

# SUMMARY OF MAJOR CHANGES OF THE RULES AND REGULATION OF THE NEW GA FOOD CODE

\*\* For a copy of the code visit <http://health.state.ga.us/pdfs/environmental/290-5-14.pdf>

**Note:** The Active Enforcement date of the New GA Food Code will begin on

**Dec.1**

Be advised of the following changes:

- ✓ Definition of Potentially Hazardous Food as it relates to Time vs Temp.
- ✓ HACCP plans are required for any food which varies from the rules when processed.
- ✓ Time as a Public Health Control.
- ✓ Requirement for appropriate usage of Adequate Thermometers.
- ✓ Foods for Self Service (i.e. Buffets)
  - Prohibiting the mixing of products, Ex. Old with New.
  - Proper disposal of all Unwrapped Foods at the end of Business day.
  - 12 hour time limitation.
- ✓ Cooling PHF items correctly within the 6hr time limit.
- ✓ Final cook temperatures of “Whole Muscle” Cooked Meats.
- ✓ Date marking provisions for prepared and commercially packed foods.
- ✓ Demonstration of Good Working Knowledge of Food Safety Training. One Certified Food Safety Manager per facility.
- ✓ Sick worker policies, to include exclusion and restrictions for Sick Employees.
- ✓ Prohibiting the use of Bare-Hand contact with Ready-to-Eat (RTE) foods.
- ✓ Double Hand washing requirements.
- ✓ Fingernail length requirements and proper head and hair restraints.
- ✓ Revised instructions for Consumer Advisory Notice.

Note: Advisory notice should read as follows:

**THE CONSUMPTION OF RAW OR UNDERCOOKED FOODS SUCH AS MEAT, POULTRY, FISH, SHELLFISH AND EGGS WHICH MAY CONTAIN HARMFUL BACTERIA MAY CAUSE SERIOUS ILLNESS OR DEATH.**

- ✓ New Grading System (A,B,C,U) and Inspection Report posting, must be placed within 15 ft of entry-way door.

THE ABOVE REQUIREMENTS ARE FOUND IN THE NEW GA FOOD CODE. FOR MORE INFORMATION, CONTACT **FOOD 4 THOUGHT.LLC**, AT **(404) 245-3893**. PLEASE CALL US....!!

LET IT NOT BE TOO LATE. WE CAN HELP YOUR BUSINESS, BE MORE PREPARED FOR WHAT IS TO COME....

