

The items indicated below with a (v) are changes in the GA Food Service Regulations (511-6-1) that apply to your facility and could affect your establishment's food service score/grade.

RULE .01-DEFINITIONS			
√ if applies to the facility	Section	Rule Description	Page(s)
	Definitions	<i>Cut Leafy Greens</i> definition added and means fresh leafy greens, whose leaves have been cut, shredded sliced, chopped or torn. Cut leafy greens will be considered a Time/Temperature Control for Safety (TCS) food and must be maintained at appropriate temperatures.	5 & 18
		<i>Key Drop Deliveries</i> definition added to define methods of product delivery after normal business hours	11
		<i>Non-Continuous Cooking</i> definition defines method of precooking raw animal foods with an initial heating of the food that is halted to be cooked further at a later time	12
RULE .02-PROVISIONS			
	Section (1) Permit	Mobile Food Units that have a route or an extended food service unit that has several locations must provide a current listing of food vending locations to the health authority	23
RULE .03-MANAGEMENT and PERSONNEL			
	Section (2) Responsibilities of Person in Charge (PIC)	Key Drop Deliveries to address management maintaining procedures/records of key drop deliveries	31
		Food Safety Training by adding training on food allergy awareness for employees	32
		Requires all written procedures and plans maintained on the premises and all employees trained on these procedures (HACCP plans, granted Variances, SOPs)	32
	Section (3) Certified Food Safety Manager (CFSM)	CFSM shall be an employee that has supervisory and management responsibility and the authority to direct and control food preparation and service	32
		CFSM should be employed within 60 days from the date of initial permit issuance, change of ownership permit issuance, or termination of employment of a CFSM	32
	Section (4) Employee Health	Employee Health Policy - added nontyphoidal Salmonella as a listed illnesses ("Big 6") in which employee's & management have to be aware of and are responsible for reporting	34-42
	Section (6) Responding to Contamination Events	Food service establishments are to have a written plan on how to respond to vomiting/ diarrheal events, and cleaning/sanitizing playgrounds after vomiting/diarrheal episodes	46 & 125
RULE .04-FOOD			
	Section (2) Source	Wild mushrooms picked in the wild shall not be offered for sale or service by a food establishment unless the food service establishment has been approved to do so	48
	Section (3) Specifications for Receiving	Key Drop Deliveries - operators must maintain records of key drop delivery agreements, delivery condition & temperatures for food items	53-54
		Shellstock tags/labels shall have the date when the last shellstock was sold or served written on them	53
	Section (4) Protecting from Contamination after Receiving	Preventing Contamination from Hands; Added language that allows bare hand contact with Ready-To-Eat (RTE) foods if the RTE food is being added as an ingredient to a food that: <ul style="list-style-type: none"> contains a raw animal food and is cooked to heat all parts of the food to at least the minimum time/temperature as specified in the Chapter or; does not contain a raw animal food but is cooked to heat all parts of the food to at least a time/temperature of 145°F and the RTE food that will come in contact with food employees bare hands must be identified for cooking use only and keep separate from other RTE food that will be used as in ingredient 	54-55
		Cooling of ready-to-eat foods such as soups, chili, sauces etc. in the fruit and vegetable sink is allowed provided the sink is cleaned and sanitized prior to using and before washing whole raw fruits and vegetables	57
		Devices used for on-site generation of chemicals to assist in the peeling or washing of fruits/vegetables shall be used in accordance with manufacturer's instructions	57
		Take home containers that are to be returned to a food service establishment may be refilled at a food service establishment with food if the food container is properly designed and constructed, was initially provided by the food service establishment, is visually inspected when returned and properly washed, rinsed, and sanitized before being refilled with another food item	60-61
		Written procedures are required on tracking the total time when unwrapped food on a self-service buffet will not be disposed of at the end of the day or after a maximum of 24 hours	63
		Family style self-service food service establishments require a disclosure to consumers that the business is a family style self-service establishment by informing the consumer in the form of a sign with 1 inch letters prominently displayed and verbally communicated to the consumer prior to being seated	63-64

		The service or sale of undercooked comminuted meats on a children's menu is prohibited	67
	Section (5) Pathogen Destruction	Non-Continuous Cooking - facilities that wish to partially cook raw animal foods and cool them down and hold them for final cooking at a later time will require written procedures that outline the identification, preparation and storage methods for those food items	67-68
	Section (6) Limiting the Growth of Pathogens	Reduced Oxygen Packaged (ROP) fish that bears a label indicating that it is to be kept frozen until time of use shall be removed from the reduced oxygen environment: <ul style="list-style-type: none"> • prior to thawing under refrigeration that maintains the food at 41F or less; or • prior to, or immediately upon completion of its thawing, using procedures to completely submerge in running water. 	71
		Performing Reduced Oxygen Packaging of Time/Temperature Control for Safety foods (TCS) and holding those TCS foods in ROP packages greater than 48 hours will require a HACCP plan and/or Variance	79
RULE .05-EQUIPMENT and UTENSILS			
	Section (3) Numbers and Capacities	Facilities that use hot water sanitization in a mechanical warewashing machine shall provide an irreversible registering temperature indicator that is readily accessible for measuring the utensil surface temperature	94
	Section (6) Maintenance and Operation	Chemical sanitizers generated on site of the establishment must meet specific requirements to do so by the permit holder	98-99
	Section (10) Protection of Clean Items	Preset tableware may be exposed if: <ul style="list-style-type: none"> • unused settings are removed when a consumer is seated; or • settings not removed when a consumer is seated are cleaned and sanitized before further use. 	107
RULE .07-PHYSICAL FACILITIES			
	Section (5) Maintenance and Operation	Pet dogs in outside dining areas may be allowed at a food service establishment if the dining area can be accessed from the outside of the establishment and other certain conditions are met	127
	Section (6) Poisonous or Toxic Materials	Chemical Sanitizers - sanitizers generated on-site, and other chemical antimicrobials applied to food-contact surfaces shall meet requirements specified in 40 CFR 180.940	129
		Chemicals for washing, treatment, and processing fruits and vegetables - including those generated on-site, used to wash or peel raw, whole fruits and vegetables must be generally recognized as safe and meet certain regulatory requirements	129
RULE .08-SPECIAL FOOD SERVICE OPERATIONS			
	Section (1) Mobile Food Service Units and Extended Food Service Units	Food Vending Locations – the provision of limiting a Mobile Food Unit (MFU) or extended food service units to two (2) locations <u>was removed</u> from the rule and replaced with requirements for the MFU operator to provide a list of the MFU vending locations to the Health Authority. In addition, changes in vending locations require the Health Authority to be notified at least 7 days prior to the change	135-136
	Section (4) Catering Food Service Establishments	Added new language to identify requirements for Catering Food Service Establishments	145-146