



Miami County Public Health

Prevent. Promote. Protect.

Important Food Rule Changes February 21, 2019

Dear Food Operator:

Recently the Ohio Department of Health, and the Ohio Department of Agriculture made changes to the Ohio Uniform Food Safety Code. Below is a summary of the major changes to the Food Code:

Management and Personnel: effective March 1, 2019

- **PIC daily oversight:** The person in charge (PIC) shall ensure that employees are properly maintaining the temperatures of Time/Temperature Controlled for Safety (TCS) foods during hot and cold holding through daily oversight of the employees' routine monitoring of food temperatures.

***Example: The person in charge shall ensure that all employees are routinely and thoroughly monitoring hot and cold holding temperatures. This can be achieved by using temperature logs and documenting internal temperatures of TCS foods, or can be done visually and verbally by observing employees completing these tasks at regular intervals*

- **Exposure times to various pathogens have changed:**

Food employees and conditional employees must report to the PIC if they have been exposed to, or are the suspected source of, a confirmed disease outbreak, or consumed food at an event prepared by a person who is infected or ill with:

-Shiga toxin-producing Escherichia coli within the past **10** days (increase from **3** days)

-Shigella spp- within the last **4** days (increase from **3** days)

-Hepatitis A- within the last **50** days (increase from **30** days)

- **Hair restraints:** Food employees shall effectively restrain hair by wearing hair restraints such as hats, hair coverings or nets, or beard restraints that are designed and worn to prevent the contamination of exposed food; clean equipment, utensils, or linens; or unwrapped single use or single serve articles.

-A food employee is defined as an individual working with unpackaged food, food equipment or utensils, or food-contact surfaces.

****Example:** a hostess or server preparing salads, assembling foods with tongs or gloved hands “shall effectively restrain their hair by wearing hair restraints such as hats, hair coverings or nets...”

Protection from Contamination after Receiving: effective March 1, 2019

- **Gloves: Use limitation:** 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.

Water, Plumbing, and Waste: effective March 1, 2019

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

****Example** Indirect connection (air gap) now required on 3 compartment sinks for new facilities, change of ownership, or remodel

Special Requirements: effective March 1, 2019

- **Acidified white rice preparation:** Cooked and acidified white rice shall have a target pH of 4.1, not to exceed a pH of 4.3

-pH test must be conducted within 30 minutes after acidification of the cooked white rice and as often as necessary to ensure a target pH of 4.1, not to exceed a pH of 4.3

****Upper limit of pH down to 4.3 from 4.6**

****Please note this is just a summary of the major changes to the code, and not a complete list of all the changes made. For additional information, please visit our website at www.miamicountyhealth.net or contact our food program inspectors at 937-573-3504. ****