



# Georgia Food Service Rules and Regulations (Chapter 511-6-1) - Summary of Changes with References

There have been recent updates to the Georgia Food Service Rules and Regulations, Chapter 511-6-1, which have been aligned with the 2022 edition of the U.S. Food and Drug Administration (FDA) Food Code. The updated regulations are now in effect, and we want to ensure you are aware of the changes that may impact your food service establishment.

Changes to the regulations are communicated to facilities as food inspectors conduct inspections, and through our partner trade associations. As done in past practice, Environmental Health will phase in enforcement of these changes and will consider the first inspection from the release of the food code to be educational. Environmental Health Specialists (EHS) will not cite violations or conduct enforcement relative to the new provisions until the second inspection based on the facility's assigned risk category.

The following is a summary of the most significant updates to the Georgia Food Service Rules and Regulations. This document highlights key changes rather than providing a comprehensive list of all revisions. Please note that this summary should not be used as an absolute comparison of the rules but as a guide to the major changes.

## Key Updates:

| Provision               | Summary of Change/Update   |
|-------------------------|--|
| <b>[Rule .01(91)]</b>   | "Sesame" has been added as the 9th major food allergen. Factsheets and posters regarding the newly added allergen can be accessed here: <a href="#">FDA Sesame Added as Allergen Fact Sheet</a> and/or <a href="#">FDA Sesame Poster</a>   |
| <b>[Rule .01(83)]</b>   | The definition of "in-shell product" is shellfish that is non-living and processed with one or both shells present. Factsheet regarding in-shell products can be accessed here: <a href="#">FDA's In-Shell Product Fact Sheet</a>  |
| <b>[Rule .01(84)]</b>   | Defines "intact meat" means a cut of whole muscle(s) meat that has not undergone comminution, injection, cubing, vacuum-tumbling with solutions, or mechanically tenderization. A decision tree to determine when a steak is considered intact vs. non-intact can be accessed here: <a href="#">FDA Intact Steak Decision Tree</a>   |
| <b>[Rule .03(2)(n)]</b> | The Person in Charge (PIC) must ensure employees are properly trained in food safety, including food allergy awareness. Food allergy awareness includes: <ul style="list-style-type: none"> <li>• Describing foods identified as major food allergens; and</li> <li>• The symptoms that a major food allergen could cause in a sensitive individual who has an allergic reaction.</li> </ul> |
| <b>[Rule .03(6)]</b>    | Procedures for responding to contamination events shall be written for handling vomit or fecal incidents and shall include the availability and use of an EPA-registered disinfectant for Norovirus.   |

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| <b>[Rule .04(3)(l)]</b>      | New guidelines for food donations, specifying that donated food must be properly prepared, stored, packaged, and labeled. Food donation factsheet is available here: <a href="#">FDA Key Steps for Donating Food</a>  |
| <b>[Rule .04(5)(ii)]</b>     | The required cooking time/temperature requirement for non-intact meats, such as ground meats is <b>155°F for 17 seconds</b> . The latest food temperature chart is available here: <a href="#">State Food Safety Temperature Chart</a>  |
| <b>[Rule .04(5)(a)(iii)]</b> | The required cooking time/temperature requirement for poultry, wild game, stuffed meats, and stuffed pasta is <b>165°F for ≤ 1 second (instantaneous)</b> . The latest food temperature chart is available here: <a href="#">State Food Safety Temperature Chart</a>  |
| <b>[Rule .04(5)(e)]</b>      | Foods with manufacturer cooking instructions must be cooked according to those instructions before use in ready-to-eat foods (RTE). For example, some frozen vegetables may bear cooking instructions from the manufacturer designating this food for use only after cooking.   |
| <b>[Rule .04(7)(d)3]</b>     | <p>Written consumer notifications are now required for the presence of major food allergens in unpackaged food items. While no specific formatting or wording is mandated, the notification must effectively communicate the presence of major allergens in unpackaged food items. Establishments may choose any method listed (physical or electronic form) below including, but not limited to:</p> <ul style="list-style-type: none"> <li>• Brochures</li> <li>• Deli case or Menu Notifications</li> <li>• Label statements</li> <li>• Table tents</li> <li>• Placards</li> <li>• Other effective written means</li> </ul> <p><i>NOTE: For additional information on the written consumer notification, a fact sheet can be obtained by clicking on this link: <a href="#">FDA 2022</a></i></p> |
| <b>[Rule .06(1)(g)2]</b>     | Centralized water heater and distribution systems may now be allowed under specific circumstances.  |
| <b>[Rule .06(4)(h)]</b>      | Newly constructed or renovated establishments must dispose of sewage through an approved facility, with specific conditions for on-site systems in case of failure.   |
| <b>[Rule .08(2)(d)2(iv)]</b> | "Time as a Public Health Control" or (TPHC) may be allowed in a Temporary Food Service Establishment under certain conditions.  |

This summary focuses on the most impactful changes, but we encourage you to review the full [updated regulations](#) and familiarize yourself with all revisions that may affect your establishment.

Please contact your local [environmental health office](#) to speak with an EHS if you should have any questions about these changes.

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