

MAJOR CHANGES IN THE FOOD SERVICE REGULATIONS

- Definition for Potentially Hazardous Food
[.01(gggg)] [pages 12-14]
- Responsibility of the permit holder
[.02(1)(f)] [pages 20-21]
- Notification of menu change
[.02(1)(g)] [page 21]
- Mobile units to have permit in each county
[.02(2)] [page 22]
- HACCP Plans (required when process varies from rules and for certain processes listed in the Chapter)
[.02(5)] [page 24]
- Demonstration of Food Safety Knowledge - One Certified Food Safety Manager (CFSM) required in each establishment. December 1, 2009 for existing establishments. 90 days for new establishments opened after December 1, 2007.
[.03(3)] [pages 29-31]
- Operations that are exempt from CFSM requirement.
[.03(3)(b)1.] [pages 29-30]
- Expansion of Employee Health
[.03(4)] [pages 31-39]
- Hand washing required after restroom use and upon re-entering food prep area
[.03(5)(c)2.] [page 41]
- Fingernails must be no longer than tips of the fingers unless glove is worn when preparing food.
[.03(5)(f)] [page 42]
- Allowance for a Single Service Beverage Cup with Lid and Straw in Food Preparation Area.
[.03(5)(j)2.] [page 43]
- Storage of Serving Utensil for Hot Potentially Hazardous Food in 135°F Water
[.04(4)(k)6.] [page 55]
- 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.] [page 59]
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.] [page 59]
- Temperature Changes for Whole Meat Roast
[.04(5)(a)2.] [pages 60-61]
- Treatment for Raw or Partially Cooked Fish to Kill Parasites
[.04(5)(d)] [pages 62-63]
-4°F (-20°C) for 168 hours (7 days) 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
- Cooling Foods - Within 2 Hours from 135°F to 70°F; and within a total of 6 Hours from 135°F to 41°F
[.04(6)(d)] [page 66]
- Minimum Hot Holding - 135°F
[.04(6)(f)] [page 67]
- Date Marking Provisions for Prepared Foods Held Longer than 24 Hours
[.04(6)(g)1.] [page 67]
- 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.] [page 67]
- Time as a Public Health Control
[.04(6)(i)] [pages 69-70]
- Revised Instructions for Consumer Advisory Notice
[.04(7)(e)] [page 76]
- **ADVISORY: THE CONSUMPTION OF RAW OR UNDERCOOKED FOODS SUCH AS MEAT, POULTRY, FISH, SHELLFISH, AND EGGS WHICH MAY CONTAIN HARMFUL BACTERIA, MAY CAUSE SERIOUS ILLNESS OR DEATH**
Note: Institutions must cook all foods to minimum cook temperatures. The Advisory Notice is not applicable.
[.04(9)(a)(3)] [pages 77-78]



- No Bare-Hand Contact With Ready-To-Eat Foods
[.03(9)(a)4.] [page 78]
- Sponges, Use Limitation
[.05(1)(f)] [page 80]
- Low Temp. Dish Machine
- Flow Pressure Device Not
Required if Pumped Rinse.
[.05(2)(dd)3.] [page 88]
- Food Service Equipment must be
designed and built according to ANSI
accredited certification programs
[.05(2)(ii)] [page 88-89]
- Requirement for using Adequate
Thermometer
[.05(3)(g)] [page 90]
- New Risk Categorization of
establishments, Inspection and Grading
System using Grades A, B, C, & U
based upon numerical score
[.10(2)] [page 141]



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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

A Certified Food Safety Manager
(CFSM will be required in
new establishments opened
December 1, 2007 or after within 90
days of opening.

Existing facilities will be required to
employ a CFSM before December 1,
2009

**This brochure lists the major
changes in the new Food Service
Regulations. Rule & page numbers
are given after each listing. A copy
of the rules can be found at:**

[http://health.state.ga.us/programs/
envservices/index.asp](http://health.state.ga.us/programs/envservices/index.asp)

or

[http://www.nwgahealth.com/env/
foodserv.htm](http://www.nwgahealth.com/env/foodserv.htm)