

Ohio Department of Agriculture and Ohio Department of Health

*Ohio Uniform Food Safety Code
2019 Rule Updates*

Introduction

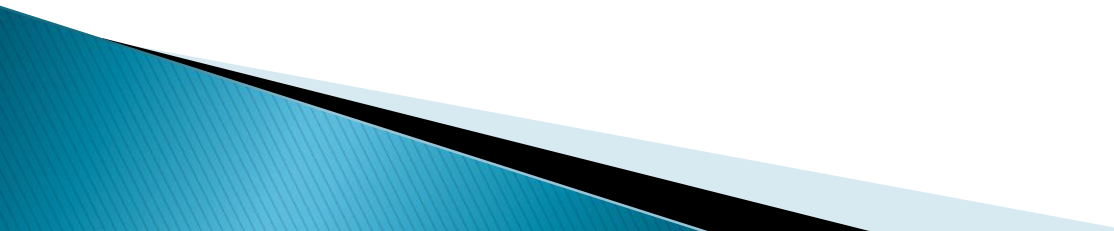
- ▶ Highlighting only major changes
- ▶ Based on the 2013 FDA Model Food Code and 2015 FDA Food Code Supplement

Chapter 3717-1-01

Definitions

Chapter 1 – Definitions

Only a few changes are present in this Chapter of the code:

- ▶ Cleaning up formatting and grammatical errors
 - ▶ Adjustments to match the FDA code
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Chapter 1 – Definitions

(B)(125) Variance

- ▶ Changed “regulatory authority” to indicate “Ohio department of agriculture” and “Ohio department of health”

Chapter 3717-1-02

Management and Personnel

Chapter 2 – Management & Personnel

2.1(A)(4) and 2.1(A)(5):

- ▶ Exposure times have changed:
 - Shiga toxin–producing *Escherichia coli*: within the past **ten days** of last exposure.
 - *Shigella* spp.: within the past **four days** of last exposure.
 - Hepatitis A virus: within the past **fifty days** of the last exposure.

Chapter 2 – Management & Personnel

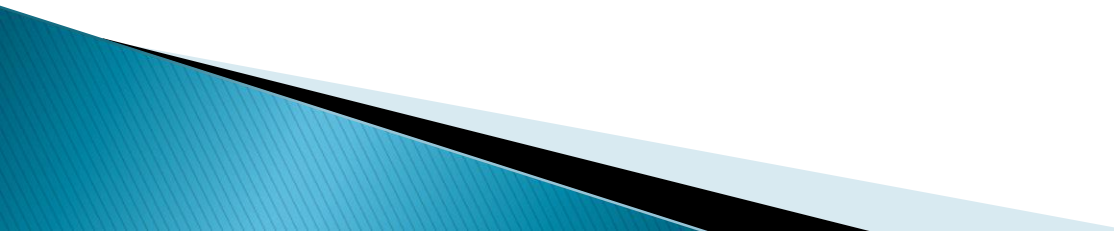
2.3(C) Hair Restraints – effectiveness

- ▶ In summary: food employees shall effectively restrain hair by wearing hair restraints such as hats, hair coverings or nets, ...

Chapter 2 – Management & Personnel

2.4(A)(2): Person in charge – assignment of responsibility.

“Each risk level III and risk level IV food service operation and retail food establishment shall have at least one employee that has supervisory and management responsibility and the authority to direct and control food preparation and service obtain the level two certification in food protection according to rule 3701–21–25 of the Ohio Administrative Code.”



Chapter 2 – Management & Personnel

2.4(B) Person in charge – demonstration of knowledge.

- ▶ Certification was removed as a method of complying with demonstration of knowledge

Chapter 2 – Management & Personnel

2.4(C) Person in charge – duties.

- (9) Employees are properly maintaining the temperatures of time/temperature controlled for safety foods during hot and cold holding through daily oversight of the employees' routine monitoring of food temperatures;
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Chapter 3717-1-03

Food

Chapter 3 – Protection from Contamination After Receiving

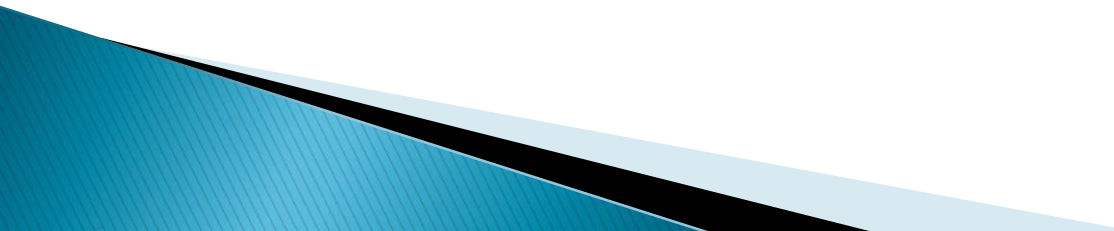
3.2 (A) Preventing contamination from hands

(4)(f)(ii) Nail brushes



Chapter 3 – Protection from Contamination After Receiving

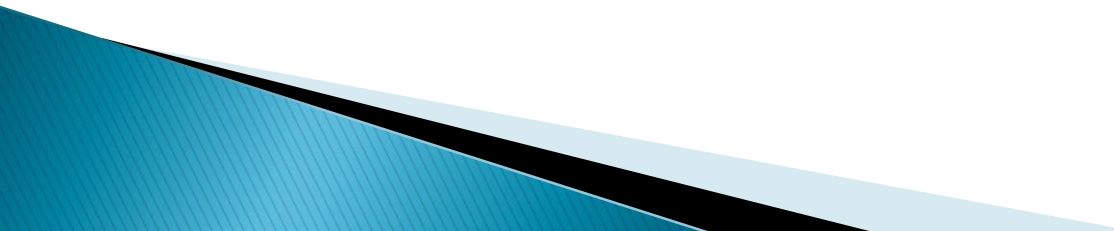
3.2(K)– In-use utensils – between-use storage.

- (2) In any manner within a food ingredient, provided the entire ingredient batch undergoes further cooking as specified in rule 3717–1–03.3 of the Administrative Code, and the utensil is cleaned and sanitized at a frequency specified under paragraphs (A) and (B) of rule 3717–1–04.5 of the Administrative Code and paragraph (B) of rule 3717–1–04.6 of the Administrative Code;
- 

Chapter 3 – Protection from Contamination After Receiving

3.2(N) Gloves – use limitation.

(4)The use of latex gloves is prohibited in food service operations and retail food establishments. Types of non-latex gloves that are permitted for use in food service operations and retail food establishments include but are not limited to nitrile, polyethylene, and vinyl.



Chapter 3 – Food Limitation of Growth of Organisms of Public Health Concern

3.4(L) Contents of a HACCP plan.

(2) A description of the training program that ensures individuals responsible for implementing the HACCP plan understand the:

- (a) Application of HACCP principles;
- (b) Procedures identified in the HACCP plan;
- (c) Maintenance of records and verification of procedures identified in the HACCP plan; and
- (d) Maintenance of equipment and facilities.

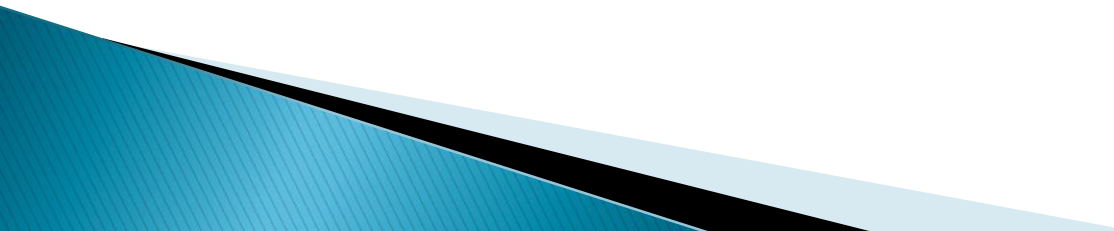
Chapter 3717-1-04

Equipment, Utensils and Linens

Chapter 4 – Equipment, utensils, and linens

4(G) Wood – Use Limitation

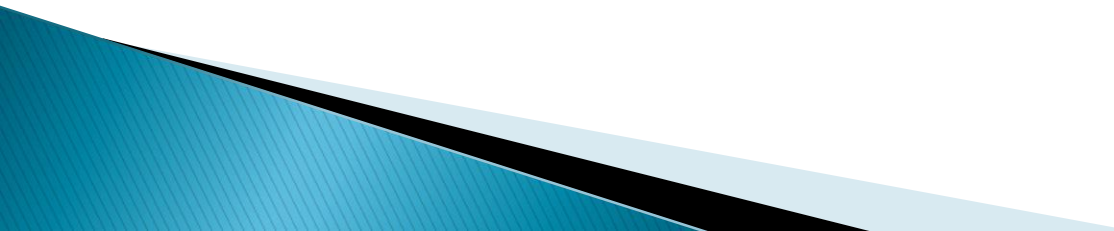
(2)(c) Wood fermentation tanks, wood maturation barrels, and other wood used in the alcohol beverage making process.



Chapter 4 – Equipment, utensils, and linens

4.2(J) Cleaning agents and sanitizers, availability

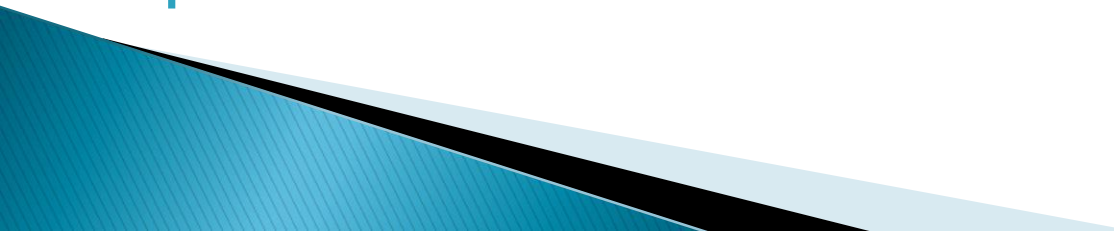
(1) Cleaning agents that are used to clean equipment and utensils as specified under rule 3717–1–04.5 of the Administrative Code, shall be provided and available for use during all hours of operation.



Chapter 4 – Equipment, utensils, and linens

4.2(J) Cleaning agents and sanitizers, availability

(2) Except for those that are generated on-site at the time of use, chemical sanitizers that are used to sanitize equipment and utensils as specified under rule 3717-1-04.6 of the Administrative Code, shall be provided and available for use during all hours of operation.



Chapter 3717-1-05

Water, plumbing, and waste

Chapter 5 – Water, plumbing, and waste

- ▶ Note: the references to Ohio building code have been changed to Ohio **plumbing** code.

Chapter 5 – Water, plumbing, and waste

5.3(C) – Backflow Prevention

(1) A drain originating from equipment in which food, portable equipment, or utensils are placed, such as a culinary sink or three compartment sink, shall contain an indirect connection as specified in the Ohio plumbing code.

(2) Paragraph (C)(1) of this rule does not prohibit floor drains that originate in refrigerated spaces that are constructed as an integral part of the building.

Chapter 3717-1-07

Poisonous or toxic materials



Chapter 7 – Poisonous or toxic materials

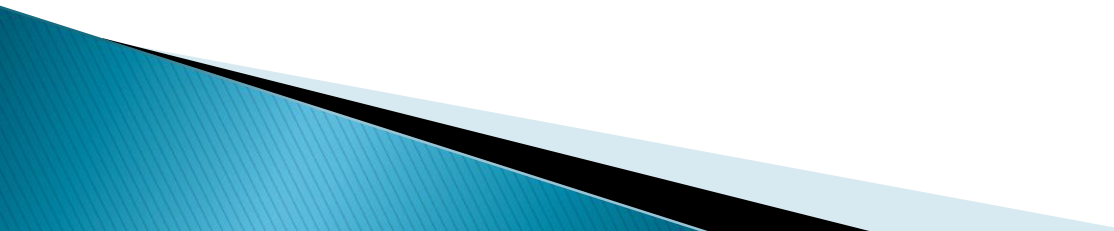
7.1(B) Working Containers – Common Name

Only those poisonous or toxic materials that are required for the operation and maintenance of a FSO or RFE, such as for cleaning and sanitizing equipment and utensils, **licensed application for controlling insects and rodents, or for using as an incidental use pesticide as defined in paragraph (C)(3) of this rule**, shall be allowed in a FSO or RFE. This paragraph does not apply to packaged poisonous or toxic materials that are for retail sale.

Chapter 8 – Special Requirements

8.2(A) Custom Processing

Custom processing of game animals, migratory waterfowl or game birds in a food service operation or retail food establishment **shall** be done only at the end of the work shift or day to prevent any cross contamination of product for sale or service.



Chapter 8 – Special Requirements

8.4 Acidified white rice preparation criteria

(B)(4) The cooked and acidified rice shall have a target pH of 4.1, not to exceed a pH 4.3

(C)(1) Conducting the pH test within thirty minutes after acidification of the coked rice and as often as necessary to assure a targeted pH of 4.1, not to exceed a pH of 4.3.

(C)(4) Inserting a pH probe into the liquid portion of the slurry to ensure the pH of 4.3 or less is achieved.

Chapter 20 – Existing Facilities & Equipment

- ▶ The rule is now focused on when existing facilities and equipment need to be replaced.



Department of
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Questions?

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