

CHAPTER 9

FOOD SERVICE

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901. Adoption of State Law

The provisions of the Rules of the Department of Human Resources, Division of Public Health Chapter 290-5-14 Food Service, as amended, are adopted and made a part of this Code.

902. Scope

This regulation supplements the RULES OF DEPARTMENT OF HUMAN RESOURCES PUBLIC HEALTH CHAPTER 290-5-14 FOOD SERVICE. Any portions or sections herein that conflict with existing state law are superseded. However, the remainder of this chapter shall remain in full force and effect notwithstanding a judicial declaration of invalidity or unconstitutionality of certain portions or sections therein.

903. Provisions

- A. Application for a permit. Permit fees, as set by the Houston County Board of Health must be paid before a permit may be granted and must be paid annually by December 20 of each year for the following year. If the permit is not paid by the due date, a late fee will be by the Houston County Board of Health.
- B. Food Preparation and Plan Review Checklist:
 1. Completed plans as outlined in the Department of Human Resources regulations must be submitted to the Health Authority along with a menu, equipment spec sheets and complete plans and specifications at least (14) days prior to beginning construction.
 2. Construction, renovation, or installation of new kitchen equipment may not begin until the plans are reviewed and approved in writing by the health authority.

904. Food Care

- A. Soft serve dairy or dessert products:
 1. Dry dairy products may not be used to produce soft serve ice cream or desserts. Dry non-dairy mixes are acceptable for that purpose.
 2. Soft serve machines and all apparatus must be cleaned and sanitized daily except self-pasteurizing machines, which must be cleaned and sanitized as specified by the manufacturer.
 3. Rerun or mix taken out of a machine must be disposed of. It cannot be used again.
- B. Ground Beef Patties
 1. All ground beef patties must be cooked to a minimum internal temperature of 155 degrees Fahrenheit.

B. Food Storage:

1. Foods may not be stored on upside down milk crates, bread racks, or similar platforms that require moving the storage platform to clean underneath it. Milk products delivered in milk crates may be stored in the crates if at least six inches above the floor.
2. Potentially hazardous foods shall be cooled to 41° F or below within four hours if prepared from ingredients at ambient temperature, such as reconstituted foods and canned tuna.
3. Fresh shell eggs may not be pooled.
4. Only dispensing utensils used for free floating foods such as butter, sour cream, ice cream, etc may be stored in a running dipper well, except the dispensing utensils used for non-floating foods may be kept in a dip well at 165°F if the utensils are not used to dispense more than one product.
5. Food placed on table for family style dining shall not be served again and shall be disposed of if on the table for longer than one hour.
6. Foods displayed to consumers under sneeze shields may not be kept as leftovers or be reused once taken off the bar.

C. Sushi

1. Sushi and other raw, marinated or partially cooked fishery products which are not cooked throughout to (140° F) 60° C or above must have been, or must, before service or sale in ready-to-eat form, be blast frozen to (-31°F) -35°C or below for 15 hours or regularly frozen to (-10° F) 23° C or below for 168 hours (7 days). The operator must retain records, which establish that fishery products were appropriately frozen on-site, for 90 days.
2. Clams, mussels and oysters are specifically excluded from this rule because of the controls imposed by states under the provisions of the National Shellfish Sanitation Program.

905. Employee Clothing

- A. Employee clothing shall have, at a minimum, short-sleeved tops, which cover the underarms.
- B. Hair restraints approved are disposable or easily cleanable nets, hats, and caps worn properly to restrain hair. Visors or kerchiefs are not approved. Wait staff, bus persons, and cashiers who do not handle foods (except pouring of beverages) are not required to wear hair restraints, but must have their hair pulled up to no longer than shoulder length. If these employees handle foods such as bagging fries, pouring frozen desserts, or pouring dressings and gravies, they are considered food handlers and must meet all requirements for jewelry removal and hair restraints as specified.
- C. Employees may not chew gum while engaged in food preparation or service, nor in areas used for equipment or utensil washing or for food preparation.
- D. Food handlers may not wear hand jewelry such as rings, and bracelets. They may wear one plain band ring with no stones, gems, or cut out designs in it. Watches may be worn. If gloves are worn over jewelry during food preparation, hand jewelry may be worn.
- E. Food handlers must keep necklaces, neckties, and other hanging objects restrained to avoid objects dragging or dipping into foods.
- F. Earrings worn by food handlers must only be pierced single piece construction. Linked and hanging type earrings are prohibited.

906. Equipment

- A. The washing, rinsing, sanitizing sinks required for manual cleaning of utensils and equipment shall not be used to prepare foods such as thawing or washing of meats, vegetables and other foods. If fresh produce is used, a produce sink used for no other purpose than washing produce (to include potatoes and cooked grains) must be installed. A separate prep sink for meats, seafood, and poultry must be installed if those items are washed or thawed in a sink. One sink will suffice for all raw animal/seafood/poultry products.
- B. If prep sinks are next to hand sinks, manual washing sinks, or if sinks for raw animal/seafood/poultry products are near vegetable sinks, then a splatter shield must be installed between the sinks to prevent cross-contamination.

907. Construction and Maintenance of Physical Facilities

- A. Exhaust ventilation from toilet rooms must directly exit the building and not connect to other exhaust lines or empty into the attic.
- B. Wet mops must be stored in a way that water from the mop head does not run down the handle.
- C. Wet mops used to mop toilet rooms must be marked by a red handle and not be used anywhere except in the toilet room.

908. All Compliance Procedures

The most current inspection report shall be posted in public view, at eye level, and as near the main entrance to the facility as practical.

909. Temporary Food Services

- A. Event coordinator will inform Houston County Health Department fourteen (14) days in advance of event that will include outside vendors;
- B. Event Coordinator will provide all prospective vendors with a copy of the Houston County Health Department environmental temporary food service requirements to include application deadlines, fees and food handling/booth construction specifications. These requirements should be distributed to prospective vendors before they apply for permit. Vendors must understand that food service requirements will be strictly enforced.
- C. Completed applications and fees from vendors are due at the Health Department seven (7) working days prior to the opening date of the event. Incomplete application or applications without proper fees will not be accepted.
- D. There is a limited provision for acceptance of a late application inside the provision of paragraph C above. Only under unusual circumstances the seven-day application deadline may be waived. This provision is not automatic and each waiver will be evaluated individually. The deadline for completed late application and fees is three (3) working days prior to serving food. A late fee, as determined by the Board of Health, will also be assessed.
- E. All vendors who have made application within the allotted timeframe will be contacted by the Health Department or the event coordinator, and an on-site appointment will be established for inspection and permit approval. Vendors who are not prepared for inspection within two hours after the appointment may not be inspected and may be required to leave the event.
- F. No concessionaire may sell any food until concession has been inspected and approved for operation.
- G. Vendors who do not receive a permit must vacate premises.