

Preface

The first Rules and Regulations for Food Service in Georgia were adopted in 1967 after enabling legislation was passed in 1964. Previously found in the Official Code of Georgia Annotated (O.C.G.A.) Title 26-2-373, this enabling legislation gave the power to the Georgia Department of Human Resources to establish reasonable standards of sanitation for food service establishments and the examination and condemnation of unwholesome food therein. As mandated by O.C.G. A. and as of July 1, 2009, the Georgia Department of Human Resources no longer exists; as a result, programmatic responsibilities in regards to food service establishment food safety have shifted to the Georgia Department of Community Health and again to the newly created Georgia Department of Public Health on July 1, 2011. With this shift in responsibilities, the current Rules and Regulations Food Service Chapter 290-5-14, as promulgated and adopted by the Georgia Department of Human Resources, will continue to be in effect until it has been revised to be those of the newly created Georgia Department of Public Health. However and until then, the Georgia Department of Public Health will continue to administer Chapter 290-5-14. In addition, O.C.G.A continues to authorize County Boards of Health to adopt and promulgate supplementary rules and regulations, including the establishment of reasonable standards of sanitation for food service establishments consistent with those adopted and promulgated by the Department.

The Rules and Regulations for Food Service, Chapter 290-5-14, also referred to as the Georgia Food Code or the Chapter, are based on the United States Food and Drug Administration's (FDA) Model Food Code. This interpretation manual reflects the Rules adopted in 2007, based on the 2005 FDA Model Food Code. As such, the Chapter and its Manuals will continually be revised so as to be based upon the most current version of the FDA Model Food Code. In doing so, the Georgia Food Code assumes the same purposes and goals as that of the FDA Model Food Code, which is to safeguard public health and provide to consumers food that is safe, unadulterated, and honestly presented. These stated purposes and goals of the Georgia Food Code will be achieved through its establishment of definitions; setting standards for management and personnel, food operations, and equipment and facilities; and providing for food establishment plan review, permit issuance, inspection, employee restrictions, and permit suspension and revocation.