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## CLERMONT COUNTY GENERAL HEALTH DISTRICT

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### FOOD CODE UPDATES:

On March 1, 2009 changes to the Ohio Uniform Food Safety Code took effect. All facilities should obtain the latest version of the food safety code. You can download a current copy of the code at [www.clermonthealthdistrict.org](http://www.clermonthealthdistrict.org). Below is a brief summary of the major changes:

- The term “potentially hazardous food” has been changed to “time/temperature controlled for food safety,” or TCS foods. **All foods previously referred to as potentially hazardous foods (PHF) will now be called TCS foods.** {OAC 3717-1-01(B)(81)(119)}
- **Norovirus** has been added to the reportable disease diagnosis list. {OAC 3717-1-02.1(A)(2)(h)}
- The rule requiring hair restraints in the form of hats, hairnets, or coverings has been changed to reflect an Ohio Department of Health “Letter of Opinion” stating “**food employees shall effectively restrain hair**, or wear hair restraints...” Tying back long hair so that it cannot come in contact with exposed foods is acceptable. {OAC 3717-1-02.3(C)}
- Persons-in-charge must now be able to identify the major food allergens as they relate to the facility menu and packaged product ingredient labels. **The major food allergens are: milk, eggs, fish (including shellfish), tree nuts, wheat, peanuts and soybeans. Your “person in charge” must know these and be able to answer questions from patrons regarding the inclusion of these items as a menu ingredient.** {OAC 3717-1-02.4}
- Cold holding temperature references to 45°F have been changed to **41°F**. *45°F is no longer acceptable*; cold holding must be 41°F or less. {OAC 3717-1-03.4(F)(1)(b)}
- Cut/diced tomatoes have been added to the definition of a **TCS** food, thus tomatoes now require refrigeration once they are sliced, cut, diced, processed, etc. {OAC 3717-1-01(B)(119)(a)(i)}
- The time in lieu of temperature as a public health control rule has been expanded to allow for **up to six hours** for properly refrigerated foods (kept at or below 41°F) prior to being removed from temperature control and the food temperature does not exceed 70°F during the six hour holding period. The food must be marked with the time it was removed from refrigeration, and the time that is six hours past the point in time when it was removed from refrigeration. The food must be discarded immediately if the temperature of the food exceeds 70°F during the holding period. *Remember: routine use of time instead of temperature control as a public health control requires licensure as a class 4 food facility and maintaining written procedures on-site for sanitarian review.* {OAC 3717-1-03.4(I)(3)}

Should you have questions or concerns please contact your inspecting sanitarian or our Food Protection Program Manager at 513-732-7499.