Updates* to the Ohio Uniform Food Safety Code
Chapter 3717-1 Ohio Administrative Code

Changes effective March 1, 2019

3717-1-2.1(A)(4-5) Management and personnel: employee health (Updated)
A food employee or conditional employee shall report to the person in charge information about their health as it relates to diseases that are transmissible through food.

Items that changed are the amount of time since the employee was exposed to the following specific illnesses that they are required to report to the PIC:

(b) Shiga toxin-producing Escherichia coli within the past ten days of the last exposure;
(c) Shigella spp. within the past four days of the last exposure;
(e) Hepatitis A virus within the past fifty days of the last exposure.

3717-1-2.3(C) Hair restraints – effectiveness (Updated)
Food employees shall effectively restrain hair by wearing hair restraints such as hats, hair coverings or nets, beard restraints, and clothing that covers body hair.

3717-1-02.4(C)(9) Person in charge – duties (NEW)
PIC shall ensure food temperatures are being maintained by daily oversight of employees’ routine monitoring of food temperatures.

3717-1-03.2(N)(4) Gloves – use limitation (NEW)
The use of latex gloves is prohibited in food service operations and retail food establishments. Types of non-latex gloves that are permitted for use include but are not limited to nitrile, polyethylene, and vinyl.
3717-1-04.0(G)  Wood – use limitation (NEW)

Hard maple or an equivalently hard, close-grained wood may be used for: Wood fermentation tanks, wood maturation barrels, and other wood used in the alcoholic beverage making process.

3717-1-04.2(J)  Cleaning agents and sanitizers, availability. (NEW)

Cleaning agents and sanitizers shall be present and available for use during all hours of operation.

3717-1-05.3(C)  Backflow prevention. (NEW)

For new or renovated operations, the drain of the culinary sink or three compartment sink shall contain an indirect connection as specified in Ohio plumbing code.

3717-1-08.4(C)  Special requirements: acidified white rice preparation criteria

The pH that the cooked white rice cannot exceed decreased from 4.6 to 4.3. Repeated measurements to verify that the mixture is below the targeted pH are no longer required.

*The above list is not all-inclusive. To view all of the changes made to the Ohio Uniform Food Safety Code open the following hyperlink:
http://codes.ohio.gov/oac/3717-1

Call (937) 225-4460 with any questions.