

- Revised Instructions for Consumer Advisory Notice. [.04(7)(e)]

ADVISORY: THE CONSUMPTION OF RAW OR UNDERCOOKED FOODS SUCH AS MEAT, POULTRY, FISH, SHELLFISH, OR EGGS WHICH MAY CONTAIN HARMFUL BACTERIA, MAY CAUSE SERIOUS ILLNESS

Note: Institutions must cook all foods to minimum cook temperatures. The Advisory Notice is not applicable. [.04(9)]

- Treatment for Raw or Partially Cooked Fish to Kill Parasites [.04(5)(d)]

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

-31°F (-35°C) or below until solid and stored for 15 hours in a blast freezer

-31°F (-35°C) or below until solid and stored at -4°F (-20°C) for 24 hours

- New Risk Categorization of Establishments, Inspection and Grading system using Grades A, B, C, & U based upon numerical score [.10]



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Changes in Rules and Regulations Food Service

Chapter 290-5-14

Effective Date of New Rules
February 13, 2007

**There will be a nine-month
implementation period.
Enforcement of New Requirements
begins December 1, 2007**

**This brochure lists the major
changes. A copy of the rules can be
found at:**

<http://health.state.ga.us/programs/envservices/index.asp>

- Definition for Potentially Hazardous Food [.01(gggg)]
- HACCP Plans (required only when process varies from rules) [.02(5)]
- Mobile units to have unit permit in each county. [.02(2)]
- Mobile units that do not process foods and Temporary food service establishments – not required to have CFSM [.03(3)(b) 1.]
- Demonstration of Food Safety Knowledge – One Certified Food Safety Manager (CFSM) required in each establishment [.03(1)]
- Employee Health and Exclusions and Restrictions for Sick Employees [.03(4)]
- Hand washing required after restroom use and upon entering food prep/Single Hand Wash required upon entering kitchen [.03(5)(c) 2.]
- Fingernails must be no longer than tips of the fingers unless a glove is worn when preparing food [.03(5)(f)]
- Allowance for a Single Service Beverage Cup with Lid and Straw in Food Preparation Area [.03(5)(j) 2.]
- Time as a Public Health Control [.04(6)(i)]
- Requirement for using Adequate Thermometer [.05(3)(g)]
- Storage of Serving Utensil for Hot Potentially Hazardous Food in 135°F Water [.04(4)(k) 6.]
- Food For Self Service:
New Food Products shall not be Mixed with Old Food Products unless buffet is monitored and date marked [.04(4)(w)4.]

All Unwrapped Foods shall be Disposed at the end of the Business Day or after a Maximum of 24 Hours after first being on display [.04(4)(w) 5.]
- Minimum Hot Holding - 135°F [.04(6)(f)]
- Reheating for Hot Holding [.04(5)(f)]
- Cooling Foods – 2 Hours 135°F to 70°F and 4 hours 70°F to 41° [.04(6)(d)]
- Temperature Changes for Whole Muscle Cooked Pork and Beef (145°F) [.04(5)(a) 2. (i) and 3.]
- Date Marking Provisions for Prepared Foods Held Longer than 24 Hours [.04(6)(g) 1.]
- Date Marking Provisions for commercially packaged foods after opening (7 Days if Held at ≤ 41°F) unless the Use By/Sell By/Expiration Date is sooner [.04(6)(g) 2.]
- No Bare – Hand Contact with Ready-To-Eat Foods [.04(4)(a) 1. 2. and 3.]
- Low Temp. Dish Machine – Flow Pressure Device Not Required if Pumped Rinse. [.05(2)(dd) 3.]
- Food Service Equipment must be designed and built according to ANSI accredited certification programs [.05(2)(jj)]

Note: Food for ***immediate service only*** can be reheated to any temperature.