

## Major Changes cont.

---

- Revised to require that at least one employee with supervisory and management responsibility and the authority to direct and control food preparation and service be the Certified Food Safety Manager
- Added language that allows bare hand contact with ready-eat-foods (RTE) that are subsequently heat treated, separated and identified to eliminate commingling with RTE foods that will not be heat treated
- Added requirements for non-continuous cooking of raw animal foods
- Added allowance for cooling of RTE foods such as soups, chili, sauces, etc. in the fruit and vegetable sink provided the sink is cleaned and sanitized before and after use
- New language added to clarify food service equipment acceptability
- Code chapter changed from 290-5-14 to 511-6-1 as assigned to the Department of Public Health

**The effective date of the New Rules is November 1, 2015.**

**There is a 3-month implementation period prior to the enforcement date to allow for training.**

This brochure lists major changes in the new Food Rules (Chapter 511-6-1); however a copy of the rules can be found at:

<http://dph.georgia.gov/food-rules-and-regulations>



Environmental Health Section  
Food Service Program  
2 Peachtree Street, 13th floor  
Atlanta, Georgia 30303  
404-657-6534



## Major Changes

---

Rules & Regulations for  
Food Service 511-6-1

---

Effective November 1, 2015

*We Protect Lives.*

## Major Changes to 511-6-1

- “Incubator food service establishment” definition and requirements added
- Clarified that undercooked comminuted meats may not be offered on a kid’s menu
- “Key Drop Deliveries” definition added to define methods of product delivery after normal business hours
- Low Temp. Dish Machine – Flow Pressure Device Not Required if Pumped Rinse
- Clarification of labeling requirements for food packaged at retail
- Struck subsection (i)1(i) that limited Mobile Food Service units (MFU) to two (2) locations only and replaced with requirements for the MFU operator to provide a list of the MFU vending locations to the Health Authority; MFUs must notify the Health Authority 7 days prior to change in location
- Added the new risk designation which utilizes a risk evaluation process to assign Chapter provision compliance priority as priority items<sup>P</sup>, priority foundation items<sup>Pf</sup>, and core items
- Added allowance and requirements for chemical sanitizers generated on site
- Added allowance of pet dogs in outside dining areas with conditions

- Reduced Oxygen Packaging (ROP) requirements were modified
- Allows refillable containers for TCS and Non-TCS foods based on specifications and standard operating procedures to prevent cross-contamination
- Nontyphoidal Salmonella added to pathogens that prompt employee exclusion/restriction
- Provisional permits added to the types of permits that may be issued
- Revised “Imminent Health Hazard” by adding an option whereby facilities having a preapproved emergency operations plan may stay open during an emergency event
- Clarified that when gloves are used to handle food, hands must be washed and cleaned prior to donning gloves to initiate a new task
- Clarified outdoor barbeque use requirements
- Non-heated, forced air dryers added to hand drying provisions
- Revised subsection “Responsibilities of Permit Holder” by adding a requirement for mobile units with several locations to provide a current listing of food vending locations to the health authority
- Requires HACCP plans to be reviewed by the local EH office and the State EH office to ensure compliance with the Chapter before implementation of a required HACCP plan

- Added requirement for irreversible registering temperature indicator for hot water mechanical warewashing operation
- Clarified CEUs as maintenance for re-standardization of Environmental Health Specialists
- Clarified foods by which an expiration or use by date prohibits use
- Added family style service and requirements
- Revised Food Safety Training by adding training on food allergy awareness for employees based on duties
- Catering definition, requirements added
- Changed Salmonella typhi to typhoid fever (caused by Salmonella typhi)
- “Time/temperature control for safety food” (TCS) replaces Potentially Hazardous Food definition; also added cut leafy greens as a TCS food



*Dishes prepared from cut leafy greens that are held at room temperature greater than 4 or 6 hours will need laboratory testing and an approved variance.*