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Details:

(FORM UPDATED: 07/12/2010)

## WISCONSIN STATE LEGISLATURE ... PUBLIC HEARING - COMMITTEE RECORDS

### 2005-06

(session year)

### Assembly

(Assembly, Senate or Joint)

### Committee on ... Public Health (AC-PH)

#### **COMMITTEE NOTICES ...**

- Committee Reports ... CR
- Executive Sessions ... ES
- Public Hearings ... PH
- Record of Comm. Proceedings ... RCP

#### **INFORMATION COLLECTED BY COMMITTEE FOR AND AGAINST PROPOSAL**

- Appointments ... Appt
- Clearinghouse Rules ... CRule
- Hearing Records ... bills and resolutions  
(ab = Assembly Bill)                      (ar = Assembly Resolution)                      (ajr = Assembly Joint Resolution)  
(sb = Senate Bill)                      (sr = Senate Resolution)                      (sfr = Senate Joint Resolution)
- Miscellaneous ... Misc

**PROPOSED ORDER OF THE  
DEPARTMENT OF AGRICULTURE, TRADE AND CONSUMER PROTECTION  
AMENDING, REPEALING AND RECREATING RULES**

- 1 The state of Wisconsin department of agriculture, trade and consumer protection proposes the
- 2 following order to amend ATCP 75.02(3)(d) and to repeal and recreate the *Appendix* to ch. ATCP
- 3 75, relating to retail food establishments.

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**Analysis Prepared by the Department of Agriculture,  
Trade and Consumer Protection (DATCP)**

The Department of Agriculture, Trade and Consumer Protection (“DATCP”) currently licenses and inspects retail food establishments, such as grocery stores. DATCP has adopted food safety rules for retail food establishments. The current rules are based on the federal Model Food Code. This rule updates the Wisconsin Food Code, based on changes contained in the most current (2001) edition of the federal Model Food Code. This rule also makes other minor changes to clarify current rules.

The Wisconsin Department of Health and Family Services (“DHFS”) is proposing nearly identical rules for restaurants. This is a joint effort by DATCP and DHFS to maintain consistent and up-to-date standards for all retail food operations. Some grocery stores include restaurants, and vice-versa. DATCP and DHFS coordinate their licensing and inspection activities so that there is no inappropriate regulatory overlap.

***Rulemaking Authority***

Statutory Authority: ss. 93.07(1), 97.30(5) and 227.14(1s), Stats.  
Statute Interpreted: s. 97.30, Stats.

DATCP has broad authority, under s. 93.07(1), Stats., to adopt rules needed to implement laws under its jurisdiction. DATCP licenses retail food establishments under s. 97.30, Stats. DATCP may adopt rules for retail food establishments, pursuant to s. 97.30(5), Stats. Rules may include standards for the construction and maintenance of facilities; the design, installation, cleaning and maintenance of equipment and utensils; personnel sanitation; food handling, display and storage; and food sources and food labeling.

The format of the Wisconsin Food Code is different from that of most state administrative rules. DATCP and DHFS are authorized, under s. 227.14(1s), Stats., to use the drafting format of the federal model food code. This rule follows that authorized format.

## ***Background***

The United States Food and Drug Administration (“FDA”) publishes a federal model food code. The model food code provides practical, science-based food safety standards for grocery stores, restaurants and other retail food establishments. Many states base their retail food regulations on the federal model food code.

Current DATCP and DHFS rules are based on the 1999 version of the model food code. DATCP has adopted the model food code as an Appendix to ch. ATCP 75, Wis. Adm. Code (the Wisconsin Food Code). DHFS has adopted the model food code as an Appendix to ch. HFS 196, Wis. Adm. Code.

FDA updated the model food code in 2001. This rule updates the Wisconsin food code based on the 2001 updates to the federal model food code. This rule also makes other minor changes and clarifications to current rules.

## ***Rule Content***

This rule makes a large number of updates and technical changes to current DATCP rules. The following are the more significant changes:

### **Food Temperatures**

Under current rules, “potentially hazardous foods” must be kept sufficiently hot (or sufficiently cold) to prevent the rapid and progressive growth of infectious or toxigenic microorganisms. This rule changes the required minimum temperature of hot “potentially hazardous” foods from 140° F. to 135° F. This rule also allows cold “potentially hazardous” foods (which are normally refrigerated at 41° F. or lower) to remain unrefrigerated for up to 6 hours if certain procedures are followed.

### **Definitions**

A restaurant is a place that prepares or serves “meals.” This rule modifies the definition of “meal” so that it no longer includes individual pastry items served with a beverage. For example, a grocery store will no longer be subject to potential regulation as a “restaurant” merely because it serves doughnuts and coffee. This rule also makes a number of other technical changes to current definitions.

### **Food Employees**

This rule reflects current standard practices from the state epidemiologist relating to food employee health and sanitation. Among other things, this rule does the following:

- Allows employees to contact ready-to-eat food with bare hands under certain limited conditions (special requirements apply).

- Clarifies current provisions limiting food contact by employees affected with certain illnesses or symptoms.
- Clarifies current requirements related to food employee hand-washing, and requires employees to wash hands before putting on gloves to work with food.

### **Food Safety and Labeling**

This rule clarifies current standards related to the safety and labeling of food offered for sale in a retail food establishment. Among other things, this rule does the following:

- Clarifies current requirements related to food sources.
- Clarifies provisions related to the handling and sale of raw eggs and shellfish.
- Requires hazard control (HACCP) procedures or warning labels for unpasteurized juice.
- Clarifies date-marking requirements for ready-to-eat “potentially hazardous” foods.
- Requires warning disclosures related to the sale of certain uncooked ready-to-eat foods, including uncooked meat, fish, eggs and shellfish.

### **Food Equipment and Utensils**

This rule makes minor clarifications related to current standards for food equipment and utensils.

### **Water, Plumbing and Waste**

This rule makes minor technical changes suggested by the Department of Commerce, Wisconsin’s plumbing code agency. It also makes minor technical changes related to handwash sinks and temporary food establishments.

### **Buildings and Facilities**

This rule does the following:

- Prohibits facility configurations that cause the general public to enter or exit a retail food establishment through a food processing area.
- Requires food establishments to comply with applicable provisions of the Wisconsin commercial building code.
- Makes other minor technical changes related to standards for retail food buildings and facilities.

## **License Fee Correction**

Current rules incorrectly set an annual license fee of \$60 for retail food establishments with annual food sales of less than \$25,000. This rule corrects (reduces) the license fee to \$40, which is the fee established by s. 97.30(3m)(cm), Stats.

### ***Fiscal Impact***

This rule will have no significant fiscal effect on state or local government. The rule will not alter state or local retail food enforcement activities. A fiscal estimate is attached.

### ***Business Impact***

This rule affects retail food establishments such as grocery stores, bakeries and convenience stores. Many of these businesses are small businesses. This rule will benefit affected businesses by clarifying existing regulatory requirements. In some cases, this rule gives affected businesses wider latitude to choose a preferred method of compliance. This rule will not have a significant economic impact on small business, and is not subject to the delayed small business effective date provision in s. 227.22(2)(e), Stats.

The rule adds some minor new requirements for some retail food establishments, but these requirements are not expected to impose any significant burdens. This rule will benefit businesses that have combined grocery and restaurant operations, because it will maintain consistency with DHFS restaurant rules. A small business analysis (“initial regulatory flexibility analysis”) is attached.

Under 2003 Wis. Act 145, DATCP and other agencies must adopt rules spelling out their rule enforcement policy for small businesses. DATCP has not incorporated a small business enforcement policy in this rule, but will propose a separate rule on that subject. DATCP will, to the maximum extent feasible, seek voluntary compliance with this rule.

### ***Federal Regulation***

Federal law, like state law, generally prohibits the sale of adulterated or misbranded food. There are no federal regulations that specifically address retail food operations. However, FDA publishes a model food code that is based on the best available science and information related to retail food safety.

FDA, the United States Department of Health and Human Services, and the United States Department of Agriculture encourage state and local governments to adopt retail food safety regulations that are consistent with the federal model food code. The current Wisconsin Food Code is based on the 1999 edition of the federal model food code. This rule updates the Wisconsin Food Code to incorporate changes contained in the 2001 (most recent) edition of the federal model food code.

### ***Regulatory Approach and Supporting Information***

FDA developed and published the federal model food code based on the best available science and information related to retail food safety. The federal model food code encourages consistent state and local regulation of retail food establishments. Numerous states have adopted state retail food regulations based on the federal model food code. FDA periodically updates the federal model food code. FDA adopted the latest edition in 2001 and added a supplement in 2003.

The current Wisconsin Food Code is based on the 1999 edition of the federal model food code. This rule updates the Wisconsin Food Code based on the 2001 edition of the federal model food code (as supplemented in 2003). DATCP and DHFS made minor adjustments to the model food code in consultation with Wisconsin local health agencies, the Wisconsin Conference on Food Protection, and the National Conference on Food Protection. DATCP and DHFS also drew on 2 years of field experience with the current rule.

DATCP and DHFS also developed this rule in consultation with an advisory committee that included local health agencies (large and small), the Wisconsin Grocers Association, the Wisconsin Restaurant Association, the Tavern League of Wisconsin and the University of Wisconsin Extension-Food Science.

### ***Surrounding State Programs***

The states adjacent to Wisconsin have all adopted retail food regulations based on some version of the federal model food code:

***Minnesota*** – Minnesota's current regulations are based on the 1997 edition of the federal model food code.

***Iowa*** - Iowa's current regulations are based on the 1997 edition of the federal model food code.

***Illinois*** – Illinois' current regulations are based on the 1995 edition of the federal model food code. Like Wisconsin, Illinois is proposing to update its regulations based on the 2001 edition of the federal model food code.

***Michigan*** – Michigan's current regulations, like Wisconsin's, are based on the 1999 edition of the federal model food code

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1           **SECTION 1.** Section ATCP 75.02(3)(d) is amended to read:  
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3           ATCP 75.02(3)(d) For a retail food establishment that has annual food sales of less than  
4 \$25,000, and is engaged in food processing, but does not process potentially hazardous food, an  
5 annual license fee of ~~\$60~~ \$40.

6           **SECTION 2.** The *Appendix* to ch. ATCP 75 is repealed and recreated in the form attached.

7           **EFFECTIVE DATE.** This rule shall take effect on the first day of the month following  
8 publication in the Wisconsin administrative register, as provided under s. 227.22(2)(intro.).

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10          Dated this \_\_\_\_\_ day of \_\_\_\_\_, \_\_\_\_\_.

11   STATE OF WISCONSIN  
12   DEPARTMENT OF AGRICULTURE,  
13   TRADE AND CONSUMER PROTECTION

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By \_\_\_\_\_  
Rodney J. Nilsestuen, Secretary

# Wisconsin Food Code

Appendix to Retail Food  
Establishments  
Ch. ATCP 75



## PREFACE

### Information to Assist the User

The following information explains the organizational format and the meaning of explanatory conventions used in the Wisconsin Food Code, which are intended to make the code easier to use.

#### Structural Nomenclature

Each chapter of the food code is divided into the following subunits. The system of numbering for a chapter and any of its subunits uses the following format:

Chapter	9
Part	9-1
Subpart	9-101
Section (§)	9-101.11
Paragraph (¶)	9-101.11(A)
Subparagraph	9-101.11(A)(1)

Internal cross-referencing is widely used throughout the code to eliminate the need for restating provisions. For example, fixtures and devices necessary for handwashing are relevant to both the plumbing (Chapter 5) and the facilities (Chapter 6) portions. To alert the reader to relevant information and provide a system by which each violation is recorded under the one most appropriate provision, the Code uses the phrase "...as specified under (followed by a Code cite such as a section or paragraph)." It must be determined within the context of the provision whether the cross reference simply provides information to explain the requirement or whether the observed violation is properly recorded against the provision that is cited after the word "under."

The Wisconsin Food Code presents requirements by principle rather than by subject. For example, equipment requirements are presented under headings such as Materials, Design and Construction, Numbers and Capacities, Location and Installation, and Maintenance and Operation rather than by refrigerators, sinks, and thermometers. In this way provisions need be stated only once rather than repeated for each piece or category of equipment. Where there are special requirements for certain equipment, the requirement is delineated under the appropriate principle (e.g., Design and Construction) and listed separately in the index.

#### Section Designations Based on Categories of Importance

Requirements contained in the Food Code are identified as being in one of 3 categories of importance: critical; "swing" (i.e., those that may or may not be critical depending on the circumstances); and noncritical. A bold superscripted letter C after a section title indicates that all of the provisions within that section are critical unless otherwise indicated. Any provisions that are "swing" items are followed by a bold, superscripted letter S. Any provisions that are noncritical are followed by a bold, superscripted letter N.

<b>Categories of Importance</b>		
Superscripted letter <sup>C</sup>	Critical	Indicates that all of the provisions within that section are critical unless otherwise indicated
Superscripted letter <sup>S</sup>	Swing	The requirement may or may not be critical depending on the circumstances.
Superscripted letter <sup>N</sup>	Noncritical	Noncritical item

Any unmarked provisions within a section that has a superscripted letter C after the section title are critical. All provisions following a section title that is not marked with a superscripted letter C are noncritical.

### Font Style

Portions of some sections are written in Italics. These provisions are not requirements, but are included in the code to convey relevant information about specific exceptions and alternative means for compliance.

Defined words and terms are capitalized (small caps) in the text of the Wisconsin Food Code to alert the reader to the fact that there is a specific meaning assigned to the capitalized words and terms, and that the meaning of a provision is to be interpreted in the defined context. A concerted effort was also made to capitalize all forms and combinations of those defined words and terms that are related to the definition.

Font Style	
<i>Italics Text</i>	Provisions are not requirements, but are provided to convey relevant information about specific exceptions and alternative means for compliance.
CAPITALIZED WORDS and TERMS	Indicates the CAPITALIZED word(s) or term(s) is defined under section 1-201.10(B)

# Chapter 1

# Purpose and Definitions

## Parts

1-1	TITLE, INTENT, SCOPE
1-2	DEFINITIONS

1-1	TITLE, INTENT, SCOPE
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### Subparts

1-101	Title
1-102	Intent
1-103	Authority and Purpose
1-104	Scope

**Title**                      **1-101.10**                      **Food Code.**

These provisions shall be known as the Food Code, hereinafter referred to as this Code.

**Intent**                      **1-102.10**                      **Food Safety, Illness Prevention, and Honest Presentation.**

The purpose of this Code is to safeguard public health and provide to CONSUMERS, FOOD that is safe, UNADULTERATED, and honestly presented.

**1-103.10**                      **Authority and Purpose.**

Chapters s. 254 and s. 97 of the Wisconsin statutes gives the department of health and family services and the department of agriculture, trade and consumer protection the authority to prescribe rules for FOOD ESTABLISHMENTS as defined in subparagraphs. 1-201.10 (B)(37) and to enforce these rules for the purpose of protecting public health and safety. This Code establishes definitions; sets standards for management and personnel, FOOD operations, and EQUIPMENT and facilities; and provides for FOOD ESTABLISHMENT plan review, PERMIT issuance, inspection, FOOD EMPLOYEE RESTRICTION, and PERMIT suspension.

Note: You can contact the department of health and family services, Food Safety and Recreational Licensing Section, P.O. Box 2659, Madison, WI 53701-2659 or calling 608-288-2835

Note: You can contact the department of agriculture, trade and consumer protection, Division of Food Safety, P. O. Box 8911, Madison, WI 53708-8911 or calling 608-224-4700

**Scope**                      **1-104.10**                      **Applicability.**

This chapter applies to all FOOD ESTABLISHMENTS defined in subparagraph 1-201.10 (B)(37), regardless of whether the FOOD ESTABLISHMENT is subject to LICENSING under this chapter or related statutes.

**1-104.11 Modifications and Waivers.**

When it appears to the DEPARTMENT that strict adherence to provision of this chapter is impractical for a particular FOOD ESTABLISHMENT, the DEPARTMENT may APPROVE a modification in this chapter for that facility if the DEPARTMENT is provided with satisfactory proof that the grant of a VARIANCE will not jeopardize the public's health, safety or welfare.

**1-104.12 Procedure For Variance Request.**

(A) Request for modification or waiver of the requirements of this chapter shall be submitted in writing to the REGULATORY AUTHORITY having jurisdiction along with documentation specified in (D) of this section.

(B) The REGULATORY AUTHORITY shall review the request and forward it to the DEPARTMENT with recommendations for APPROVAL or disapproval

(C) On receipt of a complete VARIANCE request as specified in this section, the DEPARTMENT shall review the request and grant or deny the request in writing within 30 working days. If the VARIANCE is granted the REGULATORY AUTHORITY shall maintain a copy of the VARIANCE in the FOOD ESTABLISHMENT's inspection history file.

(D) Documentation justifying a proposed modification or waiver from the requirements of this chapter shall include the following information:

(1) A statement of the proposed VARIANCE from this chapter requirement citing relevant chapter section numbers.

(2) An analysis of the rationale for how the potential public health HAZARDS and nuisances addressed by the relevant chapter section will be alternatively addressed by the proposed VARIANCE; and

(3) A HACCP PLAN, if relevant to the VARIANCE request or required by the DEPARTMENT.

(4) A statement from the REGULATORY AUTHORITY having jurisdiction indicating support or disapproval of the proposed VARIANCE request.

<b>1-2</b>	<b>DEFINITIONS</b>
	<b>Subpart</b>
<b>1-201</b>	<b>Applicability and Terms Defined</b>

***Applicability and Terms Defined***

**1-201.10**

**Statement of Application and Listing of Terms.**

(A) The following definitions apply in the interpretation and application of this Code.

(B) Terms Defined.

(1) **“Accredited examination program”** means a FOOD protection manager certification program that has been evaluated and listed by a Conference for Food Protection recognized accrediting agency, as conforming to the Conference for Food Protection standards for accreditation of FOOD protection manager certification programs.

(2) **Additive.**

(a) **"Food additive"** has the meaning stated in the Federal Food, Drug, and Cosmetic Act, § 201(s) and 21 CFR 170.

(b) **"Color additive"** has the meaning stated in the Federal Food, Drug, and Cosmetic Act, § 201(t) and 21 CFR 70.

(3) **"Adulterated"** has the meaning stated in s. 97.02 Stats.

(3m) **"Agent"** means the city, county or village designated by the DEPARTMENT to issue PERMITS to and make investigations and inspections of FOOD ESTABLISHMENTS.

(4) **"Approved"** means acceptable to the REGULATORY AUTHORITY based on a determination of conformity with principles, practices, and generally recognized standards that protect public health.

(5) **"a<sub>w</sub>"** means water activity which is a measure of the free moisture in a FOOD, is the quotient of the water vapor pressure of the substance divided by the vapor pressure of pure water at the same temperature, and is indicated by the symbol a<sub>w</sub>.

(6) **"Beverage"** means a liquid for drinking, including water.

(7) **"Bottled drinking water"** means water that is SEALED in bottles, PACKAGES, or other containers and offered for sale for human consumption, including bottled mineral water.

(8) **"Casing"** means a tubular container for sausage products made of either natural or artificial (synthetic) material.

(9) **"Certification number"** means a unique combination of letters and numbers assigned by a SHELLFISH CONTROL AUTHORITY to a MOLLUSCAN SHELLFISH dealer according to the provisions of the National Shellfish Sanitation Program.

(10) **CIP.**

(a) **"CIP"** means cleaned in place by the circulation or flowing by mechanical means through a piping system of a detergent solution, water rinse, and SANITIZING solution onto or over EQUIPMENT surfaces that require cleaning, such as the method used, in part, to clean and SANITIZE a frozen dessert machine.

(b) *"CIP" does not include the cleaning of EQUIPMENT such as band saws, slicers, or mixers that are subjected to in-place manual cleaning without the use of a CIP system.*

(11) **"CFR"** means CODE OF FEDERAL REGULATIONS. Citations in this Code to the CFR refer sequentially to the Title, Part, and Section numbers, such as 21 CFR 178.1010 refers to Title 21, Part 178, Section 1010.

(12) **"Code of Federal Regulations"** means the compilation of the general and permanent rules published in the Federal Register by the executive departments and agencies of the federal government which:

(a) Is published annually by the U.S. Government Printing Office; and

(b) Contains FDA rules in 21 CFR, USDA rules in 7 CFR and 9 CFR, EPA rules in 40 CFR, and Wildlife and Fisheries rules in 50 CFR.

(13) **"Commingle"** means:

(a) To combine SHELLSTOCK harvested on different days or from different growing areas as identified on the tag or label, or

(b) To combine SHUCKED SHELLFISH from containers with different container codes or different shucking dates.

(14) **Comminuted.**

(a) "**Comminuted**" means reduced in size by methods including chopping, flaking, grinding, or mincing.

(b) "**Comminuted**" includes FISH or MEAT products that are reduced in size and restructured or reformulated such as gefilte FISH, gyros, ground beef, and sausage; and a mixture of 2 or more types of MEAT that have been reduced in size and combined, such as sausages made from 2 or more MEATS.

(15) "**Confirmed disease outbreak**" means a **FOODBORNE DISEASE OUTBREAK** in which laboratory analysis of appropriate specimens identifies a causative agent and epidemiological analysis implicates the **FOOD** as the source of the illness.

(16) "**Consumer**" means a **PERSON** who is a member of the public, takes possession of **FOOD**, is not functioning in the capacity of an **OPERATOR** of a **FOOD ESTABLISHMENT** or **FOOD PROCESSING PLANT**, and does not offer the **FOOD** for resale.

(17) "**Corrosion-resistant material**" means a material that maintains acceptable surface cleanability characteristics under prolonged influence of the **FOOD** to be contacted, the normal use of cleaning compounds and **SANITIZING** solutions, and other conditions of the use environment.

(18) "**Critical control point**" means a point or procedure in a specific **FOOD** system where loss of control may result in an unacceptable health **RISK**.

(19) **Critical Item.**

(a) "**Critical item**" means a provision of this Code that, if in noncompliance, is more likely than other violations to contribute to **FOOD** contamination, illness, or environmental health **HAZARD**.

(b) "**Critical item**" is an item that is denoted in this Code with an asterisk <sup>c</sup>.

(20) "**Critical limit**" means the maximum or minimum value to which a physical, biological, or chemical parameter must be controlled at a **CRITICAL CONTROL POINT** to minimize the **RISK** that the identified **FOOD** safety **HAZARD** may occur.

(20m) "**Department**" means the department of health and family services or the department of agriculture, trade and consumer protection.

(21) "**Disclosure**" means a written statement that clearly identifies the animal-derived foods which are, or can be ordered, raw, undercooked, or without otherwise being processed to eliminate pathogens in their entirety, or items that contain an ingredient that is raw, undercooked, or without otherwise being processed to eliminate pathogens.

(22) **Drinking Water.**

(a) "**Drinking water**" means water that meets the requirements of Safe Drinking Water chp. NR 809.

(b) "**Drinking water**" is traditionally known as "potable water."

(c) "**Drinking water**" includes the term "water" except where the term used connotes that the water is not potable, such as "boiler water," "mop water," "rainwater," "wastewater," and "nondrinking" water.

(23) **“Dry storage area”** means a room or area designated for the storage of PACKAGED or containerized bulk FOOD that is not POTENTIALLY HAZARDOUS and dry goods such as SINGLE-SERVICE items.

(24) **Easily Cleanable.**

(a) **“Easily cleanable”** means a characteristic of a surface that:

(i) Allows effective removal of soil by normal cleaning methods;

(ii) Is dependent on the material, design, construction, and installation of the surface; and

(iii) Varies with the likelihood of the surface’s role in introducing pathogenic or toxigenic agents or other contaminants into FOOD based on the surface’s APPROVED placement, purpose, and use.

(b) **“Easily cleanable”** includes a tiered application of the criteria that qualify the surface as easily cleanable as specified under Subparagraph (a) of this definition to different situations in which varying degrees of cleanability are required such as:

(i) The appropriateness of stainless steel for a FOOD PREPARATION surface as opposed to the lack of need for stainless steel to be used for floors or for tables used for CONSUMER dining; or

(ii) The need for a different degree of cleanability for a utilitarian attachment or accessory in the kitchen as opposed to a decorative attachment or accessory in the CONSUMER dining area.

(25) **“Easily movable”** means:

(a) Portable; mounted on casters, gliders, or rollers; or provided with a mechanical means to safely tilt a unit of EQUIPMENT for cleaning; and

(b) Having no utility connection, a utility connection that disconnects quickly, or a flexible utility connection line of sufficient length to allow the EQUIPMENT to be moved for cleaning of the EQUIPMENT and adjacent area.

(26) **“Egg”** means the shell egg of the domesticated chicken, turkey, duck, goose, or guinea.

(27) **“Employee”** means the PERMIT HOLDER, PERSON IN CHARGE, PERSON having supervisory or management duties, PERSON on the payroll, family member, volunteer, PERSON performing work under contractual agreement, or other PERSON working in a FOOD ESTABLISHMENT.

(28) **“EPA”** means the U.S. Environmental Protection Agency.

(29) **Equipment.**

(a) **“Equipment”** means an article that is used in the operation of a FOOD ESTABLISHMENT such as a freezer, grinder, hood, ice maker, MEAT block, mixer, oven, reach-in refrigerator, scale, sink, slicer, stove, table, TEMPERATURE MEASURING DEVICE for ambient air, VENDING MACHINE, or WAREWASHING machine.

(b) **“Equipment”** does not include items used for handling or storing large quantities of PACKAGED FOODS that are received from a supplier in a cased or overwrapped lot, such as hand trucks, forklifts, dollies, pallets, racks, and skids.

(30) **“Exclude”** means to prevent a PERSON from working as a FOOD EMPLOYEE or entering a FOOD ESTABLISHMENT except for those areas open to the GENERAL PUBLIC.

(30m) **“Existing”** in reference to a FOOD ESTABLISHMENT, means a FOOD ESTABLISHMENT operating under a PERMIT OR LICENSE issued by the REGULATORY AUTHORITY before the effective date of this Code.

(31) **“FDA”** means the U.S. Food and Drug Administration.

(32) **Fish.**

(a) "**Fish**" means fresh or saltwater finfish, crustaceans and other forms of aquatic life (including alligator, frog, aquatic turtle, jellyfish, sea cucumber, and sea urchin and the roe of such animals) other than birds or mammals, and all mollusks, if such animal life is intended for human consumption.

(b) "**Fish**" includes an edible human FOOD product derived in whole or in part from fish, including fish that have been processed in any manner.

(33) "**Food**" means a raw, cooked, or PROCESSED edible substance, ice, BEVERAGE, or ingredient used or intended for use or for sale in whole or in part for human consumption, or chewing gum.

(34) "**Foodborne disease outbreak**" means the occurrence of two or more cases of a similar illness resulting from the ingestion of a common FOOD.

(35) "**Food-contact surface**" means:

(a) A surface of EQUIPMENT or a UTENSIL with which FOOD normally comes into contact; or

(b) A surface of EQUIPMENT or a UTENSIL from which FOOD may drain, drip, or splash:

(i) Into a FOOD, or

(ii) Onto a surface normally in contact with FOOD.

(36) "**Food employee**" means an individual working with UNPACKAGED FOOD, FOOD EQUIPMENT or UTENSILS, or FOOD-CONTACT SURFACES.

(37) **Food Establishment** means an operation that stores, PREPARES, serves, vends, sells or otherwise provides FOOD for human consumption. The term "food establishment" includes a "restaurant" as defined in s. 254.61(5) Stats.; a "retail food establishment" as defined in s. 97.30, Stats.; and a "temporary restaurant" as defined in s. 254.61(5m) Stats.

(38) **Food Processing Plant.**

(a) "**Food processing plant**" means a commercial operation that manufactures, PACKAGES, labels, or stores FOOD for human consumption and does not provide FOOD directly to a CONSUMER.

(b) "**Food processing plant**" does not include a FOOD ESTABLISHMENT as defined under Subparagraph 1-201.10(B) (37).

(39) **Game Animal.**

(a) "**Game animal**" means an animal, the products of which are FOOD, that is not classified as cattle, sheep, swine, goat, horse, mule, or other equine in 9 CFR 301 Definitions, as POULTRY in 9 CFR 381, Poultry Products Inspection Regulations, or as FISH as defined in Subparagraph 1-201.10(B) (31).

(b) "**Game animal**", except as provided in (c) of this section includes:

(i) "Fur-bearing animals", "Game", "Game animals", "Game birds", "Wild animals", and "Game Fish" as defined in s. 29.001(30), (33), (36), (39), and (41) of the Wisconsin Statutes.

(ii) Animals such as reindeer, elk, deer, antelope, water buffalo, bison, rabbit, squirrel, bear, and muskrat; aquatic and nonaquatic birds such as wild ducks and geese, quail, and pheasant; nonaquatic reptiles such as rattlesnakes; aquatic reptiles such as alligators and turtles; and aquatic mammals;

(c) "**Game animal**" does not include:



(i) Captively raised game animals and birds obtained from inspected sources APPROVED by the department of agriculture, trade and consumer protection or other REGULATORY AUTHORITY having jurisdiction.

(ii) Ratites such as ostrich, emu, and rhea.

(40) **“General use pesticide”** means a pesticide that is not classified by EPA for restricted use as specified in 40 CFR 152.175.

(41) **“Grade A standards”** means the requirements of the United States Public Health Service/FDA “Grade A Pasteurized Milk Ordinance” and “Grade A Condensed and Dry Milk Ordinance” with which certain fluid and dry milk and milk products comply.

(41m) **“General Public”** means PERSONS who are served a MEAL, but are not part of the household.

(a) **“General public”** includes but is not limited to members and guest of churches, religious, fraternal, youth or patriotic organizations, and members, guest, EMPLOYEES, customers and occupants of public or private service clubs, civic organizations, industrial plants, office buildings and businesses.

(b) **“General public”** does not include personal guest in private homes; residents or EMPLOYEES of governmental institutions; residents, patients or EMPLOYEES of health care facilities or of community-based residential facilities, defined in s. 50.01 (1), Stats.; residents, clients or EMPLOYEES of facilities licensed under ch. 48, Stats.; visitors of patients or of residents of health care facilities, community-based residential facilities, defined in s. 50.01, Stats., or governmental institutions; and visitors of residents or clients of facilities licensed under ch. 48. Stats.

(42) **“HACCP plan”** means a written document that delineates the formal procedures for following the HAZARD Analysis CRITICAL CONTROL POINT principles developed by The National Advisory Committee on Microbiological Criteria for Foods.

(43) **“Hazard”** means a biological, chemical, or physical property that may cause an unacceptable CONSUMER health RISK.

(44) **“Hermetically sealed container”** means a container that is designed and intended to be secure against the entry of microorganisms and, in the case of low acid canned FOODS, to maintain the commercial sterility of its contents after PROCESSING.

(45) **“Highly susceptible population”** means a group of PERSONS who are more likely than other populations to experience foodborne disease because they are

(a) Immunocompromised.

(b) Older adults or

(c) Preschool age children.

(45m) **“Hot Water”** means water at a temperature of 110°F (43°C) or higher as required by this Code.

(46) **“Immediate danger to health”** means a significant threat or danger to health that is considered to exist when there is evidence sufficient to show that a product, practice, circumstance, or event creates a situation that requires immediate correction or cessation of operation to prevent injury based on:

(a) The number of potential injuries, and

(b) The nature, severity, and duration of the anticipated injury.

(46m) **“Incidental food service”** means MEALS or FOOD offered to the CONSUMER that is not a primary activity of the FOOD ESTABLISHMENT LICENSED by the department of health and family services or the department of agriculture, trade and consumer protection or their AGENTS; that comprises less than 50 % of gross annual FOOD sales of the FOOD ESTABLISHMENT excluding sales of alcoholic BEVERAGES. A FOOD ESTABLISHMENT operated within another FOOD ESTABLISHMENT as an independent business is not an “incidental food service”.

(47) **“Injected”** means manipulating a MEAT so that infectious or toxigenic microorganisms may be introduced from its surface to its interior through tenderizing with deep penetration or injecting the MEAT such as by PROCESSES which may be referred to as “injecting,” “pinning,” or “stitch pumping.

(48) **“Juice”**, when used in the context of FOOD safety, means the aqueous liquid expressed or extracted from one or more fruits or vegetables, purées of the edible portions of one or more fruits or vegetables, or any concentrate of such liquid or purée. Juice includes juice as a whole BEVERAGE, an ingredient of a BEVERAGE and a purée as an ingredient of a BEVERAGE.

(49) **“Kitchenware”** means FOOD PREPARATION and storage UTENSILS.

(50) **“Law”** means applicable local, state, and federal statutes, regulations, and ordinances.

(51) **“Linens”** means fabric items such as cloth hampers, cloth napkins, table cloths, wiping cloths, and work garments including cloth gloves.

(51m) **“Meal”** means any READY TO EAT FOOD served or sold to the GENERAL PUBLIC in individual or prePACKAGED single portions or servings for immediate on-PREMISES consumption, or transported off-PREMISES in individual prePACKAGED carryout servings, or specifically preordered individual or multiple serving portions which are transported to an off-PREMISES location for immediate consumption with or without further PREPARATION. A MEAL may or may not consist wholly or in part of POTENTIALLY HAZARDOUS FOOD.

(a) **“Meal”** includes but is not limited to sandwiches, individual portions of cured and pickled FOOD sold from bulk containers, hard boiled EGGS, hot READY-TO-EAT soup, raw or cooked PROCESSED FOODS sold or served in individual portions, or ingredients PREPARED, service or served or sold at retail for human consumption by any fixed or MOBILE FOOD ESTABLISHMENT or pushcart, coffee shop, cafeteria, cafe, luncheonette, grill, tearoom, sandwich shop, drive-in RESTAURANT, caterer, whether the caterer sells MEALS or lunches at a stated price or is contracted by the MEAL or on an hourly basis, commissary, delicatessen, industrial feeding establishment, private organization operating a FOOD service in a hospital, or TEMPORARY FOOD ESTABLISHMENT.

(b) **“Meal”** does not include soft drinks, ice cream, milk, milk drinks, ices and confections or free lunches served by taverns consisting of popcorn, cheese, crackers, pretzels, cold sausage, cured FISH or bread and butter. Nor does a MEAL include FOOD items sold by the weight, count or piece in individual PACKAGES requiring further PREPARATION for consumption at another location.

(52) **“Meat”** means the flesh of animals used as FOOD including the dressed flesh of cattle, swine, sheep, or goats and other edible animals, *except FISH, POULTRY, and wild GAME ANIMALS as specified under Subparagraphs 3-201.17.*

(53) **“mg/L”** means milligrams per liter, which is the metric equivalent of parts per million (ppm).

(53m) **“Mobile food establishment”** means a:

(a) Restaurant or retail FOOD ESTABLISHMENT where FOOD is served or sold from a movable vehicle, push cart, trailer or boat which periodically or continuously changes location and requires a service base to accommodate the unit for servicing, cleaning, inspection and maintenance or except as specified in 9-103.11(D).

(b) “Mobile food establishment” does not include a vehicle which is used solely to transport or deliver FOOD or a common carrier regulated by the state or federal government, or a movable concession stand designed to operate as a TEMPORARY FOOD ESTABLISHMENT or a traveling retail FOOD ESTABLISHMENT.

(54) **“Molluscan shellfish”** means any edible species of fresh or frozen oysters, clams, mussels, and scallops or edible portions thereof, *except when the scallop product consists only of the shucked adductor muscle.*

(54m) "**New**", in reference to a FOOD ESTABLISHMENT, means operating with a PERMIT from the DEPARTMENT or its AGENT for first time on or after February 1, 2001.

(54n) "**Occasional**" means not more than 3 days during any 12-month period.

(54p) "**Operator**" means the owner or PERSON responsible to the owner for the operation of the FOOD ESTABLISHMENT.

(55) **Packaged.**

(a) "**Packaged**" means bottled, canned, cartoned, securely bagged, or securely wrapped, whether packaged in a FOOD ESTABLISHMENT or a FOOD PROCESSING PLANT as defined in s. 97.01 (12) Stats.

(b) "**Packaged**" does not include a wrapper, carry-out box, or other nondurable container used to containerize FOOD with the purpose of facilitating FOOD protection during service and receipt of the FOOD by the CONSUMER.

(56) "**Permit/License**" means the document issued by the REGULATORY AUTHORITY that authorizes a PERSON to operate a FOOD ESTABLISHMENT.

(57) "**Permit/License holder**" means the entity that:

(a) Is legally responsible for the operation of the FOOD ESTABLISHMENT such as the owner, the owner's agent, or other PERSON; and

(b) Possesses a valid PERMIT to operate a FOOD ESTABLISHMENT.

(58) "**Person**" means an individual, partnership, association, firm, company, corporation, organization, municipality, county, town, or state agency, whether tenant, owner, lessee or licensee, or the agent, heir or assignee of any of these.

(59) "**Person in charge**" means the individual present at a FOOD ESTABLISHMENT who is responsible for the operation at the time of inspection.

(60) **Personal Care Items.**

(a) "**Personal care items**" means items or substances that may be poisonous, toxic, or a source of contamination and are used to maintain or enhance a PERSON'S health, hygiene, or appearance.

(b) "**Personal care items**" include items such as medicines; first aid supplies; and other items such as cosmetics, and toiletries such as toothpaste and mouthwash.

(61) "**pH**" means the symbol for the negative logarithm of the hydrogen ion concentration, which is a measure of the degree of acidity or alkalinity of a solution.

Values between 0 and 7 indicate acidity and values between 7 and 14 indicate alkalinity. The value for pure distilled water is 7, which is considered neutral.

(62) "**Physical facilities**" means the structure and interior surfaces of a FOOD ESTABLISHMENT including accessories such as soap and towel dispensers and attachments such as light fixtures and heating or air conditioning system vents.

(63) "**Plumbing fixture**" means a receptacle or device that:

(a) Is permanently or temporarily connected to the water distribution system of the PREMISES and demands a supply of water from the system; or

(b) Discharges used water, waste materials, or SEWAGE directly or indirectly to the drainage system of the PREMISES.

(c) Requires both a water supply connection and a discharge to the drain system of the PREMISES.

(64) **“Plumbing system”** means the water supply system, the drain system, the vent system, PLUMBING FIXTURES, plumbing appliances and plumbing appurtenances which serve a building, structure or PREMISES.

(65) **“Poisonous or toxic materials”** means substances that are not intended for ingestion and are included in 4 categories:

(a) Cleaners and SANITIZERS, which include cleaning and SANITIZING agents and agents such as caustics, acids, drying agents, polishes, and other chemicals;

(b) Pesticides, *except cleaners and SANITIZERS*, which include substances such as insecticides and rodenticides;

(c) Substances necessary for the operation and maintenance of the establishment such as nonFOOD grade lubricants and PERSONAL CARE ITEMS that may be deleterious to health; and

(d) Substances that are not necessary for the operation and maintenance of the establishment and are on the PREMISES for retail sale, such as petroleum products and paints.

(66) **Potentially Hazardous Food.**

(a) **“Potentially hazardous food”** means a FOOD that is natural or synthetic and that requires temperature control because it is in a form capable of supporting:

(i) The rapid and progressive growth of infectious or toxigenic microorganisms;

(ii) The growth and toxin production of *Clostridium botulinum*; or

(iii) In raw shell EGGS, the growth of *Salmonella Enteritidis*.

(b) **“Potentially hazardous food”** includes an animal FOOD (a FOOD of animal origin) that is raw or heat-treated; a FOOD of plant origin that is heat-treated or consists of raw seed sprouts; cut melons; and garlic-in-oil mixtures that are not modified in a way that results in mixtures that do not support growth as specified under Subparagraph (a) of this definition.

(c) **“Potentially hazardous food”** does not include:

(i) *An air-cooled hard-boiled EGG with shell intact, or a shell EGG that is not hard-boiled, but has been treated to destroy all viable Salmonellae;*

(ii) *A FOOD with an  $a_w$  value of 0.85 or less;*

(iii) *A FOOD with a pH level of 4.6 or below when measured at 24°C (75°F);*

(iv) *A FOOD, in an unopened HERMETICALLY SEALED CONTAINER, that is commercially PROCESSED to achieve and maintain commercial sterility under conditions of nonrefrigerated storage and distribution;*

(v) *A FOOD for which laboratory evidence demonstrates that the rapid and progressive growth of infectious or toxigenic microorganisms or the growth of S. Enteritidis in EGGS or C. botulinum can not occur, such as a FOOD that has an  $a_w$  and a pH that are above the levels specified under Subparagraphs (c)(ii) and (iii) of this definition and that may contain a preservative, other barrier to the growth of microorganisms, or a combination of barriers that inhibit the growth of microorganisms; or*

(vi) *A FOOD that does not support the growth of microorganisms as specified under Subparagraph (a) of this definition even though the FOOD may contain an infectious or toxigenic microorganism or chemical or physical contaminant at a level sufficient to cause illness.*

(67) **Poultry.**

(a) **“Poultry”** means:

- (i) Any domesticated bird (chickens, turkeys, ducks, geese, or guineas), whether live or dead, as defined in 9 CFR 381 Poultry Products Inspection Regulations; and
- (ii) Any migratory waterfowl, game bird, such as pheasant, partridge, quail, grouse, or guinea, or pigeon or squab, whether live or dead, as defined in 9 CFR 362 Voluntary Poultry Inspection Regulations.

(b) **“Poultry”** does not include ratites.

(68) **“Premises”** means each individual building, space or stand where FOOD is PREPARED, served or sold:

(a) The PHYSICAL FACILITY, its contents, and the contiguous land or property under the control of the PERMIT/LICENSE HOLDER; or

(b) The PHYSICAL FACILITY, its contents, and the land or property not described under Subparagraph (a) of this definition if its facilities and contents are under the control of the PERMIT/LICENSE HOLDER and may impact FOOD ESTABLISHMENT personnel, facilities, or operations, and a FOOD ESTABLISHMENT is only one component of a larger operation such as a health care facility, hotel, motel, school, recreational camp, or prison.

(68m) **“Preparation”** See Processing (69m)

(69) **“Primal cut”** means a basic major cut into which carcasses and sides of MEAT are separated, such as a beef round, pork loin, lamb flank, or veal breast.

(69m) **“Processing/Preparation”** means the manufacture or preparation of FOOD for sale or service through the process of canning, extracting, fermentation, distilling, pickling, freezing, baking, assembling, drying, smoking, grinding, cutting, mixing, coating, stuffing, packing, bottling or PACKAGING, or through any other treatment or preservation process.

(70) **“Public water system”** means a system for the provision to the public of piped water for human consumption, if such system has at least 15 service connections or regularly serves an average of at least 25 individuals daily at least 60 days out of the year. A public water system is either a “community water system” or a “non-community water system”. Such system includes:

(a) Any collection, treatment, storage, and distribution facilities under control of the operator of such system and used primarily in connection with such system, and

(b) Any collection or pretreatment storage facilities not under such control which are used primarily in connection with such system.

(71) **Ready-to-Eat Food**

(a) **“Ready-to-eat food”** means FOOD that:

(i) Is in a form that is edible without additional PREPARATION to achieve FOOD safety, as specified under ¶ 3-401.11(A) – (C) or § 3-401.12 or 3-402.11; or

(ii) Is a raw or partially cooked animal FOOD and the CONSUMER is advised as specified under Subparagraphs 3-401.11(D)(1) and (2); or

(iii) Is PREPARED in accordance with a VARIANCE that is granted as specified under Subparagraphs 3-401.11(D)(1) and (3); and

(iv) May receive additional PREPARATION for palatability or aesthetic, epicurean, gastronomic, or culinary purposes.

(b) **“Ready-to-eat food”** includes:

(i) Raw animal FOOD that is cooked as specified under § 3-401.11 or 3-401.12, or frozen as specified under § 3-402.11;

(ii) Raw, washed, cut fruits, vegetables that are washed as specified under § 3-302.15;

(iii) Fruits and vegetables that are cooked for hot holding, as specified under § 3-401.13;

(iv) All POTENTIALLY HAZARDOUS Food that is cooked to the temperature and time required for the specified FOOD under Subpart 3-401 and cooled as specified in § 3-501.14;

(v) Plant FOOD for which further washing, cooking, or other PROCESSING is not required for FOOD safety, and from which rinds, peels, husks, or shells, if naturally present are removed;

(vi) Substances derived from plants such as spices, seasonings, and sugar;

(vii) A bakery item such as bread, cakes, pies, fillings, or icing for which further cooking is not required for FOOD safety;

(viii) The following products that are produced in accordance with USDA guidelines and that have received a lethality treatment for pathogens: dry, fermented sausages, such as dry salami or pepperoni; salt-cured MEAT and POULTRY products, such as prosciutto ham, country cured ham, and Parma ham; and dried MEAT and POULTRY products, such as jerky or beef sticks; and

(ix) FOODS manufactured according to 21 CFR Part 113, Thermally Processed Low-Acid Foods Packaged in Hermetically Sealed Containers.

(72) **Reduced Oxygen Packaging.**

(a) **“Reduced oxygen packaging”** means:

(i) The reduction of the amount of oxygen in a PACKAGE by removing oxygen; displacing oxygen and replacing it with another gas or combination of gases; or otherwise controlling the oxygen content to a level below that normally found in the surrounding, 21% oxygen atmosphere, and

(ii) A PROCESS as specified in Subparagraph (a) of this definition that involves a FOOD for which *Clostridium botulinum* is identified as a microbiological HAZARD in the final PACKAGED form.

(b) **“Reduced oxygen packaging”** includes:

(i) Vacuum PACKAGING, in which air is removed from a PACKAGE of FOOD and the PACKAGE is HERMETICALLY SEALED so that a vacuum remains inside the PACKAGE, such as sous vide;

(ii) Modified atmosphere PACKAGING, in which the atmosphere of a PACKAGE of FOOD is modified so that its composition is different from air but the atmosphere may change over time due to the permeability of the PACKAGING material or the respiration of the FOOD. Modified atmosphere PACKAGING includes: reduction in the proportion of oxygen, total replacement of oxygen, or an increase in the proportion of other gases such as carbon dioxide or nitrogen; and

(iii) Controlled atmosphere PACKAGING, in which the atmosphere of a PACKAGE of FOOD is modified so that until the PACKAGE is opened, its composition is different from air, and continuous control of that atmosphere is maintained, such as by using oxygen scavengers or a combination of total replacement of oxygen, nonrespiring FOOD, and impermeable PACKAGING material.

(73) **"Refuse"** means solid waste not carried by water through the SEWAGE system.

(74) **"Regulatory authority"** means the local, state, or federal enforcement body or authorized representative having jurisdiction over the FOOD ESTABLISHMENT.

(75) **"Reminder"** means a written statement concerning the health RISK of consuming animal FOODS raw, undercooked, or without otherwise being processed to eliminate pathogens.

(76) **"Restrict"** means to limit the activities of a FOOD EMPLOYEE so that there is no RISK of transmitting a disease that is transmissible through FOOD and the FOOD EMPLOYEE does not work with exposed FOOD, clean EQUIPMENT, UTENSILS, LINENS; and unwrapped SINGLE-SERVICE or SINGLE-USE ARTICLES.

(77) **"Restricted egg"** means any check, dirty EGG, incubator reject, inedible, leaker, or loss as defined in 9 CFR 590.

(78) **"Restricted use pesticide"** means a pesticide which, with respect to certain or all of its uses, is classified under the federal act or s. ATCP 29, as a restricted-use pesticide for use only by certified applicators.

(79) **"Risk"** means the likelihood that an adverse health effect will occur within a population as a result of a HAZARD in a FOOD.

(79t) **"Risk Factor"** means:

(a) Improper practices or procedures, which have been identified by the centers for Disease Control and Prevention (CDC), through epidemiological data as the most prevalent contributing factors of foodborne illness or injury.

(b) "Risk factors" includes:

(i.) Poor personal hygiene;

(ii.) FOOD from unsafe source;

(iii.) Inadequate cooking;

(iv.) Improper holding temperatures; and

(v.) Contaminated EQUIPMENT.

(80) **"Safe material"** means:

(a) An article manufactured from or composed of materials that may not reasonably be expected to result, directly or indirectly, in their becoming a component or otherwise affecting the characteristics of any FOOD;

(b) An ADDITIVE that is used as specified in ' 409 or 706 of the Federal Food, Drug, and Cosmetic Act; or

(c) Other materials that are not ADDITIVES and that are used in conformity with applicable regulations of the Food and Drug Administration.

(81) **"Sanitization"** means the application of cumulative heat or chemicals on cleaned FOOD-CONTACT SURFACES that, when evaluated for efficacy, is sufficient to yield a reduction of 5 logs, which is equal to a 99.999% reduction, of representative disease microorganisms of public health importance.

(81m) **"School Lunchroom"** means the room or rooms where MEALS are served to students, faculty or staff of a school and their guests. In the subsection, "school" means any of the following:

- (a) A public school as described in s. 115.01(1), Stats.;
- (b) A private school as described in s. 115.001 (3r), Stats.;
- (c) A vocational, technical or adult education school; or
- (d) A college or university.

(82) **"Sealed"** means free of cracks or other openings that allow the entry or passage of moisture.

(83) **"Service animal"** means an animal such as a guide dog, signal dog, or other animal individually trained to provide assistance to an individual with a disability.

(84) **"Service Base"** means an operating base location to which a MOBILE FOOD ESTABLISHMENT or transportation vehicle returns regularly for such things as vehicle and EQUIPMENT cleaning, discharging liquid or solid wastes, refilling water tanks and ice bins, and boarding FOOD.

(85) **"Sewage"** means liquid waste containing animal or vegetable matter in suspension or solution and may include liquids containing chemicals in solution.

(86) **"Shellfish control authority"** means a state, federal, foreign, tribal, or other government entity legally responsible for administering a program that includes certification of MOLLUSCAN SHELLFISH harvesters and dealers for interstate commerce.

(87) **"Shellstock"** means raw, in-shell MOLLUSCAN SHELLFISH.

(88) **"Shiga toxin-producing *Escherichia coli*"** means any *E. coli* capable of producing Shiga toxins (also called verocytotoxins or "Shiga-like" toxins). This includes, but is not limited to, *E. coli* reported as serotype O157:H7, O157:NM, and O157:H-.

(89) **"Shucked shellfish"** means MOLLUSCAN SHELLFISH that have one or both shells removed.

(90) **"Single-service articles"** means TABLEWARE, carry-out UTENSILS, and other items such as bags, containers, placemats, stirrers, straws, toothpicks, and wrappers that are designed and constructed for one time, one PERSON use after which they are intended for discard.

(91) **Single-Use Articles.**

(a) **"Single-use articles"** means UTENSILS and bulk FOOD containers designed and constructed to be used once and discarded.

(b) **"Single-use articles"** includes items such as wax paper, butcher paper, plastic wrap, formed aluminum FOOD containers, jars, plastic tubs or buckets, bread wrappers, pickle barrels, ketchup bottles, and number 10 cans which do not meet the materials, durability, strength, and cleanability specifications under §§ 4-101.11, 4-201.11, and 4-202.11 for multiuse UTENSILS.

(92) **"Slacking"** means the PROCESS of moderating the temperature of a FOOD such as allowing a FOOD to gradually increase from a temperature of -23°C (-10°F) to -4° C (25°F) in PREPARATION for deep-fat frying or to facilitate even heat penetration during the cooking of previously block-frozen FOOD such as spinach.



(93) **“Smooth”** means:

(a) A FOOD-CONTACT SURFACE having a surface free of pits and inclusions with a cleanability equal to or exceeding that of (100 grit) number 3 stainless steel;

(b) A nonFOOD-CONTACT SURFACE of EQUIPMENT having a surface equal to that of commercial grade hot-rolled steel free of visible scale; and

(c) A floor, wall, or ceiling having an even or level surface with no roughness or projections that render it difficult to clean.

(94) **“Table-mounted equipment”** means EQUIPMENT that is not portable and is designed to be mounted off the floor on a table, counter, or shelf.

(95) **“Tableware”** means eating, drinking, and serving UTENSILS for table use such as flatware including forks, knives, and spoons; hollowware including bowls, cups, serving dishes, and tumblers; and plates.

(96) **“Temperature measuring device”** means a thermometer, thermocouple, thermistor, or other device that indicates the temperature of FOOD, air, or water.

(97) **“Temporary food establishment”** means a FOOD ESTABLISHMENT that operates at a fixed location for a period of no more than 14 consecutive days in conjunction with a single event or celebration such as a fair, carnival, circus, public exhibition, anniversary sale or OCCASIONAL sales promotion.

(98) **“USDA”** means the U.S. Department of Agriculture.

(99) **“Utensil”** means a FOOD-contact implement or container used in the storage, PREPARATION, transportation, dispensing, sale, or service of FOOD, such as KITCHENWARE or TABLEWARE that is multiuse, SINGLE-SERVICE, or SINGLE-USE; gloves used in contact with FOOD; temperature sensing probes of FOOD TEMPERATURE MEASURING DEVICES; and probe-type price or identification tags used in contact with FOOD.

(100) **“Variance”** means a written document issued by the DEPARTMENT that authorizes a modification or waiver of one or more requirements of this Code.

(101) **“Vending machine”** as specified in s. 254.61(7) Stats.; means any self-service device offered for public use which, upon insertion of a coin or token, or by other means, dispenses unit servings of FOOD or BEVERAGE either in bulk or in PACKAGE, without the necessity of replenishing the device between each vending operation. “Vending machine” does not include a device which dispenses only bottled, prePACKAGED or canned soft drinks, a one cent vending device, a vending machine dispensing only candy, gum, nuts, nut meats, cookies or crackers, or a vending machine dispensing only prePACKAGED grade A pasteurized milk or milk products.

(102) **“Vending machine location”** means the room, enclosure, space, or area where one or more VENDING MACHINES are installed and operated and includes the storage areas and areas on the PREMISES that are used to service and maintain the VENDING MACHINES.

(103) **“Warewashing”** means the cleaning and SANITIZING of UTENSILS and FOOD-CONTACT SURFACES of EQUIPMENT.

(104) **“Whole-muscle, intact beef”** means whole muscle beef that is not INJECTED, mechanically tenderized, reconstructed, or scored and marinated, from which beef steaks may be cut.

# Chapter 2

## Management and Personnel

### Parts

2-1	SUPERVISION
2-2	EMPLOYEE HEALTH
2-3	PERSONAL CLEANLINESS
2-4	HYGIENIC PRACTICES

### 2-1 SUPERVISION

#### Subparts

2-101	Responsibility
2-102	Knowledge
2-103	Duties

#### **Responsibility**      2-101.11      **Assignment.<sup>c</sup>**

The PERMIT HOLDER shall be the PERSON IN CHARGE or shall designate a PERSON IN CHARGE.

#### **Knowledge**      2-102.11      **Demonstration.**

Based on the RISKS of foodborne illness inherent to the FOOD operation, during inspections and upon request the PERSON IN CHARGE shall demonstrate to the REGULATORY AUTHORITY knowledge of foodborne disease prevention, application of the HAZARD ANALYSIS CRITICAL CONTROL POINT principles, and the requirements of this Code. The PERSON IN CHARGE shall demonstrate this knowledge by:

- (A) Complying with this Code by having no risk factor violations during the current inspection;
- (B) By being a current certified FOOD manager who has shown proficiency by meeting requirements for Food Manager Certification specified in Chapter 12, or

Note: FOOD ESTABLISHMENTS meeting the applicability requirements specified in 12-101.11 are required to employ at least one person who is a Certified Food Manager as required in s. 254.71(1), Stats.

(C) By demonstrating FOOD safety principles based on the LICENSED establishment's specific FOOD operations. The areas of knowledge include:

- (1) Describing the relationship between the prevention of foodborne disease and the personal hygiene of a FOOD EMPLOYEE;
- (2) Explaining the responsibility of the PERSON IN CHARGE for preventing the transmission of foodborne disease by a FOOD EMPLOYEE who has a disease or medical condition that may cause foodborne disease;
- (3) Describing the symptoms associated with the diseases that are transmissible through FOOD;

- (4) Explaining the significance of the relationship between maintaining the time and temperature of POTENTIALLY HAZARDOUS FOOD and the prevention of foodborne illness;
- (5) Explaining the HAZARDS involved in the consumption of raw or undercooked MEAT, POULTRY, EGGS, and FISH.
- (6) Stating the required FOOD temperatures and times for safe cooking of POTENTIALLY HAZARDOUS FOOD including MEAT, POULTRY, EGGS, and FISH.
- (7) Stating the required temperatures and times for the safe refrigerated storage, hot holding, cooling, and reheating OF POTENTIALLY HAZARDOUS FOOD;
- (8) Describing the relationship between the prevention of foodborne illness and the management and control of the following:
  - (a) Cross contamination,
  - (b) Hand contact with READY-TO-EAT FOODS,
  - (c) Handwashing, and
  - (d) Maintaining the FOOD ESTABLISHMENT in a clean condition and in good repair;
- (9) Explaining the relationship between food safety and providing EQUIPMENT that is:
  - (a) Sufficient in number and capacity, and
  - (b) Properly designed, constructed, located, installed, operated, maintained, and cleaned;
- (10) Explaining correct procedures for cleaning and SANITIZING UTENSILS and FOOD-CONTACT SURFACES of EQUIPMENT;
- (11) Identifying the source of water used and measures taken to ensure that it remains protected from contamination such as providing protection from backflow and precluding the creation of cross connections;
- (12) Identifying POISONOUS OR TOXIC MATERIALS in the FOOD ESTABLISHMENT and the procedures necessary to ensure that they are safely stored, dispensed, used, and disposed of according to LAW;
- (13) Identifying CRITICAL CONTROL POINTS in the operation from purchasing through sale or service that when not controlled may contribute to the transmission of foodborne illness and explaining steps taken to ensure that the points are controlled in accordance with the requirements of this Code;
- (14) Explaining the details of how the PERSON IN CHARGE and FOOD EMPLOYEES comply with the HACCP PLAN if a plan is required by the LAW, this Code, or an agreement between the REGULATORY AUTHORITY and the establishment; and
- (15) Explaining the responsibilities, rights, and authorities assigned by this Code to the:
  - (a) FOOD EMPLOYEE,
  - (b) PERSON IN CHARGE, and
  - (c) REGULATORY AUTHORITY.

## Duties

### 2-103.11 Person in Charge.

The PERSON IN CHARGE shall ensure that:

(A) FOOD ESTABLISHMENT operations are not conducted in a private home or in a room used as living or sleeping quarters as specified under § 6-202.111;

(B) PERSONS unnecessary to the FOOD ESTABLISHMENT operation are not allowed in the FOOD PREPARATION, FOOD storage, or WAREWASHING areas, except that brief visits and tours may be authorized by the PERSON IN CHARGE if steps are taken to ensure that exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; and unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES are protected from contamination;

(C) EMPLOYEES and other PERSONS such as delivery and maintenance PERSONS and pesticide applicators entering the FOOD PREPARATION, FOOD storage, and WAREWASHING areas comply with this Code;

(D) FOOD EMPLOYEES are effectively cleaning their hands, by routinely monitoring the FOOD EMPLOYEES' handwashing;

(E) FOOD EMPLOYEES are visibly observing FOODS as they are received to determine that they are from APPROVED sources, delivered at the required temperatures, protected from contamination, free of visible ADULTERATION, and accurately presented, by routinely monitoring the FOOD EMPLOYEES' observations and periodically evaluating FOODS upon their receipt;

(F) FOOD EMPLOYEES are properly cooking POTENTIALLY HAZARDOUS FOOD, being particularly careful in cooking those FOODS known to cause severe foodborne illness and death, such as EGGS and COMMINUTED MEATS, through daily oversight of the FOOD EMPLOYEES' routine monitoring of the cooking temperatures using appropriate TEMPERATURE MEASURING DEVICES properly scaled and calibrated as specified under ss. 4-203.11 and & 4-502.11(B);

(G) FOOD EMPLOYEES are using proper methods to rapidly cool POTENTIALLY HAZARDOUS FOODS that are not held hot or are not for consumption within 4 hours, through daily oversight of the FOOD EMPLOYEES' routine monitoring of FOOD temperatures during cooling;

(H) CONSUMERS who order raw or partially cooked READY-TO-EAT FOODS of animal origin are informed as specified under 3-603.11 that the FOOD is not cooked sufficiently to ensure its safety;

(I) FOOD EMPLOYEES are properly SANITIZING cleaned multiuse EQUIPMENT and UTENSILS before they are reused, through routine monitoring of solution temperature and exposure time for hot water SANITIZING, and chemical concentration, pH, temperature, and exposure time for chemical SANITIZING;

(J) CONSUMERS are notified that clean TABLEWARE is to be used when they return to self-service areas such as salad bars and buffets as specified under 3-304.16.

(K) Except when otherwise APPROVED as specified in §3-301.11(D), FOOD EMPLOYEES are preventing cross-contamination of READY-TO-EAT FOOD with bare hands by properly using suitable UTENSILS such as deli tissue, spatulas, tongs, single-use gloves, or dispensing EQUIPMENT and

(L) FOOD EMPLOYEES are properly trained in FOOD safety as it relates to their assigned duties.

(M) The REGULATORY AUTHORITY is notified of any fire, flood, electrical power outage or

similar emergency circumstances by which FOOD may become contaminated or, as a result of the emergency occurrence, it is unlikely that the FOOD ESTABLISHMENT can hold POTENTIALLY HAZARDOUS FOOD at temperatures required under this Code.

2-2	<b>FOOD EMPLOYEE HEALTH</b>
	<i>Subpart</i>
2-201	<b>Disease or Medical Condition</b>

**Disease or Medical Condition** 2-201.11 **Responsibility of the Person in Charge to Require Reporting by Food Employees and Applicants.<sup>c</sup>**

*employer requires FOOD employee reporting of: health status*

The PERMIT HOLDER shall inform FOOD EMPLOYEE applicants to whom a conditional offer of employment is made and current FOOD EMPLOYEES to report to the PERSON IN CHARGE, any information about their health as it relates to diseases that are transmissible through FOOD. A FOOD EMPLOYEE or applicant shall report the information in a manner that allows the PERSON IN CHARGE to prevent the likelihood of foodborne disease transmission, including the date of onset of jaundice or of an illness specified under ¶ (C) of this section, if the FOOD EMPLOYEE or applicant:

FOOD employee is ill (A) Is diagnosed with an illness due to:

- (1) **Salmonella spp.**,
- (2) **Shigella spp.**,
- (3) SHIGA TOXIN-PRODUCING **ESCHERICHIA. COLI**,
- (4) Hepatitis A virus; or
- (5) Any other pathogen that can be transmitted through FOOD such as: **Entamoeba histolytica, Campylobacter spp.; Norovirus; Cryptosporidium spp.; Giardia spp.; Yersinia enterocolitica; Staphylococcus aureus; or Listeria monocytogenes.**

Note: A complete listing of communicable diseases that can be transmitted through FOOD can be obtained from any local health DEPARTMENT.

FOOD employee has symptom of: (B) Has a symptom caused by illness, infection, or other source that is:

*intestinal illness*

- (1) Associated with an acute gastrointestinal illness such as:
  - (a) Diarrhea,
  - (b) Fever,
  - (c) Vomiting,
  - (d) Jaundice, or
  - (e) Sore throat with fever, or

*Boil or infected wound*

(2) A lesion containing pus such as a boil or infected wound that is open or draining and is:

- (a) On the hands or wrists, *unless an impermeable cover such as a finger cot or stall protects the lesion and a SINGLE-USE glove is worn over the impermeable cover,*

(b) On exposed portions of the arms, *unless the lesion is protected by an impermeable cover*, or

(c) On other parts of the body, *unless the lesion is covered by a dry, durable, tight-fitting bandage*;

FOOD employee  
previously ill

(C) Works with a HIGHLY SUSCEPTIBLE POPULATION and has had a past illness from:

- (1) **Salmonella spp.** within the past three months,
- (2) **Shigella spp.** within the past month,
- (3) Shiga toxin- producing **E. COLI**, within the past month, or
- (4) Hepatitis A virus within the past month;

excluding ill FOOD  
employee

## 2-201.12 Exclusions and Restrictions.<sup>c</sup>

The PERSON IN CHARGE shall:

(A) EXCLUDE a FOOD EMPLOYEE from a FOOD ESTABLISHMENT if the FOOD EMPLOYEE is diagnosed with an infectious agent specified under ¶ 2-201.11(A); or has sudden onset of vomiting or diarrhea as specified under ¶ 2-201.11(B)(1)(a) & (c) that cannot be attributed to a noninfectious condition.

restricting  
food employee:  
(serving general  
population)

(B) Except as specified under ¶ (C) or (D) of this section, RESTRICT a FOOD EMPLOYEE from working with exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; and unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES, in a FOOD ESTABLISHMENT if the FOOD EMPLOYEE is:

with symptom of  
illness or of past  
illness

- (1) Suffering from a symptom specified under ¶ 2-201.11(B) (1)(b),(e), or (B)(2), or
- (2) Not experiencing a symptom of acute gastroenteritis specified under Subparagraph 2-201.11(B)(1) but has a stool that yields a specimen culture that is positive for **Salmonella Spp.**, **Shigella spp.**, SHIGA TOXIN-PRODUCING **E. COLI**;

excluding  
food employee:  
(serving high-risk  
population)with  
symptom of illness  
or of past illness

(C) If the population served is a HIGHLY SUSCEPTIBLE POPULATION, EXCLUDE a FOOD EMPLOYEE who:

- (1) Is experiencing a symptom of acute gastrointestinal illness specified under Subparagraph 2-201.11(B)(1),
- (2) Is not experiencing a symptom of acute gastroenteritis specified under Subparagraph 2-201.11(B)(1) but has a stool that yields a specimen culture that is positive for **Salmonella spp.**, **Shigella spp.**, SHIGA TOXIN-PRODUCING **E. COLI**,
- (3) Had a past illness from **Salmonella spp.** within the last 3 months, or
- (4) Had a past illness from **Shigella spp.** or SHIGA TOXIN-PRODUCING **E. COLI**. within the last month; and

excluding and  
restricting jaundiced  
food employee

(D) For a FOOD EMPLOYEE who is jaundiced related to Hepatitis A:

- (1) If the onset of jaundice occurred within the last 10 calendar days, EXCLUDE the FOOD EMPLOYEE from the FOOD ESTABLISHMENT, or

(2) If the onset of jaundice occurred more than 10 calendar days before:

(a) EXCLUDE the FOOD EMPLOYEE from a FOOD ESTABLISHMENT that serves a HIGHLY SUSCEPTIBLE POPULATION, or

(b) RESTRICT the FOOD EMPLOYEE from activities specified under ¶ 2-201.12(B), if the FOOD ESTABLISHMENT does not serve a HIGHLY SUSCEPTIBLE POPULATION.

**2-201.13 Removal of Exclusions and Restrictions.**

*reinstating an excluded food employee who is:*

(A) The PERSON IN CHARGE may remove an EXCLUSION specified under ¶ 2-201.12(A) or ¶ 2-201.11(B)(1)(a) & (c) if:

(1) The PERSON IN CHARGE obtains APPROVAL from the REGULATORY AUTHORITY; or

*no longer ill or free of jaundice*

(2) The PERSON EXCLUDED as specified under ¶ 2-201.12(A) provides to the PERSON IN CHARGE written APPROVAL from the local public health agency or the REGULATORY AUTHORITY; or

(3) The person excluded as specified under ¶ 2-201.11(B)(1)(a) & (c) due to symptoms that cannot be attributed to a noninfectious condition is asymptomatic for at least 24-hours.

*reinstating a restricted food employee who is*

(B) The PERSON IN CHARGE may remove a RESTRICTION specified under:

(1) Subparagraph 2-201.12(B)(1) if the RESTRICTED PERSON:

*free of symptoms*

(a) Is free of the symptoms specified under ¶ 2-201.11(B)(1)(b),(e), or (2) and no foodborne illness occurs that may have been caused by the RESTRICTED PERSON,

(b) Is suspected of causing foodborne illness but:

(i) Is free of the symptoms specified under ¶ 2-201.11(B)(1)(b),(e), or (2), and

*free of suspected infectious agent*

(ii) Provides written APPROVAL from the local public health agency or the REGULATORY AUTHORITY, or

*has symptoms that are not caused by an infectious agent*

(c) Provides written medical documentation from a physician licensed to practice medicine or, if allowed by LAW, a nurse practitioner or physician assistant, stating that the symptoms experienced result from a chronic noninfectious condition such as Crohn's disease, irritable bowel syndrome, or ulcerative colitis; or

*no longer a shedder*

(2) Subparagraph 2-201.12(B)(2) if the RESTRICTED PERSON provides written medical documentation from a physician, licensed to practice medicine, according to the criteria specified by local public health agency or the REGULATORY AUTHORITY that indicates the stools are free of **Salmonella Spp.**, **Shigella** spp., or SHIGA TOXIN-PRODUCING **E. COLI**, whichever is the infectious agent of concern.

*reinstating an excluded food employee serving high-risk population*

(C) The PERSON IN CHARGE may remove an EXCLUSION specified under ¶ 2-201.12(C) if the EXCLUDED PERSON provides written medical documentation from a physician licensed to practice medicine:

(1) That specifies that the PERSON is free of:

(a) The infectious agent of concern as specified by the REGULATORY AUTHORITY, or

(b) Jaundice as specified under ¶ 2-201.13(D) if hepatitis A virus is the infectious

agent of concern; or

(2) If the PERSON is EXCLUDED under Subparagraph 2-201.12(C)(1), stating that the symptoms experienced result from a chronic noninfectious condition such as Crohn's disease, irritable bowel syndrome, or ulcerative colitis.

*reinstating an food employee who is:*

(D) The PERSON IN CHARGE may remove an EXCLUSION specified under Subparagraph 2-201.12(D)(1) and Subparagraph 2-201.12(D)(2)(a) and a RESTRICTION specified under Subparagraph 2-201.12(D)(2)(b) if:

*not suspect source of illness*

(1) No foodborne illness occurs that may have been caused by the EXCLUDED or RESTRICTED PERSON and the PERSON provides written medical documentation from a physician licensed to practice medicine or, if allowed by LAW, a nurse practitioner or physician assistant, that specifies that the PERSON is free of hepatitis A virus as specified by the local public health agency or the REGULATORY AUTHORITY or

*suspect source of illness*

(2) The EXCLUDED or RESTRICTED PERSON is suspected of causing foodborne illness and complies with the requirements specified by the local public health agency or the REGULATORY AUTHORITY.

**2-201.14 Responsibility of a Food Employee or an Applicant to Report to the Person in Charge.<sup>c</sup>**

A FOOD EMPLOYEE or a PERSON to whom a conditional offer of employment is made as a FOOD EMPLOYEE shall:

(A) Report to the PERSON IN CHARGE information about their health and activities as they relate to diseases that are transmissible through FOOD as specified under ¶¶ 2-201.11(A)-(C); and

(B) Comply with EXCLUSIONS and RESTRICTIONS that are specified under ¶¶ 2-201.12(A)-(D).

**2-201.15 Reporting by the Person in Charge.<sup>c</sup>**

The PERSON IN CHARGE shall notify the REGULATORY AUTHORITY that a FOOD EMPLOYEE is diagnosed with an illness due to, *Salmonella Spp.*, *Shigella* spp., SHIGA TOXIN-PRODUCING *E. COLI.*, hepatitis A virus, or other pathogen which can be transmitted through FOOD.

<b>2-3</b>	<b>PERSONAL CLEANLINESS</b>
	<b>Subparts</b>
	2-301 <b>Hands and Arms</b>
	2-302 <b>Fingernails</b>
	2-303 <b>Jewelry</b>
	2-304 <b>Outer Clothing</b>

**Hands and Arms 2-301.11 Clean Condition.<sup>c</sup>**

FOOD EMPLOYEES shall keep their hands and exposed portions of their arms clean.

**2-301.12 Cleaning Procedure.<sup>c</sup>**

(A) Except as specified in ¶ (D) of this section, FOOD EMPLOYEES shall clean their hands and exposed portions of their arms (or surrogate prosthetic devices for hands or arms) for at least 20 seconds, using a cleaning compound in a handsink that is equipped as specified under § 5-202.12.



(B) FOOD EMPLOYEES shall use the following cleaning procedure:

- (1) Vigorous friction on the surfaces of the lathered fingers, finger tips, areas between the fingers, hands and arms (or by vigorously rubbing the surrogate prosthetic devices for hands or arms) for at least 10 to 15 seconds, followed by;
- (2) Thorough rinsing under clean, running warm water; and
- (3) Immediately follow the cleaning procedure with thorough drying of cleaned hands and arms (or surrogate prosthetic devices) using a method as specified under § 6-301.12.

(C) FOOD EMPLOYEES shall pay particular attention to the areas underneath the fingernails during the cleaning procedure.

(D) *If APPROVED and capable of removing the types of soils encountered in the FOOD operations involved, an automatic handwashing facility may be used by food employees to clean their hands.*

**2-301.13 Special Handwash Procedures.<sup>c</sup>**

Reserved.

**2-301.14 When to Wash.<sup>c</sup>**

FOOD EMPLOYEES shall clean their hands and exposed portions of their arms as specified under § 2-301.12 immediately before engaging in FOOD PREPARATION including working with exposed FOOD, clean EQUIPMENT and UTENSILS, and unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES and:

- (A) After touching bare human body parts other than clean hands and clean, exposed portions of arms;
- (B) After using the toilet room;
- (C) After caring for or handling SERVICE ANIMALS or aquatic animals as specified in ¶ 2-403.11(B);
- (D) Except as specified in ¶ 2-401.11(B), after coughing, sneezing, using a handkerchief or disposable tissue, using tobacco, eating, or drinking;
- (E) After handling soiled EQUIPMENT or UTENSILS;
- (F) During FOOD PREPARATION, as often as necessary to remove soil and contamination and to prevent cross contamination when changing tasks;
- (G) When switching between working with raw FOOD and working with READY-TO-EAT FOOD; and
- (H) Before putting on gloves for working with FOOD; and
- (I) After engaging in other activities that contaminate the hands.

**2-301.15 Where to Wash.**

(A) FOOD EMPLOYEES shall clean their hands as specified in § 2-301.12, in a handsink or APPROVED automatic handwashing facility as specified in ¶ 5-203.11(B), or an APPROVED pre-wash sink as specified in ¶ (B); and may not clean their hands in a sink used for FOOD PREPARATION or WAREWASHING, or in a service sink or a curbed cleaning facility used for the disposal of mop water and similar liquid waste.

(B) The REGULATORY AUTHORITY may APPROVE the use of a pre-wash/pre-scrape sink compartment for handwashing provided that the PERMIT/LICENSE HOLDER can demonstrate that sink can be used in a manner that minimizes the RISK of contamination.

**2-301.16 Hand Sanitizers.**

(A) A hand sanitizer and a chemical hand sanitizing solution used as a hand dip shall:

(1) Comply with one of the following:

(a) Be an APPROVED drug that is listed in the FDA publication Approved Drug Products with Therapeutic Equivalence Evaluations as an APPROVED drug based on safety and effectiveness; or

(b) Have active antimicrobial ingredients that are listed in the FDA monograph for OTC Health-Care Antiseptic Drug Products as an antiseptic handwash; and

(2) Consist of components that are:

(a) Listed for such use in contact with *food* in 21 CFR 178 - Indirect Food Additives: Adjuvants, Production Aids, and Sanitizers; or

(b) Exempt from regulation as *food additives* under 21 CFR 170.39 - *Threshold of regulation for substances used in food-contact articles*; or

(c) Generally recognized as safe (GRAS) for the intended use in contact with *food* within the meaning of the Federal Food, Drug and Cosmetic Act (FFDCA); or

(d) Permitted for such use by an effective Food Contact Substance Notification as defined by paragraph 409(h) of the FFDCA and listed in FDA's Inventory of Effective Premarket Notifications for Food Contact Substances; and

(3) Be applied only to hands that are cleaned as specified under § 2-301.12.

(B) If a hand sanitizer or a chemical hand sanitizing solution used as a hand dip does not meet the criteria specified under Subparagraph (A)(2) of this section, use shall be:

(1) Followed by thorough hand rinsing in clean water before hand contact with FOOD or by the use of gloves; or

(2) Limited to situations that involve no direct contact with FOOD by the bare hands.

(C) A chemical hand sanitizing solution used as a hand dip shall be maintained clean and at a strength equivalent to at least 100 mg/L chlorine.

**Fingernails**

**2-302.11 Maintenance.**

(A) FOOD EMPLOYEES shall keep their fingernails trimmed, filed, and maintained so the edges

and surfaces are cleanable and not rough.

(B) *Unless wearing intact gloves in good repair*, a FOOD EMPLOYEE may not wear fingernail polish or artificial fingernails when working with exposed FOOD.

**Jewelry**                    **2-303.11**                    **Prohibition.**

While PREPARING FOOD, FOOD EMPLOYEES may not wear jewelry including medical information jewelry on their arms and hands. *This section does not apply to a plain ring such as a wedding band.*

**Outer Clothing**                    **2-304.11**                    **Clean Condition.**

FOOD EMPLOYEES shall wear clean outer clothing to prevent contamination of FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES.

<b>2-4</b>	<b>HYGIENIC PRACTICES</b>
	<b>Subparts</b>
	<b>2-401                    Food Contamination Prevention</b>
	<b>2-402                    Hair Restraints</b>
	<b>2-403                    Animals</b>

**Food Contamination Prevention**                    **2-401.11**                    **Eating, Drinking, or Using Tobacco.<sup>c</sup>**

(A) Except as specified in ¶ (B) of this section, an EMPLOYEE shall eat, drink, or use any form of tobacco only in designated areas where the contamination of exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES; or other items needing protection can not result.

(B) *A FOOD EMPLOYEE may drink from a closed BEVERAGE container if the container is handled to prevent contamination of:*

- (1) *The FOOD EMPLOYEE'S hands;*
- (2) *The container; and*
- (3) *Exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; and unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES.*

**2-401.12**                    **Discharges from the Eyes, Nose, and Mouth.<sup>c</sup>**

FOOD EMPLOYEES experiencing persistent sneezing, coughing, or a runny nose that causes discharges from the eyes, nose, or mouth may not work with exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; or unwrapped SINGLE-SERVICE or SINGLE-USE ARTICLES.

**2-402.11**                    **Effectiveness.**

**Hair Restraints**

(A) Except as provided in ¶ (B) of this section, FOOD EMPLOYEES shall wear hair restraints such as hats, hair coverings or nets, beard restraints, and clothing that covers body hair, that are designed and worn to effectively keep their hair from contacting exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; and unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES.

(B) *This section does not apply to FOOD EMPLOYEES such as counter staff who only serve BEVERAGES and wrapped or PACKAGED FOODS, hostesses, and wait staff if they present a*

*minimal risk of contaminating exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; and unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES.*

**Animals**

**2-403.11 Handling Prohibition.<sup>c</sup>**

(A) Except as specified in ¶ (B) of this section, FOOD EMPLOYEES may not care for or handle animals that may be present such as patrol dogs, SERVICE ANIMALS, or pets that are allowed as specified in Subparagraphs 6-501.115(B)(2)-(4).

(B) *FOOD EMPLOYEES with SERVICE ANIMALS may handle or care for their SERVICE ANIMALS and FOOD EMPLOYEES may handle or care for FISH in aquariums or MOLLUSCAN SHELLFISH or crustacea in display tanks if they wash their hands as specified under '§ 2-301.12 and ¶ 2-301.14(C).*

# Chapter 3

# Food

## Parts

3-1	CHARACTERISTICS
3-2	SOURCES, SPECIFICATIONS, AND ORIGINAL CONTAINERS AND RECORDS
3-3	PROTECTION FROM CONTAMINATION AFTER RECEIVING
3-4	DESTRUCTION OF ORGANISMS OF PUBLIC HEALTH CONCERN
3-5	LIMITATION OF GROWTH OF ORGANISMS OF PUBLIC HEALTH CONCERN
3-6	FOOD IDENTITY, PRESENTATION, AND ON-PREMISES LABELING
3-7	CONTAMINATED FOOD
3-8	SPECIAL REQUIREMENTS FOR HIGHLY SUSCEPTIBLE POPULATIONS

3-1	CHARACTERISTICS
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Subparts

3-101	Condition
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## Condition

3-101.11	Safe, Unadulterated, and Honestly Presented. <sup>C</sup>
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FOOD shall be safe, UNADULTERATED and, as specified under § 3-601.12, honestly presented.

Note: The following common ingredients may cause allergic reactions: Eggs (albumen, whites, meringue), Milk & Milk Products (Whey, Nonfat Dry Milk, casein, Sodium Caseinate etc.), Peanuts (peanut butter, unrefined peanut oil, and flour), Wheat & Wheat Proteins (malt, caramel color, flour), Tree Nuts (almonds, walnuts, pecans etc.; each is a separate allergen, or the unrefined oils of these products), Soybeans & Soy Products (hydrogenated soy protein, tofu, and unrefined soybean oil), Fish, Shellfish and Crustaceans;

Note: The following common ingredients may cause adverse reactions: Monosodium Glutamate, Strawberries, Chocolate, Sulfites, Food Colors.

Note: For more information contact the Food Allergy Network, 11781 Lee Jackson Hwy., Suite 160 Fairfax, VA 22033-3309 or by calling 1-800-929-4040.

3-2	SOURCES, SPECIFICATIONS, AND ORIGINAL CONTAINERS AND RECORDS
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Subparts

3-201	Sources
3-202	Specifications for Receiving
3-203	Original Containers and Records

## Sources

3-201.11	Compliance with Food Law. <sup>C</sup>
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(A) FOOD shall be obtained from sources that comply with all LAWS relating to FOOD and FOOD labeling.

(B) FOOD PREPARED in a private home may not be used or offered for human consumption in a FOOD ESTABLISHMENT.

(C) PACKAGED FOOD shall be labeled as specified in LAW, including 21 CFR 101 FOOD Labeling; 9 CFR 317 Labeling, Marking Devices, and Containers; and 9 CFR 381 Subpart N Labeling and Containers; and as specified under §§ 3-202.17, 3-202.18; and ch. ATCP 55.30 of Wisconsin Administrative Code.

(D) FISH, other than MOLLUSCAN SHELLFISH, that are intended for consumption in their raw form and allowed as specified in Subparagraph 3-401.11(C)(1) may be offered for sale or service if they are obtained from a supplier that freezes the FISH as specified under § 3-402.11; or frozen on the PREMISES as specified under § 3-402.11 and records are retained as specified under § 3-402.12.

(E) WHOLE-MUSCLE, INTACT BEEF steaks that are intended for consumption in an undercooked form without a CONSUMER advisory as specified in ¶ 3-401.11(C) shall be:

(1) Obtained from a FOOD PROCESSING PLANT that, upon request by the purchaser, PACKAGES the steaks and labels them, to indicate that they meet the definition of WHOLE-MUSCLE, INTACT BEEF; or

(2) Deemed acceptable by the REGULATORY AUTHORITY based on other evidence, such as written buyer specifications or invoices, that indicates that the steaks meet the definition of WHOLE-MUSCLE, INTACT BEEF, and

(3) If individually cut in a FOOD ESTABLISHMENT:

(a) Cut from WHOLE-MUSCLE INTACT BEEF that is labeled by a FOOD PROCESSING PLANT as specified in Subparagraph (1) or identified as specified in Subparagraph (2) of this section,

(b) PREPARED so they remain intact, and

(c) If PACKAGED for undercooking in a FOOD ESTABLISHMENT labeled as specified in Subparagraph (1) or identified as specified in Subparagraph (2) of this section.

(F) MEAT and POULTRY that is not a READY-TO-EAT FOOD and is in a PACKAGED form when it is offered for sale or otherwise offered for consumption, shall be labeled to include safe handling instructions as specified in LAW, including 9 CFR 317.2(l) and 9 CFR 381.125(b).

(G) Shell EGGS that have not been specifically treated to destroy all viable *Salmonellae* shall be labeled to include safe handling instructions as specified in LAW, including 21 CFR 101.17(h).

### **3-201.12 Food in a Hermetically Sealed Container.<sup>c</sup>**

Low acid or acidified foods as defined in 21 CFR 113 & 114, in a HERMETICALLY SEALED CONTAINER shall be obtained from a FOOD PROCESSING PLANT that is regulated by the FOOD regulatory agency that has jurisdiction over the plant.

### **3-201.13 Fluid Milk and Milk Products.<sup>c</sup>**

Fluid milk and milk products shall be obtained from sources that comply with GRADE A STANDARDS as specified in ch. ATCP 80 of Wisconsin Administrative Code.

### **3-201.14 Fish.<sup>c</sup>**

(A) FISH that are received for sale or service shall be:

(1) Commercially and legally caught or harvested; or

(2) APPROVED for sale or service.

(B) MOLLUSCAN SHELLFISH that are recreationally caught may not be received for sale or service.

**3-201.15 Molluscan Shellfish.<sup>c</sup>**

(A) MOLLUSCAN SHELLFISH shall be obtained from sources APPROVED by the DEPARTMENT and the requirements specified in the U.S. Department of Health and Human Services, Public Health Service, Food and Drug Administration, National Shellfish Sanitation Program Manual of Operations Part II Sanitation of the Harvesting, Processing and Distribution of Shellfish.

(B) MOLLUSCAN SHELLFISH received in interstate commerce shall be from sources that are listed in the Interstate Certified Shellfish Shippers List.

**3-201.16 Wild Mushrooms.<sup>c</sup>**

(A) Except as specified in ¶ (B) of this section, identification of mushroom species picked in the wild shall have a written buyer specification which is to remain on file in the FOOD ESTABLISHMENT for a minimum of 90 days from the date of sale or service. This written specification shall include:

(1) Identification by the Latin binomial with author and common name,

(2) Identification in the fresh state,

(3) The name of the PERSON making the identification,

(4) A statement of their qualifications and training.

(B) *This section does not apply to:*

(1) *Cultivated wild mushroom species that are grown, harvested, and PROCESSED in an operation that is regulated by the FOOD regulatory agency that has jurisdiction over the operation; or*

(2) *Wild mushroom species if they are in PACKAGED form and are the product of a FOOD PROCESSING PLANT that is regulated by the FOOD regulatory agency that has jurisdiction over the plant.*

**3-201.17 Game Animals.<sup>c</sup>**

(A) Except as specified in ¶ (B) and (C) of this section, GAME ANIMALS may not be received for PROCESSING, sale and/or service for consumption by the GENERAL PUBLIC in a FOOD ESTABLISHMENT.

(B) Wild GAME ANIMALS may be served in a FOOD ESTABLISHMENT or other approved facility provided that the following conditions are met:

(1) Wild GAME ANIMALS are legally taken,

(2) A permit from the department of natural resources is obtained for serving wild GAME ANIMALS. Section 29.541 of the Wisconsin Statutes allows the Department of Natural Resources to issue permits to serve lawfully taken and possessed wild game to guests at restaurants, clubs, hotels, boarding houses and taverns.

(a) A permit will not be issued where the principal purpose is to provide a profit for an individual or any operator of a tavern or food facility. DNR permits are required for serving of game by civic clubs, sportsmen's clubs, churches and other organizations of similar purpose and where any proceeds that may accrue for such serving are used for a recognized public service.

(b) Permits may be issued for serving private parties where the applicant, because of the number of guests or other justifiable reasons, desires to serve game at a public location. It must be clearly established that the party will be strictly private.

(c) After DNR approval DHFS, DATCP or its authorized Agent will review the application.

(3) The FOOD ESTABLISHMENT is closed to the GENERAL PUBLIC during the service of wild game animals. The FOOD ESTABLISHMENT cannot operate the regular food service unless two or more separate and independent kitchens are available within the establishment.

(4) All wild game is to be completely separated from regular food while stored at the facility in coolers, freezers, etc., and marked plainly with content of PACKAGE.

(5) FOOD ESTABLISHMENTS without separate facilities shall effectively clean and SANITIZE all FOOD-CONTACT SURFACES used to PREPARE, store and serve wild GAME ANIMALS prior to resuming regular operations.

(6) Notice is made to persons attending the MEAL that the wild GAME ANIMAL is not from an APPROVED source. Notice is made to the public with any advertisement used, and, notice is posted at the door of the establishment where patrons will enter advising them that some or all of the wild game being served has been donated. It will further advise that these meats may not have been inspected or PROCESSED at an APPROVED facility.

(7) No wild GAME ANIMAL may be brought into a FOOD ESTABLISHMENT with the hide or feathers attached, and without prior evisceration.

(8) Wild GAME ANIMAL MEAT is cooked to an internal temperature as specified in §3-401.11

(9) All food must be PREPARED in the facility from the raw state on the day of the event. An exception is for PROCESSED foods (jerky, venison sausage, etc.), which must have been PROCESSED at a licensed FOOD ESTABLISHMENT. No food may be PREPARED in a person's home and brought to the establishment to heat and serve.

(C) If GAME ANIMALS are received for sale or service they shall be:

(1) Commercially raised for FOOD and:

(a) Raised, slaughtered, and PROCESSED under a voluntary inspection program that is conducted by the agency that has animal health jurisdiction, or

(b) Under a routine inspection program conducted by a regulatory agency other than the agency that has animal health jurisdiction, and

(c) Raised, slaughtered, and PROCESSED according to:

(i) LAWS governing MEAT and POULTRY as determined by the agency that has animal health jurisdiction and the agency that conducts the inspection program,



and

(ii) Requirements which are developed by the agency that has animal health jurisdiction and the agency that conducts the inspection program with consideration of factors such as the need for antemortem and postmortem examination by an approved veterinarian or veterinarian's designee;

(2) Under a voluntary inspection program administered by the USDA or Wisconsin Meat Inspection Bureau for GAME ANIMALS such as exotic animals (reindeer, elk, deer, antelope, water buffalo, or bison) that are "inspected and APPROVED" in accordance with 9 CFR 352 Exotic Animals, Voluntary Inspection and ATCP 55 Meat & Poultry Inspection or rabbits that are PROCESSED and slaughtered at a LICENSED PROCESSING plant;

(D) A GAME ANIMAL may not be received for sale or service if it is a species of wildlife that is listed in 50 CFR 17 Endangered and Threatened Wildlife and Plants.

**Specifications  
for Receiving**

**3-202.11 Temperature.<sup>c</sup>**

(A) Except as specified in ¶ (B) of this section, refrigerated, POTENTIALLY HAZARDOUS FOOD shall be at a temperature of 5°C (41°F) or below when received.

*(B) If a temperature other than 5°C (41°F) for a POTENTIALLY HAZARDOUS FOOD is specified in LAW governing its distribution, such as LAWS governing milk, and MOLLUSCAN SHELLFISH, the FOOD may be received at the specified temperature.*

(C) Raw shell EGGS shall be received in refrigerated EQUIPMENT that maintains an ambient air temperature of 7° C (45° F) or less.

(D) POTENTIALLY HAZARDOUS FOOD that is cooked to a temperature and for a time specified under §§ 3-401.11 - 3-401.13 and received hot shall be at a temperature of 57.2oC (135°F) or above.

(E) A FOOD that is labeled frozen and shipped frozen by a FOOD PROCESSING PLANT shall be received frozen.

(F) Upon receipt, POTENTIALLY HAZARDOUS FOOD shall be free of evidence of previous temperature abuse.

**3-202.12 Additives.<sup>c</sup>**

FOOD may not contain unAPPROVED FOOD ADDITIVES or ADDITIVES that exceed amounts specified in 21 CFR 170-180 relating to FOOD ADDITIVES, generally recognized as safe or prior sanctioned substances that exceed amounts specified in 21 CFR 181-186, substances that exceed amounts specified in 9 CFR Subpart C Section 424.21(b) FOOD Ingredients And Sources of Radiation, or pesticide residues that exceed provisions specified in 40 CFR 185 Tolerances for Pesticides in Food.

**3-202.13 Shell Eggs.<sup>c</sup>**

Shell EGGS shall be received clean and sound and may not exceed the RESTRICTED EGG tolerances as specified in ch. ATCP 88, of Wisconsin Administrative Code.

**3-202.14 Eggs and Milk Products, Pasteurized.<sup>c</sup>**

(A) Liquid, frozen, and dry EGGS and EGG products shall be obtained pasteurized.

(B) Fluid and dry milk and milk products complying with GRADE A STANDARDS as specified in LAW shall be obtained pasteurized.

(C) Frozen milk products, such as ice cream, shall be obtained pasteurized as specified in 21 CFR 135 - Frozen Desserts.

(D) Cheese shall be obtained pasteurized *unless alternative procedures to pasteurization are specified in the CFR, such as 21 CFR 133 - Cheeses and Related Cheese Products, for curing certain cheese varieties.*

**3-202.15 Package Integrity.<sup>c</sup>**

FOOD PACKAGES shall be in good condition and protect the integrity of the contents so that the FOOD is not exposed to ADULTERATION or potential contaminants.

**3-202.16 Ice.<sup>c</sup>**

Ice for use as a FOOD or a cooling medium shall be made from DRINKING WATER.

**3-202.17 Shucked Shellfish, Packaging and Identification.**

(A) Raw SHUCKED SHELLFISH shall be obtained in nonreturnable PACKAGES which bear a legible label that identifies the:

(1) Name, address, and CERTIFICATION NUMBER of the shucker-packer or repacker of the MOLLUSCAN SHELLFISH; and

(2) The "sell by" date for PACKAGES with a capacity of less than 1.87 L (one-half gallon) or the date shucked for PACKAGES with a capacity of 1.87 L (one-half gallon) or more.

(B) A PACKAGE of raw SHUCKED SHELLFISH that does not bear a label or which bears a label which does not contain all the information as specified under ¶ (A) of this section shall be subject to a hold order, as allowed by LAW, or seizure and destruction in accordance with 21 CFR Subpart D - Specific Administrative Decisions Regarding Interstate Shipments, Section 1240.60(d).

**3-202.18 Shellstock Identification.<sup>c</sup>**

(A) SHELLSTOCK shall be obtained in containers bearing legible source identification tags or labels that are affixed by the harvester and each dealer that deperates, ships, or reships the SHELLSTOCK, as specified in the National Shellfish Sanitation Program Manual of Operations Part II Sanitation of the Harvesting, Processing and Distribution of Shellfish, and that list:

(1) Except as specified under ¶ (C) of this section, on the harvester's tag or label, the following information in the following order:

(a) The harvester's identification number that is assigned by the SHELLFISH CONTROL AUTHORITY,

(b) The date of harvesting,

(c) The most precise identification of the harvest location or aquaculture site that is practicable based on the system of harvest area designations that is in use by the SHELLFISH CONTROL AUTHORITY and including the abbreviation of the name of the state or country in which the shellfish are harvested,

(d) The type and quantity of shellfish, and

(e) The following statement in bold, capitalized type: "This tag is required to be attached until container is empty or retagged and thereafter kept on file for 90 days"; and

(2) Except as specified in ¶ (D) of this section, on each dealer's tag or label, the following information in the following order:

(a) The dealer's name and address, and the CERTIFICATION NUMBER assigned by the SHELLFISH CONTROL AUTHORITY,

(b) The original shipper's CERTIFICATION NUMBER including the abbreviation of the name of the state or country in which the shellfish are harvested,

(c) The same information as specified for a harvester's tag under Subparagraphs (A)(1)(b)-(d) of this section, and

(d) The following statement in bold, capitalized type: "This tag is required to be attached until container is empty and thereafter kept on file for 90 days."

(B) A container of SHELLSTOCK that does not bear a tag or label or that bears a tag or label that does not contain all the information as specified under ¶ (A) of this section shall be subject to a hold order, as allowed by s. 254.85 stats. and s. 97.12 stats., or seizure and destruction in accordance with 21 CFR Subpart D - Specific Administrative Decisions Regarding Interstate Shipments, Section 1240.60(d).

(C) If a place is provided on the harvester's tag or label for a dealer's name, address, and CERTIFICATION NUMBER, the dealer's information shall be listed first.

(D) *If the harvester's tag or label is designed to accommodate each dealer's identification as specified under Subparagraphs (A)(2)(a) and (b) of this section, individual dealer tags or labels need not be provided.*

### **3-202.19 Shellstock, Condition.**

When received by a FOOD ESTABLISHMENT, SHELLSTOCK shall be reasonably free of mud, dead shellfish, and shellfish with broken shells. Dead shellfish or SHELLSTOCK with badly broken shells shall be discarded.

### **3-202.110 Juice Treated.**

Pre-PACKAGED JUICE shall:

(A) Be obtained from a processor with a HACCP system as specified in 21 CFR Part 120;

(B) Be obtained pasteurized or otherwise treated to attain a 5-log reduction of the most resistant microorganism of public health significance as specified in 21 CFR Part 120.24; or

(C) Bear a warning label as specified in 21 CFR Section 101.17(g).

### **3-203.11 Molluscan Shellfish, Original Container.**

(A) Except as specified in ¶¶(B), (C) and (D) of this section, MOLLUSCAN SHELLFISH may not be removed from the container in which they are received other than immediately before

**Original  
Containers and  
Records**

sale or PREPARATION for service.

(B) For display purposes, SHELLSTOCK may be removed from the container in which they are received, displayed on drained ice, or held in a display container, and a quantity specified by a CONSUMER may be removed from the display or display container and provided to the CONSUMER if:

(1) The source of the SHELLSTOCK on display is identified as specified under § 3-202.18 and recorded as specified under § 3-203.12; and

(2) The SHELLSTOCK are protected from contamination.

(C) SHUCKED SHELLFISH may be removed from the container in which they were received and held in a display container from which individual servings are dispensed upon a CONSUMER'S request if

(1) The labeling information for the shellfish on display as specified under § 3-202.17 is retained and correlated to the date when, or dates during which, the shellfish are sold or served; and

(2) The shellfish are protected from contamination.

(D) SHUCKED SHELLFISH may be removed from the container in which they were received and repacked by a FOOD EMPLOYEE in SINGLE USE containers for retail sale if

(1) The labeling information for the shellfish is on each container as specified under § 3-202.17

(2) The labeling information as specified under § 3-202.17, is retained in a written log which correlates with the date when, or dates during which, the shellfish are sold or served;

(3) The written log is maintained for 90 days, and

(4) The shellfish are protected from contamination

### **3-203.12 Shellstock, Maintaining Identification.<sup>c</sup>**

(A) Except as specified under Subparagraph (B)(2) of this section, SHELLSTOCK tags shall remain attached to the container in which the SHELLSTOCK are received until the container is empty.

(B) The identity of the source of SHELLSTOCK that are sold or served shall be maintained by retaining SHELLSTOCK tags or labels for 90 calendar days from the date the container is emptied by:

(1) Using an APPROVED record keeping system that keeps the tags or labels in chronological order correlated to the date when, or dates during which, the SHELLSTOCK are sold or served; and

(2) If SHELLSTOCK are removed from their tagged or labeled container:

(a) Preserving source identification by using a record keeping system as specified under Subparagraph (B)(1) of this section, and

(b) Ensuring that SHELLSTOCK from one tagged or labeled container are not

COMMINGLED with SHELLSTOCK from another container with different shellfish certification numbers, different harvest dates or different growing areas as identified on the tag or label.

3-3

**PROTECTION FROM CONTAMINATION AFTER RECEIVING**

**Subparts**

- 3-301 Preventing Contamination by Food Employees
- 3-302 Preventing Food and Ingredient Contamination
- 3-303 Preventing Contamination from Ice Used as a Coolant
- 3-304 Preventing Contamination from Equipment, Utensils, and Linens
- 3-305 Preventing Contamination from the Premises
- 3-306 Preventing Contamination by Consumers
- 3-307 Preventing Contamination from Other Sources

**Preventing Contamination by Food Employees**

**3-301.11 Preventing Contamination from Hands.<sup>C</sup>**

- (A) FOOD EMPLOYEES shall wash their hands as specified under § 2-301.12.
- (B) FOOD EMPLOYEES shall minimize bare hand and arm contact with exposed FOOD that is not in a READY-TO-EAT form.<sup>S</sup>
- (C) Except when washing fruits and vegetables as specified under § 3-302.15 or as specified in ¶ (D) of this section, FOOD EMPLOYEES may not contact exposed, READY-TO-EAT FOOD with their bare hands and shall use suitable UTENSILS such as deli tissue, spatulas, tongs, SINGLE-USE gloves or dispensing EQUIPMENT.
- (D) FOOD EMPLOYEES not serving HIGHLY SUSCEPTIBLE POPULATION, may contact exposed, READY-TO-EAT FOOD with their bare hands if:
  - (1) The PERMIT HOLDER complies with § 2-201.11;
  - (2) The PERSON IN CHARGE complies with Subparagraphs 2-102.11(C)(1)-(3) and (8), ¶ 2-103.11 (D), and §§ 2-201.12, 2-201.13; and posts handwash signs as specified in 6-301.14.
  - (3) The PERSON IN CHARGE maintains a documented program in the FOOD ESTABLISHMENT that is readily available at all times for use by EMPLOYEES and for REGULATORY AUTHORITY review upon request, and that specifies:
    - (a) The tasks requiring contact by bare hands (e.g.; vegetable/salad PREPARATION, grill line and sandwich PREPARATION),
    - (b) The FOOD categories (deli meats, cheeses, vegetables) that will be contacted by bare hands,
    - (c) A training program for the FOOD EMPLOYEES that specifies:
      - (i) Who is responsible for the training,
      - (ii) The program content, including instructions to FOOD EMPLOYEES about the hazards associated with the FOOD categories specified in Subparagraph (D)(3)(b) of this section, not to work when they are ill with any of the symptoms or diagnoses specified under § 2-201.11,

good hygienic practices, proper handwashing as specified in §§§ 2-301.12, 2-301.14, and 2-301.15, the principles of safe FOOD PREPARATION procedures, cross contamination, and

(iii) The frequency of the training including periodic refresher sessions,

(4) The PERSON IN CHARGE maintains documentation at the FOOD ESTABLISHMENT verifying that FOOD EMPLOYEES have been trained as specified in Subparagraph (D)(3)(c)(ii)

(5) The PERSON IN CHARGE ensures compliance with the program:

- (a) As specified in Subparagraph (D)(3) of this section,
- (b) Amends it as required by the regulatory authority;
- (c) Reviews the program annually, and documents changes, and
- (d) ( By routinely monitoring FOOD EMPLOYEES

(6) FOOD EMPLOYEES comply with the program specified in Subparagraph (D)(3) of this section, Part 2-3, and Part 2-4.

Note: A template is available by contacting the department of health and family service or the department of agriculture, trade, & consumer protection.

Note: Workers and consumers exposed to latex gloves and other products containing natural rubber latex may develop allergic reactions such as skin rashes; hives; nasal, eye, or sinus symptoms; asthma; and (rarely) shock.

### **3-301.12 Preventing Contamination when Tasting.<sup>C</sup>**

A FOOD EMPLOYEE may not use a UTENSIL more than once to taste FOOD that is to be sold or served.

## **Preventing Food and Ingredient Contamination**

### **3-302.11 Packaged and Unpackaged Food - Separation, Packaging, and Segregation.<sup>C</sup>**

(A) FOOD shall be protected from cross contamination by:

(1) Separating raw animal FOODS during storage, PREPARATION, holding, and display from:

(a) Raw READY-TO-EAT FOOD including other raw animal FOOD such as FISH for sushi or MOLLUSCAN SHELLFISH, or other raw READY-TO-EAT FOOD such as vegetables, and

(b) Cooked READY-TO-EAT FOOD;

(2) *Except when combined as ingredients*, separating types of raw animal FOODS from each other such as beef, FISH, lamb, pork, and POULTRY during storage, PREPARATION, holding, and display by:

(a) Using separate EQUIPMENT for each type, or

(b) Arranging each type of FOOD in EQUIPMENT so that cross contamination of one type with another is prevented, and

(c) Preparing each type of FOOD at different times or in separate areas;

(3) Cleaning EQUIPMENT and UTENSILS as specified under ¶ 4-602.11(A) and SANITIZING as specified under § 4-703.11;

(4) Except as specified in ¶ (B) of this section, storing the FOOD in PACKAGES, covered containers, or wrappings;

(5) Cleaning HERMETICALLY SEALED CONTAINERS of FOOD of visible soil before opening;

(6) Protecting FOOD containers that are received PACKAGED together in a case or overwrap from cuts when the case or overwrap is opened;

(7) Storing damaged, spoiled, or recalled FOOD being held in the FOOD ESTABLISHMENT as specified under § 6-404.11; and

(8) Separating fruits and vegetables, before they are washed as specified under § 3-302.15 from READY-TO-EAT FOOD.

(B) *Subparagraph (A)(4) of this section does not apply to:*

(1) *Whole, uncut, raw fruits and vegetables and nuts in the shell, that require peeling or hulling before consumption;*

(2) *PRIMAL CUTS, quarters, or sides of raw MEAT or slab bacon that are hung on clean, SANITIZED hooks or placed on clean, SANITIZED racks;*

(3) *Whole, uncut, processed MEATS such as country hams, and smoked or cured sausages that are placed on clean, SANITIZED racks;*

(4) *FOOD being cooled as specified under Subparagraph 3-501.15(B)(2); or*

(5) *SHELLSTOCK.*

**3-302.12 Food Storage Containers, Identified with Common Name of Food.**

Working containers holding FOOD or FOOD ingredients that are removed from their original PACKAGES for use in the FOOD ESTABLISHMENT, such as cooking oils, flour, herbs, potato flakes, salt, spices, and sugar shall be identified with the common name of the FOOD *except that containers holding FOOD that can be readily and unmistakably recognized such as dry pasta need not be identified.*

**3-302.13 Pasteurized Eggs, Substitute for Raw Shell Eggs for Certain Recipes.<sup>c</sup>**

Pasteurized EGGS or EGG products shall be substituted for raw shell EGGS in the PREPARATION of FOODS such as Caesar salad, hollandaise or bernaise sauce, mayonnaise, meringue, EGGnog, ice cream, and EGG-fortified BEVERAGES that are not:

(A) Cooked as specified under Subparagraphs 3-401.11(A)(1) or (2); or

(B) Included in Subparagraph 3-401.11(D).

**3-302.14 Protection from Unapproved Additives.<sup>c</sup>**

(A) FOOD shall be protected from contamination that may result from the addition of, as specified in § 3-202.12:

(1) Unsafe or unAPPROVED FOOD or COLOR ADDITIVES; and

(2) Unsafe or unAPPROVED levels of APPROVED FOOD and COLOR ADDITIVES.

(B) A FOOD EMPLOYEE may not:

(1) Apply sulfiting agents to fresh fruits and vegetables intended for raw consumption or to a FOOD considered to be a good source of vitamin B<sub>1</sub>; or

(2) Serve or sell FOOD specified under Subparagraph (B)(1) of this section that is treated with sulfiting agents before receipt by the FOOD ESTABLISHMENT, *except that grapes need not meet this subparagraph.*

**3-302.15 Washing Fruits and Vegetables.**

(A) Raw fruits and vegetables shall be thoroughly washed in water to remove soil and other contaminants before being cut, combined with other ingredients, cooked, served, or offered for human consumption in READY-TO-EAT form except as specified in ¶ (B) of this section and *except that whole, raw fruits and vegetables that are intended for washing by the CONSUMER before consumption need not be washed before they are sold.*

(B) *Fruits and vegetables may be washed by using chemicals as specified under § 7-204.12.*

**Preventing Contamination from Ice Used as a Coolant**

**3-303.11 Ice Used as Exterior Coolant, Prohibited as Ingredient.**

After use as a medium for cooling the exterior surfaces of FOOD such as melons or FISH, PACKAGED FOODS such as canned BEVERAGES, or cooling coils and tubes of EQUIPMENT, ice may not be used as FOOD.

**3-303.12 Storage or Display of FOOD in Contact with Water or Ice.**

(A) Except as specified in ¶ (E) PACKAGED FOOD may not be stored in direct contact with ice or water if the FOOD is subject to the entry of water because of the nature of its PACKAGING, wrapping, or container or its positioning in the ice or water.

(B) *Except as specified in ¶¶ (C) and (D) of this section, unPACKAGED FOOD may not be stored in direct contact with undrained ice.*

(C) *Whole, raw fruits or vegetables; cut, raw vegetables such as celery or carrot sticks or cut potatoes; and tofu may be immersed in ice or water.*

(D) *Raw chicken and raw FISH that are received immersed in ice in shipping containers may remain in that condition while in storage awaiting PREPARATION, display, service, or sale.*

**Preventing Contamination from Equipment, Utensils, and Linens**

**3-304.11 Food Contact with Equipment and Utensils.<sup>c</sup>**

FOOD shall only contact surfaces of EQUIPMENT and UTENSILS that are cleaned as specified under Part 4-6 of this Code and SANITIZED as specified under Part 4-7 of this Code.

**3-304.12 In-Use Utensils, Between-Use Storage.**

During pauses in FOOD PREPARATION or dispensing, FOOD PREPARATION and dispensing UTENSILS shall be stored:

(A) Except as specified under ¶ (B) of this section, in the FOOD with their handles above the top of the FOOD and the container;



(B) In FOOD that is not POTENTIALLY HAZARDOUS with their handles above the top of the FOOD within containers or EQUIPMENT that can be closed, such as bins of sugar, flour, or cinnamon;

(C) On a clean portion of the FOOD PREPARATION table or cooking EQUIPMENT only if the in-use UTENSIL and the FOOD-CONTACT surface of the FOOD PREPARATION table or cooking EQUIPMENT are cleaned and SANITIZED at a frequency specified under §§ 4-602.11 and 4-702.11;

(D) In running water of sufficient velocity to flush particulates to the drain, if used with moist FOOD such as ice cream or mashed potatoes; or

(E) In a clean, protected location if the UTENSILS, such as ice scoops, are used only with a FOOD that is not POTENTIALLY HAZARDOUS.

(F) In a container of water if the water is maintained at a temperature of at least 57.2°C (135°F) and the container is cleaned at a frequency specified under Subparagraph 4-602.11(D)(7).

**3-304.13 Linens and Napkins, Use Limitation.**

LINENS and napkins may not be used in contact with FOOD *unless they are used to line a container for the service of FOODS and the LINENS and napkins are replaced each time the container is refilled for a new CONSUMER.*

**3-304.14 Wiping Cloths and Working Containers, Use Limitation.**

(A) Cloths that are in use for wiping FOOD spills shall be used for no other purpose.

(B) Cloths used for wiping FOOD spills shall be:

(1) Dry and used for wiping FOOD spills from TABLEWARE and carry-out containers; or

(2) Wet and cleaned as specified under ¶ 4-802.11(D), stored in a chemical SANITIZER at a concentration specified in § 4-501.114, and used for wiping spills from FOOD-CONTACT and nonFOOD-CONTACT SURFACES of EQUIPMENT.

(C) Dry or wet cloths that are used with raw animal FOODS shall be kept separate from cloths used for other purposes, and wet cloths used with raw animal FOODS shall be kept in a separate SANITIZING solution.

(D) Wet wiping cloths used with a freshly made SANITIZING solution and dry wiping cloths shall be free of FOOD debris and visible soil.

(E) Working containers of SANITIZING solutions for storage of in-use wiping cloths may be placed above the floor if used in a manner to prevent contamination of FOOD, EQUIPMENT, UTENSILS, LINENS, SINGLE-SERVICE or SINGLE-USE ARTICLES..

**3-304.15 Gloves, Use Limitation.**

(A) If used, SINGLE-USE gloves shall be used for only one task such as working with READY-TO-EAT FOOD or with raw animal FOOD, used for no other purpose, and discarded when damaged or soiled, or when interruptions occur in the operation.

(B) Except as specified in ¶ (C) of this section, slash-resistant gloves that are used to protect the hands during operations requiring cutting shall be used in direct contact only

with FOOD that is subsequently cooked as specified under Part 3-4 such as frozen FOOD or a PRIMAL CUT of MEAT.

(C) *Slash-resistant gloves may be used with READY-TO-EAT FOOD that will not be subsequently cooked if the slash-resistant gloves have a SMOOTH, durable, and nonabsorbent outer surface; or if the slash-resistant gloves are covered with a SMOOTH, durable, nonabsorbent glove, or a SINGLE-USE glove.*

(D) Cloth gloves may not be used in direct contact with FOOD *unless the FOOD is subsequently cooked as required under Part 3-4 such as frozen FOOD or a PRIMAL CUT of MEAT.*

### **3-304.16 Using Clean Tableware for Second Portions and Refills.**

(A) Except for refilling a CONSUMER's drinking cup or container without contact between the pouring UTENSIL and the lip-contact area of the drinking cup or container, FOOD EMPLOYEES may not use TABLEWARE, including SINGLE-SERVICE ARTICLES, soiled by the CONSUMER, to provide second portions or refills.

(B) Except as specified in ¶ (C) of this section, self-service CONSUMERS may not be allowed to use soiled TABLEWARE, including SINGLE-SERVICE ARTICLES, to obtain additional FOOD from the display and serving EQUIPMENT.

(C) *Drinking cups and containers may be reused by self-service CONSUMERS if refilling is a contamination-free process as specified under §§ 4-204.13(A), (B), and (D).*

### **3-304.17 Refilling Returnables.**

(A) A take-home FOOD container returned to a FOOD ESTABLISHMENT may not be refilled at a FOOD ESTABLISHMENT with a POTENTIALLY HAZARDOUS FOOD.

(B) Except as specified in ¶ (C), a take-home FOOD container refilled with FOOD that is not POTENTIALLY HAZARDOUS shall be cleaned as specified under ¶ 4-603.17(B).

(C) *Personal take-out BEVERAGE containers, such as thermally insulated bottles, nonspill coffee cups and promotional BEVERAGE glasses, may be refilled by EMPLOYEES or the CONSUMER if refilling is a contamination-free process as specified under §§ 4-204.13(A), (B), and (D).*

## **Preventing Contamination from the Premises**

### **3-305.11 Food Storage.**

(A) Except as specified in §§ (B) and (C) of this section, FOOD shall be protected from contamination by storing the FOOD:

- (1) In a clean, dry location;
- (2) Where it is not exposed to splash, dust, or other contamination; and
- (3) At least 15 cm (6 inches) above the floor.

(B) *FOOD in PACKAGES and working containers may be stored less than 15 cm (6 inches) above the floor on case lot handling EQUIPMENT as specified under § 4-204.122.*

(C) *Pressurized BEVERAGE containers, cased FOOD in waterproof containers such as bottles or cans, and milk containers in plastic crates may be stored on a floor that is clean and not exposed to floor moisture.*

**3-305.12 Food Storage, Prohibited Areas.**

FOOD may not be stored:

- (A) In locker rooms;
- (B) In toilet rooms;
- (C) In dressing rooms;
- (D) In garbage rooms;
- (E) In mechanical rooms;
- (F) Under sewer lines that are not shielded to intercept potential drips;
- (G) Under leaking water lines, including leaking automatic fire sprinkler heads, or under lines on which water has condensed;
- (H) Under open stairwells; or
- (I) Under other sources of contamination.

**3-305.13 Vended Potentially Hazardous Food, Original Container.**

POTENTIALLY HAZARDOUS FOOD dispensed through a VENDING MACHINE shall be in the PACKAGE in which it was placed at the FOOD ESTABLISHMENT or FOOD PROCESSING PLANT at which it was PREPARED.

**3-305.14 Food Preparation.**

During PREPARATION, UNPACKAGED FOOD shall be protected from environmental sources of contamination.

**Preventing  
Contamination by  
Consumers**

**3-306.11 Food Display.**

*Except for nuts in the shell and whole, raw fruits and vegetables that are intended for hulling, peeling, or washing by the CONSUMER before consumption, FOOD on display shall be protected from contamination by the use of PACKAGING; counter, service line, or salad bar FOOD guards; display cases; or other effective means.*

**3-306.12 Condiments, Protection.**

- (A) Condiments shall be protected from contamination by being kept in dispensers that are designed to provide protection, protected FOOD displays provided with the proper UTENSILS, original containers designed for dispensing, or individual PACKAGES or portions.
- (B) Condiments at a VENDING MACHINE LOCATION shall be in individual PACKAGES or provided in dispensers that are filled at an APPROVED location, such as the FOOD ESTABLISHMENT that provides FOOD to the VENDING MACHINE LOCATION, a FOOD PROCESSING PLANT that is regulated by the agency that has jurisdiction over the operation, or a properly equipped facility that is located on the site of the VENDING MACHINE LOCATION.

**3-306.13 Consumer Self-Service Operations.<sup>c</sup>**

- (A) Raw, UNPACKAGED animal FOOD, such as beef, lamb, pork, POULTRY, and FISH may not be offered for CONSUMER self-service. *This paragraph does not apply to:*

(1) CONSUMER self-service of READY-TO-EAT FOODS at buffets or salad bars that serve FOODS such as sushi or raw shellfish;

(2) Ready-to-cook individual portions for immediate cooking and consumption on the PREMISES such as CONSUMER-cooked MEATS or CONSUMER-selected ingredients for Mongolian barbecue; or

(3) Raw, frozen, shell-on shrimp or lobster.

(B) CONSUMER self-service operations for READY-TO-EAT FOODS shall be provided with suitable UTENSILS or effective dispensing methods that protect the FOOD from contamination.<sup>N</sup>

(C) CONSUMER self-service operations such as buffets and salad bars shall be monitored by FOOD EMPLOYEES trained in safe operating procedures.<sup>N</sup>

**3-306.14 Returned Food and Reservice of Food.<sup>C</sup>**

(A) Except as specified in ¶ (B) of this section, after being served or sold and in the possession of a CONSUMER, FOOD that is unused or returned by the CONSUMER may not be offered as FOOD for human consumption.

(B) Except as specified under ¶ 3-801.11(C), a container of FOOD that is not POTENTIALLY HAZARDOUS may be transferred from one CONSUMER to another if:

(1) The FOOD is dispensed so that it is protected from contamination and the container is closed between uses, such as a narrow-neck bottle containing catsup, steak sauce, or wine; or

(2) The FOOD, such as crackers, salt, or pepper, is in an unopened original PACKAGE and is maintained in sound condition.

**Preventing Contamination from Other Sources**

**3-307.11 Miscellaneous Sources of Contamination.**

FOOD shall be protected from contamination that may result from a factor or source not specified under Subparts 3-301 - 3-306.

3-4

**DESTRUCTION OF ORGANISMS OF PUBLIC HEALTH CONCERN**

**Subparts**

- 3-401 Cooking
- 3-402 Freezing
- 3-403 Reheating
- 3-404 Other Methods

**Cooking**

**3-401.11 Raw Animal Foods.<sup>C</sup>**

(A) Except as specified under ¶ (B) and in ¶¶(C) and (D) of this section, raw animal FOODS such as EGGS, FISH, MEAT, POULTRY, and FOODS containing these raw animal FOODS, shall be cooked to heat all parts of the FOOD to a temperature and for a time that complies with one of the following methods based on the FOOD that is being cooked:

(1) 63°C (145°F) or above for 15 seconds for:

(a) Raw shell EGGS that are broken and PREPARED in response to a CONSUMER'S order and for immediate service, and

(b) Except as specified under Subparagraphs (A)(2) and (3) and ¶ (B) of this section, FISH and MEAT including GAME ANIMALS commercially raised for FOOD as specified under Subparagraph 3-201.17(C)(1) and GAME ANIMALS under a voluntary inspection program as specified under Subparagraph 3-201.17(C)(2);

(2) 68°C (155°F) for 15 seconds or the temperature specified in the following chart that corresponds to the holding time for ratites and INJECTED MEATS; the following if they are COMMINUTED: FISH, MEAT, GAME ANIMALS commercially raised for FOOD as specified under Subparagraph 3-201.17(C)(1), and GAME ANIMALS under a voluntary inspection program as specified under Subparagraph 3-201.17(C)(2); and raw EGGS that are not PREPARED as specified under Subparagraph (A)(1)(a) of this section:

Minimum	
Temperature °C (°F)	Time
63 (145)	3 minutes
66 (150)	1 minute
70 (158)	<1 second (instantaneous)

;or

(3) 74°C (165°F) or above for 15 seconds for POULTRY, Wild GAME ANIMALS as specified under Subparagraphs 3-201.17(B), stuffed FISH, stuffed MEAT, stuffed pasta, stuffed POULTRY, stuffed ratites, or stuffing containing FISH, MEAT, POULTRY, or ratites.

(B) Whole beef roasts, corned beef roasts, pork roasts, and cured pork roasts such as ham, shall be cooked as specified in the following chart:

Temperature °C (°F)	Time <sup>1</sup>	Temperature °C (°F)	Time <sup>1</sup>	Temperature °C (°F)	Time <sup>1</sup>
54.4 (130)	112 min.	60.0 (140)	12 min.	66.1 (151)	54 sec.
55.0 (131)	89 min.	61.1 (142)	4 8 min.	67.2 (153)	34 sec.
56.1 (133)	56 min.	62.2 (144)	5 min.	68.3 (155)	22 sec.
57.2 (135)	36 min.	62.8 (145)	4 min.	69.4 (157)	14 sec.
57.8 (136)	28 min.	63.9 (147)	134 sec.	70.0 (158)	0 sec.
58.9 ( )	18 min.	65.0 (149)	85 sec.		

<sup>1</sup> Holding time may include postoven heat rise.

(C) A raw or undercooked WHOLE-MUSCLE, INTACT BEEF steak may be served or offered for sale in a READY-TO-EAT form if:

(1) The FOOD ESTABLISHMENT serves a population that is not a HIGHLY SUSCEPTIBLE

POPULATION,

(2) The steak is labeled to indicate that it meets the definition of "WHOLE-MUSCLE, INTACT BEEF" as specified under ¶ 3-201.11(E), and

(3) The steak is cooked on both the top and bottom to a surface temperature of 63°C (145°F) or above and a cooked color change is achieved on all external surfaces.

(D) A raw animal FOOD such as raw EGG, raw FISH, raw-marinated FISH, raw MOLLUSCAN SHELLFISH, or steak tartare; or a partially cooked FOOD such as lightly cooked FISH, soft cooked EGGS, or rare MEAT other than WHOLE-MUSCLE, INTACT BEEF steaks as specified in ¶ (C) of this section, may be served or offered for sale upon consumer request or selection in a READY-TO-EAT form if:

(1) As specified under 3-801.11(C)(1)-(2), the FOOD ESTABLISHMENT serves a population that is not a HIGHLY SUSCEPTIBLE POPULATION, and

(2) The CONSUMER is informed as specified under § 3-603.11 that to ensure its safety, the FOOD should be cooked as specified under ¶ (A) or (B) of this section; or

(3) The DEPARTMENT grants a VARIANCE from ¶ (A) or (B) of this section as specified in §1-104.11 based on a HACCP PLAN that:

(a) Is submitted by the PERMIT HOLDER and APPROVED as specified under §1-104.12,

(b) Documents scientific data or other information showing that a lesser time and temperature regimen results in a safe FOOD, and

(c) Verifies that EQUIPMENT and procedures for FOOD PREPARATION and training of FOOD EMPLOYEES at the FOOD ESTABLISHMENT meet the conditions of the VARIANCE.

**3-401.12 Microwave Cooking.<sup>c</sup>**

Raw animal FOODS cooked in a microwave oven shall be:

(A) Rotated or stirred throughout or midway during cooking to compensate for uneven distribution of heat;

(B) Covered to retain surface moisture;

(C) Heated to a temperature of at least 74°C (165°F) in all parts of the FOOD; and

(D) Allowed to stand covered for 2 minutes after cooking to obtain temperature equilibrium.

**3-401.13 Plant Food Cooking for Hot Holding.**

Fruits and vegetables that are cooked for hot holding shall be cooked to a temperature of 57.2°C (135°F).

**Freezing**

**3-402.11 Parasite Destruction.<sup>c</sup>**

(A) Except as specified in ¶ (B) of this section, before service or sale in READY-TO-EAT form, raw, raw-marinated, partially cooked, or marinated-partially cooked FISH other than MOLLUSCAN SHELLFISH shall be frozen throughout to a temperature of:

(1) -20°C (-4°F) or below for 168 hours (7 days) in a freezer; or

(2) -35°C (-31°F) or below for 15 hours in a blast freezer.

(B) *If the FISH are tuna of the species Thunnus alalunga, Thunnus albacares (Yellowfin tuna), Thunnus atlanticus, Thunnus maccoyii (Bluefin tuna, Southern), Thunnus obesus (Bigeye tuna), or Thunnus thynnus (Bluefin tuna, Northern), the FISH may be served or sold in a raw, raw-marinated, or partially cooked READY-TO-EAT form without freezing as specified under ¶ (A) of this section.*

### **3-402.12 Records, Creation and Retention.**

(A) Except as specified in ¶ 3-402.11(B) and ¶ (B) of this section, if raw, raw-marinated, partially cooked, or marinated-partially cooked FISH are served or sold in READY-TO-EAT form, the PERSON IN CHARGE shall record the freezing temperature and time to which the FISH are subjected and shall retain the records at the FOOD ESTABLISHMENT for 90 calendar days beyond the time of service or sale of the FISH.

(B) *If the FISH are frozen by a supplier, a written agreement or statement from the supplier stipulating that the FISH supplied are frozen to a temperature and for a time specified under § 3-402.11 may substitute for the records specified under ¶ (A) of this section.*

## **Reheating**

### **3-403.10 Reheating for Immediate Service.**

Cooked and refrigerated FOOD that is PREPARED for immediate service in response to an individual CONSUMER order, such as a roast beef sandwich au jus, may be served at any temperature.

### **3-403.11 Reheating for Hot Holding.<sup>C</sup>**

(A) Except as specified under (B) and (C) and in ¶ (E) of this section, POTENTIALLY HAZARDOUS FOOD that is cooked, cooled, and reheated for hot holding shall be reheated so that all parts of the FOOD reach a temperature of at least 74°C (165°F) for 15 seconds.

(B) Except as specified under ¶ (C) of this section, POTENTIALLY HAZARDOUS FOOD reheated in a microwave oven for hot holding shall be reheated so that all parts of the FOOD reach a temperature of at least 74°C (165°F) and the FOOD is rotated or stirred, covered, and allowed to stand covered for 2 minutes after reheating.

(C) READY-TO-EAT FOOD taken from a commercially PROCESSED, HERMETICALLY SEALED CONTAINER, or from an intact PACKAGE from a FOOD PROCESSING PLANT that is inspected by the FOOD REGULATORY AUTHORITY that has jurisdiction over the plant, shall be heated to a temperature of at least 57.2°C (135°F) for hot holding.

(D) Reheating for hot holding shall be done rapidly and the time the FOOD is between the temperature specified under ¶ 3-501.16(A)(2) and 74°C (165°F) may not exceed 2 hours.

(E) *Remaining unsliced portions of roasts of beef that are cooked as specified under ¶ 3-401.11(B) may be reheated for hot holding using the minimum time and temperature conditions specified under ¶ 3-401.11(B).*

## **Other Methods**

### **3-404.11 Treating Juice.**

JUICE PACKAGED in a FOOD ESTABLISHMENT shall be:

(A) Treated under a HACCP PLAN to attain a 5-log reduction, which is equal to a 99.999%

reduction, of the most resistant microorganism of public health significance; or

(B) Labeled, if not treated to yield a 5-log reduction of the most resistant microorganism of public health significance:

(1) As specified under § 3-602.11, and

(2) As specified in 21 CFR 101.17(g) with the phrase, "WARNING: This product has not been pasteurized and, therefore, may contain harmful bacteria that can cause serious illness in children, the elderly, and persons with weakened immune systems."

<b>3-5</b>	<b>LIMITATION OF GROWTH OF ORGANISMS OF PUBLIC HEALTH CONCERN</b>
	<b>Subparts</b>
<b>3-501</b>	<b>Temperature and Time Control</b>
<b>3-502</b>	<b>Specialized Processing Methods</b>

**Temperature and Time Control**

**3-501.11 Frozen Food.**

Stored frozen FOODS shall be maintained frozen.

**3-501.12 Potentially Hazardous Food, Slacking.**

Frozen POTENTIALLY HAZARDOUS FOOD that is SLACKED to moderate the temperature shall be held:

(A) Under refrigeration that maintains the FOOD temperature at 5°C (41°F) or less, as specified in 3-501.16(A)(2) or;

(B) At any temperature if the FOOD remains frozen.

**3-501.13 Thawing.**

Except as specified in ¶ (D) of this section, POTENTIALLY HAZARDOUS FOOD shall be thawed:

(A) Under refrigeration that maintains the FOOD temperature at 5°C (41°F) or less, as specified in 3-501.16(A)(2) or;

(B) Completely submerged under running water:

(1) At a water temperature of 21°C (70°F) or below,

(2) With sufficient water velocity to agitate and float off loose particles in an overflow, and

(3) For a period of time that does not allow thawed portions of READY-TO-EAT FOOD to rise above 5°C (41°F), as specified in 3-501.16(A)(2) or

(4) For a period of time that does not allow thawed portions of a raw animal FOOD requiring cooking as specified under ¶ 3-401.11(A) or (B) to be above 5°C (41°F) as specified in 3-501.16(A)(2), for more than 4 hours including:

(a) The time the FOOD is exposed to the running water and the time needed for PREPARATION for cooking, or

(b) The time it takes under refrigeration to lower the FOOD temperature to 5°C



(41°F) as specified in 3-501.16(A)(2).

(C) As part of a cooking PROCESS if the FOOD that is frozen is:

(1) Cooked as specified under ¶ 3-401.11(A) or (B) or § 3-401.12, or

(2) Thawed in a microwave oven and immediately transferred to conventional cooking EQUIPMENT, with no interruption in the PROCESS; or

(D) *Using any procedure if a portion of frozen READY-TO-EAT FOOD is thawed and PREPARED for immediate service in response to an individual CONSUMER'S order.*

**3-501.14 Cooling.<sup>c</sup>**

(A) Cooked POTENTIALLY HAZARDOUS FOOD shall be cooled:

(1) From 57.2°C (135°F) to 5°C (41°F) or less in 6 hours, provided that

(2) Within at least the first 2 hours the FOOD is cooled from 57.2°C (135°F) to 21°C (70°F).

(B) POTENTIALLY HAZARDOUS FOOD shall be cooled within 4 hours to 5°C (41°F) or less as specified in 3-501.16(A)(2), if PREPARED from ingredients at ambient temperature, such as reconstituted FOODS and canned tuna.

(C) Except as specified in ¶ (D) of this section, a POTENTIALLY HAZARDOUS FOOD received in compliance with LAWS allowing a temperature above 5°C (41°F) during shipment from the supplier as specified in ¶ 3-202.11(B), shall be cooled within 4 hours to 5°C (41°F) or less as specified in 3-501.16(A)(2).

(D) Raw shell EGGS shall be received as specified under ¶ 3-202.11(C) and immediately placed in refrigerated EQUIPMENT that maintains an ambient air temperature of 5°C (41°F) or less.

**3-501.15 Cooling Methods.**

(A) Cooling shall be accomplished in accordance with the time and temperature criteria specified under § 3-501.14 by using one or more of the following methods based on the type of FOOD being cooled:

(1) Placing the FOOD in shallow pans;

(2) Separating the FOOD into smaller or thinner portions;

(3) Using rapid cooling EQUIPMENT;

(4) Stirring the FOOD in a container placed in an ice water bath;

(5) Using containers that facilitate heat transfer;

(6) Adding ice as an ingredient; or

(7) Other effective methods.

(B) When placed in cooling or cold holding EQUIPMENT, FOOD containers in which FOOD is being cooled shall be:

(1) Arranged in the EQUIPMENT to provide maximum heat transfer through the container walls; and

(2) Loosely covered, or uncovered if protected from overhead contamination as specified under Subparagraph 3-305.11(A)(2), during the cooling period to facilitate heat transfer from the surface of the FOOD.

**3-501.16 Potentially Hazardous Food, Hot and Cold Holding.<sup>C</sup>**

(A) Except during PREPARATION, cooking, or cooling, or when time is used as the public health control as specified under § 3-501.19, and except as specified in ¶¶ (B) & (C) of this section, POTENTIALLY HAZARDOUS FOOD shall be maintained:

(1) At 57.2°C (135°F) or above, except that roasts cooked to a temperature and for a time specified in ¶ 3-401.11(B) or reheated as specified in ¶ 3-403.11(E) may be held at a temperature of 54°C (130°F); or

(2) At 5°C (41°F) or less.

(B) Shell EGGS that have not been treated to destroy all viable *Salmonellae* shall be stored in refrigerated EQUIPMENT that maintains an ambient air temperature of 5°C (41°F) or less.

(C) Potentially Hazardous Foods may be held out of cold holding temperature control from 41°F up to 70°F for up to 6 hours if the following procedures are followed:

(1) For food that is held without cold holding temperature control, written procedures shall be maintained in the food establishment for monitoring the warmest portion of the food or an ambient temperature to ensure that temperature does not exceed 70°F during the 6 hour holding period.

(2) The FOOD shall be marked or otherwise identified to indicate the time that is 6 hours past the point in time when the FOOD is removed from cold holding temperature control,

(3) The FOOD shall be cooked and served, served if READY-TO-EAT, or discarded, within 6 hours from the point in time when the FOOD is removed from cold holding temperature control,

(4) The FOOD in unmarked containers or PACKAGES or marked to exceed a 6 hour limit shall be discarded, and

(5) APPROVED written procedures shall be maintained in the FOOD ESTABLISHMENT and made available to the REGULATORY AUTHORITY upon request, that ensure compliance with:

(a) Subparagraphs (C)(1)-(5) of this section, and

(b) § 3-501.14 for FOOD that is PREPARED, cooked, and refrigerated before time is used as a public health control.

(6) This provision may not be used as a public health control for raw eggs in a food establishment that serves highly susceptible populations

*on-premises  
preparation*

*prepare and hold  
cold*

**3-501.17 Ready-to-Eat, Potentially Hazardous Food, Date Marking.<sup>C</sup>**

(A) Except as specified in ¶¶ (D), (E) and (G) of this section, refrigerated, READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD PREPARED and held in a FOOD ESTABLISHMENT for more than

24 hours shall be clearly marked to indicate the date or day by which the FOOD shall be consumed on the PREMISES, sold or discarded, based on the temperature and time combination of 5°C (41°F) or less for a maximum of 7 days. The day of PREPARATION shall be counted as Day 1.

Note: Any system for internal marking or use to identify when a product should be disposed of is satisfactory.

**commercially  
processed food**  
*open and hold cold*

(B) Except as specified in ¶¶ (D), (E), (G) and (H) of this section, refrigerated, READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD PREPARED and PACKAGED by a FOOD PROCESSING PLANT shall be clearly marked at the time the original container is opened in a FOOD ESTABLISHMENT and, if the FOOD is held for more than 24 hours, to indicate the date or day by which the FOOD shall be consumed on the PREMISES, sold or discarded, based on the temperature and time combinations specified in ¶ (A); and

(1) The day the original container is opened in the FOOD ESTABLISHMENT shall be counted as Day 1; and

(2) The day or date marked by the FOOD ESTABLISHMENT may not exceed a manufacturer's use-by date if the manufacturer determined the use-by date based on FOOD safety.

(C) A refrigerated, READY-TO-EAT POTENTIALLY HAZARDOUS FOOD that is frequently rewrapped, such as lunchmeat or a roast, or for which date marking is impractical, such as soft serve mix or milk in a dispensing machine, may be marked as specified in ¶ (A) or (B) of this section, or by an alternative method acceptable to the REGULATORY AUTHORITY.

(D) Paragraphs ¶¶ (A) and (B) of this section do not apply to individual MEAL portions served or REPACKAGED for sale from a bulk container upon a CONSUMER'S request.

(E) Paragraph ¶¶ (A) and (B) of this section does not apply to the following when the face has been cut, but the remaining portion is whole and intact:

(1) Fermented sausages produced in a federally or state of Wisconsin inspected FOOD PROCESSING PLANT that are not labeled "Keep Refrigerated" and which retain the original CASING on the product;

(2) Shelf stable, dry, fermented sausages; and

(3) Shelf stable salt-cured products such as prosciutto and Parma (ham) produced in a federally or state of Wisconsin inspected FOOD PROCESSING PLANT that are not labeled "Keep Refrigerated".

(F) A refrigerated, READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD ingredient or a portion of a refrigerated, READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD that is subsequently combined with additional ingredients or portions of FOOD shall retain the date marking of the earliest-prepared or first-PREPARED ingredient.

(G) Paragraphs (A) and (B) of this section do not apply to:

(1) Aged Hard Cheeses, such as Cheddar, Parmesan, Asiago old, Asiago medium cheese, or Romano, as specified in 21 CFR 133.150,

(2) Semisoft cheeses, such as Colby, Asiago fresh & soft, Edam, Monterey Jack, Muenster, or Swiss as specified in 21 CFR 133.187, or

(3) Pasteurized process cheeses as specified in 21 CFR 133.169.

(4) *Cheese Curds*

(H) *Paragraph (B) of this section do not apply to smoked FISH sold at retail which must comply with the dating, labeling and temperature requirements specified in Chapter ATCP 70.22 Labeling and Sale of Smoked Fish.*

(I) *Paragraph (A) and (B) of this section do not apply to READY-TO-EAT REDUCED OXYGEN PACKAGED FOODS that meet the requirement as specified in ¶ 3-502.12.*

**3-501.18 Ready-to-Eat, Potentially Hazardous Food, Disposition.<sup>c</sup>**

(A) A FOOD specified under ¶ 3-501.17(A) or (B) shall be discarded if it:

- (1) Exceeds either of the temperature and time combinations specified in 3-501.17(A), except time that the product is frozen;
- (2) Is in a container or package that does not bear a date or day; or
- (3) Is inappropriately marked with a date or day that exceeds a temperature and time combination as specified in 3-501.17(A).

(B) Refrigerated, READY TO EAT, POTENTIALLY HAZARDOUS FOOD PREPARED in a FOOD ESTABLISHMENT and dispensed a vending machine with an automatic shutoff control shall be discarded if it exceeds a temperature and time combination as specified in 3-501.17(A).

**3-501.19 Time as a Public Health Control.<sup>c</sup>**

(A) Except as specified under ¶ (B) of this section, if time only, rather than time in conjunction with temperature, is used as the public health control for a working supply of POTENTIALLY HAZARDOUS FOOD before cooking, or for READY-TO-EAT POTENTIALLY HAZARDOUS FOOD that is displayed or held for service for immediate consumption:

- (1) The FOOD shall be marked or otherwise identified to indicate the time that is 4 hours past the point in time when the FOOD is removed from temperature control,
- (2) The FOOD shall be cooked and served, served if READY-TO-EAT, or discarded, within 4 hours from the point in time when the FOOD is removed from temperature control,
- (3) The FOOD in unmarked containers or PACKAGES or marked to exceed a 4 hour limit shall be discarded, and
- (4) APPROVED written procedures shall be maintained in the FOOD ESTABLISHMENT and made available to the REGULATORY AUTHORITY upon request, that ensure compliance with:

(a) Subparagraphs (A)(1)-(4) of this section, and

(b) § 3-501.14 for FOOD that is PREPARED, cooked, and refrigerated before time is used as a public health control.

(5) Subparagraph (A)(1),(2), & (3) of this section does not apply to fresh cheese curd if:

(a) It is manufactured in a licensed dairy plant.

(b) Is packaged at a FOOD ESTABLISHMENT OR FOOD PROCESSING PLANT,

(c) Is not displayed for sale out of temperature control that exceeds 24 hours after manufacturing,

(d) Is labeled as specified in 3-602.11, and

(i) Is labeled with the date and time of production if displayed out of temperature control, or

(ii) The date of production if curd is discarded at the end of the manufacturing day.

(B) In a FOOD ESTABLISHMENT that serves a HIGHLY SUSCEPTIBLE POPULATION, time only, rather than time in conjunction with temperature, may not be used as the public health control for raw EGGS.

**Specialized  
Processing  
Methods**

**3-502.11 Variance Requirement.<sup>c</sup>**

A FOOD ESTABLISHMENT shall obtain a VARIANCE from the DEPARTMENT as specified in 1-104.11 and under 1-104.12 before:

(A) Smoking FOOD as a method of FOOD preservation rather than as a method of flavor enhancement;

(B) Curing FOOD;

(C) Using FOOD ADDITIVES or adding components such as vinegar:

(1) As a method of FOOD preservation rather than as a method of flavor enhancement, or

(2) To render a FOOD so that it is not POTENTIALLY HAZARDOUS;

(D) PACKAGING FOOD using a REDUCED OXYGEN PACKAGING method *except as specified under § 3-502.12 where a barrier to **Clostridium botulinum** in addition to refrigeration exists;*

(E) Operating a MOLLUSCAN SHELLFISH life-support system display tank used to store and display shellfish that are offered for human consumption;

(F) Custom PROCESSING animals that are for personal use as FOOD and not for sale or service in a FOOD ESTABLISHMENT; or

(G) PREPARING, serving or transporting FOOD by another method that is determined by the DEPARTMENT to require a VARIANCE.

(H) Sprouting seeds or beans in a FOOD ESTABLISHMENT.

**3-502.12 Reduced Oxygen Packaging, Criteria.<sup>c</sup>**

(A) Except for a FOOD ESTABLISHMENT that obtains a VARIANCE as specified under § 3-502.11, a FOOD ESTABLISHMENT that PACKAGES FOOD using a REDUCED OXYGEN PACKAGING method and **Clostridium botulinum** is identified as a microbiological HAZARD in the final PACKAGED form shall ensure that there are at least two barriers in place to control the growth and toxin formation of **C. botulinum**.

(B) A FOOD ESTABLISHMENT that PACKAGES FOOD using a REDUCED OXYGEN PACKAGING method and **Clostridium botulinum** is identified as a microbiological HAZARD in the final

PACKAGED form shall have a HACCP PLAN that contains the information specified by the DEPARTMENT and that:

- (1) Identifies the FOOD to be PACKAGED;
- (2) Limits the FOOD PACKAGED to a FOOD that does not support the growth of *Clostridium botulinum* because it complies with one of the following:
  - (a) Has an  $a_w$  of 0.91 or less,
  - (b) Has a pH of 4.6 or less,
  - (c) Is a MEAT or POULTRY product cured at a FOOD PROCESSING PLANT regulated by the USDA using substances specified in 9 CFR 318.7 Approval of substances for use in the PREPARATION of products specified in 9 CFR 424.21, "Use of food ingredients and sources of radiation", and is received in an intact PACKAGE, or
  - (d) Is a FOOD with a high level of competing organisms such as raw MEAT or raw POULTRY;
- (3) Specifies methods for maintaining FOOD at 5°C (41°F) or below;
- (4) Describes how the PACKAGES shall be prominently and conspicuously labeled on the principal display panel in bold type on a contrasting background, with instructions to:
  - (a) Maintain the FOOD at 5°C (41°F) or below, and
  - (b) Discard the FOOD:
    - (i) Within 14 calendar days of its PACKAGING if it is not served for on-PREMISES consumption, or consumed if served or sold for off-PREMISES consumption; or
    - (ii) Within 30 calendar days of its PACKAGING if it is one of the FOODS specified ¶ (D).
- (5) Except as specified in ¶ (D) or the time the product is maintained frozen the refrigerated shelf life is limited to no more than 14 calendar days; from PACKAGING to consumption, or the original manufacturer's "sell by" or "use by" date, whichever occurs first;
- (6) Includes operational procedures that:
  - (a) Prohibit contacting FOOD with bare hands,
  - (b) Identify a designated area and the method by which:
    - (i) Physical barriers or methods of separation of raw FOODS and READY-TO-EAT FOODS minimize cross contamination, and
    - (ii) Access to the PROCESSING EQUIPMENT is restricted to responsible trained personnel familiar with the potential HAZARDS of the operation, and
  - (c) Delineate cleaning and SANITIZATION procedures for FOOD-CONTACT SURFACES; and
- (7) Describes the training program that ensures that the individual responsible for the REDUCED OXYGEN PACKAGING operation understands the:

- (a) Concepts required for a safe operation,
- (b) EQUIPMENT and facilities, and
- (c) Procedures specified under Subparagraph (B)(6) of this section and by DEPARTMENT.

(C) Except for FISH that is frozen before, during, and after PACKAGING, a FOOD ESTABLISHMENT may not PACKAGE FISH using a REDUCED OXYGEN PACKAGING method.

(D) The following ROP PROCESSED FOODS may have a "USE BUY" up to 30 days, if APPROVED by the DEPARTMENT:

- (1) Standardized hard or semi-soft cheeses containing high numbers of non-pathogenic competitive microorganisms. These cheeses are to be limited to one single piece of cheese per PACKAGE (no multiple slices).
- (2) Cooked and cured meat products PROCESSED and formulated at the FOOD ESTABLISHMENT where PACKAGED, that are not further sliced or other wise portioned by use of a UTENSIL; such as sausages, whole muscled MEATS and jerky products. Except that bacon, if cured and smoked by the FOOD ESTABLISHMENT, may contain multiple slices in a single PACKAGE.

Note: MEAT products PROCESSED at USDA or WDA LICENSED MEAT establishments and received by the FOOD ESTABLISHMENT for PROCESSING and sale will not be considered for extended shelf life beyond 14 days.

**3-6 FOOD IDENTITY, PRESENTATION, AND ON-PREMISES LABELING**

**Subparts**

- 3-601 Accurate Representation**
- 3-602 Labeling**
- 3-603 Consumer Advisory**

**Accurate Representation**

**3-601.11 Standards of Identity.**

PACKAGED FOOD shall comply with standard of identity requirements in 21 CFR 131-169 and 9 CFR 319 Definitions and Standards of Identity or Composition, and the general requirements in 21 CFR 130 - Food Standards: General and 9 CFR 319 Subpart A - General.

**3-601.12 Honestly Presented.**

(A) FOOD shall be offered for human consumption in a way that does not mislead or misinform the CONSUMER.

(B) FOOD or COLOR ADDITIVES, colored overwraps, or lights may not be used to misrepresent the true appearance, color, or quality of a FOOD.

**Labeling**

**3-602.11 Food Labels.**

(A) FOOD PACKAGED in a FOOD ESTABLISHMENT, shall be labeled as specified in LAW, including 21 CFR 101 - Food Labeling, and 9 CFR 317 Labeling, Marking Devices, and Containers.

(B) Label information shall include:

- (1) The common name of the FOOD, or absent a common name, an adequately descriptive identity statement;
- (2) If made from two or more ingredients, a list of ingredients in descending order of predominance by weight, including a declaration of artificial color or flavor and chemical preservatives, if contained in the FOOD;
- (3) An accurate declaration of the quantity of contents;
- (4) The name and place of business of the manufacturer, packer, or distributor; and
- (5) Except as exempted in the Federal Food, Drug, and Cosmetic Act § 403(Q)(3)-(5), nutrition labeling as specified in 21 CFR 101 - FOOD Labeling and 9 CFR 317 Subpart B Nutrition Labeling.
- (6) For any salmonid FISH containing canthaxanthin as a COLOR ADDITIVE, the labeling of the bulk FISH container, including a list of ingredients, displayed on the retail container or by other written means, such as a counter card, that discloses the use of canthaxanthin.

Note: The following common ingredients may cause allergic reactions:  
 Eggs (albumen, whites, meringue), Milk & Milk Products (Whey, Nonfat Dry Milk, casein, Sodium Caseinate etc.) Peanuts (peanut butter, unrefined peanut oil, and flour), Wheat & Wheat Proteins (malt, caramel color, flour,) Tree Nuts (almonds, walnuts, pecans etc. each is a separate allergen, or the unrefined oils of these products), Soybeans & Soy Products (hydrogenated soy protein, tofu and unrefined soybean oil) Fish and Shellfish & Crustaceans;

Note: The following common ingredients may cause adverse reactions:  
 Monosodium Glutamate, Strawberries, Chocolate, Sulfites, Food Colors.

(C) Bulk FOOD that is available for CONSUMER self-dispensing shall be prominently labeled with the following information in plain view of the CONSUMER:

- (1) The manufacturer's or processor's label that was provided with the FOOD; or
- (2) A card, sign, or other method of notification that includes the information specified under Subparagraphs (B)(1), (2), and (5) of this section.

*(D) Bulk, UNPACKAGED FOODS such as bakery products and UNPACKAGED FOODS that are portioned to CONSUMER specification need not be labeled if a list of ingredients as specified under Subparagraphs (B)(1) and (2) of this section is kept on file for each bulk UNPACKAGED FOOD product at the FOOD ESTABLISHMENT and is made available for inspection by CONSUMERS, and if a health, nutrient content, or claim is not made.*

### **3-602.12 Other Forms of Information.**

- (A) If required by LAW, CONSUMER warnings shall be provided.
- (B) FOOD ESTABLISHMENT or manufacturers' dating information on FOODS may not be concealed or altered.
- (C) Infant formula may not be sold or offered for sale after the code date specified by the manufacturer on the infant formula label.

**Consumer  
Advisory**

**3-603.11 Consumption of Animal Foods that are Raw, Undercooked, or Not Otherwise Processed to Eliminate Pathogens.<sup>C</sup>**



(A) Except as specified in ¶ 3-401.11(C) and Subparagraph 3-401.11(D)(3) and under ¶ 3-801.11(C), if an animal food such as beef, eggs, fish, lamb, pork, poultry, or shellfish is served or sold raw, undercooked, or without otherwise being processed to eliminate pathogens, either in ready-to-eat form or as an ingredient in another ready-to-eat food, the permit holder shall inform consumers of the significantly increased risk of consuming such foods by way of a disclosure and reminder, as specified in paragraphs (B) and (C) of this section, using brochures, deli case or menu advisories, label statements, table tents, placards, or other effective written means.

(B) DISCLOSURE shall include:

- (1) A description of the animal-derived foods, such as "oysters on the half shell (raw oysters)," and "raw-egg Caesar salad,"
- (2) Identification of the animal-derived foods by asterisking them to a footnote that states that the items are served raw or undercooked, or contain (or may contain) raw or undercooked ingredients, such as " animal foods that ordered rare or medium rare may be undercooked and will only be served on consumers request." or
- (3) Identification of the specific animal derived foods in question, (i.e. steaks, hamburgers, eggs, ceasar salad dressing, and etc.) in the footnote that states that the items are served raw or undercooked, or contain raw or undercooked ingredients, such as "rare or medium rare hamburgers may be undercooked and only served on consumers request."

(C) REMINDER shall include asterisking the animal-derived foods requiring DISCLOSURE to a footnote that states:

- (1) Regarding the consumption of raw or undercooked animal products, written information is available upon request;
- (2) Whether dining out or preparing food at home, consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness; or
- (3) Whether dining out or preparing food at home, consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

<b>3-7</b>	<b>CONTAMINATED FOOD</b>	
	<b>Subpart</b>	
	<b>3-701</b>	<b>Disposition</b>

**Disposition**      **3-701.11**      **Discarding or Reconditioning Unsafe, Adulterated, or Contaminated Food.<sup>c</sup>**

(A) A FOOD that is unsafe, ADULTERATED, or not honestly presented as specified under § 3-101.11 shall be reconditioned according to an APPROVED procedure or discarded.

(B) FOOD that is not from an APPROVED source as specified under §§ 3-201.11 through 17 shall be discarded.

(C) READY-TO-EAT FOOD that may have been contaminated by a FOOD EMPLOYEE who has been RESTRICTED or EXCLUDED as specified under § 2-201.12 shall be discarded.

(D) FOOD that is contaminated by FOOD EMPLOYEES, CONSUMERS, or other PERSONS through contact with their hands, bodily discharges, such as nasal or oral discharges, or other means shall be discarded.

3-8

**SPECIAL REQUIREMENTS FOR HIGHLY SUSCEPTIBLE POPULATIONS**

**Subpart**

**3-801 Additional Safeguards**

**Additional Safeguards**

**3-801.11 Pasteurized Foods and Prohibited Food.<sup>C</sup>**

In a FOOD ESTABLISHMENT that serves a HIGHLY SUSCEPTIBLE POPULATION:

(A) The following criteria apply to JUICE:

(1) For the purposes of this paragraph only, children who are age 9 or less and receive FOOD in a school, day care setting, or similar facility that provides custodial care are included as HIGHLY SUSCEPTIBLE POPULATIONS;

(2) PrePACKAGED JUICE or a prePACKAGED BEVERAGE containing JUICE, that bears a warning label as specified in 21 CFR, Section 101.17(g) Food Labeling, or a PACKAGED JUICE or BEVERAGE containing JUICE, that bears a warning label as specified under ¶ 3-404.11(B) may not be served or offered for sale; and

(3) UnPACKAGED JUICE that is PREPARED on the PREMISES for service or sale in a READY-TO-EAT form shall be PROCESSED under a HACCP PLAN that contains the information specified in 21 CFR Part 120 – Hazard Analysis and Critical Control Point (HACCP) Systems, Subpart B Pathogen Reduction, 120.24 Process controls.

(B) Pasteurized shell EGGS or pasteurized liquid, frozen, or dry EGGS or EGG products shall be substituted for raw shell EGGS in the PREPARATION of:

(1) FOODS such as Caesar salad, hollandaise or Béarnaise sauce, mayonnaise, EGG nog, ice cream, and EGG-fortified BEVERAGES, and

(2) Except as specified in ¶ (E) of this section, recipes in which more than one EGG is broken and the EGGS are combined;

(C) The following FOODS may not be served or offered for sale in a READY-TO-EAT form:

(1) Raw animal FOODS such as raw FISH, raw-marinated FISH, raw MOLLUSCAN SHELLFISH, and steak tartare,

(2) A partially cooked animal FOOD such as lightly cooked FISH, rare MEAT, soft-cooked EGGS that are made from raw shell EGGS, and meringue, and

(3) Raw seed sprouts.

(D) FOOD EMPLOYEES *may not contact* READY-TO-EAT FOOD as specified under §3-301.11(C).

(E) *Subparagraph (B)(2) of this section does not apply if:*

- (1) *The raw EGGS are combined immediately before cooking for one CONSUMER'S serving at a single MEAL, cooked as specified under Subparagraph 3-401.11(A)(1), and served immediately, such as an omelet, soufflé, or scrambled EGGS;*
- (2) *The raw EGGS are combined as an ingredient immediately before baking and the EGGS are thoroughly cooked to a READY-TO-EAT form, such as a cake, muffin, or bread; or*
- (3) *The PREPARATION of the FOOD is conducted under a HACCP PLAN that:*
  - (a) *Identifies the FOOD to be PREPARED,*
  - (b) *Prohibits contacting READY-TO-EAT FOOD with bare hands,*
  - (c) *Includes specifications and practices that ensure:*
    - (i) **Salmonella Enteritidis** *growth is controlled before and after cooking, and*
    - (ii) **Salmonella Enteritidis** *is destroyed by cooking the EGGS according to the temperature and time specified in subparagraph 3-401.11(A)(2),*
  - (d) *Contains the information specified by the DEPARTMENT including procedures that:*
    - (i) *Control cross contamination of READY-TO-EAT FOOD with raw EGGS, and*
    - (ii) *Delineate cleaning and SANITIZATION procedures for FOOD-CONTACT SURFACES, and*
  - (e) *Describes the training program that ensures that the FOOD EMPLOYEE responsible for the PREPARATION of the FOOD understands the procedures to be used.*