

Summary of Changes

7.6.2.7 DEFINITIONS

7.6.2.7 C. (6) – Embargo definition removed

7.6.2.7 C. (8) – “ANSI/ASTM E2659-09 accredited Food Handler Training Certificate Program” was added to Food Handler Training Program definition

7.6.2.7 C. (12) – the word “approved” was added to the Home-based Food Processing Operation definition to clarify that only “Approved Food” items can be prepared

7.6.2.8 FOOD ESTABLISHMENT REQUIREMENTS

7.6.2.8 A. – The wording “supplement to the 2013 Food Code” was included to include the supplement in the proposed

7.6.2.8 B. (1) (new a) – The “2-102-.12 Certified Food Protection Manager” section was added

7.6.2.8 B. (1) (n) – The word “Application” Submission was included. (B) The submission of a Temporary Food Establishment application was changed from 2 days to 5 days.

7.6.2.8 B. (1) (r) (C) – The words “or Priority Foundation Items” were removed.

7.6.2.8 B. (1) (new t) – The “8-402.11 Allowed at Reasonable Times after Due Notice” section was added

7.6.2.8 B. (1) (new u) – Annex 1 was inadvertently omitted from the proposed rules. The following sections were added: “8-801.10 Proper methods, 8-801-.20 Restriction or Exclusion Order, Hold Order or Immediate Suspension, 8-901.10 Conditions Warranting Remedy, 8-903.10 Hold Order, Justifying Conditions and Removal of Food, 8-903.20 Hold Order, Warning or Hearing Not Required, 8-903.60 Examining, Sampling, and Testing Food, 8-903.80 Destroying or Denaturing Food, 8-904.10 Conditions Warranting Action, 8-904.20 Immediate Suspension, Warning or Hearing Not Required, 8-904.30 Contents of the Notice, 8-904.50 Term of Suspension, Reinstatement of Permit, 8-905.10 Response to Notice of Hearing or Request for Hearing, Basis and Time Frame, 8-905.20 Request for Hearing, Required Form and Contents, 8-905.60 Notice, Contents, 8-905.100 Record of Proceeding, 8-907.10 Rights of Parties, 8-907.30 Evidence to be Excluded, 8-909.10 Gaining Access to Premises and Records.

7.6.2.8 B. (2) (c) - 8-904.40 Time Frame for Re-inspection was removed

7.6.2.8 C. (1) (a) (iv) – the words “temporary events” was changed to “Temporary Food Establishment”; the word “and” was changed to “or” in the following statement: Temporary

Food Establishments that serve only non-TCS Food or operate no more than 2 days in a calendar month.

7.6.2.8 C. (3) (a) – The following words were removed – “demonstrate their knowledge of safe food handling practices through passing a test with a minimum score of 75% from a Food Handler Training program” and “to work in a Food Establishment, Food Processing Plant, Temporary Food Establishment, or Mobile Food Establishment”.

7.6.2.8 C. (3) (d) – the word “company” was replaced with “entity’s”

7.6.2.8 C. (3) (g) (iii) – “card obtained prior to event” was changed to “card obtained prior to the issuance of a Temporary Food Establishment Permit”.

7.6.2.8 C. (3) (h) – The following was added: “The effective date of this Section shall be one year from the effective date of this Code”

7.6.2.8 C. (3) (i) –The “8-901.201 Permit Suspension and Revocation” section was added.

7.6.2.9 MOBILE FOOD ESTABLISHMENT REQUIREMENTS

No changes

7.6.2.10 TEMPORARY FOOD ESTABLISHMENT REQUIREMENTS

No changes

7.6.2.11 MANUFACTURED FOOD REQUIREMENTS

The Department has elected to withdraw the proposed amendments to these requirements to allow additional time to work with stakeholders.

7.6.2.12 JERKY MANUFACTURED FOOD REQUIREMENTS

7.6.2.12 C. The following was added from 7.6.2.12 C. (4) “for a minimum of one hour, and no less than 50% of the cooking time”. The words “sealed oven” was added.

7.6.2.12 C. (2) – “Achieve and maintain a minimum wet bulb temperature of 125oF or above with a corresponding dry bulb temperature resulting in a minimum relative humidity of 27%” was removed.

7.6.2.12 C. (4) – moved to 7.6.2.12 C

7.6.2.12 C. (5) – The following was removed: “prior to beginning the cooking time as specified in Sub-paragraph d of this paragraph, the conditions outlined in Sub-paragraph b of this paragraph are met.

7.6.2.12 new D. – The following was added: “In lieu of complying with the cooking parameters specified in Sub-section C of this section the Regulatory Authority may Approve alternative methods for treating product provided that the proposed method is scientifically-based and adequately documented by data developed according to an experimental protocol”

7.6.2.13 BOTTLE DRINKING WATER MANUFACTURED FOOD REQUIREMENTS

No changes

7.6.2.14 SHELLFISH REQUIREMENTS

No changes

7.6.2.15 HOME-BASED FOOD PROCESSING

7.6.2.15 C. (9) – Submitting an “operational plan” was removed.