

# Ohio Uniform Food Safety Code Changes 2019



EFFECTIVE MARCH 1, 2019

1. **3.2(N)**: 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. The person in charge shall demonstrate knowledge by:
  - i) Complying with the food code by having no critical violations during the current inspection; and
  - ii) Responding correctly to the sanitarian's questions as they relate to the specific food service operation or retail food establishment.
4. **2.1(A)(4) and 2.1(A)(5)**: Exposure times have changed:  
Shiga toxin-producing Escherichia coli - within the past **ten days** of last exposure.  
Shigella spp. - within the past **four days** of exposure.  
Hepatitis A virus - within the past **fifty days** of exposure.
5. **2.3 (C)**: Hair restraint – effectiveness – "Food employees shall effectively restrain hair by wearing hair restraints such as hats, hair coverings or nets, beard restraints..."
6. **2.4 (A)(2)**: 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 Ohio Administrative Code.
7. **A new PIC section – Duties – 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;"
8. **4.0(G)**: Wood is now permitted to be used in fermentation tanks, maturation barrels, and other items used in the alcoholic beverage making process.
9. **4.2(J)**: Sanitizers and cleaning agents must now be available on-site during all hours of operation.
10. **5.3(C)**: 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.
11. **8.4**: Acidified white rice must now have a targeted pH of 4.1, but may not exceed a pH of 4.3.
12. The food code now requires equipment to be replaced when the equipment no longer complies 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.
    - a) The facilities and equipment constitute a public health hazard; or
    - b) The food service operation or retail food establishment changes ownership.

Questions??? Contact the food safety staff in the environmental health division: (740) 392-2200.