GLOVES USE LIMITATION

Latex gloves are no longer permitted to be used. 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.

HAIR RESTRAINTS EFFECTIVENESS

Food employees shall effectively restrain hair by wearing hair restraints such as hats, hair coverings or nets, etc. “Food employee” means an individual working with unpackaged food, food equipment or utensils, or food-contact surfaces.

PERSON IN CHARGE DEMONSTRATION OF KNOWLEDGE

Being “certified in food protection” is no longer by itself a method of complying with demonstration of knowledge. The person in charge (PIC) shall demonstrate knowledge by having no critical violations during the current inspection and responding correctly to the sanitarian’s questions as they relate to the specific food service operation or retail food establishment.
PERSON IN CHARGE DUTIES

Person in charge duties 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.

PERSON IN CHARGE ASSIGNMENT OF RESPONSIBILITY

Each Risk Level 3 and Risk Level 4 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 Level Two Certification in Food Protection.

EMPLOYEE HEALTH REPORTING

Food employees shall report to the person in charge if they have a known exposure to foodborne illness. Some foodborne illnesses exposure times have changed:

➢ Shiga toxin-producing Escherichia coli: within the past ten (10) days of last exposure;
➢ Shigella spp.: within the past four (4) days of last exposure;
➢ Hepatitis A virus: within the past fifty (50) days of the last exposure.
IN-USE UTENSILS BETWEEN-USE STORAGE

During pauses in food preparation or dispensing, it has been added that food preparation and dispensing utensils shall be stored in any manner within a food ingredient, provided the entire ingredient batch undergoes further cooking and the utensils are cleaned and sanitized at a frequency specified in Code.

WOOD USE LIMITATION

Wood is now permitted to be used in fermentation tanks, maturation barrels and other items used in the alcoholic beverage making process (i.e. distilleries, wineries, breweries).

PLUMBING BACKFLOW PREVENTION

A drain originating from equipment in which food, portable equipment or utensils are placed shall contain an indirect connection as specified in Ohio Plumbing Code. An indirect connection for three (3) compartment sinks applies only to new facilities or new installations.
CONTENTS OF A HACCP PLAN

If a food service operation or retail food establishment is required to have a HACCP plan, the plan and specification shall now include a description of the training program that ensures individuals responsible for implementing the HACCP plan understand the:

- Application of HACCP principles;
- Procedures identified in the HACCP plan;
- Maintenance of records and verification of procedures identified in the HACCP plan; and
- Maintenance of equipment and facilities.

EXISTING FACILITIES AND EQUIPMENT

The Code now requires existing facilities and equipment to be replaced when they no longer comply with the following:

- Are in good repair and can be maintained in a sanitary condition;
- Have food contact surfaces that comply with the requirements of this chapter;
- Have cooling, heating and holding capacities that comply with the requirements of this chapter;
- Criteria upon which they were originally approved.

**OR**

- The facilities and equipment constitute a public health hazard;
- The food service operation or retail food establishment changes ownership.
CLEANING AGENTS AND SANITIZERS AVAILABILITY

Cleaning agents and chemical sanitizers shall be provided and available on-site during all hours of operation.

ACIDIFIED WHITE RICE PREPARATION CRITERIA

Acidified white rice must now have a targeted pH of 4.1, not to exceed a pH of 4.3.

OHIO DEPARTMENT OF HEALTH
OHIO ADMINISTRATIVE CODE
CHAPTER 3701-21-25 SUMMARY OF CHANGES
(EFFECTIVE APRIL 1, 2019)

LEVEL ONE CERTIFICATION

Changed to “Person in Charge Certification”

LEVEL TWO CERTIFICATION

Changed to “Manager Certification in Food Protection”
MANAGER CERTIFICATION IN FOOD PROTECTION

Curriculums no longer required to contain 15 contact hours but must contain specific required items as per rule.

Course providers must submit enrollment reports from exams to ODH with 30 days of proctoring the exam.

Course providers must distribute certificates to students within 10 business days of receipt.

RECIPIROCITY APPLICATION

Changed to “Application for Manager Certification in Food Protection”

Documentation of course completion no longer needs to contain proof that the course contained 15 contact hours.

Wayne County Health Department
Food Safety Program
428 West Liberty Street
Wooster, OH 44691
330-264-2426
www.wayne-health.org