

SECTION A – DEFINITIONS

REFERENCES (Chapter 511-6-1)

.01 Definitions. Amended. (a) through (ttttt)

I. Purpose: These definitions are provided as an adjunct to those provided within DPH Rule 511-6-1-.01 for clarification of certain issues or information presented within this Manual. Even though they shall apply, they shall not supersede terms defined within Chapter 511-6-1. The Chapter should always be consulted for specific requirements and terminologies. In addition, portions of this Section are written in *italics*. They are provided to convey relevant information and guidance to interpret Chapter 511-6-1.

II. Definitions¹:

1. **“Acceptable food equipment”** means food equipment that is deemed to be in conformance with Chapter 511-6-1 provisions such as equipment that is certified or classified for sanitation by an American National Standards Institute (ANSI)-accredited certification program. Such equipment is deemed to comply with DPH Rule 511-6-1-.05 (1) and (2).
 - A. *Under ANSI document CA-1 ANSI Policy and Criteria for Accreditation of Certification Programs, it has been stipulated that:*
 - B. *“For food equipment programs, standards that establish sanitation requirements shall be specified government standards or standards that have been ratified by a public health approval step. ANSI shall verify that this requirement has been met by communicating with appropriate standards developing organizations and governmental public health bodies.”*
 - C. *The term “certified” is used when an item of food equipment has been evaluated against an organization’s own standard. The term “classified” is used when one organization evaluates an item of food equipment against a standard developed by another organization.*

¹ Source: Definitions – 2008 FDA Food Establishment Plan Review Guidance Document & DPH Rule 511-6-1-.01 Definitions.

2. **“Air Break”** means a piping arrangement in which a drain from a fixture, appliance, or device discharges indirectly into another fixture, receptacle or interception at a point below the flood level rim. The connection does not provide an unobstructed vertical distance and is not solidly connected but precludes the possibility of backflow to a potable water source.
3. **“Air Gap”** means the unobstructed vertical distance through the free atmosphere between the lowest opening from any pipe or outlet supplying fixture, or other device, and the flood level rim of the receptacle. The vertical physical separation shall be at least two times the inside diameter of the water inlet pipe above the flood rim level but shall not be less than one inch.
4. **“Approved”** means acceptable to the Health Authority based on a determination of conformity with principles, practices, and generally recognized standards that protect public health.
5. **“Backflow”** means the flow of water or other liquids, mixtures, or substances into a potable water system from any source, other than the intended source.
6. **“Backpressure”** means pressure in down stream piping greater than supply pressure causing a reversal of flow.
7. **“Back-siphonage”** means the creation of backflow as a result of negative pressure.
8. **“Corrosion-resistant material”** means a material that maintains acceptable surface cleanability characteristics under prolonged influence of the food to be contacted, the normal use of cleaning compounds and sanitizing solutions, and other conditions of the use environment.
9. **“Cross Connection”** any connection or structural arrangement between a potable water system and a non-potable source, liquid or otherwise, through which backflow can occur.
10. **“Direct connection”** means a physical connection between a potable and non-potable system.
11. **“Easily Disassembled Equipment”** means equipment that is accessible for cleaning and inspection by:
 - A. Disassembling without the use of tools, or

- B. Disassembling with the use of handheld tools commonly available to maintenance and cleaning personnel such as screwdrivers, pliers, open-end wrenches, and Allen wrenches.

12. **“Easily Movable”** means:

- A. Portable; mounted on casters, gliders, or rollers; or provided with a mechanical means to safely tilt a unit of equipment for cleaning; and
- B. Having no utility connection, a utility connection that disconnects quickly, or a flexible utility connection line of sufficient length to allow the equipment to be moved for cleaning of the equipment and adjacent area.

13. **“Equipment”** means:

- A. **"Equipment"** means an article that is used in the operation of a food establishment such as a freezer, grinder, hood, icemaker, meat block, mixer, oven, reach-in refrigerator, scale, sink, slicer, stove, table, temperature measuring device for ambient air, warewashing machine, or other similar devices.
- B. **"Equipment"** does not include apparatuses used for handling or storing large quantities of packaged foods that are received from a supplier in a cased or overwrapped lot, such as hand trucks, forklifts, dollies, pallets, racks, and skids.

14. “Facility” See **“Physical Facilities”**.

15. **“Food Employee”** means an individual working with unpackaged food, food equipment or utensils, or food-contact surfaces.

16. **“Food Service Establishment”**:

- A. “Food service establishment” means establishments for the preparation and serving of meals, lunches, short orders, sandwiches, frozen desserts, or other edible products either for carry out or service within the establishment.
- B. “Food service establishment” includes:
 - a. Restaurants; coffee shops; cafeterias; short order cafes; luncheonettes; taverns; lunchrooms; places which retail sandwiches or salads; soda fountains; institutions both public and private; food carts; itinerant restaurants; industrial cafeterias; catering establishments; and similar facilities by whatever name called.

- b. Within food service establishment, there may be a food sales component, not separately operated. This food sales component shall be considered as part of the food service establishment. (See Part – II, Section I entitled, “Collaboration with Other Agencies” within the Interpretation Manual for Rules and Regulations Food Service Chapter 511-6-1.)

C. **"Food establishment"** does not include:

- a. *A “food sales establishment,” as defined in the Code Section 26-2-21, except as stated in this definition. The food service component of any food sales establishment defined in Code Section 26-2-21 shall not be included in this definition.*
- b. *Any outdoor recreation activity sponsored by the state, a county, a municipality, or any department or entity thereof, any outdoor or indoor (other than school cafeteria food service) public school function, or any outdoor private school function;*
- c. *any organization which is operating on its own property or on the property of a party that has provided written consent for the use of such property for such purpose and which is exempt from taxes under O.C.G.A. Section 48-7-25(a)(1) or under Section 501(d) or paragraphs (1) through (8) or paragraph (10) of Section 501 (c) of the Internal Revenue Code for the purpose of operating a house or other residential structures where seriously ill or injured children and their families are provided temporary accommodations in proximity to their treatment hospitals and where food is prepared, served, transported, or stored by volunteer personnel;*
- d. *This term also shall not mean establishments for the preparation and serving of meals, lunches, short orders, sandwiches, frozen desserts, or other edible products if such preparation or serving is an authorized part of and occurs upon the site of a fair or festival which:*
 - i. *Is sponsored by a political subdivision of this state or by an organization exempt from taxes under paragraph (1) of subsection (a) of Code Section 48-7-25 or under Section 501(d) or paragraphs (1) through (8) or paragraph (10) of section 501(c) of the Internal Revenue Code, as that code is defined in Code Section 48-1-2;*
 - ii. *Lasts 120 hours or less; and*
 - iii. *When sponsored by such an organization, is authorized to be conducted pursuant to a permit issued by the municipality or county in which it is conducted.*

17. **“Hazard Analysis Critical Control Point (HACCP)”** means a systematic approach to the identification, evaluation, and control of food safety hazards.
18. **“HACCP Plan”** means a written document that delineates the formal procedures for following the Hazard Analysis Critical Control Point principles developed by The National Advisory Committee on Microbiological Criteria for Foods.
19. **“Health authority”** means the Department or the County Board of Health acting as its agent
20. **“Highly susceptible population”** means persons who are more likely than other people in the general population to experience foodborne disease because they are:
 - A. Immunocompromised; preschool age children, or older adults; and
 - B. Obtaining food at a facility that provides services such as custodial care, health care, or assisted living, such as a child or adult day care center, kidney dialysis center, hospital or nursing home, nutritional or socialization services such as a senior center.
21. **“Indirect connection”** means a potential connection between a potable and non-potable system.
22. **“Linens”** means fabric items such as cloth hampers, cloth napkins, tablecloths, wiping cloths, and work garments including cloth gloves.
23. **“Physical facilities”** means the structure and interior surfaces of a food establishment including accessories such as soap and towel dispensers and attachments such as light fixtures and heating or air conditioning system vents.
24. **“Plumbing fixture”** means a receptacle or device that:
 - A. Is permanently or temporarily connected to the water distribution system of the premises and demands a supply of water from the system; or
 - B. Discharges used water, waste materials, or sewage directly or indirectly to the drainage system of the premises.
25. **“Plumbing system”** means the water supply and distribution pipes; plumbing fixtures and traps; soil, waste, and vent pipes; sanitary and storm sewers and building drains, including their respective connections, devices, and appurtenances within the premises; and water-treating equipment.

26. “Time/temperature control for safety food”

- A. "Time/temperature control for safety food " means a food that requires time/temperature control for safety (TCS) to limit pathogenic microorganism growth or toxin formation.
- B. "Time/temperature control for safety food" includes:
 - i. An animal food that is raw or heat-treated; a plant food that is heat-treated or consists of raw seed sprouts, cut melons, cut tomatoes or mixtures of cut tomatoes that are not modified in a way so that they are unable to support pathogenic microorganism growth or toxin formation, or garlic-in-oil mixtures that are not modified in a way so that they are unable to support pathogenic microorganism growth or toxin formation; and
 - ii. Except as specified in Subparagraph (3) (d) of this definition, a food that because of the interaction of it’s aw and pH values is designated as Product Assessment Required (PA) in Table A or B of this definition:

TABLE – A

Table A. Interaction of PH and A_w for control of spores in FOOD heat-treated to destroy vegetative cells and subsequently PACKAGED			
A_w values	<u>PH values</u>		
	4.6 or less	> 4.6 - 5.6	> 5.6
≤ 0.92	non-PHF*/non-TCS FOOD**	non-PHF/non-TCS FOOD	non-PHF/non-TCS FOOD
> 0.92 - .95	non-PHF/non-TCS FOOD	non-PHF/non-TCS FOOD	PA***
> 0.95	non-PHF/non-TCS FOOD	PA	PA

* PHF means Time/temperature control for safety food
 ** TCS FOOD means TIME/TEMPERATURE CONTROL FOR SAFETY FOOD
 *** PA means Product Assessment required

TABLE-B

Table B. Interaction of pH and A_w for control of vegetative cells and spores in FOOD not heat-treated or heat-treated but not PACKAGED				
A_w values	pH values			
	< 4.2	4.2 - 4.6	> 4.6 - 5.0	> 5.0
< 0.88	non-PHF*/ non-TCS food**	non-PHF/ non-TCS food	non-PHF/ non-TCS food	non-PHF/ non-TCS food
0.88 – 0.90	non-PHF/ non-TCS food	non-PHF/ non-TCS food	non-PHF/ non-TCS food	PA***
> 0.90 – 0.92	non-PHF/ non-TCS food	non-PHF/ non-TCS food	PA	PA
> 0.92	non-PHF/ non-TCS food	PA	PA	PA

* PHF means Time/temperature control for safety food
 ** TCS FOOD means TIME/TEMPERATURE CONTROL FOR SAFETY FOOD
 *** PA means Product Assessment required

C. "Time/temperature control for safety food" does not include:

- i. An air-cooled hard-boiled egg with shell intact, or an egg with shell intact that is not hard-boiled, but has been treated to destroy all viable salmonellae;
- ii. A food in an unopened hermetically sealed container that is commercially processed to achieve and maintain commercial sterility under conditions of non-refrigerated storage and distribution;
- iii. A food that because of its pH or a_w value, or interaction of a_w and pH values, is designated as a non-PHF/non-TCS food in Table A or B of this definition;
- iv. A food that is designated as Product Assessment Required (PA) in Table A or B of this definition and has undergone a Product Assessment showing that the growth or toxin formation of pathogenic microorganisms that are reasonably likely to occur in that food is precluded due to:

- I. *Intrinsic factors including added or natural characteristics of the FOOD such as preservatives, antimicrobials, humectants, acidulents, or nutrients,*
 - II. *Extrinsic factors including environmental or operational factors that affect the FOOD such as packaging, modified atmosphere such as REDUCED OXYGEN PACKAGING, shelf life and use, or temperature range of storage and use, or*
 - III. *A combination of intrinsic and extrinsic factors; or*
 - v. *A FOOD that does not support the growth or toxin formation of pathogenic microorganisms even though the FOOD may contain a pathogenic microorganism or chemical or physical contaminant at a level sufficient to cause illness or injury.*
27. **“Premises”** means and includes all physical buildings, appurtenances, parking lots and all property owned and/or used by the food service establishment.
28. **“Refuse”** means solid waste not carried by water through the sewage system.
29. **“Safe material”** means:
- A. An article manufactured from or composed of materials that may not reasonably be expected to result, directly or indirectly, in their becoming a component or otherwise affecting the characteristics of any food;
 - B. An additive that is used as specified in Sections 409 or 706 of the Federal Food, Drug, and Cosmetic Act; or
 - C. Other materials that are not additives and that are used in conformity with applicable regulations of the Food and Drug Administration.
30. **“Sealed”** means free of cracks or other openings that allow the entry or passage of moisture.
31. **“Sewage”** means liquid waste containing animal or vegetable matter in suspension or solution and may include liquids containing chemicals in solution.
32. **“Smooth”** means a surface that has no roughness or projections that render it difficult to clean or maintain in a sanitary condition.
- A. *The requirement here is to provide a surface that can be easily cleaned on a daily basis with the least amount of effort such as wiping with a sponge, cloth or brushing. There should be no obstructive surface features that would*

create impediment for cleaning the surface thereby allowing the collection of dirt and other debris.

- B. It is the interpretation of the Department that all food service establishments that have been issued a food service permit dated prior to the adoption of Chapter 511-6-1 by the Department to not require these establishments to modify existing surfaces of walls, floors, and ceilings. However, should the Health Authority determine these surfaces can no longer be maintained in a clean and sanitary condition, the food service permit holder will alter these surfaces so as to bring them into compliance within the definition of “Smooth” as stated within DPH Rule 511-6-1-.01*