



310 S. Main St. • Bellefontaine, OH 43311  
PH: 937.592.9040 • FX: 937.592.6746

**To All Licensed Food Operators:**

The following are significant changes made to the food code that became effective January 1, 2013.

**New food definitions:**

“Cut leafy greens” means fresh greens whose leaves have been cut, shredded, sliced, chopped, or torn. The term “leafy greens” includes iceberg, romaine, leaf, butter and baby leaf (immature) lettuces, escarole, endive, spring mix, spinach, cabbage, kale, arugula and chard (does not include herbs such as cilantro or parsley). “Cut leafy greens” are now considered to be time and temperature controlled for safety (TCS) foods and must be kept at or below 41degrees F. If an operator is unable to maintain such foods at the new required temperatures, then a time/temperature agreement may be made with the health district. If an operator considers such food items to also be “ready-to-eat” then bare hand contact is not permitted after washing.

“Mechanically tenderized” refers to meats that have been processed in this manner that now must be cooked to an internal temperature of at least 155 degrees F.

“Micromarket” is a new type of self-help vending operation where even bulk foods are sold.

“Non-continuous cooking” refers to a process where the heating of a food is stopped before it is fully cooked. It is then cooled and held until being cooked completely at a later time, such as when ordered. A time/temperature agreement approved by the health district is required for this process.

**New 3717-1 Ohio Administrative Code food rules:**

2.4 (C) (12) – The duties of the person in charge now also include educating employees on food allergy awareness as it relates to their assigned duties.

3.2 (A) (3) – Foods added bare handed to other foods that contain raw animal food(s) must be cooked to the minimum required temperature of the raw animal food(s). If no raw animal foods are present, then the foods still must be cooked to at least 165 degrees F.

3.2 (C) (1) – Commercially prepackaged frozen foods no longer have to be stored according to the food’s required cooking temperature while still frozen.

4.8 (I) – Preset tableware may be set up exposed if unused settings are removed when a consumer is seated or all of the tableware will be cleaned and sanitized when the table is cleared.

9 (F) – Plan review information such as the menu, food sources, equipment and facilities must now be maintained in the operation’s file at the health district until replaced by updated information.