

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

ADVISORY: CONSUMING RAW OR UNDERCOOKED FOODS SUCH AS MEAT, POULTRY, FISH, SHELLFISH, AND EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

Note: Institutions must cook all foods to minimum cook temperatures. The Advisory Notice is not applicable. [.04(9)(a)(3)]

- 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(2)]



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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. Rule numbers are given
after each listing. 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 when process varies from rules and for certain processes listed in the Chapter) [.02(5)]
- Mobile units to have unit permit in each county [.02(2)]
- Demonstration of Food Safety Knowledge – One Certified Food Safety Manager (CFSM) required in each establishment [.03(3)]
- Operations that are exempt from CFSM requirement [.03(3)(b)1.]
- Expansion of Employee Health [.03(4)]
- Hand washing required after restroom use and upon re-entering food prep area [.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 on a self service buffet, unless [.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)]
- Cooling Foods – Within 2 hours from 135°F to 70°F; and within a total of 6 hours from 135° F to 41° [.04(6)(d)]
- Temperature Changes for Whole Meat Roast [.04(5)(a)2.]
- 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)2.]
- 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)]