



## 2019 FOOD CODE – CHAPTER 3717-1-08 REFERENCE GUIDE: SPECIAL REQUIREMENTS

### FRESH JUICE PRODUCTION

<ul style="list-style-type: none"> <li>• Labeled according to the Code of Federal Regulations</li> <li>• Bear the warning statement:             <ul style="list-style-type: none"> <li>- "Warning: This product has not been pasteurized and, therefore, may contain harmful bacteria that can cause serious illness in children, the elderly, and persons with weakened immune systems"</li> <li>- Statement may be on the information panel or principal display panel set off in a box with use of hairlines in type size not less than 1/16 inch. The word "WARNING" must be in bold capital letters</li> </ul> </li> </ul>	<ul style="list-style-type: none"> <li>• Warning statement is not required if:             <ul style="list-style-type: none"> <li>- Juice is pasteurized; or</li> <li>- Juice is treated under a HACCP plan to attain a five-log reduction in microorganisms of public health significance; and</li> <li>- A variance is obtained from Ohio Department of Agriculture or Ohio Department of Health</li> </ul> </li> </ul>
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### HEAT TREATMENT DISPENSING FREEZERS

<ul style="list-style-type: none"> <li>• "Heat treatment dispensing freezer" means a self-contained dispensing freezer with a product reservoir that processes previously pasteurized products, freezes the products, dispenses frozen dairy products, and maintains microbiological quality by elevating the temperature of the product using heating methods that are an integral part of the dispensing freezer.</li> </ul>	<ul style="list-style-type: none"> <li>• Testing agency approved equipment</li> <li>• Heat treatment cycle completed at least once every 24 hours</li> <li>• Freezer equipped with a cycle monitoring device</li> <li>• Freezer equipped with a visible temperature indicating device to show temperature of product in hopper</li> <li>• Freezer equipped with internal lockout device</li> </ul>	<ul style="list-style-type: none"> <li>• Operator shall             <ul style="list-style-type: none"> <li>- Disassemble, clean, and sanitize freezer every 14 days</li> <li>- Clean and sanitize manufacturer specified parts daily</li> <li>- Maintain product in hopper at 41°F or below, except during heat treatment</li> <li>- Maintain daily log of heat treatment cycle</li> <li>- Retain log for 90 days</li> <li>- Make log available for inspection</li> <li>- Discard all product when freezer is disassembled for cleaning</li> </ul> </li> </ul>
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### CUSTOM PROCESSING OF GAME ANIMALS, WATERFOWL OR GAME BIRDS

<ul style="list-style-type: none"> <li>• May only be done at the end of the work shift or day to prevent cross contamination</li> <li>• Prior to entry into FSO/RFE, animal carcasses shall be skinned, beheaded, eviscerated and free of hair</li> <li>• Prior to entry into FSO/RFE, all bird carcasses shall be eviscerated and free of feathers</li> <li>• If the hide and head is to be retained for the owner, it shall be packaged and segregated from food</li> <li>• Custom processed product must be wrapped or containerized and stored segregated from retail products</li> <li>• Equipment and utensils soiled during processing must be cleaned and sanitized immediately after processing</li> <li>• If carcass is ODNR-tagged, tag or tag number is to remain with the carcass through processing and returned to owner with product</li> <li>• All custom processed products are to be identified as "not for sale"</li> </ul>
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**2019 FOOD CODE – CHAPTER 3717-1-08 REFERENCE GUIDE: SPECIAL REQUIREMENTS****BULK WATER MACHINE CRITERIA**

- Quality of dispensed water shall meet Code of Federal Regulations standards
- Machine shall be connected to an approved water supply
- Machine shall be in compliance with and maintained to rule standards (approved by a recognized testing agency)
- All water processed through machine shall be disinfected as the last treatment step prior to dispensing
- Machine shall be equipped with monitoring devices designed to shut down the machine when the disinfection unit fails to function
- Machine shall be maintained in a clean and sanitary condition
- Machine shall be located in an area that can be maintained clean
- Machine shall be maintained in a manner that avoids insect and rodent harborage
- Dispensed water shall be sampled at least semi-annually for coliform bacteria
- Water sample results shall be retained at the FSO/RFE for review by the licensor

**ACIDIFIED WHITE RICE PREPARATION CRITERIA**

Hazard Analysis Critical Control Point (HACCP) Plan shall include:

- DESCRIPTION OF PRODUCTS
- RECIPE:
  - Water to rice ratio
  - Cooking schedule
  - Vinegar solution recipe including salts and sugars
  - The cooked rice to vinegar solution shall be thoroughly mixed
  - Acidified rice shall have a targeted pH of 4.1 not to exceed a pH of 4.3
  - Vinegar solution shall be added to rice within 30 minutes of cooking
- METHOD TO DETERMINE pH:
  - Conduct pH test within 30 minutes of rice acidification
  - Blend in a plastic or metal cup, a rice slurry of ¼ cup rice collected from various areas of rice batch, with ¾ cup of distilled water and blend 20 seconds
  - Insert pH probe into liquid portion of rice slurry
  - Repeat the above process to assure pH of 4.3 or less
  - Record measurements
- STANDARD SANITARY OPERATION PROCEDURES:
  - Require use of single-use gloves to prevent bare hand contact with food
  - Identify the designated work area that includes a dedicated sink and preparation table
    - Work area is accessed only by trained personnel familiar with the hazards
    - Food-contact surfaces are cleaned and sanitized
    - If shared work space, schedule the rice acidification operation to prevent cross contamination
- DESCRIPTION OF TRAINING PROGRAM FOR INDIVIDUAL RESPONSIBLE FOR ACIDIFIED RICE OPERATION:
  - Application of HACCP principles to the processing of acidified rice
  - Maintenance of pH records and the verification of procedures specified
  - Maintenance of equipment and facilities
  - Procedures specified in rule