

Clayton County Environmental Health Tourist Accommodations Program

Clayton County Board of Health Tourist Court Regulations

Section -.17 Food Service. Amended.

- (1) Food service facilities with exception only to bed and breakfast inns shall comply with provisions of O.C.G.A. Chapter 26-2. Art. 13 and rules, regulations and standards adopted there under.
- (2) If a tourist accommodation does not have a food service permit with exception to a bed and breakfast inn, it will be allowed to serve only a continental breakfast. If a continental breakfast is served, the following requirements shall be followed.
 - (a) A minimum two-compartment sink, large enough to fully immerse the largest utensil used and a refrigerator which can maintain food temperatures at or below 41°F (5°C) shall be required. The need for a refrigerator may be waived if no potentially hazardous foods are served.
 - (b) Condiments containing potentially hazardous ingredients and milk must be stored in refrigerator.
 - (c) A thermometer, accurate to $\pm 3^{\circ}\text{F}$ ($\pm 1.5^{\circ}\text{C}$) shall be provided in refrigerator and located to be easily readable.
 - (d) Only single service disposable plates, cups and utensils will be used.
 - (e) Ice used for keeping displayed foods cold must be constantly drained and cannot be used in beverages. If ice is needed for beverages, it must be dispensed from self-service machines or presented in cups pre-filled by the management. Pre-filling shall be done only with the use of an approved ice scoop.
- (3) A bed and breakfast inn may serve a full meal prepared in a residential kitchen located within the inn, if the following requirements are met.
 - (a) Limited Service: Food may only be prepared for guests staying in rooms located in the bed and breakfast inn. No catering off the premises will be allowed.
 - (b) Food Supplies:
 1. Food shall be in sound condition and safe for human consumption. Food shall be obtained from sources that comply with the applicable laws relating to food safety. The use of food in hermetically sealed containers that was not prepared in a food-processing establishment is prohibited. However, jams, jellies and

preserves made at the bed and breakfast inn from naturally high-acid fruits may be served to guests.

2. Fluid milk and fluid milk products used shall be pasteurized and shall comply with applicable law. Dry milk and milk products used shall be made from pasteurized milk and milk products and shall be used only in cooking. Raw milk shall not be provided or used.
3. Only clean shell eggs meeting applicable grade standards or pasteurized liquid, frozen or dry eggs or pasteurized dry egg products shall be used.
4. Only ice, which has been manufactured with potable water and handled in a sanitary manner, shall be used.

(c) Food Protection:

1. All food shall be prepared, stored, displayed, dispensed, placed, transported, sold and served so as to be protected from dirt, vermin, unnecessary handling, droplet contamination, overhead leakage or other contamination.
2. The temperature of potentially hazardous foods shall be 41°F (5°C) or below or 140°F (60°C) or above at all times, except during necessary times of preparation.
 - (a) Establishments permitted prior to the effective date of these “Rules” shall comply immediately with this Rule and may be allowed a maximum of two years to comply if existing equipment needs remodeling or new equipment must be acquired in order to maintain food at or below 41°F. Existing equipment must be updated with change of ownership. All existing equipment must be maintained properly including routine cleaning of coils and all other parts of the cooling system. Proper food handling is mandatory to ensure that the minimal temperature requirement is obtained by pre-cooling foods and minimizing opening of cooling units. Existing equipment that cannot maintain foods at 41°F must maintain foods at or below 45°F. Upon equipment failure, replacement equipment must be capable of maintaining food at or below 41°F
 - (b) A thermometer accurate to $\pm 3^{\circ}$ F shall be provided for each refrigeration unit shall be located to indicate the air temperature in the warmest part of the unit and shall be affixed to be readily visible.
 - (c) Containers of potentially hazardous food displayed for service may be placed in an ice bed or held by a similar means, which maintains the food at or below 41° F. An accurate easily readable metal probe thermometer suitable for measuring the temperature of food shall be readily available on the premises.

3. Hermetically sealed packages shall be handled so as to maintain product and container integrity.
4. Containers of food shall be stored a minimum of 6 inches above the floor in a manner that protects the food from splash and other contamination and that permits easy cleaning of the storage area.
5. Pets may be present on the premises, but shall be kept out of food preparation and dining areas at all times. This exclusion shall not apply to fish in aquariums. Guide/service dogs accompanying handicapped persons or trainers of such dogs shall be permitted in dining areas.
6. Laundry facilities may be present in the residential kitchen, but shall not be used during food preparation and service.
7. Cooking facilities in the residential kitchen shall not be available to guests.
8. No insecticide, rodenticides, or other poisonous substance shall be stored in any food preparation area, except in a separate enclosure provided for that purpose. All poisonous substances, detergents, bleaches, cleaning compounds, or any other injurious or poisonous material shall be specifically and plainly labeled as to contents and hazardous use and shall be specifically and plainly labeled as to contents and hazardous use and shall be stored only in their original, labeled container. None of these products shall be used or stored in a manner that may cause contamination or adulteration of food, food contact surfaces, or utensils.

(d) Food Preparation:

1. Food shall be prepared with a minimum of manual contact. Food shall be prepared on food-contact surfaces and with utensils that are clean and have been sanitized.
2. Raw fruits and raw vegetables that will be cooked, cut or combined with other ingredients or that will be otherwise processed into food products by the food establishment shall be thoroughly cleaned with potable water in sinks or containers that have been washed and sanitized before being used.
3. Potentially hazardous food processed by cooking shall be cooked to heat all parts of the food to a minimum temperature of 140°F (60°C) except that shell eggs and ungrounded meat and fish shall be cooked to an internal temperature of 145°F (63°C) or above for 15 seconds. Pork and ground meat or fish shall be cooked to an internal temperature of 155°F (68°C) for 15 seconds. Roast beef and beefsteak shall be cooked to an internal temperature of 130°F (54°C). Poultry or any stuffed meat, poultry or fish shall be cooked to an internal temperature of 165°F (74°C) for 15 seconds.

4. Potentially hazardous foods shall be cooked and immediately served to guests. The following food handling practices shall be prohibited.
 - a. Cooling and re-heating prior to service.
 - b. Hot holding for more than two hours.
 - c. Service of leftovers.
5. All frozen food shall be kept frozen until ready for preparation. No food that has been thawed shall be refrozen unless it has been cooked or processed. Potentially hazardous foods shall be thawed.
 - (a) In refrigerated units at a temperature not to exceed 41°F (5°C); or
 - (b) Under potable running water at a temperature of 70°F (21° C) or below, with sufficient water velocity to agitate and float off loose food particles into the overflow and for a period of not to exceed that reasonably required to thaw the food; or
 - (c) In a microwave oven only when the food will be immediately transferred to conventional cooking units as part of a continuous cooking process or when the entire, uninterrupted cooking process takes place in the microwave oven; or
 - (d) As part of the conventional cooking process.

(e) Food Display and Service:

1. Employees serving food shall use tongs, other utensils or wear plastic gloves.
2. When food is displayed for customer self service, it will not be necessary to have protective sneeze shields as long as the following guidelines are met.
3. Potentially hazardous foods are kept at or below 41°F (5°C) or at or above 140° F (60°).
 - b. Food is displayed no more than two hours.
 - c. No open food or potentially hazardous foods is reserved or reused.
 - d. Tongs or other suitable utensils are provided so that there is no hand contact with the food.

(f) Health and Practices:

1. No person, while infected with a disease in a communicable form that can be transmitted by foods, or who is a carrier of organisms that cause such a disease, or while affected with a boil, infected wound, or acute respiratory infection, shall work in any capacity in which there is a likelihood of such person contaminating food or food contact surfaces with pathogenic organisms or transmitting disease to other persons.
2. Persons engaged in food preparation, service and ware-washing operations shall wear clean clothing and thoroughly wash their hands and the exposed portions of their arms with soap or detergent and warm water before starting work, after smoking, eating or using the toilet and as often as is necessary during work to keep them clean. Employees shall keep their fingernails trimmed and clean. All bed and breakfast inns permitted or extensively remodeled after the effective date of this rule shall provide facilities exclusively for hand washing within or adjacent to each kitchen. In bed and breakfast inns existing prior to the effective date of these "Rules", the utensil-washing sink may be used for hand washing. Soap and paper towels in dispensers must be provided.
3. Persons engaged in food preparation shall wear a hair net, cap or other suitable covering which restrains all loose hairs and shall maintain a high degree of personal cleanliness and conform to good hygienic practices during all working periods.
4. Employees shall consume food or use tobacco only in designated areas. Such designated areas shall not be located in food preparation areas or in areas where the eating or tobacco use of an employee may result in contamination of food, equipment or utensils.

(g) Equipment and Utensils:

1. Equipment and utensils shall be constructed and repaired with safe materials, including finishing materials; shall be corrosion resistant and nonabsorbent; and shall be smooth, easily cleanable and durable under conditions of normal use. Single service articles shall be made from clean, sanitary, safe materials. Equipment, utensils and single service articles shall not impart odors, color, taste nor contribute to the contamination of food.
2. Safe plastic or safe rubber or safe rubber-like materials that are resistant under normal conditions of use of scratching, scoring, decomposition, grazing, chipping and distortion, that are of sufficient weight and thickness to permit cleaning and sanitizing by normal ware-washing methods are permitted for repeated use.
3. Single service articles shall not be re-used.
4. All equipment and utensils shall be maintained in good repair.

(h) Cleaning and Sanitization of Equipment and Utensils

1. Food utensils and equipment shall be stored in a manner to avoid contamination.
2. Food contact surfaces and sinks shall be smooth and easily cleanable.
3. Food contact equipment, surfaces, tableware and utensils shall be cleaned and sanitized prior to food preparation for the public and after each use.
4. Sinks, basins or other receptacles used for cleaning of equipment and utensils shall be cleaned before use.
5. Equipment and utensils shall be pre-flushed or pre-scraped and, when necessary, presoaked to remove food particles and soil.
6. Manual cleaning and sanitizing shall be conducted as follows:
 - a. For manual cleaning and sanitizing of cooking equipment, utensils and tableware, three compartments shall be provided and used. The health authority may allow the use of compartments other than sinks.
 - b. All five steps of the ware-washing process shall be completed: pre-rinsing or scraping; application of cleaners for soil removal; rinsing to remove cleaning chemicals; sanitization and air drying.
 - c. Sanitizing may be accomplished by immersion or sanitizing in place with the use of a 50 ppm chlorine solution or 12.5 ppm iodine solution or other chemical sanitizer which meets the requirements of 21 Code of Federal Regulation 178.1010.
 - d. Wash, rinse and sanitizing solutions shall be maintained in a clean condition.
 - e. Water for washing and rinsing shall be maintained at 110°F (43°) or above. Water for sanitizing shall be maintained at 75°F (24°C) or above. If using iodine for sanitization, water shall be at a pH not higher than 5.0.
 - f. A test kit or device that measures the parts per million concentration of the sanitizing solution shall be used each time the sanitizing solution is changed.
7. Mechanical cleaning and sanitizing shall be conducted as follows:
 - a. A commercial dishwasher must be certified by NSF standards or equivalent, in good repair and operating manufacturer's specifications.
 - b. If using a non-commercial dishwasher, it must remove all physical soil from all surfaces of dishes and must be equipped with a high temperature rinse

cycle such as a sani--cycle and all cycles on the machine must be used (pre-wash, wash, sanitizing rinse) or if no high temperature rinse cycle is provided, the hot water supplied to the machine must be a minimum of 155°F (68°C). The operator shall use daily, a maximum registering thermometer or a heat thermal label to determine that the sanitizing rinse water temperature is a minimum of 155°F (68°C). The dishwasher must be installed and operated according to manufacturer's instructions for the highest level of sanitization possible when sanitizing residential kitchen facilities' utensils and tableware. A copy of the instructions must be available on the premises at all times.

8. There shall be sufficient area or facilities such as portable dish tubs and drain boards for the proper handling of soiled utensils prior to washing and of cleaned utensils after sanitization so as not to interfere with safe food handling, hand-washing and the proper use of dishwashing facilities. Equipment, utensils and tableware shall be air dried only.