

Summary of Major Changes to the Ohio Uniform Food Safety Code

Effective March 1, 2019

- **2.1(A)(4) and (A)(5) Exposure times have changed for shiga toxin-producing E. coli, shigella, Hepatitis A**
- **2.3(C) Food employees shall effectively restrain hair BY wearing hair restraints such as hats, hair coverings or nets, beard restraints...**
- **2.4(B) Certification in food safety no longer listed as criteria for demonstration of knowledge.**
- **2.4(C)(9) The person in charge shall ensure employees are properly maintaining the temperatures of time/temperature controlled for safety foods during hot and cold holding through daily oversight of the employees' routine monitoring of food temperatures**
- **3.2(N)(4) The use of latex gloves is prohibited**
- **3.4(L)(2) Contents of a HACCP plan must now include a description of the training program that ensures individuals implementing the HACCP understand the HACCP, etc...existing HACCP plans must be updated**
- **4(G)(2)(c) 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**
- **4.2(J)(1) Cleaning agents shall be available on-site**
- **4.2(J)(2) Sanitizer shall be available on-site**
- **5.3(C)(1) An indirect connection will be required on all new 3-compartment sinks or equipment (and on any alterations to existing plumbing) where food, equipment or utensils are placed**
- **8.2(A) Custom processing of animals shall be done at the end of the day**
- **8.4 Acidified white rice pH may not exceed 4.3**
- **20 Existing facilities and equipment shall be replaced when the following occur:**
 - (A) They no longer comply with the following:**
 - (1) Are in good repair and can be maintained in a sanitary condition;
 - (2) Have food contact surfaces that comply with the chapter
 - (3) Have cooling, heating, and holding capacities that comply with the chapter
 - (4) Criteria upon which they were originally approved.
 - (B) The facilities and equipment constitute a public health hazard; or**
 - (C) The food service operation or retail food establishment changes ownership.**

*This summary does not compile a full list of the changes to the 2019 Food Code.