

Section	Rule Description	Page(s)
Definitions	<i>Cut Leafy Greens</i> definition added and means fresh leafy greens, whose leaves have been cut, shredded sliced, chopped or torn. Cut leafy greens will be considered a Time/Temperature Control for Safety (TCS) food and must be maintained at appropriate temperatures.	5 & 18
	<i>Key Drop Deliveries</i> definition added to define methods of product delivery after normal business hours	11
	<i>Non-Continuous Cooking</i> definition defines method of precooking raw animal foods with an initial heating of the food that is halted to be cooked further at a later time	12
Section (1) Permit	Mobile Food Units that have a route or an extended food service unit that has several locations must provide a current listing of food vending locations to the health authority	23
Section (2) Responsibilities of Person in Charge (PIC)	Key Drop Deliveries to address management maintaining procedures/records of key drop deliveries	31
	Food Safety Training by adding training on food allergy awareness for employees	32
	Requires all written procedures and plans maintained on the premises and all employees trained on these procedures (HACCP plans, granted Variances, SOPs)	32
Section (3) Certified Food Safety Manager (CFSM)	CFSM shall be an employee that has supervisory and management responsibility and the authority to direct and control food preparation and service	32
	CFSM should be employed within 60 days from the date of initial permit issuance, change of ownership permit issuance, or termination of employment of a CFSM	32
Section (4) Employee Health	Employee Health Policy - added nontyphoidal Salmonella as a listed illnesses ("Big 6") in which employee's & management have to be aware of and are responsible for reporting	34-42
Section (6) Responding to Contamination Events	Food service establishments are to have a written plan on how to respond to vomiting/ diarrheal events, and cleaning/sanitizing playgrounds after vomiting/diarrheal episodes	46 & 125
Section (2) Source	Wild mushrooms picked in the wild shall not be offered for sale or service by a food establishment unless the food service establishment has been approved to do so	48
Section (3) Specifications for Receiving	Key Drop Deliveries - operators must maintain records of key drop delivery agreements, delivery condition & temperatures for food items	53-54
	Shellstock tags/labels shall have the date when the last shellstock was sold or served written on them	53
Section (4) Protecting from Contamination after Receiving	Preventing Contamination from Hands; Added language that allows bare hand contact with Ready-To-Eat (RTE) foods if the RTE food is being added as an ingredient to a food that: <ul style="list-style-type: none"> contains a raw animal food and is cooked to heat all parts of the food to at least the minimum time/temperature as specified in the Chapter or; does not contain a raw animal food but is cooked to heat all parts of the food to at least a time/temperature of 145°F and the RTE food that will come in contact with food employees bare hands must be identified for cooking use only and keep separate from other RTE food that will be used as in ingredient 	54-55
	Cooling of ready-to-eat foods such as soups, chili, sauces etc. in the fruit and vegetable sink is allowed provided the sink is cleaned and sanitized prior to using and before washing whole raw fruits and vegetables	57
	Devices used for on-site generation of chemicals to assist in the peeling or washing of fruits/vegetables shall be used in accordance with manufacturer's instructions	57
	Take home containers that are to be returned to a food service establishment may be refilled at a food service establishment with food if the food container is properly designed and constructed, was initially provided by the food service establishment, is visually inspected when returned and properly washed, rinsed, and sanitized before being refilled with another food item	60-61
	Written procedures are required on tracking the total time when unwrapped food on a self-service buffet will not be disposed of at the end of the day or after a maximum of 24 hours	63
	Family style self-service food service establishments require a disclosure to consumers that the business is a family style self-service establishment by informing the consumer in the form of a sign with 1 inch letters prominently displayed and verbally communicated to the consumer prior to being seated	63-64