


There will be a new version of the Ohio Uniform Food Safety Code. While most of the changes are minor, we want to inform you of several major changes that may affect your food service operation or retail food establishment.

EFFECTIVE MARCH 1, 2019

2019 FOOD CODE UPDATES

1. Latex gloves will no longer be permitted to be used. Types of non-latex gloves that are permitted for use in food service operations and retail food establishments include but are not limited to nitrile, polyethylene, and vinyl.
2. Person-In-Charge (PIC) now means “the individual present at a food service operation or retail food establishment who is responsible for the operation at the time of inspection.”
3. Each risk level III and risk level IV food service operation and retail food establishment shall have at least one employee that has supervisory and management responsibility and the authority to direct and control food preparation and service obtain the level two certification in food protection according to rule 3701-21-25 of the Administrative Code.
4. A new PIC section - 2.4(C)(9) - has been created. PICs are now required to ensure that “(9) Employees are properly maintaining the temperatures of time/temperature controlled for safety foods during hot and cold holding through daily oversight of the employees' routine monitoring of food temperatures;”
5. The person in charge shall demonstrate this knowledge by:
 - [1] Complying with this chapter by having no critical violations during the current inspection; and
 - [2] Responding correctly to the sanitarian's questions as they relate to the specific food service operation or retail food establishment.
6. Wood is now permitted to be used in fermentation tanks, maturation barrels, and other items used in the alcoholic beverage making process.
7. Sanitizers and cleaning agents must now be available on-site during all hours of operation.
8. A drain originating from equipment in which food, portable equipment, or utensils are placed shall contain an indirect connection as specified in the Ohio plumbing code.
9. Acidified white rice must now have a targeted pH of 4.1, but may not exceed a pH of 4.3.
10. The food code now requires equipment to be replaced when the equipment no longer comply with the following:
 - [1] Are in good repair and can be maintained in a sanitary condition;
 - [2] Have food contact surfaces that comply with the requirements of this chapter;
 - [3] Have cooling, heating, and holding capacities that comply with the requirements of this chapter; or
 - [4] Criteria upon which they were originally approved.
 - [B] The facilities and equipment constitute a public health hazard; or
 - [C] The food service operation or retail food establishment changes ownership.



QUESTIONS REGARDING THESE PROPOSED CHANGES?

CONTACT FRANKLIN COUNTY PUBLIC HEALTH FOOD SAFETY STAFF AT FOOD@FRANKLINCOUNTYOHIO.GOV