEVICES, rotary shafts, and other parts extending into EQUIPMENT shall be provided with a watertight joint at the point where the item enters the EQUIPMENT.
- D. If a watertight joint is not provided:
 - 1. The piping, TEMPERATURE MEASURING DEVICES, rotary shafts, and other parts extending through the openings shall be equipped with an apron designed to deflect condensation, drips, and dust from openings into the FOOD; and
 - 2. The opening shall be flanged as specified under paragraph (B) of this section.

4-204.13 Dispensing Equipment, Protection of Equipment and Food.

In EQUIPMENT that dispenses or vends liquid FOOD or ice in UNPACKAGED form:

- A. The delivery tube, chute, orifice, and splash surfaces directly above the container receiving the FOOD shall be designed in a manner, such as with barriers, baffles, or drip aprons, so that drips from condensation and splash are diverted from the opening of the container receiving the FOOD;
- B. The delivery tube, chute, and orifice shall be protected from manual contact such as by being recessed;
- C. The delivery tube or chute and orifice of EQUIPMENT used to vend liquid FOOD or ice in UNPACKAGED form to self-service CONSUMERS shall be designed so that the delivery tube or chute and orifice are protected from dust, insects, rodents, and other contamination by a self-closing door if the EQUIPMENT is:
 - 1. Located in an outside area that does not otherwise afford the protection of an enclosure against the rain, windblown debris, insects, rodents, and other contaminants that are present in the environment, or
 - 2. Available for self-service during hours when it is not under the full-time supervision of a FOOD EMPLOYEE; and
- D. The dispensing EQUIPMENT actuating lever or mechanism and filling device of CONSUMER self-service BEVERAGE dispensing EQUIPMENT shall be designed to prevent contact with the lip-contact surface of glasses or cups that are refilled.

4-204.14 Vending Machine, Vending Stage Closure.

The dispensing compartment of a VENDING MACHINE including a machine that is designed to vend prePACKAGED snack FOOD that is not POTENTIALLY HAZARDOUS (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) such as chips, party mixes, and pretzels shall be equipped with a self-closing door or cover if the machine is:

- A. Located in an outside area that does not otherwise afford the protection of an enclosure against the rain, windblown debris, insects, rodents, and other contaminants that are present in the environment; or
- B. Available for self-service during hours when it is not under the full-time supervision of a FOOD EMPLOYEE.

4-204.15 Bearings and Gear Boxes, Leakproof.

EQUIPMENT containing bearings and gears that require lubricants shall be designed and constructed so that the lubricant cannot leak, drip, or be forced into FOOD or onto FOOD-CONTACT SURFACES.

4-204.16 Beverage Tubing, Separation.

Except for cold plates that are constructed integrally with an ice storage bin, BEVERAGE tubing and cold-plate BEVERAGE cooling devices may not be installed in contact with stored ice.

4-204.17 Ice Units, Separation of Drains.

Liquid waste drain lines may not pass through an ice machine or ice storage bin.

4-204.18 Condenser Unit, Separation.

If a condenser unit is an integral component of EQUIPMENT, the condenser unit shall be separated from the FOOD and FOOD storage space by a dustproof barrier.

4-204.19 Can Openers on Vending Machines.

Cutting or piercing parts of can openers on VENDING MACHINES shall be protected from manual contact, dust, insects, rodents, and other contamination.

4-204.110 Molluscan Shellfish Tanks.

- A. Except as specified under paragraph (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 subsection 8-103.10 and a HACCP PLAN that:
 - 1. Is submitted by the PERMIT HOLDER and APPROVED as specified under subsection 8-103.11; and
 - 2. Ensures that:

- a. Water used with FISH other than MOLLUSCAN SHELLFISH does not flow into the molluscan tank,
- b. The safety and quality of the shellfish as they were received are not compromised by the use of the tank, and
- c. The identity of the source of the SHELLSTOCK is retained as specified under subsection 3-203.12.

4-204.111 Vending Machines, Automatic Shutoff.*

- A. A machine vending POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall have an automatic control that prevents the machine from vending FOOD:
 - 1. If there is a power failure, mechanical failure, or other condition that results in an internal machine temperature that cannot maintain FOOD temperatures as specified under Chapter 3; and
 - 2. If a condition specified under Subparagraph (A)(1) of this section occurs, until the machine is serviced and restocked with FOOD that has been maintained at temperatures specified under Chapter 3.
- B. When the automatic shutoff within a machine vending POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) is activated:
 - 1. In a refrigerated VENDING MACHINE, the ambient temperature may not exceed any time/temperature combination as specified under Subparagraph 3-501.16(A)(2) for more than 30 minutes immediately after the machine is filled, serviced, or restocked; or
 - 2. In a hot holding VENDING MACHINE, the ambient temperature may not be less than 57°C (135°F) for more than 120 minutes immediately after the machine is filled, serviced, or restocked.

4-204.112 Temperature Measuring Devices.

- A. In a mechanically refrigerated or hot FOOD storage unit, the sensor of a TEMPERATURE MEASURING DEVICE shall be located to measure the air temperature or a simulated product temperature in the warmest part of a mechanically refrigerated unit and in the coolest part of a hot FOOD storage unit.
- B. Except as specified in paragraph (C) of this section, cold or hot holding EQUIPMENT used for POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be designed to include and shall be equipped with at least one integral or permanently affixed TEMPERATURE MEASURING DEVICE that is located to allow easy viewing of the device's temperature display.
- C. *Paragraph (B) of this section does not apply to EQUIPMENT for which the placement of a TEMPERATURE MEASURING DEVICE is not a practical means for measuring the ambient air surrounding the FOOD because of the design, type, and use of the EQUIPMENT, such as calrod units, heat lamps, cold plates, bainmaries, steam tables, insulated FOOD transport containers, and salad bars.*
- D. TEMPERATURE MEASURING DEVICES shall be designed to be easily readable.

- E. FOOD TEMPERATURE MEASURING DEVICES and water TEMPERATURE MEASURING DEVICES on WAREWASHING machines shall have a numerical scale, printed record, or digital readout in increments no greater than 1°C or 2°F in the intended range of use.

4-204.113 Warewashing Machine, Data Plate Operating Specifications.

A WAREWASHING machine shall be provided with an easily accessible and readable data plate affixed to the machine by the manufacturer that indicates the machine's design and operation specifications including the:

- A. Temperatures required for washing, rinsing, and SANITIZING;
- B. Pressure required for the fresh water SANITIZING rinse *unless the machine is designed to use only a pumped SANITIZING rinse*; and
- C. Conveyor speed for conveyor machines or cycle time for stationary rack machines.

4-204.114 Warewashing Machines, Internal Baffles.

WAREWASHING machine wash and rinse tanks shall be equipped with baffles, curtains, or other means to minimize internal cross contamination of the solutions in wash and rinse tanks.

4-204.115 Warewashing Machines, Temperature Measuring Devices.

A WAREWASHING machine shall be equipped with a TEMPERATURE MEASURING DEVICE that indicates the temperature of the water:

- A. In each wash and rinse tank; and
- B. As the water enters the hot water SANITIZING final rinse manifold or in the chemical SANITIZING solution tank.

4-204.116 Manual Warewashing Equipment, Heaters and Baskets.

If hot water is used for SANITIZATION in manual WAREWASHING operations, the SANITIZING compartment of the sink shall be:

- A. Designed with an integral heating device that is capable of maintaining water at a temperature not less than 77°C (171°F); and
- B. Provided with a rack or basket to allow complete immersion of equipment and utensils into the hot water.

4-204.117 Warewashing Machines, Automatic Dispensing of Detergents and Sanitizers.

A WAREWASHING machine that is installed after adoption of this Code by the REGULATORY AUTHORITY, shall be equipped to:

- A. Automatically dispense detergents and SANITIZERS; and
- B. Incorporate a visual means to verify that detergents and SANITIZERS are delivered or a visual or audible alarm to signal if the detergents and SANITIZERS are not delivered to the respective washing and SANITIZING cycles.

4-204.118 Warewashing Machines, Flow Pressure Device.

- A. WAREWASHING machines that provide a fresh hot water SANITIZING rinse shall be equipped with a pressure gauge or similar device such as a transducer that measures and displays the water pressure in the supply line immediately before entering the WAREWASHING machine; and
- B. If the flow pressure measuring device is upstream of the fresh hot water SANITIZING rinse control valve, the device shall be mounted in a 6.4 millimeter or one-fourth inch Iron Pipe Size (IPS) valve.
- C. *Paragraphs (A) and (B) of this section do not apply to a machine that uses only a pumped or recirculated SANITIZING rinse.*

4-204.119 Warewashing Sinks and Drainboards, Self-Draining.

Sinks and drainboards of WAREWASHING sinks and machines shall be self-draining.

4-204.120 Equipment Compartments, Drainage.

EQUIPMENT compartments that are subject to accumulation of moisture due to conditions such as condensation, FOOD or BEVERAGE drip, or water from melting ice shall be sloped to an outlet that allows complete draining.

4-204.121 Vending Machines, Liquid Waste Products.

- A. VENDING MACHINES designed to store BEVERAGES that are PACKAGED in containers made from paper products shall be equipped with diversion devices and retention pans or drains for container leakage.
- B. VENDING MACHINES that dispense liquid FOOD in bulk shall be:
 - 1. Provided with an internally mounted waste receptacle for the collection of drip, spillage, overflow, or other internal wastes; and
 - 2. Equipped with an automatic shutoff device that will place the machine out of operation before the waste receptacle overflows.
- C. Shutoff devices specified under Subparagraph (B)(2) of this section shall prevent water or liquid FOOD from continuously running if there is a failure of a flow control device in the water or liquid FOOD system or waste accumulation that could lead to overflow of the waste receptacle.

4-204.122 Case Lot Handling Apparatuses, Moveability.

Apparatuses, such as dollies, pallets, racks, and skids used to store and transport large quantities of PACKAGED FOODS received from a supplier in a cased or overwrapped lot, shall be designed to be moved by hand or by conveniently available apparatuses such as hand trucks and forklifts.

4-204.123 Vending Machine Doors and Openings.

- A. VENDING MACHINE doors and access opening covers to FOOD and container storage spaces shall be tight-fitting so that the space along the entire interface between the doors or covers and the cabinet of the machine, if the doors or covers are in a closed position, is no greater than 1.5 millimeters or one-sixteenth inch by:

1. Being covered with louvers, screens, or materials that provide an equivalent opening of not greater than 1.5 millimeters or one-sixteenth inch. Screening of 12 or more mesh to 2.5 centimeters (12 mesh to 1 inch) meets this requirement;
 2. Being effectively gasketed;
 3. Having interface surfaces that are at least 13 millimeters or one-half inch wide; or
 4. Jambs or surfaces used to form an L-shaped entry path to the interface.
- B. VENDING MACHINE service connection openings through an exterior wall of a machine shall be closed by sealants, clamps, or grommets so that the openings are no larger than 1.5 millimeters or one-sixteenth inch.

4-205 *Acceptability*

4-205.10 *Food Equipment, Certification and Classification.*

FOOD EQUIPMENT that is certified or classified for sanitation by an American National Standards Institute (ANSI)-accredited certification program is deemed to comply with Parts 4-1 and 4-2 of this chapter.

<p>4-3 <i>NUMBERS AND CAPACITIES</i></p> <p>Subparts</p> <p><i>4-301 <i>Equipment</i></i></p> <p><i>4-302 <i>Utensils, Temperature Measuring Devices, and Testing Devices</i></i></p>
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4-301 *Equipment*

4-301.11 *Cooling, Heating, and Holding Capacities.*

EQUIPMENT for cooling and heating FOOD, and holding cold and hot FOOD, shall be sufficient in number and capacity to provide FOOD temperatures as specified under Chapter 3.

4-301.12 *Manual Warewashing, Sink Compartment Requirements.*

- A. Except as specified in paragraph (C) of this section, a sink with at least 3 compartments shall be provided for manually washing, rinsing, and SANITIZING EQUIPMENT and UTENSILS.
- B. Sink compartments shall be large enough to accommodate immersion of the largest EQUIPMENT and UTENSILS. If EQUIPMENT or UTENSILS are too large for the WAREWASHING sink, a WAREWASHING machine or alternative EQUIPMENT as specified in paragraph (C) of this section shall be used.
- C. *Alternative manual WAREWASHING EQUIPMENT may be used when there are special cleaning needs or constraints and its use is APPROVED. Alternative manual WAREWASHING EQUIPMENT may include:*
 1. *High-pressure detergent sprayers;*
 2. *Low- or line-pressure spray detergent foamers;*

3. *Other task-specific cleaning EQUIPMENT;*
 4. *Brushes or other implements;*
 5. *2-compartment sinks as specified under paragraph (D) and (E) of this section; or*
 6. *Receptacles that substitute for the compartments of a multicompartment sink.*
- D. Before a 2-compartment sink is used:
1. The PERMIT HOLDER shall have its use APPROVED; and
 2. The PERMIT HOLDER shall limit the number of KITCHENWARE items cleaned and SANITIZED in the 2-compartment sink, and shall limit WAREWASHING to batch operations for cleaning KITCHENWARE such as between cutting one type of raw MEAT and another or cleanup at the end of a shift, and shall:
 - a. Make up the cleaning and SANITIZING solutions immediately before use and drain them immediately after use, and
 - b. Use a detergent-SANITIZER to SANITIZE and apply the detergent-SANITIZER in accordance with the manufacturer's label instructions and as specified under subsection 4-501.115, or
 - c. Use a hot water SANITIZATION immersion step as specified under paragraph 4-603.16(C).
- E. A 2-compartment sink may not be used for WAREWASHING operations where cleaning and SANITIZING solutions are used for a continuous or intermittent flow of KITCHENWARE or TABLEWARE in an ongoing WAREWASHING process.

4-301.13 Drainboards.

Drainboards, UTENSIL racks, or tables large enough to accommodate all soiled and cleaned items that may accumulate during hours of operation shall be provided for necessary UTENSIL holding before cleaning and after SANITIZING.

4-301.14 Ventilation Hood Systems, Adequacy.

Ventilation hood systems and devices shall be sufficient in number and capacity to prevent grease or condensation from collecting on walls and ceilings.

4-301.15 Clothes Washers and Dryers.

- A. Except as specified in paragraph (B) of this section, if work clothes or LINENS are laundered on the PREMISES, a mechanical clothes washer and dryer shall be provided and used.
- B. *If on-PREMISES laundering is limited to wiping cloths intended to be used moist, or wiping cloths are air-dried as specified under subsection 4-901.12, a mechanical clothes washer and dryer need not be provided.*

4-302 *Utensils, Temperature Measuring Devices, and Testing Devices*

4-302.11 *Utensils, Consumer Self-Service.*

A FOOD dispensing UTENSIL shall be available for each container displayed at a CONSUMER self-service unit such as a buffet or salad bar.

4-302.12 *Food Temperature Measuring Devices.*

- A. FOOD TEMPERATURE MEASURING DEVICES shall be provided and readily accessible for use in ensuring attainment and maintenance of FOOD temperatures as specified under Chapter 3.
- B. A TEMPERATURE MEASURING DEVICE with a suitable small-diameter probe that is designed to measure the temperature of thin masses shall be provided and readily accessible to accurately measure the temperature in thin FOODS such as MEAT patties and FISH filets.

4-302.13 *Temperature Measuring Devices, Manual Warewashing.*

In manual WAREWASHING operations, a TEMPERATURE MEASURING DEVICE shall be provided and readily accessible for frequently measuring the washing and SANITIZING temperatures.

4-302.14 *Sanitizing Solutions, Testing Devices.*

A test kit or other device that accurately measures the concentration in MG/L of SANITIZING solutions shall be provided.

4-4 LOCATION AND INSTALLATION

Subparts

- 4-401 Location***
- 4-402 Installation***

4-401 *Location*

4-401.11 *Equipment, Clothes Washers and Dryers, and Storage Cabinets, Contamination Prevention.*

- A. Except as specified in paragraph (B) of this section, EQUIPMENT, a cabinet used for the storage of FOOD, or a cabinet that is used to store cleaned and SANITIZED EQUIPMENT, UTENSILS, laundered LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES may not be located:
 - 1. In locker rooms;
 - 2. In toilet rooms;
 - 3. In garbage rooms;
 - 4. In mechanical rooms;
 - 5. Under sewer lines that are not shielded to intercept potential drips;

- 6. Under leaking water lines including leaking automatic fire sprinkler heads or under lines on which water has condensed;
 - 7. Under open stairwells; or
 - 8. Under other sources of contamination.
- B. *A storage cabinet used for LINENS or SINGLE-SERVICE or SINGLE-USE ARTICLES may be stored in a locker room.*
- C. If a mechanical clothes washer or dryer is provided, it shall be located so that the washer or dryer is protected from contamination and only where there is no exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; and unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES.

4-402 *Installation*

4-402.11 *Fixed Equipment, Spacing or Sealing.*

- A. EQUIPMENT that is fixed because it is not EASILY MOVABLE shall be installed so that it is:
- 1. Spaced to allow access for cleaning along the sides, behind, and above the EQUIPMENT;
 - 2. Spaced from adjoining EQUIPMENT, walls, and ceilings a distance of not more than 1 millimeter or one thirty-second inch; or
 - 3. SEALED to adjoining EQUIPMENT or walls, if the EQUIPMENT is exposed to spillage or seepage.
- B. COUNTER-MOUNTED EQUIPMENT that is not EASILY MOVABLE shall be installed to allow cleaning of the EQUIPMENT and areas underneath and around the EQUIPMENT by being:
- 1. SEALED; or
 - 2. Elevated on legs as specified under paragraph 4-402.12(D).

4-402.12 *Fixed Equipment, Elevation or Sealing.*

- A. Except as specified in paragraph B. and C. of this section, floor-mounted EQUIPMENT that is not EASILY MOVABLE shall be SEALED to the floor or elevated on legs that provide at least a 15 centimeter (6 inch) clearance between the floor and the EQUIPMENT.
- B. *If no part of the floor under the floor-mounted EQUIPMENT is more than 15 centimeters (6 inches) from the point of cleaning access, the clearance space may be only 10 centimeters (4 inches).*
- C. *This section does not apply to display shelving units, display refrigeration units, and display freezer units located in the CONSUMER shopping areas of a retail FOOD store, if the floor under the units is maintained clean.*
- D. Except as specified in paragraph (E) of this section, COUNTER-MOUNTED EQUIPMENT that is not EASILY MOVABLE shall be elevated on legs that provide at least a 10 centimeter (4 inch) clearance between the table and the EQUIPMENT.

- E. *The clearance space between the table and COUNTER-MOUNTED EQUIPMENT may be:*
1. *7.5 centimeters (3 inches) if the horizontal distance of the table top under the EQUIPMENT is no more than 50 centimeters (20 inches) from the point of access for cleaning; or*
 2. *5 centimeters (2 inches) if the horizontal distance of the table top under the EQUIPMENT is no more than 7.5 centimeters (3 inches) from the point of access for cleaning*

4-5 MAINTENANCE AND OPERATION

Subparts

4-501 Equipment

4-502 Utensils and Temperature and Pressure Measuring Devices

4-501 Equipment

4-501.11 Good Repair and Proper Adjustment.

- A. EQUIPMENT shall be maintained in a state of repair and condition that meets the requirements specified under Parts 4-1 and 4-2.
- B. EQUIPMENT components such as doors, seals, hinges, fasteners, and kick plates shall be kept intact, tight, and adjusted in accordance with manufacturer's specifications.
- C. Cutting or piercing parts of can openers shall be kept sharp to minimize the creation of metal fragments that can contaminate FOOD when the container is opened.

4-501.12 Cutting Surfaces.

Surfaces such as cutting blocks and boards that are subject to scratching and scoring shall be resurfaced if they can no longer be effectively cleaned and SANITIZED, or discarded if they are not capable of being resurfaced.

4-501.13 Microwave Ovens.

Microwave ovens shall meet the safety standards specified in 21 CFR 1030.10 Microwave ovens.

4-501.14 Warewashing Equipment, Cleaning Frequency.

A WAREWASHING machine; the compartments of sinks, basins, or other receptacles used for washing and rinsing EQUIPMENT, UTENSILS, or raw FOODS, or laundering wiping cloths; and drainboards or other EQUIPMENT used to substitute for drainboards as specified under subsection 4-301.13 shall be cleaned:

- A. Before use;
- B. Throughout the day at a frequency necessary to prevent recontamination of EQUIPMENT and UTENSILS and to ensure that the EQUIPMENT performs its intended function; and
- C. If used, at least every 24 hours.

4-501.15 Warewashing Machines, Manufacturers' Operating Instructions.

- A. A WAREWASHING machine and its auxiliary components shall be operated in accordance with the machine's data plate and other manufacturer's instructions.
- B. A WAREWASHING machine's conveyor speed or automatic cycle times shall be maintained accurately timed in accordance with manufacturer's specifications.

4-501.16 Warewashing Sinks, Use Limitation.

- A. A WAREWASHING sink may not be used for handwashing as specified under subsection 2-301.15.
- B. If a WAREWASHING sink is used to wash wiping cloths, wash produce, or thaw FOOD, the sink shall be cleaned as specified under subsection 4-501.14 before and after each time it is used to wash wiping cloths or wash produce or thaw FOOD. Sinks used to wash or thaw FOOD shall be SANITIZED as specified under Part 4-7 before and after using the sink to wash produce or thaw FOOD.

4-501.17 Warewashing Equipment, Cleaning Agents.

When used for WAREWASHING, the wash compartment of a sink, mechanical warewasher, or wash receptacle of alternative manual WAREWASHING EQUIPMENT as specified in paragraph 4-301.12(C), shall contain a wash solution of soap, detergent, acid cleaner, alkaline cleaner, degreaser, abrasive cleaner, or other cleaning agent according to the cleaning agent manufacturer's label instructions.

4-501.18 Warewashing Equipment, Clean Solutions.

The wash, rinse, and SANITIZE solutions shall be maintained clean.

4-501.19 Manual Warewashing Equipment, Wash Solution Temperature.

The temperature of the wash solution in manual WAREWASHING EQUIPMENT shall be maintained at not less than 43°C (110°F) or the temperature specified on the cleaning agent manufacturer's label instructions.

4-501.110 Mechanical Warewashing Equipment, Wash Solution Temperature.

- A. The temperature of the wash solution in spray type warewashers that use hot water to SANITIZE may not be less than:
 - 1. For a stationary rack, single temperature machine, 74°C (165°F);
 - 2. For a stationary rack, dual temperature machine, 66°C (150°F);
 - 3. For a single tank, conveyor, dual temperature machine, 71°C (160°F); or
 - 4. For a multitank, conveyor, multitemperature machine, 66°C (150°F).
- B. The temperature of the wash solution in spray-type warewashers that use chemicals to SANITIZE may not be less than 49°C (120°F).

4-501.111 Manual Warewashing Equipment, Hot Water Sanitization Temperatures.*

If immersion in hot water is used for SANITIZING in a manual operation, the temperature of the water shall be maintained at 77°C (171°F) or above.

4-501.112 Mechanical Warewashing Equipment, Hot Water Sanitization Temperatures.

- A. Except as specified in paragraph (B) of this section, in a mechanical operation, the temperature of the fresh hot water SANITIZING rinse as it enters the manifold may not be more than 90°C (194°F), or less than:
 - 1. For a stationary rack, single temperature machine, 74°C (165°F); or
 - 2. For all other machines, 82°C (180°F).
- B. *The maximum temperature specified under paragraph A. of this section, does not apply to the high pressure and temperature systems with wand-type, hand-held, spraying devices used for the in-place cleaning and SANITIZING of EQUIPMENT such as meat saws.*

4-501.113 Mechanical Warewashing Equipment, Sanitization Pressure.

The flow pressure of the fresh hot water SANITIZING rinse in a WAREWASHING machine may not be less than 100 kilopascals (15 pounds per square inch) or more than 170 kilopascals (25 pounds per square inch) as measured in the water line immediately downstream or upstream from the fresh hot water SANITIZING rinse control valve.

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

A chemical SANITIZER used in a SANITIZING solution for a manual or mechanical operation at exposure times specified under paragraph 4-703.11(C) shall meet the criteria specified under subsection 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;

Minimum Concentration	Minimum Temperature	
	PH 10 or less °C (°F)	PH 8 or less °C (°F)
mg/L		
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 subsection 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 paragraphs (A) – (C) of this section 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.

4-501.115 Manual Warewashing Equipment, Chemical Sanitization Using Detergent-Sanitizers.

If a detergent-SANITIZER is used to SANITIZE in a cleaning and SANITIZING procedure where there is no distinct water rinse between the washing and SANITIZING steps, the agent applied in the SANITIZING step shall be the same detergent-SANITIZER that is used in the washing step.

4-501.116 Warewashing Equipment, Determining Chemical Sanitizer Concentration.

Concentration of the SANITIZING solution shall be accurately determined by using a test kit or other device.

4-502 *Utensils and Temperature and Pressure Measuring Devices*

4-502.11 Good Repair and Calibration.

- A. UTENSILS shall be maintained in a state of repair or condition that complies with the requirements specified under Parts 4-1 and 4-2 or shall be discarded.
- B. FOOD TEMPERATURE MEASURING DEVICES shall be calibrated in accordance with manufacturer's specifications as necessary to ensure their accuracy.
- C. Ambient air temperature, water pressure, and water TEMPERATURE MEASURING DEVICES shall be maintained in good repair and be accurate within the intended range of use.

4-502.12 Single-Service and Single-Use Articles, Required Use.*

A FOOD ESTABLISHMENT without facilities specified under Parts 4-6 and 4-7 for cleaning and SANITIZING KITCHENWARE and TABLEWARE shall provide only SINGLE-USE KITCHENWARE, SINGLE-SERVICE ARTICLES, and SINGLE-USE ARTICLES for use by FOOD EMPLOYEES AND SINGLE-SERVICE ARTICLES for use by CONSUMERS.

4-502.13 Single-Service and Single-Use Articles, Use Limitation.

- A. SINGLE-SERVICE and SINGLE-USE ARTICLES may not be reused.
- B. The bulk milk container dispensing tube shall be cut on the diagonal leaving no more than one inch protruding from the chilled dispensing head.

4-502.14 Shells, Use Limitation.

Mollusk and crustacea shells may not be used more than once as serving containers.

4-6 CLEANING OF EQUIPMENT AND UTENSILS
<i>Subparts</i>
<i>4-601 Objective</i>
<i>4-602 Frequency</i>
<i>4-603 Methods</i>

4-601 Objective

4-601.11 Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils.*

- A. EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch.
- B. The FOOD-CONTACT SURFACES of cooking EQUIPMENT and pans shall be kept free of encrusted grease deposits and other soil accumulations.^N
- C. NonFOOD-CONTACT SURFACES of EQUIPMENT shall be kept free of an accumulation of dust, dirt, FOOD residue, and other debris.^N

4-602 Frequency

4-602.11 Equipment Food-Contact Surfaces and Utensils.*

- A. EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be cleaned:
 - 1. Except as specified in paragraph (B) of this section, before each use with a different type of raw animal FOOD such as beef, FISH, lamb, pork, or POULTRY;
 - 2. Each time there is a change from working with raw FOODS to working with READY-TO-EAT FOODS;
 - 3. Between uses with raw fruits and vegetables and with POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD);
 - 4. Before using or storing a FOOD TEMPERATURE MEASURING DEVICE; and
 - 5. At any time during the operation when contamination may have occurred.

- 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 subsection 3-401.11 than the previous FOOD, such as preparing raw FISH followed by cutting raw poultry on the same cutting board.*
- C. *Except as specified in paragraph (D) of this section, if used with POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD), EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be cleaned throughout the day at least every 4 hours.*
- D. *Surfaces of UTENSILS and EQUIPMENT contacting POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) may be cleaned less frequently than every 4 hours if:*
1. *In storage, containers of POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) and their contents are maintained at temperatures specified under Chapter 3 and the containers are cleaned when they are empty;*
 2. *UTENSILS and EQUIPMENT are used to prepare FOOD in a refrigerated room or area that is maintained at one of the temperatures in the following chart and:*
 - a. *The UTENSILS and EQUIPMENT are cleaned at the frequency in the following chart that corresponds to the temperature; and*

Temperature	Cleaning Frequency
5.0°C (41°F) or less	24 hours
>5.0°C - 7.2°C (>41°F - 45°F)	20 hours
>7.2°C - 10.0°C (>45°F - 50°F)	16 hours
>10.0°C - 12.8°C (>50°F - 55°F)	10 hours

- b. *The cleaning frequency based on the ambient temperature of the refrigerated room or area is documented in the FOOD ESTABLISHMENT.*
3. *Containers in serving situations such as salad bars, delis, and cafeteria lines hold READY-TO-EAT POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) that is maintained at the temperatures specified under Chapter 3, are intermittently combined with additional supplies of the same FOOD that is at the required temperature, and the containers are cleaned at least every 24 hours;*
4. *TEMPERATURE MEASURING DEVICES are maintained in contact with FOOD, such as when left in a container of deli FOOD or in a roast, held at temperatures specified under Chapter 3;*

5. *EQUIPMENT is used for storage of PACKAGED or unPACKAGED FOOD such as a reach-in refrigerator and the EQUIPMENT is cleaned at a frequency necessary to preclude accumulation of soil residues;*
 6. *The cleaning schedule is APPROVED based on consideration of:*
 - a. *Characteristics of the EQUIPMENT and its use,*
 - b. *The type of FOOD involved,*
 - c. *The amount of FOOD residue accumulation, and*
 - d. *The temperature at which the FOOD is maintained during the operation and the potential for the rapid and progressive multiplication of pathogenic or toxigenic microorganisms that are capable of causing foodborne disease; or*
 7. *In-use UTENSILS are intermittently stored in a container of water in which the water is maintained at 57°C (135°F) or more and the UTENSILS and container are cleaned at least every 24 hours or at a frequency necessary to preclude accumulation of soil residues.*
- E. *Except when dry cleaning methods are used as specified under subsection 4-603.11, surfaces of UTENSILS and EQUIPMENT contacting FOOD that is not POTENTIALLY HAZARDOUS (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be cleaned.^N*
1. *At any time when contamination may have occurred;*
 2. *At least every 24 hours for iced tea dispensers and CONSUMER self-service UTENSILS such as tongs, scoops, or ladles;*
 3. *Before restocking CONSUMER self-service EQUIPMENT and UTENSILS such as condiment dispensers and display containers; and*
 4. *In EQUIPMENT such as ice bins and BEVERAGE dispensing nozzles and enclosed components of EQUIPMENT such as ice makers, cooking oil storage tanks and distribution lines, BEVERAGE and syrup dispensing lines or tubes, coffee bean grinders, and water vending EQUIPMENT:*
 - a. *At a frequency specified by the manufacturer, or*
 - b. *Absent manufacturer specifications, at a frequency necessary to preclude accumulation of soil or mold.*

4-602.12 Cooking and Baking Equipment.

- A. *The FOOD-CONTACT SURFACES of cooking and baking EQUIPMENT shall be cleaned at least every 24 hours. This section does not apply to hot oil cooking and filtering EQUIPMENT if it is cleaned as specified in Subparagraph 4-602.11(D)(6).*
- B. *The cavities and door seals of microwave ovens shall be cleaned at least every 24 hours by using the manufacturer's recommended cleaning procedure.*

4-602.13 Nonfood-Contact Surfaces.

NonFOOD-CONTACT SURFACES of EQUIPMENT shall be cleaned at a frequency necessary to preclude accumulation of soil residues.

4-603 Methods

4-603.11 Dry Cleaning.

- A. If used, dry cleaning methods such as brushing, scraping, and vacuuming shall contact only SURFACES that are soiled with dry FOOD residues that are not POTENTIALLY HAZARDOUS (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD).
- B. Cleaning EQUIPMENT used in dry cleaning FOOD-CONTACT SURFACES may not be used for any other purpose.

4-603.12 Precleaning.

- A. FOOD debris on EQUIPMENT and UTENSILS shall be scrapped over a waste disposal unit or garbage receptacle or shall be removed in a WAREWASHING machine with a prewash cycle.
- B. If necessary for effective cleaning, UTENSILS and EQUIPMENT shall be preflushed, presoaked, or scrubbed with abrasives.

4-603.13 Loading of Soiled Items, Warewashing Machines.

Soiled items to be cleaned in a WAREWASHING machine shall be loaded into racks, trays, or baskets or onto conveyors in a position that:

- A. Exposes the items to the unobstructed spray from all cycles; and
- B. Allows the items to drain.

4-603.14 Wet Cleaning.

- A. EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be effectively washed to remove or completely loosen soils by using the manual or mechanical means necessary such as the application of detergents containing wetting agents and emulsifiers; acid, alkaline, or abrasive cleaners; hot water; brushes; scouring pads; high-pressure sprays; or ultrasonic devices.
- B. The washing procedures selected shall be based on the type and purpose of the EQUIPMENT or UTENSIL, and on the type of soil to be removed.

4-603.15 Washing, Procedures for Alternative Manual Warewashing Equipment.

If washing in sink compartments or a WAREWASHING machine is impractical such as when the EQUIPMENT is fixed or the UTENSILS are too large, washing shall be done by using alternative manual WAREWASHING EQUIPMENT as specified in paragraph 4-301.12(C) in accordance with the following procedures:

- A. EQUIPMENT shall be disassembled as necessary to allow access of the detergent solution to all parts;

- B. EQUIPMENT components and UTENSILS shall be scrapped or rough cleaned to remove FOOD particle accumulation; and
- C. EQUIPMENT and UTENSILS shall be washed as specified under paragraph 4-603.14(A).

4-603.16 Rinsing Procedures.

Washed UTENSILS and EQUIPMENT shall be rinsed so that abrasives are removed and cleaning chemicals are removed or diluted through the use of water or a detergent-sanitizer solution by using one of the following procedures:

- A. Use of a distinct, separate water rinse after washing and before SANITIZING if using:
 - 1. A 3-compartment sink,
 - 2. Alternative manual WAREWASHING EQUIPMENT equivalent to a 3-compartment sink as specified in paragraph 4-301.12(C), or
 - 3. A 3-step washing, rinsing, and SANITIZING procedure in a WAREWASHING system for CIP EQUIPMENT;
- B. Use of a detergent-SANITIZER as specified under subsection 4-501.115 if using:
 - 1. Alternative WAREWASHING EQUIPMENT as specified in paragraph 4-301.12(C) that is APPROVED for use with a detergent-SANITIZER, or
 - 2. A WAREWASHING system for CIP EQUIPMENT;
- C. Use of a nondistinct water rinse that is integrated in the hot water SANITIZATION immersion step of a 2-compartment sink operation;
- D. If using a WAREWASHING machine that does not recycle the SANITIZING solution as specified under paragraph E. of this section, or alternative manual WAREWASHING EQUIPMENT such as sprayers, use of a nondistinct water rinse that is:
 - 1. Integrated in the application of the SANITIZING solution, and
 - 2. Wasted immediately after each application; or
- E. If using a WAREWASHING machine that recycles the SANITIZING solution for use in the next wash cycle, use of a nondistinct water rinse that is integrated in the application of the SANITIZING solution.

4-603.17 Returnables, Cleaning for Refilling.*

- A. Except as specified in paragraph (B) and (C) of this section, returned empty containers intended for cleaning and refilling with FOOD shall be cleaned and refilled in a regulated FOOD PROCESSING PLANT.
- B. *A FOOD-specific container for BEVERAGES may be refilled at a FOOD ESTABLISHMENT if:*
 - 1. *Only a BEVERAGE that is not a POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) is used as specified under paragraph 3-304.17(A);*

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:*
 - a. *An EMPLOYEE of the FOOD ESTABLISHMENT, or*
 - b. *The owner of the container if the BEVERAGE system includes a contamination-free transfer process that cannot be bypassed by the container owner.*
- C. *CONSUMER-owned containers that are not FOOD-specific may be filled at a water VENDING MACHINE or system.*

4-7 SANITIZATION OF EQUIPMENT AND UTENSILS

Subparts

- | | |
|--------------|------------------|
| 4-701 | Objective |
| 4-702 | Frequency |
| 4-703 | Methods |

4-701 Objective

4-701.10 Food-Contact Surfaces and Utensils.

EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be SANITIZED.

4-702 Frequency

4-702.11 Before Use After Cleaning.*

UTENSILS and FOOD-CONTACT SURFACES of EQUIPMENT shall be SANITIZED before use after cleaning.

4-703 Methods

4-703.11 Hot Water and Chemical.*

After being cleaned, EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be SANITIZED in:

- A. Hot water manual operations by immersion for at least 30 seconds and as specified under subsection 4-501.111;

- B. Hot water mechanical operations by being cycled through EQUIPMENT that is set up as specified under subsections 4-501.15, 4-501.112, and 4-501.113 and achieving a UTENSIL surface temperature of 71°C (160°F) as measured by an irreversible registering temperature indicator; or
- 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 subsection 4-501.114 by providing:
 - 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 paragraph 4-501.114(A),
 - 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) or a PH of 8 or less and a temperature of at least 24°C (75°F),
 - 3. An exposure time of at least 30 seconds for other chemical SANITIZING solutions, or
 - 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 Subparagraph 1-201.10(B).

4-8	LAUNDERING
	<i>Subparts</i>
<i>4-801</i>	<i>Objective</i>
<i>4-802</i>	<i>Frequency</i>
<i>4-803</i>	<i>Methods</i>

4-801 Objective

4-801.11 Clean Linens.

Clean LINENS shall be free from FOOD residues and other soiling matter.

4-802 Frequency

4-802.11 Specifications.

- A. LINENS that do not come in direct contact with FOOD shall be laundered between operations if they become wet, sticky, or visibly soiled.
- B. Cloth gloves used as specified in paragraph 3-304.15(D) shall be laundered before being used with a different type of raw animal FOOD such as beef, FISH, lamb, pork or POULTRY.
- C. LINENS and napkins that are used as specified under subsection 3-304.13 and cloth napkins shall be laundered between each use.
- D. Wet wiping cloths shall be laundered daily.

- E. Dry wiping cloths shall be laundered as necessary to prevent contamination of FOOD and clean serving UTENSILS.

4-803 Methods

4-803.11 Storage of Soiled Linens.

Soiled LINENS shall be kept in clean, nonabsorbent receptacles or clean, washable laundry bags and stored and transported to prevent contamination of FOOD, clean EQUIPMENT, clean UTENSILS, and SINGLE-SERVICE and SINGLE-USE ARTICLES.

4-803.12 Mechanical Washing.

- A. Except as specified in paragraph (B) of this section, LINENS shall be mechanically washed.
- B. *In FOOD ESTABLISHMENTS in which only wiping cloths are laundered as specified in paragraph 4-301.15(B), the wiping cloths may be laundered in a mechanical washer, sink designated only for laundering wiping cloths, or a WAREWASHING or FOOD preparation sink that is cleaned as specified under subsection 4-501.14.*

4-803.13 Use of Laundry Facilities.

- A. Except as specified in paragraph (B) of this section, laundry facilities on the PREMISES of a FOOD ESTABLISHMENT shall be used only for the washing and drying of items used in the operation of the establishment.
- B. *Separate laundry facilities located on the PREMISES for the purpose of general laundering such as for institutions providing boarding and lodging may also be used for laundering FOOD ESTABLISHMENT items.*

4-9 PROTECTION OF CLEAN ITEMS

Subparts

- 4-901 Drying**
- 4-902 Lubricating and Reassembling**
- 4-903 Storing**
- 4-904 Preventing Contamination**

4-901 Drying

4-901.11 Equipment and Utensils, Air-Drying Required.

After cleaning and SANITIZING, EQUIPMENT and UTENSILS:

- A. Shall be air-dried or used after adequate draining as specified in the first paragraph of 40 CFR 180.940 Tolerance exemptions for active and inert ingredients for use in antimicrobial formulations (food-contact surface SANITIZING solutions), before contact with FOOD; and
- B. May not be cloth dried *except that UTENSILS that have been air-dried may be polished with cloths that are maintained clean and dry.*

4-901.12 Wiping Cloths, Air-Drying Locations.

Wiping cloths laundered in a FOOD ESTABLISHMENT that does not have a mechanical clothes dryer as specified in paragraph 4-301.15(B) shall be air-dried in a location and in a manner that prevents contamination of FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES and the wiping cloths. *This section does not apply if wiping cloths are stored after laundering in a SANITIZING solution as specified under subsection 4-501.114.*

4-902 Lubricating and Reassembling

4-902.11 Food-Contact Surfaces.

Lubricants as specified under subsection 7-205.11 shall be applied to FOOD-CONTACT SURFACES that require lubrication in a manner that does not contaminate FOOD-CONTACT SURFACES.

4-902.12 Equipment.

EQUIPMENT shall be reassembled so that FOOD-CONTACT SURFACES are not contaminated.

4-903 Storing

4-903.11 Equipment, Utensils, Linens, and Single-Service and Single-Use Articles.

- A. Except as specified in paragraph (D) of this section, cleaned EQUIPMENT and UTENSILS, laundered LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES shall be stored:
1. In a clean, dry location;
 2. Where they are not exposed to splash, dust, or other contamination; and
 3. At least 15 cm (6 inches) above the floor.
- B. Clean EQUIPMENT and UTENSILS shall be stored as specified under paragraph (A) of this section and shall be stored:
1. In a self-draining position that allows air drying; and
 2. Covered or inverted.
- C. SINGLE-SERVICE and SINGLE-USE ARTICLES shall be stored as specified under paragraph (A) of this section and shall be kept in the original protective PACKAGE or stored by using other means that afford protection from contamination until used.
- D. *Items that are kept in closed PACKAGES may be stored less than 15 cm (6 inches) above the floor on dollies, pallets, racks, and skids that are designed as specified under subsection 4-204.122.*

4-903.12 Prohibitions.

- A. Except as specified in paragraph (B) of this section, cleaned and SANITIZED EQUIPMENT, UTENSILS, laundered LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES may not be stored:
1. In locker rooms;

2. In toilet rooms;
 3. In garbage rooms;
 4. In mechanical rooms;
 5. Under sewer lines that are not shielded to intercept potential drips;
 6. Under leaking water lines including leaking automatic fire sprinkler heads or under lines on which water has condensed;
 7. Under open stairwells; or
 8. Under other sources of contamination.
- B. *Laundered LINENS and SINGLE-SERVICE and SINGLE-USE ARTICLES that are PACKAGED or in a facility such as a cabinet may be stored in a locker room.*

4-904 Preventing Contamination

4-904.11 Kitchenware and Tableware.

- A. SINGLE-SERVICE and SINGLE-USE ARTICLES and cleaned and SANITIZED UTENSILS shall be handled, displayed, and dispensed so that contamination of FOOD- and lip-contact surfaces is prevented.
- B. Knives, forks, and spoons that are not prewrapped shall be presented so that only the handles are touched by EMPLOYEES and by CONSUMERS if CONSUMER self-service is provided.
- C. Except as specified under paragraph (B) of this section, SINGLE-SERVICE ARTICLES that are intended for FOOD- or lip-contact shall be furnished for CONSUMER self-service with the original individual wrapper intact or from an APPROVED dispenser.

4-904.12 Soiled and Clean Tableware.

Soiled TABLEWARE shall be removed from CONSUMER eating and drinking areas and handled so that clean TABLEWARE is not contaminated.

4-904.13 Preset Tableware.

- A. TABLEWARE that is preset shall be protected from contamination by being wrapped, covered, or inverted.
- B. When TABLEWARE is preset, exposed, unused settings shall be:
 1. Removed when a CONSUMER is seated; or
 2. Cleaned and SANITIZED before further use if the settings are not removed when a CONSUMER is seated.

16.60.160 **2005 FDA Model Food Code: Water, Plumbing, and Waste.**

Section 5-203.13 of the 2005 FDA Model Food Code shall not apply to a mobile food unit or kiosk.

Chapter 5	Water, Plumbing, and Waste
Parts	
5-1	WATER
5-2	PLUMBING SYSTEM
5-3	MOBILE WATER TANK AND MOBILE FOOD ESTABLISHMENT WATER TANK
5-4	SEWAGE, OTHER LIQUID WASTE, AND RAINWATER
5-5	REFUSE, RECYCLABLES, AND RETURNABLES

5-1	WATER
Subparts	
5-101	Source
5-102	Quality
5-103	Quantity and Availability
5-104	Distribution, Delivery, and Retention

5-101 **Source**

5-101.11 **Approved System.***

DRINKING WATER shall be obtained from an APPROVED source that is:

- A. A PUBLIC WATER SYSTEM; or
- B. A nonPUBLIC WATER SYSTEM that is constructed, maintained, and operated according to LAW.

5-101.12 **System Flushing and Disinfection.***

A DRINKING WATER system shall be flushed and disinfected before being placed in service after construction, repair, or modification and after an emergency situation, such as a flood, that may introduce contaminants to the system.

5-101.13 **Bottled Drinking Water.***

BOTTLED DRINKING WATER used or sold in a FOOD ESTABLISHMENT shall be obtained from APPROVED sources in accordance with 21 CFR 129 - Processing and Bottling of Bottled DRINKING WATER.

5-102 **Quality**

5-102.11 **Standards.***

Except as specified under subsection 5-102.12:

- A. Water from a PUBLIC WATER SYSTEM shall meet 40 CFR 141 - National Primary Drinking Water Regulations and state DRINKING WATER quality standards; and
- B. Water from a nonPUBLIC WATER SYSTEM shall meet state DRINKING WATER quality standards.

5-102.12 Nondrinking Water.*

- A. A nonDRINKING WATER supply shall be used only if its use is APPROVED.
- B. NonDRINKING WATER shall be used only for nonculinary purposes such as air conditioning, nonFOOD EQUIPMENT cooling, fire protection, and irrigation.

5-102.13 Sampling.

Except when used as specified under subsection 5-102.12, water from a nonPUBLIC WATER SYSTEM shall be sampled and tested at least annually and as required by state water quality regulations.

5-102.14 Sample Report.

The most recent sample report for the nonPUBLIC WATER SYSTEM shall be retained on file in the FOOD ESTABLISHMENT or the report shall be maintained as specified by state water quality regulations.

5-103 Quantity and Availability

5-103.11 Capacity.*

- A. The water source and system shall be of sufficient capacity to meet the peak water demands of the FOOD ESTABLISHMENT.
- B. Hot water generation and distribution systems shall be sufficient to meet the peak hot water demands throughout the FOOD ESTABLISHMENT.

5-103.12 Pressure.

Water under pressure shall be provided to all fixtures, EQUIPMENT, and nonFOOD EQUIPMENT that are required to use water *except that water supplied as specified under paragraph 5-104.12(A) and (B) to a TEMPORARY FOOD ESTABLISHMENT or in response to a temporary interruption of a water supply need not be under pressure.*

5-104 Distribution, Delivery, and Retention

5-104.11 System.

Water shall be received from the source through the use of:

- A. An APPROVED public water main; or
- B. One or more of the following that shall be constructed, maintained, and operated according to LAW:
 - 1. Nonpublic water main, water pumps, pipes, hoses, connections, and other appurtenances,
 - 2. Water transport vehicles, or

- 3. Water containers.

5-104.12 Alternative Water Supply.

Water meeting the requirements specified under Subparts 5-101, 5-102, and 5-103 shall be made available for a mobile facility, for a TEMPORARY FOOD ESTABLISHMENT without a permanent water supply, and for a FOOD ESTABLISHMENT with a temporary interruption of its water supply through:

- A. A supply of containers of commercially BOTTLED DRINKING WATER;
- B. One or more closed portable water containers;
- C. An enclosed vehicular water tank;
- D. An on-PREMISES water storage tank; or
- E. Piping, tubing, or hoses connected to an adjacent APPROVED source.

5-2 PLUMBING SYSTEM

Subparts

- 5-201 Materials***
- 5-202 Design, Construction, and Installation***
- 5-203 Numbers and Capacities***
- 5-204 Location and Placement***
- 5-205 Operation and Maintenance***

5-201 Materials

5-201.11 Approved.*

- A. A PLUMBING SYSTEM and hoses conveying water shall be constructed and repaired with APPROVED materials according to LAW.
- B. A water filter shall be made of SAFE MATERIALS.

5-202 Design, Construction, and Installation

5-202.11 Approved System and Cleanable Fixtures.*

- A. A PLUMBING SYSTEM shall be designed, constructed, and installed according to LAW.
- B. A PLUMBING FIXTURE such as a HANDWASHING SINK, toilet, or urinal shall be EASILY CLEANABLE.^N

5-202.12 Handwashing Sink, Installation.

- A. A HANDWASHING SINK shall be equipped to provide water at a temperature of at least 38°C (100°F) through a mixing valve or combination faucet.
- B. A steam mixing valve may not be used at a HANDWASHING SINK.

- C. A self-closing, slow-closing, or metering faucet shall provide a flow of water for at least 15 seconds without the need to reactivate the faucet.
- D. An automatic handwashing facility shall be installed in accordance with manufacturer's instructions.

5-202.13 Backflow Prevention, Air Gap.*

An air gap between the water supply inlet and the flood level rim of the PLUMBING FIXTURE, EQUIPMENT, or nonFOOD EQUIPMENT shall be at least twice the diameter of the water supply inlet and may not be less than 25 mm (1 inch).

5-202.14 Backflow Prevention Device, Design Standard.

A backflow or backsiphonage prevention device installed on a water supply system shall meet American Society of Sanitary Engineering (A.S.S.E.) standards for construction, installation, maintenance, inspection, and testing for that specific application and type of device.

5-202.15 Conditioning Device, Design.

A water filter, screen, and other water conditioning device installed on water lines shall be designed to facilitate disassembly for periodic servicing and cleaning. A water filter element shall be of the replaceable type.

5-203 Numbers and Capacities

5-203.11 Handwashing Sinks.*

- A. Except as specified in paragraph (B) and (C) of this section, at least 1 HANDWASHING SINK, a number of HANDWASHING SINKS necessary for their convenient use by EMPLOYEES in areas specified under subsection 5-204.11, and not fewer than the number of HANDWASHING SINKS required by LAW shall be provided.
- B. *If APPROVED and capable of removing the types of soils encountered in the FOOD operations involved, automatic handwashing facilities may be substituted for HANDWASHING SINKS in a FOOD ESTABLISHMENT that has at least one HANDWASHING SINK.*
- C. *If APPROVED, when FOOD exposure is limited and HANDWASHING SINKS are not conveniently available, such as in some mobile or TEMPORARY FOOD ESTABLISHMENTS or at some VENDING MACHINE LOCATIONS, EMPLOYEES may use chemically treated towelettes for handwashing.*

5-203.12 Toilets and Urinals.*

At least 1 toilet and not fewer than the toilets required by LAW shall be provided. If authorized by LAW and urinals are substituted for toilets, the substitution shall be done as specified in LAW.

5-203.13 Service Sink.

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 of mop water and similar liquid waste.

5-203.14 Backflow Prevention Device, When Required.*

A PLUMBING SYSTEM shall be installed to preclude backflow of a solid, liquid, or gas contaminant into the water supply system at each point of use at the FOOD ESTABLISHMENT, including on a hose bibb if a hose is attached or on a hose bibb if a hose is not attached and backflow prevention is required by LAW, by:

- A. Providing an air gap as specified under subsection 5-202.13; or
- B. Installing an APPROVED backflow prevention device as specified under subsection 5-202.14.

5-203.15 Backflow Prevention Device, Carbonator.*

- A. If not provided with an air gap as specified under subsection 5-202.13, a double check valve with an Intermediate vent preceded by a screen of not less than 100 mesh to 25.4 mm (100 mesh to 1 inch) shall be installed upstream from a carbonating device and downstream from any copper in the water supply line.
- 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 paragraph (A) of this section.*

5-204 Location and Placement

5-204.11 Handwashing Sinks.*

A HANDWASHING SINK shall be located:

- A. To allow convenient use by EMPLOYEES in FOOD preparation, FOOD dispensing, and WAREWASHING areas; and
- B. In, or immediately adjacent to, toilet rooms.

5-204.12 Backflow Prevention Device, Location.

A backflow prevention device shall be located so that it may be serviced and maintained.

5-204.13 Conditioning Device, Location.

A water filter, screen, and other water conditioning device installed on water lines shall be located to facilitate disassembly for periodic servicing and cleaning.

5-205 Operation and Maintenance

5-205.11 Using a Handwashing Sink.

- A. A HANDWASHING SINK shall be maintained so that it is accessible at all times for EMPLOYEE use.
- B. A HANDWASHING SINK may not be used for purposes other than handwashing.
- C. An automatic handwashing facility shall be used in accordance with manufacturer's instructions.

5-205.12 Prohibiting a Cross Connection.*

- A. A PERSON may not create a cross connection by connecting a pipe or conduit between the DRINKING WATER system and a nonDRINKING WATER system or a water system of unknown quality.
- B. The piping of a nonDRINKING WATER system shall be durably identified so that it is readily distinguishable from piping that carries DRINKING WATER.^N

5-205.13 Scheduling Inspection and Service for a Water System Device.

A device such as a water treatment device or backflow preventer shall be scheduled for inspection and service, in accordance with manufacturer's instructions and as necessary to prevent device failure based on local water conditions, and records demonstrating inspection and service shall be maintained by the PERSON IN CHARGE.

5-205.14 Water Reservoir of Fogging Devices, Cleaning.*

- A. A reservoir that is used to supply water to a device such as a produce fogger shall be:
 - 1. Maintained in accordance with manufacturer's specifications; and
 - 2. Cleaned in accordance with manufacturer's specifications or according to the procedures specified under paragraph (B) of this section, whichever is more stringent.
- B. Cleaning procedures shall include at least the following steps and shall be conducted at least once a week:
 - 1. Draining and complete disassembly of the water and aerosol contact parts;
 - 2. Brush-cleaning the reservoir, aerosol tubing, and discharge nozzles with a suitable detergent solution;
 - 3. Flushing the complete system with water to remove the detergent solution and particulate accumulation; and
 - 4. Rinsing by immersing, spraying, or swabbing the reservoir, aerosol tubing, and discharge nozzles with at least 50 MG/L hypochlorite solution.

5-205.15 System Maintained in Good Repair.*

A PLUMBING SYSTEM shall be:

- A. Repaired according to LAW; and
- B. Maintained in good repair.^S

5-3 MOBILE WATER TANK AND MOBILE FOOD ESTABLISHMENT WATER TANK

Subparts

- 5-301** ***Materials***
- 5-302** ***Design and Construction***
- 5-303** ***Numbers and Capacities***
- 5-304** ***Operation and Maintenance***

5-301 ***Materials***

5-301.11 **Approved.**

Materials that are used in the construction of a mobile water tank, mobile FOOD ESTABLISHMENT water tank, and appurtenances shall be:

- A. Safe;
- B. Durable, CORROSION-RESISTANT, and nonabsorbent; and
- C. Finished to have a SMOOTH, EASILY CLEANABLE surface.

5-302 ***Design and Construction***

5-302.11 **Enclosed System, Sloped to Drain.**

A mobile water tank shall be:

- A. Enclosed from the filling inlet to the discharge outlet; and
- B. Sloped to an outlet that allows complete drainage of the tank.

5-302.12 **Inspection and Cleaning Port, Protected and Secured.**

If a water tank is designed with an access port for inspection and cleaning, the opening shall be in the top of the tank and:

- A. Flanged upward at least 13 mm (one-half inch); and
- B. Equipped with a port cover assembly that is:
 - 1. Provided with a gasket and a device for securing the cover in place, and
 - 2. Flanged to overlap the opening and sloped to drain.

5-302.13 **"V" Type Threads, Use Limitation.**

A fitting with "V" type threads on a water tank inlet or outlet shall be allowed only when a hose is permanently attached.

5-302.14 **Tank Vent, Protected.**

If provided, a water tank vent shall terminate in a downward direction and shall be covered with:

- A. 16 mesh to 25.4 mm (16 mesh to 1 inch) screen or equivalent when the vent is in a protected area; or
- B. A protective filter when the vent is in an area that is not protected from windblown dirt and debris.

5-302.15 Inlet and Outlet, Sloped to Drain.

- A. A water tank and its inlet and outlet shall be sloped to drain.
- B. A water tank inlet shall be positioned so that it is protected from contaminants such as waste discharge, road dust, oil, or grease.

5-302.16 Hose, Construction and Identification.

A hose used for conveying DRINKING WATER from a water tank shall be:

- A. Safe;
- B. Durable, CORROSION-RESISTANT, and nonabsorbent;
- C. Resistant to pitting, chipping, crazing, scratching, scoring, distortion, and decomposition;
- D. Finished with a SMOOTH interior surface; and
- E. Clearly and durably identified as to its use if not permanently attached.

5-303 Numbers and Capacities

5-303.11 Filter, Compressed Air.

A filter that does not pass oil or oil vapors shall be installed in the air supply line between the compressor and DRINKING WATER system when compressed air is used to pressurize the water tank system.

5-303.12 Protective Cover or Device.

A cap and keeper chain, closed cabinet, closed storage tube, or other APPROVED protective cover or device shall be provided for a water inlet, outlet, and hose.

5-303.13 Mobile Food Establishment Tank Inlet.

A mobile FOOD ESTABLISHMENT'S water tank inlet shall be:

- A. 19.1 mm (three-fourths inch) in inner diameter or less; and
- B. Provided with a hose connection of a size or type that will prevent its use for any other service.

5-304 Operation and Maintenance

5-304.11 System Flushing and Sanitization.*

A water tank, pump, and hoses shall be flushed and SANITIZED before being placed in service after construction, repair, modification, and periods of nonuse.

5-304.12 Using a Pump and Hoses, Backflow Prevention.

A PERSON shall operate a water tank, pump, and hoses so that backflow and other contamination of the water supply are prevented.

5-304.13 Protecting Inlet, Outlet, and Hose Fitting.

If not in use, a water tank and hose inlet and outlet fitting shall be protected using a cover or device as specified under subsection 5-303.12.

5-304.14 Tank, Pump, and Hoses, Dedication.

- A. Except as specified in paragraph (B) of this section, a water tank, pump, and hoses used for conveying DRINKING WATER shall be used for no other purpose.
- B. *Water tanks, pumps, and hoses APPROVED for liquid FOODS may be used for conveying DRINKING WATER if they are cleaned and SANITIZED before they are used to convey water.*

5-4 SEWAGE, OTHER LIQUID WASTE, AND RAINWATER

Subparts

- 5-401 Mobile Holding Tank***
- 5-402 Retention, Drainage, and Delivery***
- 5-403 Disposal Facility***

5-401 Mobile Holding Tank

5-401.11 Capacity and Drainage.

A SEWAGE holding tank in a mobile FOOD ESTABLISHMENT shall be:

- A. Sized 15 percent larger in capacity than the water supply tank; and
- B. Sloped to a drain that is 25 mm (1 inch) in inner diameter or greater, equipped with a shut-off valve.

5-402 Retention, Drainage, and Delivery

5-402.10 Establishment Drainage System.

FOOD ESTABLISHMENT drainage systems, including grease traps, that convey SEWAGE shall be designed and installed as specified under paragraph 5-202.11(A).

5-402.11 Backflow Prevention.*

- A. Except as specified in paragraph (B), (C), and (D) of this section, a direct connection may not exist between the SEWAGE system and a drain originating from EQUIPMENT in which FOOD, portable EQUIPMENT, or UTENSILS are placed.
- B. *Paragraph (A) of this section does not apply to floor drains that originate in refrigerated spaces that are constructed as an integral part of the building.*
- C. *If allowed by LAW, a WAREWASHING machine may have a direct connection between its waste outlet and a floor drain when the machine is located within 1.5 m (5 feet) of a trapped floor drain and the machine outlet is connected to the inlet side of a properly vented floor drain trap.*
- D. *If allowed by LAW, a WAREWASHING or culinary sink may have a direct connection.*

5-402.12 Grease Trap.

If used, a grease trap shall be located to be easily accessible for cleaning.

5-402.13 Conveying Sewage.*

SEWAGE shall be conveyed to the point of disposal through an APPROVED sanitary SEWAGE system or other system, including use of sewage transport vehicles, waste retention tanks, pumps, pipes, hoses, and connections that are constructed, maintained, and operated according to LAW.

5-402.14 Removing Mobile Food Establishment Wastes.

SEWAGE and other liquid wastes shall be removed from a mobile FOOD ESTABLISHMENT at an APPROVED waste SERVICING AREA or by a SEWAGE transport vehicle in such a way that a public health HAZARD or nuisance is not created.

5-402.15 Flushing a Waste Retention Tank.

A tank for liquid waste retention shall be thoroughly flushed and drained in a sanitary manner during the servicing operation.

5-403 Disposal Facility

5-403.11 Approved Sewage Disposal System.*

SEWAGE shall be disposed through an APPROVED facility that is:

- A. A public SEWAGE treatment plant; or
- B. An individual SEWAGE disposal system that is sized, constructed, maintained, and operated according to LAW.

5-403.12 Other Liquid Wastes and Rainwater.

Condensate drainage and other nonSEWAGE liquids and rainwater shall be drained from point of discharge to disposal according to LAW.

5-5 REFUSE, RECYCLABLES, AND RETURNABLES

Subparts

- 5-501** ***Facilities on the Premises***
- 5-502** ***Removal***
- 5-503** ***Facilities for Disposal and Recycling***

5-501 ***Facilities on the Premises***

5-501.10 **Indoor Storage Area.**

If located within the FOOD ESTABLISHMENT, a storage area for REFUSE, recyclables, and returnables shall meet the requirements specified under subsections 6-101.11, 6-201.11 - 6-201.18, 6-202.15, and 6-202.16.

5-501.11 **Outdoor Storage Surface.**

An outdoor storage surface for REFUSE, recyclables, and returnables shall be constructed of nonabsorbent material such as concrete or asphalt and shall be SMOOTH, durable, and sloped to drain.

5-501.12 **Outdoor Enclosure.**

If used, an outdoor enclosure for REFUSE, recyclables, and returnables shall be constructed of durable and cleanable materials.

5-501.13 **Receptacles.**

- A. Except as specified in paragraph (B) of this section, receptacles and waste handling units for REFUSE, recyclables, and returnables and for use with materials containing FOOD residue shall be durable, cleanable, insect- and rodent-resistant, leakproof, and nonabsorbent.
- B. *Plastic bags and wet strength paper bags may be used to line receptacles for storage inside the FOOD ESTABLISHMENT, or within closed outside receptacles.*

5-501.14 **Receptacles in Vending Machines.**

Except for a receptacle for BEVERAGE bottle crown closures, a REFUSE receptacle may not be located within a VENDING MACHINE.

5-501.15 **Outside Receptacles.**

- A. Receptacles and waste handling units for REFUSE, recyclables, and returnables used with materials containing FOOD residue and used outside the FOOD ESTABLISHMENT shall be designed and constructed to have tight-fitting lids, doors, or covers.
- B. Receptacles and waste handling units for REFUSE and recyclables such as an on-site compactor shall be installed so that accumulation of debris and insect and rodent attraction and harborage are minimized and effective cleaning is facilitated around and, if the unit is not installed flush with the base pad, under the unit.

5-501.16 Storage Areas, Rooms, and Receptacles, Capacity and Availability.

- A. An inside storage room and area and outside storage area and enclosure, and receptacles shall be of sufficient capacity to hold REFUSE, recyclables, and returnables that accumulate.
- B. A receptacle shall be provided in each area of the FOOD ESTABLISHMENT OR PREMISES where REFUSE is generated or commonly discarded, or where recyclables or returnables are placed.
- C. If disposable towels are used at handwashing lavatories, a waste receptacle shall be located at each lavatory or group of adjacent lavatories.

5-501.17 Toilet Room Receptacle, Covered.

A toilet room used by females shall be provided with a covered receptacle for sanitary napkins.

5-501.18 Cleaning Implements and Supplies.

- A. Except as specified in paragraph (B) of this section, suitable cleaning implements and supplies such as high pressure pumps, hot water, steam, and detergent shall be provided as necessary for effective cleaning of receptacles and waste handling units for REFUSE, recyclables, and returnables.
- B. *If APPROVED, off-PREMISES-based cleaning services may be used if on-PREMISES cleaning implements and supplies are not provided.*

5-501.19 Storage Areas, Redeeming Machines, Receptacles and Waste Handling Units, Location.

- A. An area designated for REFUSE, recyclables, returnables, and, except as specified in paragraph (B) of this section, a redeeming machine for recyclables or returnables shall be located so that it is separate from FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES and a public health HAZARD or nuisance is not created.
- B. *A redeeming machine may be located in the PACKAGED FOOD storage area or CONSUMER area of a FOOD ESTABLISHMENT if FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES are not subject to contamination from the machines and a public health HAZARD or nuisance is not created.*
- C. The location of receptacles and waste handling units for REFUSE, recyclables, and returnables may not create a public health HAZARD or nuisance or interfere with the cleaning of adjacent space.

5-501.110 Storing Refuse, Recyclables, and Returnables.

REFUSE, recyclables, and returnables shall be stored in receptacles or waste handling units so that they are inaccessible to insects and rodents.

5-501.111 Areas, Enclosures, and Receptacles, Good Repair.

Storage areas, enclosures, and receptacles for REFUSE, recyclables, and returnables shall be maintained in good repair.

5-501.112 Outside Storage Prohibitions.

- A. Except as specified in paragraph (B) of this section, REFUSE receptacles not meeting the requirements specified under paragraph 5-501.13(A) such as receptacles that are not rodent-resistant, unprotected plastic bags and paper bags, or baled units that contain materials with FOOD residue may not be stored outside.
- B. *Cardboard or other packaging material that does not contain FOOD residues and that is awaiting regularly scheduled delivery to a recycling or disposal site may be stored outside without being in a covered receptacle if it is stored so that it does not create a rodent harborage problem.*

5-501.113 Covering Receptacles.

Receptacles and waste handling units for REFUSE, recyclables, and returnables shall be kept covered:

- A. Inside the FOOD ESTABLISHMENT if the receptacles and units:
 - 1. Contain FOOD residue and are not in continuous use; or
 - 2. After they are filled; and
- B. With tight-fitting lids or doors if kept outside the FOOD ESTABLISHMENT.

5-501.114 Using Drain Plugs.

Drains in receptacles and waste handling units for REFUSE, recyclables, and returnables shall have drain plugs in place.

5-501.115 Maintaining Refuse Areas and Enclosures.

A storage area and enclosure for REFUSE, recyclables, or returnables shall be maintained free of unnecessary items, as specified under subsection 6-501.114, and clean.

5-501.116 Cleaning Receptacles.

- A. Receptacles and waste handling units for REFUSE, recyclables, and returnables shall be thoroughly cleaned in a way that does not contaminate FOOD, EQUIPMENT, UTENSILS, LINENS, or SINGLE-SERVICE and SINGLE-USE ARTICLES, and waste water shall be disposed of as specified under subsection 5-402.13.
- B. Soiled receptacles and waste handling units for REFUSE, recyclables, and returnables shall be cleaned at a frequency necessary to prevent them from developing a buildup of soil or becoming attractants for insects and rodents.

5-502 Removal

5-502.11 Frequency.

REFUSE, recyclables, and returnables shall be removed from the PREMISES at a frequency that will minimize the development of objectionable odors and other conditions that attract or harbor insects and rodents.

5-502.12 Receptacles or Vehicles.

REFUSE, recyclables, and returnables shall be removed from the PREMISES by way of:

- A. Portable receptacles that are constructed and maintained according to LAW; or
- B. A transport vehicle that is constructed, maintained, and operated according to LAW.

5-503 Facilities for Disposal and Recycling

5-503.11 Community or Individual Facility.

Solid waste not disposed of through the SEWAGE system such as through grinders and pulpers shall be recycled or disposed of in an APPROVED public or private community recycling or REFUSE facility; or solid waste shall be disposed of in an individual REFUSE facility such as a landfill or incinerator which is sized, constructed, maintained, and operated according to LAW.

16.60.170 2005 FDA Model Food Code: Physical Facilities.

Chapter 6	Physical Facilities
	Parts
6-1	MATERIALS FOR CONSTRUCTION AND REPAIR
6-2	DESIGN, CONSTRUCTION, AND INSTALLATION
6-3	NUMBERS AND CAPACITIES
6-4	LOCATION AND PLACEMENT
6-5	MAINTENANCE AND OPERATION

6-1	MATERIALS FOR CONSTRUCTION AND REPAIR
	Subparts
6-101	Indoor Areas
6-102	Outdoor Areas

6-101 Indoor Areas

6-101.11 Surface Characteristics.

- A. Except as specified in paragraph (B) of this section, materials for indoor floor, wall, and ceiling surfaces under conditions of normal use shall be:
 - 1. SMOOTH, durable, and EASILY CLEANABLE for areas where FOOD ESTABLISHMENT operations are conducted;
 - 2. Closely woven and EASILY CLEANABLE carpet for carpeted areas; and
 - 3. Nonabsorbent for areas subject to moisture such as FOOD preparation areas, walk-in refrigerators, WAREWASHING areas, toilet rooms, mobile FOOD ESTABLISHMENT SERVICING AREAS, and areas subject to flushing or spray cleaning methods.
- B. *In a TEMPORARY FOOD ESTABLISHMENT:*

1. *If graded to drain, a floor may be concrete, machine-laid asphalt, or dirt or gravel if it is covered with mats, removable platforms, duckboards, or other APPROVED materials that are effectively treated to control dust and mud; and*
2. *Walls and ceilings may be constructed of a material that protects the interior from the weather and windblown dust and debris.*

6-102 Outdoor Areas

6-102.11 Surface Characteristics.

- A. The outdoor walking and driving areas shall be surfaced with concrete, asphalt, or gravel or other materials that have been effectively treated to minimize dust, facilitate maintenance, and prevent muddy conditions.
- B. Exterior surfaces of buildings and mobile FOOD ESTABLISHMENTS shall be of weather-resistant materials and shall comply with LAW.
- C. Outdoor storage areas for REFUSE, recyclables, or returnables shall be of materials specified under subsections 5-501.11 and 5-501.12.

<p>6-2 DESIGN, CONSTRUCTION, AND INSTALLATION</p> <p>Subparts</p> <p>6-201 Cleanability</p> <p>6-202 Functionality</p>
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6-201 Cleanability

6-201.11 Floors, Walls, and Ceilings.

Except as specified under subsection 6-201.14 and *except for antislip floor coverings or applications that may be used for safety reasons*, floors, floor coverings, walls, wall coverings, and ceilings shall be designed, constructed, and installed so they are SMOOTH and EASILY CLEANABLE.

6-201.12 Floors, Walls, and Ceilings, Utility Lines.

- A. Utility service lines and pipes may not be unnecessarily exposed.
- B. Exposed utility service lines and pipes shall be installed so they do not obstruct or prevent cleaning of the floors, walls, or ceilings.
- C. Exposed horizontal utility service lines and pipes may not be installed on the floor.

6-201.13 Floor and Wall Junctures, Coved, and Enclosed or Sealed.

- A. In FOOD ESTABLISHMENTS in which cleaning methods other than water flushing are used for cleaning floors, the floor and wall junctures shall be coved and closed to no larger than 1 mm (one thirty-second inch).
- B. The floors in FOOD ESTABLISHMENTS in which water flush cleaning methods are used shall be provided with drains and be graded to drain, and the floor and wall junctures shall be coved and SEALED.

6-201.14 Floor Carpeting, Restrictions and Installation.

- A. A floor covering such as carpeting or similar material may not be installed as a floor covering in FOOD preparation areas, walk-in refrigerators, WAREWASHING areas, toilet room areas where handwashing lavatories, toilets, and urinals are located, REFUSE storage rooms, or other areas where the floor is subject to moisture, flushing, or spray cleaning methods.
- B. If carpeting is installed as a floor covering in areas other than those specified under paragraph (A) of this section, it shall be:
 - 1. Securely attached to the floor with a durable mastic, by using a stretch and tack method, or by another method; and
 - 2. Installed tightly against the wall under the coving or installed away from the wall with a space between the carpet and the wall and with the edges of the carpet secured by metal stripping or some other means.

6-201.15 Floor Covering, Mats and Duckboards.

Mats and duckboards shall be designed to be removable and EASILY CLEANABLE.

6-201.16 Wall and Ceiling Coverings and Coatings.

- A. Wall and ceiling covering materials shall be attached so that they are EASILY CLEANABLE.
- B. *Except in areas used only for dry storage*, concrete, porous blocks, or bricks used for indoor wall construction shall be finished and SEALED to provide a SMOOTH, nonabsorbent, EASILY CLEANABLE surface.

6-201.17 Walls and Ceilings, Attachments.

- A. Except as specified in paragraph (B) of this section, attachments to walls and ceilings such as light fixtures, mechanical room ventilation system components, vent covers, wall mounted fans, decorative items, and other attachments shall be EASILY CLEANABLE.
- B. *In a CONSUMER area, wall and ceiling surfaces and decorative items and attachments that are provided for ambiance need not meet this requirement if they are kept clean.*

6-201.18 Walls and Ceilings, Studs, Joists, and Rafters.

Except for TEMPORARY FOOD ESTABLISHMENTS, studs, joists, and rafters may not be exposed in areas subject to moisture.

6-202 Functionality

6-202.11 Light Bulbs, Protective Shielding.

- A. Except as specified in paragraph (B) of this section, light bulbs shall be shielded, coated, or otherwise shatter-resistant in areas where there is exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; or unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES.
- B. *Shielded, coated, or otherwise shatter-resistant bulbs need not be used in areas used only for storing FOOD in unopened packages, if.*

1. *The integrity of the packages cannot be affected by broken glass falling onto them; and*
 2. *The packages are capable of being cleaned of debris from broken bulbs before the packages are opened.*
- C. An infrared or other heat lamp shall be protected against breakage by a shield surrounding and extending beyond the bulb so that only the face of the bulb is exposed.

6-202.12 Heating, Ventilating, Air Conditioning System Vents.

Heating, ventilating, and air conditioning systems shall be designed and installed so that make-up air intake and exhaust vents do not cause contamination of FOOD, FOOD-CONTACT SURFACES, EQUIPMENT, or UTENSILS.

6-202.13 Insect Control Devices, Design and Installation.

- A. Insect control devices that are used to electrocute or stun flying insects shall be designed to retain the insect within the device.
- B. Insect control devices shall be installed so that:
1. The devices are not located over a FOOD preparation area; and
 2. Dead insects and insect fragments are prevented from being impelled onto or falling on exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; and unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES.

6-202.14 Toilet Rooms, Enclosed.

Except where a toilet room is located outside a FOOD ESTABLISHMENT and does not open directly into the FOOD ESTABLISHMENT such as a toilet room that is provided by the management of a shopping mall, a toilet room located on the PREMISES shall be completely enclosed and provided with a tight-fitting and self-closing door.

6-202.15 Outer Openings, Protected.

- A. Except as specified in paragraph (B), (C), and (E) and under paragraph (D) of this section, outer openings of a FOOD ESTABLISHMENT shall be protected against the entry of insects and rodents by:
1. Filling or closing holes and other gaps along floors, walls, and ceilings;
 2. Closed, tight-fitting windows; and
 3. Solid, self-closing, tight-fitting doors.
- B. *Paragraph (A) of this section does not apply if a FOOD ESTABLISHMENT opens into a larger structure, such as a mall, airport, or office building, or into an attached structure, such as a porch, and the outer openings from the larger or attached structure are protected against the entry of insects and rodents.*
- C. *Exterior doors used as exits need not be self-closing if they are:*

1. *Solid and tight-fitting;*
 2. *Designated for use only when an emergency exists, by the fire protection authority that has jurisdiction over the FOOD ESTABLISHMENT; and*
 3. *Limited-use so they are not used for entrance or exit from the building for purposes other than the designated emergency exit use.*
- D. Except as specified in paragraph (B) and (E) of this section, if the windows or doors of a FOOD ESTABLISHMENT, or of a larger structure within which a FOOD ESTABLISHMENT is located, are kept open for ventilation or other purposes or a TEMPORARY FOOD ESTABLISHMENT is not provided with windows and doors as specified under paragraph (A) of this section, the openings shall be protected against the entry of insects and rodents by:
1. 16 mesh to 25.4 mm (16 mesh to 1 inch) screens;
 2. Properly designed and installed air curtains to control flying insects; or
 3. Other effective means.
- E. *Paragraph (D) of this section does not apply if flying insects and other pests are absent due to the location of the ESTABLISHMENT, the weather, or other limiting condition.*

6-202.16 Exterior Walls and Roofs, Protective Barrier.

Perimeter walls and roofs of a FOOD ESTABLISHMENT shall effectively protect the establishment from the weather and the entry of insects, rodents, and other animals.

6-202.17 Outdoor Food Vending Areas, Overhead Protection.

Except for machines that vend canned BEVERAGES, if located outside, a machine used to vend FOOD shall be provided with overhead protection.

6-202.18 Outdoor Servicing Areas, Overhead Protection.

Except for areas used only for the loading of water or the discharge of SEWAGE and other liquid waste, through the use of a closed system of hoses, SERVICING AREAS shall be provided with overhead protection.

6-202.19 Outdoor Walking and Driving Surfaces, Graded to Drain.

Exterior walking and driving surfaces shall be graded to drain.

6-202.110 Outdoor Refuse Areas, Curbed and Graded to Drain.

Outdoor REFUSE areas shall be constructed in accordance with LAW and shall be curbed and graded to drain to collect and dispose of liquid waste that results from the REFUSE and from cleaning the area and waste receptacles.

6-202.111 Private Homes and Living or Sleeping Quarters, Use Prohibition.

A private home, a room used as living or sleeping quarters, or an area directly opening into a room used as living or sleeping quarters may not be used for conducting FOOD ESTABLISHMENT operations.

6-202.112 Living or Sleeping Quarters, Separation.

Living or sleeping quarters located on the PREMISES of a FOOD ESTABLISHMENT such as those provided for lodging registration clerks or resident managers shall be separated from rooms and areas used for FOOD ESTABLISHMENT operations by complete partitioning and solid self-closing doors.

6-3 NUMBERS AND CAPACITIES

Subparts

<i>6-301</i>	<i>Handwashing Sinks</i>
<i>6-302</i>	<i>Toilets and Urinals</i>
<i>6-303</i>	<i>Lighting</i>
<i>6-304</i>	<i>Ventilation</i>
<i>6-305</i>	<i>Dressing Areas and Lockers</i>
<i>6-306</i>	<i>Service Sinks</i>

6-301 Handwashing Sinks

6-301.10 Minimum Number.

HANDWASHING SINKS shall be provided as specified under subsection 5-203.11.

6-301.11 Handwashing Cleanser, Availability.

Each HANDWASHING SINK or group of 2 adjacent HANDWASHING SINKS shall be provided with a supply of hand cleaning liquid, powder, or bar soap.

6-301.12 Hand Drying Provision.

Each HANDWASHING SINK or group of adjacent HANDWASHING SINKS shall be provided with:

- A. Individual, disposable towels;
- B. A continuous towel system that supplies the user with a clean towel; or
- C. A heated-air hand drying device.

6-301.13 Handwashing Aids and Devices, Use Restrictions.

A sink used for FOOD preparation or UTENSIL washing, or a service sink or curbed cleaning facility used for the disposal of mop water or similar wastes, may not be provided with the handwashing aids and devices required for a HANDWASHING SINK as specified under subsections 6-301.11 and 6-301.12 and paragraph 5-501.16(C).

6-301.14 Handwashing Signage.

A sign or poster that notifies FOOD EMPLOYEES to wash their hands shall be provided at all HANDWASHING SINKS used by FOOD EMPLOYEES and shall be clearly visible to FOOD EMPLOYEES.

6-301.20 Disposable Towels, Waste Receptacle.

A HANDWASHING SINK or group of adjacent HANDWASHING SINKS that is provided with disposable towels shall be provided with a waste receptacle as specified under paragraph 5-501.16(C).

6-302 Toilets and Urinals

6-302.10 Minimum Number.

Toilets and urinals shall be provided as specified under subsection 5-203.12.

6-302.11 Toilet Tissue, Availability.

A supply of toilet tissue shall be available at each toilet.

6-303 Lighting

6-303.11 Intensity.

The light intensity shall be:

- A. At least 108 lux (10 foot candles) at a distance of 75 cm (30 inches) above the floor, in walk-in refrigeration units and dry FOOD storage areas and in other areas and rooms during periods of cleaning;
- B. At least 215 lux (20 foot candles):
 - 1. At a surface where FOOD is provided for CONSUMER self-service such as buffets and salad bars or where fresh produce or PACKAGED FOODS are sold or offered for consumption,
 - 2. Inside EQUIPMENT such as reach-in and under-counter refrigerators; and
 - 3. At a distance of 75 cm (30 inches) above the floor in areas used for handwashing, WAREWASHING, and EQUIPMENT and UTENSIL storage, and in toilet rooms; and
- C. At least 540 lux (50 foot candles) at a surface where a FOOD EMPLOYEE is working with FOOD or working with UTENSILS or EQUIPMENT such as knives, slicers, grinders, or saws where EMPLOYEE safety is a factor.

6-304 Ventilation

6-304.11 Mechanical.

If necessary to keep rooms free of excessive heat, steam, condensation, vapors, obnoxious odors, smoke, and fumes, mechanical ventilation of sufficient capacity shall be provided.

6-305 Dressing Areas and Lockers

6-305.11 Designation.

- A. Dressing rooms or dressing areas shall be designated if EMPLOYEES routinely change their clothes in the establishment.

- B. Lockers or other suitable facilities shall be provided for the orderly storage of EMPLOYEES' clothing and other possessions.

6-306 *Service Sinks*

6-306.10 *Availability.*

A service sink or curbed cleaning facility shall be provided as specified under subsection 5-203.13.

6-4 *LOCATION AND PLACEMENT*

Subparts

6-401 *Handwashing Sinks*

6-402 *Toilet Rooms*

6-403 *Employee Accommodations*

6-404 *Distressed Merchandise*

6-405 *Refuse, Recyclables, and Returnables*

6-401 *Handwashing Sinks*

6-401.10 *Conveniently Located.*

HANDWASHING SINKS shall be conveniently located as specified under subsection 5-204.11.

6-402 *Toilet Rooms*

6-402.11 *Convenience and Accessibility.*

Toilet rooms shall be conveniently located and accessible to EMPLOYEES during all hours of operation.

6-403 *Employee Accommodations*

6-403.11 *Designated Areas.*

- A. Areas designated for EMPLOYEES to eat, drink, and use tobacco shall be located so that FOOD, EQUIPMENT, LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES are protected from contamination.
- B. Lockers or other suitable facilities shall be located in a designated room or area where contamination of FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES can not occur.

6-404 *Distressed Merchandise*

6-404.11 *Segregation and Location.*

Products that are held by the PERMIT HOLDER for credit, redemption, or return to the distributor, such as damaged, spoiled, or recalled products, shall be segregated and held in designated areas that are separated from FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES.

6-405 Refuse, Recyclables, and Returnables

6-405.10 Receptacles, Waste Handling Units, and Designated Storage Areas.

Units, receptacles, and areas designated for storage of REFUSE and recyclable and returnable containers shall be located as specified under subsection 5-501.19.

6-5 MAINTENANCE AND OPERATION

Subpart

6-501 Premises, Structures, Attachments, and Fixtures - Methods

6-501 Premises, Structures, Attachments, and Fixtures - Methods

6-501.11 Repairing.

PHYSICAL FACILITIES shall be maintained in good repair.

6-501.12 Cleaning, Frequency and Restrictions.

- A. PHYSICAL FACILITIES shall be cleaned as often as necessary to keep them clean.
- B. *Except for cleaning that is necessary due to a spill or other accident, cleaning shall be done during periods when the least amount of FOOD is exposed such as after closing.*

6-501.13 Cleaning Floors, Dustless Methods.

- A. Except as specified in paragraph (B) of this section, only dustless methods of cleaning shall be used, such as wet cleaning, vacuum cleaning, mopping with treated dust mops, or sweeping using a broom and dust-arresting compounds.
- B. *Spills or drippage on floors that occur between normal floor cleaning times may be cleaned:*
 - 1. *Without the use of dust-arresting compounds; and*
 - 2. *In the case of liquid spills or drippage, with the use of a small amount of absorbent compound such as sawdust or diatomaceous earth applied immediately before spot cleaning.*

6-501.14 Cleaning Ventilation Systems, Nuisance and Discharge Prohibition.

- A. Intake and exhaust air ducts shall be cleaned and filters changed so they are not a source of contamination by dust, dirt, and other materials.
- B. If vented to the outside, ventilation systems may not create a public health HAZARD or nuisance or unLAWful discharge.

6-501.15 Cleaning Maintenance Tools, Preventing Contamination.*

FOOD preparation sinks, HANDWASHING SINKS, and WAREWASHING EQUIPMENT may not be used for the cleaning of maintenance tools, the preparation or holding of maintenance materials, or the disposal of mop water and similar liquid wastes.

6-501.16 Drying Mops.

After use, mops shall be placed in a position that allows them to air-dry without soiling walls, EQUIPMENT, or supplies.

6-501.17 Absorbent Materials on Floors, Use Limitation.

Except as specified in paragraph 6-501.13(B), sawdust, wood shavings, granular salt, baked clay, diatomaceous earth, or similar materials may not be used on floors.

6-501.18 Cleaning of Plumbing Fixtures.

PLUMBING FIXTURES such as HANDWASHING SINKS, toilets, and urinals shall be cleaned as often as necessary to keep them clean and maintained and used as specified under subsection 5-205.11.

6-501.19 Closing Toilet Room Doors.

Except during cleaning and maintenance operations, toilet room doors as specified under subsection 6-202.14 shall be kept closed.

6-501.110 Using Dressing Rooms and Lockers.

- A. Dressing rooms shall be used by EMPLOYEES if the EMPLOYEES regularly change their clothes in the establishment.
- B. Lockers or other suitable facilities shall be used for the orderly storage of EMPLOYEE clothing and other possessions.

6-501.111 Controlling Pests.*

The presence of insects, rodents, and other pests shall be controlled to minimize their presence on the PREMISES by:

- A. Routinely inspecting incoming shipments of FOOD and supplies;^N
- B. Routinely inspecting the PREMISES for evidence of pests;^N
- C. Using methods, if pests are found, such as trapping devices or other means of pest control as specified under paragraph 7-202.12, 7-206.12, and 7-206.13; and
- D. Eliminating harborage conditions.^N

6-501.112 Removing Dead or Trapped Birds, Insects, Rodents, and Other Pests.

Dead or trapped birds, insects, rodents, and other pests shall be removed from control devices and the PREMISES at a frequency that prevents their accumulation, decomposition, or the attraction of pests.

6-501.113 Storing Maintenance Tools.

Maintenance tools such as brooms, mops, vacuum cleaners, and similar items shall be:

- A. Stored so they do not contaminate FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES; and
- B. Stored in an orderly manner that facilitates cleaning the area used for storing the maintenance tools.

6-501.114 Maintaining Premises, Unnecessary Items and Litter.

The PREMISES shall be free of:

- A. Items that are unnecessary to the operation or maintenance of the establishment such as EQUIPMENT that is nonfunctional or no longer used; and
- B. Litter.

6-501.115 Prohibiting Animals.*

- A. Except as specified in paragraph (B) and (C) of this section, live animals may not be allowed on the PREMISES of a FOOD ESTABLISHMENT.
- B. *Live animals may be allowed in the following situations if the contamination of FOOD; clean EQUIPMENT, UTENSILS, and LINENS; and unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES can not result:*
 - 1. *Edible FISH or decorative FISH in aquariums, shellfish or crustacea on ice or under refrigeration, and shellfish and crustacea in display tank systems;*
 - 2. *Patrol dogs accompanying police or security officers in offices and dining, sales, and storage areas, and sentry dogs running loose in outside fenced areas;*
 - 3. *In areas that are not used for FOOD preparation and that are usually open for customers, such as dining and sales areas, SERVICE ANIMALS that are controlled by the disabled EMPLOYEE or PERSON, if a health or safety HAZARD will not result from the presence or activities of the SERVICE ANIMAL;*
 - 4. *Pets in the common dining areas of institutional care facilities such as nursing homes, assisted living facilities, group homes, or residential care facilities at times other than during meals if:*
 - a. *Effective partitioning and self-closing doors separate the common dining areas from FOOD storage or FOOD preparation areas,*
 - b. *Condiments, EQUIPMENT, and UTENSILS are stored in enclosed cabinets or removed from the common dining areas when pets are present, and*
 - c. *Dining areas including tables, countertops, and similar surfaces are effectively cleaned before the next meal service; and*
 - 5. *In areas that are not used for FOOD preparation, storage, sales, display, or dining, in which there are caged animals or animals that are similarly confined, such as in a variety store that sells pets or a tourist park that displays animals.*

- C. *Live or dead FISH bait may be stored if contamination of FOOD; clean EQUIPMENT, UTENSILS, and LINENS; and unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES can not result.*

16.60.180 2005 FDA Model Food Code: Poisonous or toxic materials.

Chapter 7	Poisonous or Toxic Materials
	Parts
7-1	LABELING AND IDENTIFICATION
7-2	OPERATIONAL SUPPLIES AND APPLICATIONS
7-3	STOCK AND RETAIL SALE

7-1	LABELING AND IDENTIFICATION
	Subparts
7-101	Original Containers
7-102	Working Containers

7-101 Original Containers

7-101.11 Identifying Information, Prominence.*

Containers of POISONOUS OR TOXIC MATERIALS and PERSONAL CARE ITEMS shall bear a legible manufacturer's label.

7-102 Working Containers

7-102.11 Common Name.*

Working containers used for storing POISONOUS OR TOXIC MATERIALS such as cleaners and SANITIZERS taken from bulk supplies shall be clearly and individually identified with the common name of the material.

7-2	OPERATIONAL SUPPLIES AND APPLICATIONS
	Subparts
7-201	Storage
7-202	Presence and Use
7-203	Container Prohibitions
7-204	Chemicals
7-205	Lubricants
7-206	Pesticides
7-207	Medicines
7-208	First Aid Supplies
7-209	Other Personal Care Items

7-201 Storage

7-201.11 Separation.*

POISONOUS OR TOXIC MATERIALS shall be stored so they can not contaminate FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES by:

- A. Separating the POISONOUS OR TOXIC MATERIALS by spacing or partitioning;^S and
- B. Locating the POISONOUS OR TOXIC MATERIALS in an area that is not above FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE or SINGLE-USE ARTICLES. *This paragraph does not apply to EQUIPMENT and UTENSIL cleaners and SANITIZERS that are stored in WAREWASHING areas for availability and convenience if the materials are stored to prevent contamination of FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES.*

7-202 Presence and Use

7-202.11 Restriction.*

- A. Only those POISONOUS OR TOXIC MATERIALS that are required for the operation and maintenance of a FOOD ESTABLISHMENT, such as for the cleaning and SANITIZING of EQUIPMENT and UTENSILS and the control of insects and rodents, shall be allowed in a FOOD ESTABLISHMENT.^S
- B. *Paragraph (A) of this section does not apply to PACKAGED POISONOUS OR TOXIC MATERIALS that are for retail sale.*

7-202.12 Conditions of Use.*

POISONOUS OR TOXIC MATERIALS shall be:

- A. Used according to:
 - 1. LAW and this Code,
 - 2. Manufacturer's use directions included in labeling, and, for a pesticide, manufacturer's label instructions that state that use is allowed in a FOOD ESTABLISHMENT,
 - 3. The conditions of certification, if certification is required, for use of the pest control materials, and
 - 4. Additional conditions that may be established by the REGULATORY AUTHORITY; and
- B. Applied so that:
 - 1. A HAZARD to EMPLOYEES or other PERSONS is not constituted, and
 - 2. Contamination including toxic residues due to drip, drain, fog, splash or spray on FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES is prevented, and for a RESTRICTED USE PESTICIDE, this is achieved by:
 - a. Removing the items,
 - b. Covering the items with impermeable covers, or

- c. Taking other appropriate preventive actions, and
 - d. Cleaning and SANITIZING EQUIPMENT and UTENSILS after the application.
- C. A RESTRICTED USE PESTICIDE shall be applied only by an applicator certified as defined in 7 USC 136 Definitions, (e) Certified Applicator, of the Federal Insecticide, Fungicide, and Rodenticide Act, or a PERSON under the direct supervision of a certified applicator.

7-203 *Container Prohibitions*

7-203.11 *Poisonous or Toxic Material Containers.**

A container previously used to store POISONOUS OR TOXIC MATERIALS may not be used to store, transport, or dispense FOOD.

7-204 *Chemicals*

7-204.11 *Sanitizers, Criteria.**

Chemical SANITIZERS and other chemical antimicrobials applied to FOOD-CONTACT SURFACES 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).

7-204.12 *Chemicals for Washing Fruits and Vegetables, Criteria.**

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.

7-204.13 *Boiler Water Additives, Criteria.**

Chemicals used as boiler water ADDITIVES shall meet the requirements specified in 21 CFR 173.310 Boiler water additives.

7-204.14 *Drying Agents, Criteria.**

Drying agents used in conjunction with SANITIZATION shall:

- A. Contain only components that are listed as one of the following:
 - 1. Generally recognized as safe for use in FOOD as specified in 21 CFR 182 - Substances Generally Recognized as Safe, or 21 CFR 184 - Direct Food Substances Affirmed as Generally Recognized as Safe,
 - 2. Generally recognized as safe for the intended use as specified in 21 CFR 186 - Indirect Food Substances Affirmed as Generally Recognized as Safe,
 - 3. APPROVED for use as a drying agent under a prior sanction specified in 21 CFR 181 - Prior-Sanctioned Food Ingredients,
 - 4. Specifically regulated as an indirect FOOD ADDITIVE for use as a drying agent as specified in 21 CFR Parts 175-178, or

5. APPROVED for use as a drying agent under the threshold of regulation process established by 21 CFR 170.39 Threshold of regulation for substances used in food-contact articles; and
- B. When SANITIZATION is with chemicals, the approval required under Subparagraph (A)(3) or (A)(5) of this section or the regulation as an indirect FOOD ADDITIVE required under Subparagraph (A)(4) of this section, shall be specifically for use with chemical SANITIZING solutions.

7-205 *Lubricants*

7-205.11 *Incidental Food Contact, Criteria.**

Lubricants shall meet the requirements specified in 21 CFR 178.3570 Lubricants with incidental food contact, if they are used on FOOD-CONTACT SURFACES, on bearings and gears located on or within FOOD-CONTACT SURFACES, or on bearings and gears that are located so that lubricants may leak, drip, or be forced into FOOD or onto FOOD-CONTACT SURFACES.

7-206 *Pesticides*

7-206.11 *Restricted Use Pesticides, Criteria.**

RESTRICTED USE PESTICIDES specified under paragraph 7-202.12(C) shall meet the requirements specified in 40 CFR 152 Subpart (I) - Classification of Pesticides.

7-206.12 *Rodent Bait Stations.**

Rodent bait shall be contained in a covered, tamper-resistant bait station.

7-206.13 *Tracking Powders, Pest Control and Monitoring.**

- A. Except as specified in paragraph (B) of this section, a tracking powder pesticide may not be used in a FOOD ESTABLISHMENT.
- B. If used, a nontoxic tracking powder such as talcum or flour may not contaminate FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES.^N

7-207 *Medicines*

7-207.11 *Restriction and Storage.**

- A. *Except for medicines that are stored or displayed for retail sale*, only those medicines that are necessary for the health of EMPLOYEES shall be allowed in a FOOD ESTABLISHMENT.
- B. Medicines that are in a FOOD ESTABLISHMENT for the EMPLOYEES' use shall be labeled as specified under subsection 7-101.11 and located to prevent the contamination of FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES.

7-207.12 *Refrigerated Medicines, Storage.**

Medicines belonging to EMPLOYEES or to children in a day care center that require refrigeration and are stored in a FOOD refrigerator shall be:

- A. Stored in a package or container and kept inside a covered, leakproof container that is identified as a container for the storage of medicines; and
- B. Located so they are inaccessible to children.

7-208 *First Aid Supplies*

7-208.11 *Storage.**

First aid supplies that are in a FOOD ESTABLISHMENT for the EMPLOYEES' use shall be:

- A. Labeled as specified under subsection 7-101.11;^S and
- B. Stored in a kit or a container that is located to prevent the contamination of FOOD, EQUIPMENT, UTENSILS, and LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES.^S

7-209 *Other Personal Care Items*

7-209.11 *Storage.*

Except as specified under subsections 7-207.12 and 7-208.11, EMPLOYEES shall store their PERSONAL CARE ITEMS in facilities as specified under paragraph 6-305.11(B).

<p>7-3 STOCK AND RETAIL SALE</p> <p style="padding-left: 40px;"><i>Subpart</i></p> <p style="padding-left: 40px;"><i>7-301 Storage and Display</i></p>

7-301 *Storage and Display*

7-301.11 *Separation.**

POISONOUS or TOXIC MATERIALS shall be stored and displayed for retail sale so they can not contaminate FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES by:

- A. Separating the POISONOUS or TOXIC MATERIALS by spacing or partitioning;^S and
- B. Locating the POISONOUS OR TOXIC MATERIALS in an area that is not above FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE OR SINGLE-USE ARTICLES.

16.60.190 2005 FDA Model Food Code: Compliance and Enforcement (Variances and HACCP Plans).

The 2005 FDA Model Food Code Chapter 8 sections 8-103.10, 8-103.11, 8-103.12, 8-201.13 and 8-201.14 governing Variances and HACCP Plans are adopted and incorporated by reference herein. No other provisions of 2005 FDA Model Food Code Chapter 8 are adopted.

Chapter 8 Compliance and Enforcement

Parts

- 8-1 CODE APPLICABILITY**
- 8-2 PLAN SUBMISSION AND APPROVAL**

8-1 CODE APPLICABILITY

Subparts

- 8-103 Variances**

8-103 Variances

8-103.10 Modifications and Waivers.

The REGULATORY AUTHORITY may grant a VARIANCE by modifying or waiving the requirements of this Code if in the opinion of the REGULATORY AUTHORITY a health HAZARD or nuisance will not result from the VARIANCE. If a VARIANCE is granted, the REGULATORY AUTHORITY shall retain the information specified under subsection 8-103.11 in its records for the FOOD ESTABLISHMENT.

8-103.11 Documentation of Proposed Variance and Justification.

Before a VARIANCE from a requirement of this Code is APPROVED, the information that shall be provided by the PERSON requesting the VARIANCE and retained in the REGULATORY AUTHORITY'S file on the FOOD ESTABLISHMENT includes:

- A. A statement of the proposed VARIANCE of the Code requirement citing relevant Code section numbers;
- B. An analysis of the rationale for how the potential public health HAZARDS and nuisances addressed by the relevant Code sections will be alternatively addressed by the proposal; and
- C. A HACCP PLAN if required as specified under paragraph 8-201.13(A) that includes the information specified under subsection 8-201.14 as it is relevant to the VARIANCE requested.

8-103.12 Conformance with Approved Procedures.*

If the REGULATORY AUTHORITY grants a VARIANCE as specified in subsection 8-103.10, or a HACCP PLAN is otherwise required as specified under subsection 8-201.13, the PERMIT HOLDER shall:

- A. Comply with the HACCP PLANS and procedures that are submitted as specified under subsection 8-201.14 and APPROVED as a basis for the modification or waiver; and
- B. Maintain and provide to the REGULATORY AUTHORITY, upon request, records specified under paragraph 8-201.14(D) and (E) that demonstrate that the following are routinely employed;
 - 1. Procedures for monitoring the CRITICAL CONTROL POINTS,
 - 2. Monitoring of the CRITICAL CONTROL POINTS,

3. Verification of the effectiveness of the operation or process, and
4. Necessary corrective actions if there is failure at a CRITICAL CONTROL POINT.

8-2 PLAN SUBMISSION AND APPROVAL

Subparts

8-201 Facility and Operating Plans

8-201 Facility and Operating Plans

8-201.13 When a HACCP Plan is Required.

- A. Before engaging in an activity that requires a HACCP PLAN, a PERMIT applicant or PERMIT HOLDER shall submit to the REGULATORY AUTHORITY for approval a properly prepared HACCP PLAN as specified under subsection 8-201.14 and the relevant provisions of this Code if:
 1. Submission of a HACCP PLAN is required according to LAW;
 2. A VARIANCE is required as specified under Subparagraph 3-401.11(D)(3), subsection 3-502.11, or paragraph 4-204.110(B);
 3. The REGULATORY AUTHORITY determines that a FOOD preparation or processing method requires a VARIANCE based on a plan submittal specified under subsection 8-201.12, an inspectional finding, or a VARIANCE request.
- B. A PERMIT applicant or PERMIT HOLDER shall have a properly prepared HACCP PLAN as specified under subsection 3-502.12.

8-201.14 Contents of a HACCP Plan.

For a FOOD ESTABLISHMENT that is required under subsection 8-201.13 to have a HACCP PLAN, the plan and specifications shall indicate:

- A. A categorization of the types of POTENTIALLY HAZARDOUS FOODS (TIME/TEMPERATURE CONTROL FOR SAFETY FOODS) that are specified in the menu such as soups and sauces, salads, and bulk, solid FOODS such as MEAT roasts, or of other FOODS that are specified by the REGULATORY AUTHORITY;
- B. A flow diagram by specific FOOD or category type identifying CRITICAL CONTROL POINTS and providing information on the following:
 1. Ingredients, materials, and EQUIPMENT used in the preparation of that FOOD, and
 2. Formulations or recipes that delineate methods and procedural control measures that address the FOOD safety concerns involved;
- C. FOOD EMPLOYEE and supervisory training plan that addresses the FOOD safety issues of concern;
- D. A statement of standard operating procedures for the plan under consideration including clearly identifying:

1. Each CRITICAL CONTROL POINT,
 2. The CRITICAL LIMITS for each CRITICAL CONTROL POINT,
 3. The method and frequency for monitoring and controlling each CRITICAL CONTROL POINT by the FOOD EMPLOYEE designated by the PERSON IN CHARGE,
 4. The method and frequency for the PERSON IN CHARGE to routinely verify that the FOOD EMPLOYEE is following standard operating procedures and monitoring CRITICAL CONTROL POINTS,
 5. Action to be taken by the PERSON IN CHARGE if the CRITICAL LIMITS for each CRITICAL CONTROL POINT are not met, and
 6. Records to be maintained by the PERSON IN CHARGE to demonstrate that the HACCP PLAN is properly operated and managed; and
- E. Additional scientific data or other information, as required by the REGULATORY AUTHORITY, supporting the determination that FOOD safety is not compromised by the proposal.

16.60.200 **Water supply.**

- A. The operator of a permitted food establishment not directly connected to a water supply and subject to 18 AAC 80 shall ensure the potable water is obtained from an approved source and is transported, delivered, and stored in accordance with 18 AAC 80.
- B. In addition to section A. above, the operator of a permitted food establishment not directly connected to a water supply and subject to 18 AAC 80 shall take the following actions at least annually or, for food establishments operating seasonally, prior to opening:
1. Superchlorinate each potable water tank for at least two (2) hours with fifty (50) ppm chlorine solution;
 2. Drain, thoroughly rinse, and refill the tank;
 3. Submit samples of potable water being used in the facility to a certified laboratory for coliform analysis every twelve (12) months during operation; and
 4. Forward a copy of the coliform analysis report to the department within five (5) days of receiving the results of the analysis.

16.60.210 **Ventilation.**

- A The operator of a permitted food establishment shall ensure equipment producing excessive heat, steam, condensation, vapors, noxious odor, smoke, or fumes is adequately vented to the outside air through a hood and filter system complying with applicable law, and preventing grease, condensation, or debris from collecting on walls and ceilings or from dripping onto food or food-contact surfaces.

- B. The operator of a permitted food establishment shall ensure equipment producing grease-laden vapors is vented through a hood and grease collection system designed and installed in accordance with the International Mechanical Code; Section 507–Commercial Kitchen Hoods, as adopted by section 23.05.010 and maintained as required in the International Fire Code; Section 904 –Alternative Automatic Fire-Extinguishing Systems, as adopted by section 23.05.010.

16.60.220 Temporary food establishment.

- A. In addition to the other requirements of this chapter, the operator of a temporary food establishment shall comply with this section.
- B. Food shall be prepared at the temporary food establishment unless the department approves prior preparation at a commissary or approved facility under section C.3 below.
- C. Depending on the adequacy of facilities, equipment, and utensils for the types and volume of food, and methods of preparation and service, the department may:
 - 1. Limit the foods to be prepared and sold;
 - 2. Limit preparation steps;
 - 3. Authorize prior preparation of food at a commissary or approved facility if:
 - a. The commissary or approved facility has adequate equipment for the type and volume of food and methods of preparation;
 - b. Potentially hazardous food is maintained at temperatures in accordance with 2005 FDA Model Food Code section 3-501.16;
 - c. All food is protected from contamination during transportation to the temporary food establishment; and
 - d. A letter of agreement signed by the operator of the commissary or approved facility is attached to the temporary food establishment application specifying the food, and the dates and times the food is prepared and stored.
- D. The operator of a temporary food establishment shall provide documentation the operator:
 - 1. Is a certified food protection manager in accordance with section 16.60.270; or
 - 2. Is a certified food worker in accordance with section 16.60.280.
- E. The operator of a temporary food establishment shall ensure:
 - 1. Potentially hazardous food cooked and/or hot-held at the temporary food establishment is not cooled and later served to the public.
 - 2. Except as provided in section E.3. below, a hand washing station is provided for employees, including:

- a. A container with a minimum capacity of two gallons, equipped with a faucet-type spigot, and filled with warm water or if the container is not insulated, a means to heat the water;
 - b. A container to catch wastewater from hand washing; and
 - c. Soap and single-service towels.
- 3. Upon approval from the department, temporary food establishments with minimal handling may use chemically treated towelettes as specified in 2005 FDA Model Food Code paragraph 5-203.11(C).
- F. The operator of a temporary food establishment shall ensure wastewater is disposed of into an approved wastewater disposal system.
- G. The operator of a temporary food establishment shall ensure toilets and hand washing facilities are available within two hundred (200) feet of the temporary food establishment.
- H. Event coordinators:
 - 1. Shall not interfere with and shall cooperate with the enforcement of this chapter by the department. An event coordinator shall not allow any food establishment ordered to close by the department to continue to operate.
 - 2. Shall provide the department with a list of all temporary food establishments and operators participating in the planned event at least seven (7) days prior to the event. In addition, the temporary event coordinators shall provide a map indicating proposed sites of each food establishment and all public toilets and hand wash facilities at least forty-eight (48) hours prior to the event. The temporary event coordinator shall inform all temporary food establishment operators participating in the event of the requirement for a food establishment permit from the department.
 - 3. Shall ensure, at events open to the public for two (2) hours or longer, public toilets and hand washing facilities are provided and:
 - a. The number of toilets furnished is adequate based on the peak crowd anticipated and the toilets are conveniently located and available to all vendors;
 - b. If running water is not practically available, portable toilets are provided instead of flush toilets; in determining the number of portable toilets required, the operator shall use comply with title 23; and
 - c. Lavatories are supplied for washing hands from a storage tank approved by the department, or from an insulated container with a minimum capacity of two gallons each, equipped with a faucet-type spigot and filled with warm water.
 - 4. Shall ensure toilet facilities:
 - a. Have cleanable interior surfaces, screened openings for ventilation, self-closing doors, and otherwise prohibit the entrance of insects and rodents; and
 - b. Are serviced as often as necessary to remove accumulated wastes, are kept clean, and are supplied with toilet paper.

16.60.230 **Mobile food units and kiosks.**

- A. In addition to the other requirements of this chapter, the operator of a mobile food unit or kiosk shall comply with this section.
- B. The operator of a mobile food unit or kiosk, except a self-contained mobile food unit or kiosk described in section C below, shall:
 - 1. Ensure functions that cannot be performed in the mobile food unit or kiosk, but are required by this code, be performed at least once each day in a commissary or other location approved by the department, such as cleaning the unit, equipment, and utensils; servicing potable water and wastewater tanks; and restocking food and supplies;
 - 2. Provide to the department a letter of agreement between the operator and the commissary outlining:
 - a. The days and hours the commissary is to be used; and
 - b. The extent of support services to be provided at the commissary.
 - 3. Advise the department in writing immediately, but not later than seventy-two (72) hours, if use of the commissary is discontinued or the commissary used is changed.
- C. The operator of a self-contained mobile food unit or kiosk is not required to work out of a commissary as described in section B above if the department determines the unit has:
 - 1. Installed on the unit, adequate for one full day of operation, water and wastewater holding tanks, hand washing, and ware washing facilities; and
 - 2. Adequate storage facilities on the unit for all food, equipment, utensils, including single-service items, and supplies used in the operation.
- D. The operator of a mobile food unit shall:
 - 1. Provide only single-service articles to consumers; and
 - 2. Ensure toilet facilities are available within two hundred (200) feet of the unit or conveniently located and available to employees during work hours, as approved by the department.
- E. In addition to the other requirements of this section, the operator of a pushcart shall ensure:
 - 1. The pushcart size is limited to three (3) feet wide by six (6) feet long excluding extensions from the ends of the cart. The overall length of the pushcart with extensions shall not exceed ten (10) feet.
 - 2. A pushcart is limited to preparing and serving ready-to-eat foods.
 - 3. Sufficient food, utensils, paper products, cleaning supplies, potable water supply, and wastewater holding capacity necessary for daily operations are contained on or within the cart, except the operator of the pushcart may provide:
 - a. Two additional ice chests; and

- b. One additional barbecue grill.
 - 4. Water tanks installed for hand washing only are at least a five-gallon capacity.
 - 5. Pre-preparation of food, including washing, slicing, peeling, cutting, and assembly, occurs at the commissary.
 - 6. Potentially hazardous food heated and/or hot held at the push cart is not cooled and later served to the public.
- F. In addition to the other applicable requirements of this chapter, the operator of a mobile retail unit:
- 1. Shall drain, wash, rinse, and sanitize refrigerators and ice chests after each day's operation or as approved by the department.
 - 2. Shall not process seafood as defined in 18 AAC 34 at the mobile retail unit or commissary.
 - 3. Shall provide approved and adequate hand washing, this shall include, at a minimum:
 - a. A container with a minimum capacity of five gallons, equipped with a faucet-type spigot, and filled with warm water or, if the container is not insulated, a means to heat the water;
 - b. A container to catch wastewater from hand washing; and
 - c. Soap and single-service towels.
 - 4. Chemically treated towelettes as specified in 2005 FDA Model Food Code paragraph 5-203.11(C) may be substituted for handwashing requirements in section (F)(3) above.

16.60.240 **Child care centers.**

- A. In addition to the other applicable requirements of this chapter, the operator of a child care center shall comply with this section.
- B. Food provided to child care centers by parents/guardians for service to children other than their own shall be limited to:
 - 1. Snacks; or
 - 2. Confections or bakery-type items, such as fruit or berry pies and cobblers, cakes, cookies, donuts, and breads. Potentially hazardous food, including bakery-type items containing potentially hazardous fillings or topping, such as custard, whipped cream, or meringue, shall not be allowed under this section.
- C. Formula, breast milk and juice served to infants shall be:
 - 1. Supplied daily to the child care center by the parent(s)/guardian as packaged (ready-to-feed) and fully prepared, except breast milk, if frozen, may be provided in baby bottles or bottle liners and identified for the appropriate child; or

2. Supplied to the child care center by the parent(s)/guardian as unopened containers of powdered or liquid formula concentrate, provided the containers are identified for the appropriate child and the formula is prepared as prescribed by the child's physician or parent(s)/guardian and fed only to that parent's child and after opening.
- D. Any excess formula, breast milk, or juice shall be discarded after each feeding.
- E. Warming of baby food, formula, milk and breast milk shall be done by placing the containerized food item in hot water (not boiling), shaking or stirring the food well, and temperature testing the food before feeding. Bottles and baby food shall not be warmed in a microwave oven.
- F. Commercially prepared and homemade baby food provided by the parent(s)/guardian shall be:
1. Provided as needed, except homemade baby food shall be provided only on a daily basis;
 2. Labeled with the child's name;
 3. Served only to the parent's/guardian's child;
 4. Served from a cup or bowl, not directly from the container; and
 5. After opening, used, discarded, or returned to the parent at the end of the day.
- G. Commercially prepared baby food, after opening, shall be:
1. Served from a cup or bowl, not directly from the container; and
 2. Used, discarded, or returned to the parent at the end of the day.
- H. Employees, while engaged in food handling and/or preparation activities, shall not be involved in diapering or toilet training unless it is an emergency situation.
- I. Toilet room doors are exempt from the requirements of 2005 FDA Model Food Code section 6-202.14.
- J. Outside doors at a child care center governed by this section are exempt from the self-closing requirement in 2005 FDA Model Food Code subparagraph 6-202.15(A)(3).

16.60.250 **Food processing plant.**

- A. In addition to the other applicable requirements of this chapter, the operator of a food processing plant shall comply with this section.
- B. The operator of a food processing plant may not use a packaging process or material that may:
1. Transmit a contaminant or objectionable material to the food;
 2. Impart additives;
 3. Fail to prevent food contamination; or
 4. Allow the growth of infectious or toxigenic microorganisms.

- C. In addition to the labeling requirements listed in 2005 FDA Model Food Code paragraph 3-201.11(C), the owner or operator of a food processing plant shall ensure food products made by the processor are labeled:
1. With a lot number or other code allowing production lots to be identified in the event the food is recalled, contaminated, or otherwise found to be unfit for human consumption. The operator shall keep lot records for a period exceeding the shelf life of the product by six months, or for two years, whichever is less.
 2. So known allergens, including fish, tree nuts, mollusks, wheat, milk crustacea, eggs, and legumes (particularly peanuts and soybeans) used in food product formulations are declared on the label, even if a processing or incidental additive. The name of the ingredient may be accompanied by a parenthetical statement such as “processing aid” for clarity.
 3. So all foods in reduced oxygen packaging relying on refrigeration as a barrier to microbial growth must bear the statement “Important – Must be kept refrigerated at 41° F” or “Important – Must be kept frozen,” in the case of foods relying on freezing as a primary safety barrier.
 4. So each container of food in reduced oxygen packaging must bear a “use-by” date. This date cannot exceed fourteen (14) days from retail packaging or repackaging without further variance granted by the regulatory authority. The date assigned to a repackaged food cannot extend beyond the manufacturer’s recommended “pull date” for the food. The “use-by” date must be listed on the principal display panel in bold type on a contrasting background.
- D. The operator of a food processing plant shall develop and maintain procedures for notifying the department and consumers of a product recall and shall implement those procedures for any product the operator or the department knows or has reason to believe might cause illness, injury, or gross consumer deception.

16.60.270 **Certified food protection manager.**

- A. The operator of a permitted food establishment categorized as F002 or F003 in section 16.60.110 shall have at least one certified food protection manager for each operation who is an active on-site person responsible for the day to day operation of the establishment.
- B. The department may require the operator of a permitted food establishment to have a certified food protection manager present during all hours of operation if there is a documented inability to maintain safe and sanitary food handling practices as demonstrated by a foodborne disease outbreak or serious and repeated violations of this chapter.
- C. A person shall be considered a certified food protection manager if the person provides documentation of successful completion of a food safety examination for food managers from an accredited program.
1. For certification purposes, the certificate date shall be the date the individual successfully completed the examination.
 2. The certificate shall expire five (5) years from the date of the original issuance.

- D. If more than one permitted food establishment is being operated by the same owner and is located on the same property, only one certified food protection manager shall be required if that person is an active on-site person in charge for each permitted activity.
- E. A copy of the certified food protection manager certificate shall be forwarded to the department within ten (10) days of receipt of the certificate, to be kept on file by the department. All copies of certificates forwarded to the department shall include the name and permit number of the establishment where the certificate holder is currently employed.
- F. The operator of a food establishment shall supply the department with the name and a copy of the certificate of a new certified food protection manager within thirty (30) days after the termination date of the previous certified food protection manager.

16.60.280 Certified food worker.

- A. The operator of a food establishment shall ensure each food worker employed in the establishment, within thirty (30) days after the date of hire, has been trained in basic food safety including employee health requirements.
- B. The operator of a food establishment shall provide proof of compliance with section A by providing documentation of one of the following:
 - 1. A food worker card issued by the department; or
 - 2. A food worker card issued by other food worker card programs as approved by the department.
- C. An individual shall be considered a certified food worker if they provide documentation indicating successful completion of a food safety examination for food workers from a program provided by or approved by the department.
- D. The certificate shall expire three years from the date of the original issuance and be provided to the department upon request by the department.
- E. In this section, "food worker" means:
 - 1. An individual working with unpackaged food, potentially hazardous food, or food-contact surfaces; and
 - 2. Does not include the following individuals, or an individual whose activities are limited to one or more of the following:
 - a. an individual responsible for greeting, seating, or transacting the exchange of money or credit with customers;
 - b. a grocery checker or an individual responsible for bagging groceries;
 - c. a delivery driver;
 - d. a patient or resident in an institution;
 - e. an individual who assists patients or residents in an institution with meals;

- f. a volunteer;
- g. an individual responsible for stocking shelves or display areas;
- h. an individual responsible for receiving, stocking, shipping, delivering, or picking product in a warehouse;
- i. an individual under the age of 18 who is assisting in a school kitchen with school meal service.

16.60.290 Compliance Inspections.

- A. The department may conduct inspections to determine compliance with this chapter.
- B. The person operating a food establishment shall allow an inspector to enter and have free access to the food establishment during reasonable hours to conduct an inspection in order to determine compliance with this chapter. During an inspection the department may, but is not limited to:
 - 1. Inspect all or any portion of the establishment, including each type of operation required to have a permit under section 16.60.070;
 - 2. Inspect all or any portion of any commissary, servicing area, or other facility supporting or operating in conjunction with the establishment, including areas supporting vending machines;
 - 3. Examine records relating to food and supplies purchased, received, or used;
 - 4. Examine employees' illness or absenteeism if investigating a possible foodborne disease outbreak; and
 - 5. Examine food, observe procedures, obtain samples, or conduct tests to assure compliance with this chapter.
- C. Failure to grant free access as described in section B above shall constitute cause for the suspension or revocation of the food establishment permit pursuant to sections 16.60.320 and 16.60.330 or a Notice of Closure under section 16.60.340.
- D. During an inspection, the inspector shall record the findings on forms developed by the department.
- E. The department shall conduct inspections as follows:
 - 1. *Regular inspections.* The department shall make a reasonable effort to inspect every permitted food establishment at least once per year. When a regular inspection is made, the inspector shall inspect the entire permitted food establishment. The department may conduct additional inspections of permitted food establishments based upon the potential risk of foodborne illness transmission.
 - 2. *Re-inspections.* The department may conduct re-inspections to verify compliance with this chapter. When a re-inspection is conducted, the inspector shall complete an inspection in its entirety.

- a. A re-inspection may be conducted by the department as needed, subsequent to a regular inspection, where critical violations were noted and the department issued a compliance schedule pursuant to section 16.60.300, repeat noncritical violations were noted on three or more consecutive inspections, or to monitor correction of items listed on the last regular inspection form. A re-inspection may occur within thirty (30) calendar days of the initial inspection.
 - b. The department may issue a compliance schedule pursuant to section 16.60.300 for any new violations found during a re-inspection.
 - c. An enforcement inspection may be scheduled subsequent to a re-inspection according to section E.3. below.
3. *Enforcement inspections.* An enforcement inspection may be conducted by the department as needed, subsequent to a regular inspection or re-inspection, where repeat critical violations were noted or repeat noncritical violations were noted on four or more consecutive inspections.
- a. During an inspection resulting in the need for an enforcement inspection:
 - i. The operator shall receive written notice an enforcement inspection shall be made on a specific date, which shall be within fifteen (15) days of the current inspection date;
 - ii. Written notice shall be given should the operator fail to correct the identified violation(s) by the time of the enforcement inspection, the department may suspend or revoke the food establishment permit in accordance with sections 16.60.320 and 16.60.330;
 - b. The operator shall be assessed a fee for such enforcement inspection(s) at the current department rate set forth in section 16.60.110.
 - c. Should an enforcement inspection reveal critical violations identified on the previous inspection continue to exist:
 - i. The department may initiate the suspension or revocation of the permit in accordance with sections 16.60.320 and 16.60.330; or
 - ii. The department may schedule additional enforcement inspections pursuant to this subsection.
4. *Change of ownership inspections.* A change of ownership inspection shall be conducted by the department following receipt of an application for a permit indicating a change of ownership. The inspection shall check for compliance with this chapter.
5. *Additional inspections.* The department may conduct additional inspections of permitted food establishments:
- a. Subsequent to extensive remodeling of a permitted food establishment;
 - b. In response to a complaint;
 - c. Prior to issuance of a permit and to opening of a new food establishment;

- d. After fire, flood, extended interruption of potable water or electrical service, or other emergency in the permitted food establishment potentially affecting food safety; or
 - e. As needed to protect public health or to assure compliance with this chapter.
6. *Structural inspections.* The department may conduct an inspection of a structure, where plans are approved by the department, to monitor compliance with this chapter.
- F. An operator may not interfere with or threaten an inspector performing an inspection under this section.

16.60.300 **Correction of Violations.**

- A. The operator shall correct violations found by the department during an inspection pursuant to section 16.60.290 as follows:
- 1. Violations shall be corrected immediately unless the department agrees immediate correction is not possible and interim measures are initiated to protect the public health. In such a case, the department may, in its discretion, issue a compliance schedule to the operator.
 - 2. The operator of a permitted food establishment shall notify the department in writing when the operator has corrected critical violations noted. The department may conduct an inspection to confirm correction.
 - 3. The operator of a temporary food establishment shall immediately correct any violation(s). If the violation cannot be corrected, the department may immediately suspend the operator's temporary food establishment permit.
- B. The department may suspend or revoke a permit in accordance with sections 16.60.320 and 16.60.330 for failure to comply with this section.
- C. If a permitted food establishment is required to cease operation, the operator shall not resume operations until the department confirms the conditions causing the suspension no longer exist. The department may, if public health is protected and the purpose of this chapter is otherwise satisfied, enter into a compliance agreement with the operator establishing a schedule for correcting deficiencies.
- D. The inspection report is a public record and is available for public review. The department may publish individual inspection reports or ratings, summaries or trend data extracted from groups of inspection reports.

16.60.310 **Detention and destruction of food.**

- A. The department may examine and obtain samples of food offered or displayed for sale to the public.
- B. If the department finds or has cause to believe a food product or food ingredient is adulterated, misbranded, processed or harvested in violation of this chapter the department shall:
- 1. Detain the food product or food ingredient;

2. Order affixed in a conspicuous place to the food product or food ingredient a “detained” tag or other appropriate marking that gives notice the food product or food ingredient is detained;
 3. Order the food product or food ingredient shall not be removed, disposed, moved, reprocessed, re-labeled, destroyed, or otherwise terminate detention of the food product or food ingredient without the department's written consent or order of the court;
 4. Issue a notice of detention and inform the person operating the food establishment of conditions required to terminate the detention.
- C. Upon request, the department shall notify the operator of the results of any laboratory analysis conducted by the department of a food product or food ingredient detained under section B above.

16.60.320 **Summary permit suspension.**

- A. *Suspension.* The department may, without prior warning, notice, or hearing, suspend a permit and require the permitted food establishment cease operating if:
1. An imminent health hazard exists;
 2. Repeated violations of this chapter constitute an unacceptable public health risk;
 3. A permitted food establishment is placed under a “boil water” notice under 18 AAC 80;
 4. Samples of the permitted food establishment’s public drinking water supply are positive for fecal coliforms; or
 5. The operator or an employee interferes with a department employee or agent in the performance of official duties.
- B. *Effect of suspension.* The permitted food establishment shall cease all preparation and service of food immediately upon notice of suspension upon on the operator by the department.
- C. *Notice of suspension.* The notice of suspension shall include the reasons for the suspension and the right to appeal the suspension.
- D. *Reinstatement of permit.* A summary suspension shall remain in effect until the conditions cited in the notice of suspension no longer exist and their elimination is confirmed by the department through re-inspection and other means as appropriate.
- E. *Posting of Suspension.* The department may order posting of a Notice of Suspension, affixed to prominent locations at the food establishment. Removal of the notice by anyone other than the department is a violation of this chapter.

16.60.330 **Permit revocation.**

- A. *Revocation.* The department may, in its discretion, revoke a permit if:
1. Serious and repeated violations of any requirement of this chapter occur;

2. A food establishment permit is suspended three (3) times within any twelve (12) month period and any inspection in the subsequent twelve (12) months reveals repeated critical violations;
 3. Repeated interference with an inspector in the performance of their official duties; or
 4. Assault upon an inspector in the performance of their official duties.
- B. *Notice of revocation.* The department shall notify the operator of the pending revocation by providing written notice to the address provided on the permit application and by delivering a second copy of that notice to the operator at the permitted food establishment. The notice of pending revocation shall state:
1. The permit shall be revoked on the 11th day following delivery of a revocation notice to the operator at the permitted food establishment, in the absence of a request for a hearing; and
 2. The reason(s) for the pending revocation.
- C. *Application for permit following revocation.* The holder of a revoked permit shall not be granted a new permit for at least six (6) months after revocation, and then only if satisfactory evidence is provided to the department demonstrating the conditions causing the revocation were corrected.
- D. *Posting of Revocation.* Upon revocation, the department may order a Notice of Revocation affixed to prominent locations at the food establishment. Removal of the notice by anyone other than the department is a violation of this chapter.

16.60.340 Notice of Closure.

- A. It is unlawful to operate a food establishment without a permit.
- B. The department may issue a "Notice of Closure" to a food establishment operating without a permit as required by this chapter.
1. The Notice of Closure shall order the food establishment to close immediately and cease all preparation and service of food.
 2. The Notice of Closure shall state the closure is for operating a food establishment without a permit as required by municipal law.
 3. A Notice of Closure is effective upon personal service of the Notice of Closure on the owner or person operating the food establishment without a permit.
- C. The department may order the Notice of Closure affixed to prominent locations at the food establishment. Removal of the notice by anyone other than the department is a violation of this chapter.

16.60.350 Penalties and remedies.

- A. It is unlawful for a person to violate any provision of this chapter or the terms, conditions, or provisions of any permit issued under this chapter.

- B. Penalties for violations of this chapter are as set forth in section 14.60.030. If no penalty is provided for in section 14.60.030, the penalty for a violation of this chapter or the terms, conditions, or provisions of any permit issued under this chapter, shall be not less than \$100.00 and not more than \$1,000.00.
- C. In addition to any other penalty under this chapter, the municipality may seek injunctive relief to restrain a person from violating or threatening to violate this chapter or the terms, conditions, or provisions of any permit issued under this chapter. Upon application for injunctive relief and a finding a person is violating or threatening to violate any provision of this chapter, the superior court shall grant injunctive relief to restrain the violation.
- D. Each day of violation of any provision of this chapter shall constitute a separate offense.
- E. Civil penalties and fines imposed under this section shall be enforced pursuant to title 14.

16.60.360 **Appeal of penalties and remedies or a decision to deny, suspend, or revoke a permit, or to issue a notice of closure.**

- A. A person aggrieved by a decision of the department to enforce a civil penalty or fine under section 16.60.350 may request an administrative hearing under title 14. A hearing requested under this subsection shall be conducted pursuant to title 14, except as otherwise provided in this section.
- B. A person aggrieved by a decision of the department to deny, suspend or revoke a permit, or an order to detain food, or to issue a notice of closure may appeal to the administrative hearing officer. An appeal requested under this subsection shall be conducted pursuant to chapter 3.60, except as otherwise provided in this section.
- C. An appeal made under section B above shall be filed within fifteen (15) days from service of the department's decision to deny, suspend, or revoke a permit, or to issue a notice of closure, or to issue an order to detain food.
- D. The application for an appeal made under section B above shall include:
 - 1. The operator's name, mailing address, food establishment physical address, telephone number, and facsimile number or email address;
 - 2. The decision being appealed;
 - 3. A clear and concise statement of the reason for the appeal, including:
 - a. A statement of the nature and scope of the operator's disagreement with the department decision;
 - b. The specific nature of the right, authority, license, permit or privilege desired by the operator;
 - c. Any legal authority in support of the operator's position; and
 - d. The proposed alternatives the operator believes will adequately address the operator's and the department's concerns.

4. Any other information the operator believes will assist the department in reviewing the department decision.
- E. A hearing on an appeal made under section B above to suspend a permit, revoke a permit, issue a notice of closure, or to issue an order to detain food shall be held within five (5) days of a timely request for appeal.
- F. A hearing on an appeal made under section B above to deny a permit shall be held no later than thirty (30) days from a timely request for appeal.
- G. The time periods set forth in this section, chapter 3.60, and title 14 may be extended with the agreement of all parties to the action and the approval of the administrative hearing office.
- H. The administrative hearing officer shall prepare findings of fact, conclusions of law and a final decision on the appeal made under sections A and B above. This decision is appealable to the superior court as provided in section I. below.
- I. A party may appeal an administrative hearing officer decision under section H above to the superior court within thirty (30) days of issuance of the final decision by the administrative hearing officer. Review by the superior court shall be limited to whether the decision of the administrative hearing office is supported by substantial evidence. Failure to file an appeal within thirty (30) days shall be a waiver of the right to appeal.
- J. This section shall not preclude the department from choosing an appeal under section B above to be governed by section 16.02.020.

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