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FOOD & CONSUMER SAFETY SECTION
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**RULE FOR
FOOD SERVICE ESTABLISHMENTS**



**ADMINISTRATIVE RULES OF MONTANA
TITLE 37, CHAPTER 110, SUBCHAPTER 2**

EFFECTIVE 11/23/2000

Food Service Establishments

Requirements for Compliance with the

Montana Administrative Rules for Food Service Establishments, Title 37, Chapter 110, Subchapter 2. This publication includes a brief discussion of the health reasons for stated requirements. For additional information contact your local environmental health sanitarian or the agency listed below.

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Preface

1. PURPOSE , AUTHORITY AND OBJECTIVES
2. AIM
3. HISTORY

1. Purpose, Authority and Objectives

The purpose of this administrative rule is to establish minimum standards to protect the health, safety, and the general welfare of the people of Montana pursuant to the authority granted to the department under 50-50-103, Montana Code Annotated. The general objectives of the rules include the following: 1. Prevent food borne illness; 2. Correct and prevent conditions that may adversely affect persons utilizing food establishments; 3. Provide minimum public standards for the design, construction, operation and maintenance of food service establishments; and 4. Meet consumer expectations of the safety of food service establishments.

2. Aim

These Rules update the previous version of the rules which had remained the same since 1979. The previous rule did not take into account current scientific developments used in preventing food borne illnesses.

3. History

These Rules were devised by a task force composed of food service establishment operators, food industry representatives, county sanitarians, a state legislator, and the state Department of Health and Human Services' Food and Consumer Safety Section staff. The task force first met and organized in August of 1997 and came to consensus on the new regulation in June of 2000. The task force's updates were based on the 1997 and 1999 versions of the U.S. Department of Health and Human Services Food Code, National Technical Information Service Publication PB97-133656 and PB 99-115925. The Food Code was drafted with input from the various federal agencies that regulate food safety, and the food industry. It is not a federal law, but rather a model code incorporating food service, vending, and retail food store safety codes into a single code for state-by-state adoption. Many Food Code provisions have been adopted by other states as part of their regulations. The changes to the Rule offer both regulatory authorities and the individual operators the potential for a greater degree of national uniformity regarding public health and food safety policy.

The task force felt that the Food Code presented the best substance for updating the food service establishment rules. In doing so, the task force elected to insert the substantive content of the Food Code into existing rules in an effort to create a more readable and usable set of rules for food service establishments. The Rule represents the consensus of the task force.

Retail Food Establishment Standards
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Food and Drug Standards Administrative Rules of Montana
Title 37, Chapter 110, Subchapter 2
Food Service Establishments

37.110.201 INTRODUCTION (1) This is a subchapter regulating food service establishments that serve prepared food and drink to the public, as provided in Title 50, chapter 50, MCA.

(2) This subchapter defines food, potentially hazardous food, food service establishment, mobile food service, semi-permanent food service establishment, temporary food service establishment, regulatory authority, utensils, equipment, etc.; provides for the sale of only sound, safe, properly labeled food; regulates the sources of food; establishes sanitation standards for food, food protection, food service operations, food service personnel, food service and utensils, sanitary facilities and controls, and other facilities; requires licenses for the operation of food service establishments; regulates the inspection of such establishments; provides for the examination and condemnation of food; provides for enforcement of this subchapter, and the fixing of penalties.

(3) All food service establishments must comply with all appropriate building construction standards as set forth by 50-60-101, MCA and all applicable administrative rules as adopted by the department of commerce in ARM Title 8.

(History: Sec. 50-50-103, MCA; IMP, Sec. 50-50-103, MCA; NEW, 1979 MAR p. 677, Eff. 7/13/79; TRANS & AMD, 2000 MAR p. 3201, Eff. 11/23/00.)

37.110.202 PURPOSE (1) This subchapter shall be liberally construed and applied to promote its underlying purpose which is to prevent and eliminate conditions and practices which endanger public health.

(History: Sec. 5050-103, MCA; IMP, Sec. 50-50-103, MCA; NEW, 1979 MAR p. 677, Eff. 7/13/79; TRANS & AMD, 2000 MAR p. 3201, Eff. 11/23/00.)

37.110.203 DEFINITIONS For the purpose of this subchapter:

(1) "Adulterated" means a food:

(a) that bears or contains any poisonous or deleterious substance in a quantity which may render it injurious to health;

(b) that bears or contains any added poisonous or deleterious substance for which no safe tolerance has been established by laws or rules or in excess of such tolerance if one has been established;

(c) that consists in whole or in part of any filthy, putrid, or decomposed substance, or if it is otherwise unfit for human consumption;

(d) that has been processed, prepared, packed or held under unsanitary conditions, whereby it may have become contaminated with filth, or whereby it may have been rendered injurious to health;

(e) that is in whole or in part a product of a diseased animal, or an animal which has died otherwise than by slaughter;

(f) whose container is composed in whole or in part of any poisonous or deleterious substance which may render the contents injurious to health; or

(g) as otherwise determined to be "adulterated" under the Montana Food, Drug and Cosmetic Act, 50-31-202, MCA.

(2) "Approved" means acceptable to the regulatory authority based on its determination of conformity with safe food manufacturing and processing methods.

(3) "Aw" means water activity which is a measure of the free moisture in a food and is the quotient of the water vapor pressure of the substance divided by the vapor pressure of pure water at the same temperature.

(4) "Beverage" means a liquid for drinking, including water.

(5) "Certification number" means a unique combination of letters and numbers assigned by a shellfish control authority to a molluscan shellfish dealer according to the provisions of the federally-regulated national shellfish sanitation program.

(6) "Code of Federal Regulations (CFR)" means the compilation of general and permanent rules published in the Federal Register by the executive departments and agencies of the federal government.

(7) "Comminuted" means reduced in size by methods that include chopping, flaking, grinding, or mincing; fish or meat products that are reduced in size and restructured or reformulated, such as gefilte fish, formed roast beef, gyros, ground beef, and sausage; and a mixture of two or more types of meat that have been reduced in size and combined, such as sausages made from two or more meats.

- (8) "Consumer" means a person who is a member of the public, takes possession of food, is not functioning in the capacity of an operator of a food establishment, and does not offer the food for resale;
- (9) "Corrosion resistant material" means a material that maintains an easily cleanable surface under prolonged influence of the food to be contacted, the normal use of cleaning compounds and sanitizing solutions, and other conditions-of-use environment.
- (10) "Critical control point" means part of a food safety evaluation process, such as a HACCP plan, where loss of control may result in an unacceptable health risk.
- (11) "Critical item" means a provision of this subchapter that, if violated, is more likely than other violations to contribute to food contamination, illness, or environmental degradation.
- (12) "Critical limit" means the maximum or minimum value to which a physical, biological, or chemical parameter must be controlled at a critical control point to minimize the risk so that the identified food safety hazard may not occur.
- (13) "Department" means the department of public health and human services.
- (14) "Dry storage area" means a room or area designated for the storage of packaged or containerized bulk food that is not potentially hazardous and dry goods such as single-service items.
- (15) "Easily cleanable" means a surface whose material, design, construction, and installation allows effective removal of soil by normal cleaning methods.
- (16) "Easily movable" means any item that:
- (a) weighs 50 pounds (23 kilograms) or less; is mounted on casters, gliders, or rollers; or is provided with a mechanical means requiring no more than 50 pounds (23 kilograms) of force to safely tilt a unit of equipment for cleaning; and
 - (b) has no utility connection, a utility connection that disconnects quickly, or a flexible utility connection line of sufficient length to allow the equipment to be moved for cleaning of the equipment and adjacent area.
- (17) "EPA" means the federal environmental protection agency.
- (18) "Equipment" means items, other than utensils, used in the operation of a food establishment, including stoves, ovens, ranges, hoods, slicers, mixers, meat blocks, tables, boxes counters, refrigerators, sinks, dishwashing machines, steam tables, proof boxes and freezers.
- (19) "Exotic species" means an animal that comes from or that is commonly found in another part of the world or in a foreign country. Cattle, sheep, swine, goats, and poultry are not considered exotic species.
- (20) "Fish" means edible forms of aquatic animal life other than birds or mammals, encompassing both fresh and saltwater forms, and including molluscan shellfish and crustaceans.
- (21) "Food" means a raw, cooked, or processed edible substance, beverage, or ingredient used, intended for use, or for sale in whole or in part for human consumption.
- (22) "Food borne disease outbreak" means illness experienced by two or more persons after ingestion of a common food which an epidemiological analysis implicates as the source of the illness, a single case of illness from botulism, or chemical poisoning.
- (23) "Food contact surfaces" means those surfaces of equipment or utensils with which food normally comes in contact, and those surfaces from which food may drain, drip, or splash into or onto food or surfaces normally in contact with food.
- (24) "Food employee" means an individual working with unpackaged food, food equipment or utensils, or food-contact surfaces.
- (25) "Food manufacturing establishment" means a commercial establishment and buildings or structures in connection with it, used to manufacture or prepare food for sale for human consumption, but does not include milk producers' facilities, milk pasteurization facilities, milk product manufacturing plants, slaughterhouses, or meat packing plants; a food manufacturing establishment does not provide food directly to a consumer, and does not include a food service establishment as defined in this rule.
- (26) "Food service establishment" means an operation defined in 50-50-102(8), MCA, and includes an operation that stores, prepares, packages, serves, vends, or otherwise provides food for human consumption in a mobile, stationary, temporary, semipermanent or permanent facility or location; where consumption is on or off the premises and regardless of whether there is a charge for the food. Food service establishment does not include:
- (a) an establishment, vendor, or vending machine that sells or serves only non-perishable foods;
 - (b) an establishment that offers only prepackaged foods that are not potentially hazardous;
 - (c) a produce stand that only offers whole, uncut fresh fruits and vegetables;
 - (d) a food manufacturing establishment;

- (e) a kitchen in a private home if the food is prepared for sale or service at a function such as a religious or charitable organization's bake sale;
 - (f) a private home that receives catered or home-delivered food; or
 - (g) a private organization serving food to only its members.
- (27) "Game animal" means an animal, the products of which are food, that is not classified as cattle, sheep, swine, goat, poultry, fish or ratites such as ostrich, emu, and rhea; but includes mammals such as reindeer, elk, deer, antelope, water buffalo, bison, rabbit, squirrel, opossum, raccoon, nutria or muskrat, and nonaquatic reptiles such as land snakes.
- (28) "HACCP plan" means a written document that delineates the formal procedures for following the hazard analysis critical control point principles developed by the national advisory committee on microbiological criteria for foods.
- (29) "Hazard" means a biological, chemical, or physical property that may cause an unacceptable consumer health risk.
- (30) "Hermetically sealed container" means a container that is designed and made to be secure against the entry of microorganisms and in the case of low acid canned foods, to maintain the sterility of its content after processing.
- (31) "Highly susceptible population" means a group of persons who are more likely than other populations to experience food borne disease because they have weak immune systems; such as patients and residents in a health care facility as provided in Title 50, chapter 5, MCA; older adults being served by such programs as meals on wheels, senior citizen centers, or similar programs; and children of preschool age in a day care center as provided in ARM Title 37, chapter 95.
- (32) "Injected meat" means meat that has been manipulated, such as through tenderizing or inserting juices, that allows infectious or toxigenic microorganisms to be introduced from the meat's surface to its interior.
- (33) "Kitchenware" means all multiuse utensils other than tableware used in the storage, preparation, conveying or serving of food.
- (34) "Law" means applicable federal, state, and local statutes, ordinances, rules and regulations.
- (35) "License" means a document issued by the department that authorizes a person or persons to operate a food service establishment, mobile food service establishment, or temporary food service establishment.
- (36) "Linens" means fabric items such as cloth hampers, cloth napkins, table cloths, wiping cloths, and work garments, including cloth gloves.
- (37) "Local health authority" means a local board of health established in accordance with Title 50, chapter 2, MCA, and its employees, or the local health officer or the local sanitarian.
- (38) "Meat" means the flesh of animals used as food, including the dressed flesh of cattle, swine, sheep, goats, bison, and other edible animals, except fish and poultry, that is offered for human consumption.
- (39) "Mg/L" means milligrams per liter, which is the metric equivalent of parts per million (ppm).
- (40) "Mobile food service" means a vehicle-mounted food establishment designed to be readily movable.
- (41) "Molluscan shellfish" means any edible species of fresh or frozen oysters, clams, mussels, and scallops, or their edible portions, but does not include the shucked adductor muscle of the scallop used alone.
- (42) "Other authorized persons" means those persons working in a food service establishment that are allowed on the premises by the licensee or person in charge.
- (43) "Packaged" means bottled, canned, cartoned, or securely wrapped, but does not include the wrapper, carry-out box, or other nondurable container used to protect the food during service and receipt of the food by the consumer.
- (44) "Perishable food" means any food of such type or in such condition as may spoil.
- (45) "Perishable food vending machine" means a self-servicing device that, upon insertion of a coin, paper currency, token, card, or key, dispenses packaged perishable food.
- (46) "Person" means an individual, partnership, corporation, association, cooperative group, or other entity engaged in operating, owning, or offering services of an establishment.
- (47) "Person in charge" means the individual present in the food service establishment who is the apparent supervisor of the food service establishment at the time of inspection. If no individual is the apparent supervisor, then any food employee present is the person in charge.
- (48) "Personal care items" means items or substances that may be poisonous, toxic, or a source of contamination that are used to maintain or enhance a person's health, hygiene, or appearance, including medicines, first aid supplies, cosmetics, and toiletries such as toothpaste and mouthwash.

- (49) "pH" means the symbol for the negative logarithm of the hydrogen ion concentration, which is a measure of the degree of acidity or alkalinity of a solution, with values between 0 and 7 indicating acidity, values between 7 and 14 indicating alkalinity, and the value of 7 considered neutral.
- (50) "Physical facilities" means the structure and interior surfaces of a food establishment, including accessories such as soap and towel dispensers and attachments such as light fixtures and heating or air conditioning system vents.
- (51) "Potentially hazardous food" means:
- (a) a food that is a natural or synthetic and is in a form capable of supporting:
 - (i) the rapid and progressive growth of infectious or toxigenic micro-organisms;
 - (ii) the growth and toxin production of *Clostridium botulism*; or
 - (iii) in raw shell eggs, the growth of *Salmonella enteritidis*;
 - (b) a food of animal origin that is raw or heat-treated; a food of plant origin that is heat-treated or consists of raw seed sprouts, cut melons; and garlic and oil mixtures;
 - (c) potentially hazardous food, which does not include:
 - (i) an air-cooled, hard-boiled egg with intact shell;
 - (ii) a food with a water activity (aw) value of 0.85 or less;
 - (iii) a food with a hydrogen ion concentration (pH) level of 4.6 or below when measured at 75°F, (24°C);
 - (iv) a food, in an unopened hermetically sealed container, that is commercially processed to achieve and maintain commercial sterility under conditions of nonrefrigerated storage and distribution; or
 - (v) a food for which a variance granted by the department is based upon laboratory evidence demonstrating that rapid and progressive growth of infectious and toxigenic microorganisms or the slower growth of *Clostridium botulinum* cannot occur.
- (52) "Poultry" means any domesticated birds, such as chickens, turkeys, ducks, geese, or guineas, whether live or dead.
- (53) "Premises" means the physical facility, its contents, and the contiguous land or property under the control of the license holder; whether it is a stand-alone facility or whether it is only one component of a larger organization, such as a health care facility, hotel, motel, school, recreational camp, or prison.
- (54) "Pushcart" means a non-self-propelled vehicle limited to serving non-potentially hazardous food, or wrapped food prepared beforehand in an approved food service establishment or food manufacturing establishment maintained at proper temperatures.
- (55) "Ratites" means birds such as ostrich, emu, and rhea.
- (56) "Ready-to-eat food" means food that is in a form that is edible without washing, cooking, or additional preparation by the food service establishment or the consumer, and that is reasonably expected to be consumed in that form.
- (57) "Reconstituted" means dehydrated food products combined with water or other liquids.
- (58) "Reduced-oxygen packaging" means the reduction of the amount of oxygen in a package by mechanically evacuating the oxygen; displacing the oxygen with another gas or combination of gases; or otherwise controlling the oxygen content in a package to a level below that normally found in the surrounding atmosphere, which is 21% oxygen, including altered atmosphere, modified atmosphere, controlled atmosphere, low oxygen, and vacuum packaging, including sous vide.
- (59) "Refuse" means solid waste not carried by water through the sewage system, including discarded organic matter, garbage, trash, and other waste materials resulting from the operation of a food establishment.
- (60) "Regulatory authority" means the Montana department of public health and human services or the local health authority, established in accordance with Title 50, chapter 2, MCA, and their employees, or the local health officer and/or the local sanitarian.
- (61) "Safe temperature" means temperatures of 41°F (5°C) or below and 135°F (57.2°C) or above for perishable and potentially hazardous foods; 42°F through 45°F (5.5°C through 7°C) may also be considered safe if existing equipment cannot maintain 41°F (5°C) or below and food storage and display is reduced to a maximum of 4 days for ready-to-eat foods.
- (62) "Safe materials" means articles manufactured from or composed of materials which may not reasonably be expected to result, directly or indirectly, in their becoming a component or otherwise affecting the characteristics of any food. If materials used are food additives or color additives as defined in 50-31-103(8) and (22), MCA, of the Montana Food, Drug, and Cosmetic Act, they are "safe" only if they are used in conformity with regulations established pursuant to section 409 or 706 of the applicable sections of the federal Food, Drug and Cosmetic Act. Other materials are "safe" only if, as used, they are not food additives or color additives as defined in 50-31-

103(8) and (22), MCA, of the Montana Food, Drug, and Cosmetic Act and are used in conformity with all applicable regulations of the federal food and drug administration.

(63) "Sanitization" means the application of accumulative heat or concentration of chemicals on cleaned food contact surfaces that, when evaluated for efficacy, yield a reduction of 5 logarithms, which is equal to 99.999% reduction of representative food borne disease microorganisms.

(64) "Sealed" means free of cracks or other openings that permit the entry or passage of moisture.

(65) "Semipermanent stands" means those establishments which are not mobile and are not on permanent foundations.

(66) "Servicing area" means an operation base location to which a mobile food service, food transportation vehicle or pushcart returns regularly for maintenance such as vehicle and equipment cleaning, discharge of liquid or solid wastes, refilling water tanks and ice bins, and boarding food.

(67) "Sewage" means liquid waste containing animal or vegetable matter in suspension or solution and may contain chemicals in solution.

(68) "Shellstock" means raw, in-shell molluscan shellfish.

(69) "Shucked shellfish" means molluscan shellfish that have one or both shells removed.

(70) "Single-service articles" means cups, containers, lids, closures, plates, knives, forks, spoons, stirrers, paddles, straws, napkins, wrapping materials, toothpicks and other similar articles that are designed and constructed for one-time, one-person use and then discarded.

(71) "Single-use articles" means utensils and bulk food containers designed and constructed to be used once and discarded, including waxed paper, butcher paper, plastic wrap, formed aluminum food containers, jars, plastic tubs or buckets, bread wrappers, pickle barrels, ketchup bottles, and number 10 cans which do not meet the materials, durability, strength, and cleanability specifications for multiuse utensils in ARM 37.110.212 and 37.110.213.

(72) "Smooth" means food contact surfaces or nonfood contact surfaces that are easily cleanable and free of breaks, open seams, cracks, chips, pits, and similar imperfections, including floors, walls, or ceilings that have an even or level surface with no roughness or projections that make it difficult to clean.

(73) "Support animal" means a trained animal, such as a seeing eye dog, that accompanies a person with a disability to assist in managing the disability and enables the person to perform functions that the person would otherwise be unable to perform.

(74) "Tableware" means eating, drinking, and serving utensils for table use, such as flatware, which includes knives, forks, and spoons; and hollowware, which includes bowls, cups, serving dishes, tumblers and plates.

(75) "Temperature measuring device" means a thermocouple, thermistor, or other device that indicates the temperature of food, air, or water.

(76) "Temporary food service establishment" means a food service establishment that operates at a fixed location for a period of time of not more than 14 consecutive days in conjunction with a single event or celebration.

(77) "Utensil" means a food contact implement or container used in the storage, preparation, transportation, dispensing, sale, or service of food, such as kitchenware or tableware that is multiuse, single-service, or single-use; gloves used in contact with food; and food temperature measuring devices.

(78) "Variance" means a written document issued by the regulatory authority that authorizes a modification or waiver of one or more requirements of this subchapter if, in the opinion of the regulatory authority, a health hazard or nuisance will not result from the modification or waiver.

(79) "Warewashing" means the cleaning and sanitizing of food-contact surfaces of equipment and utensils.

(80) "Water supply" means a safe, accessible, and adequate source of water that meets requirements in Title 75, chapter 6, MCA and ARM Title 17, chapter 38 applicable to public water systems.

(81) "Whole muscle intact beef" means whole muscle beef that is not injected, mechanically tenderized, reconstructed, or scored and marinated, from which beef steaks may be cut.

(History: Sec. 50-50-103, MCA; IMP, Sec. 50-50-103, MCA; NEW, 1979 MAR p. 677, Eff. 7/13/79; AMD, 1985 MAR p. 928, Eff. 7/12/85; TRANS & AMD, 2000 MAR p. 3201, Eff. 11/23/00.)

37.110.204 FOOD SUPPLIES (1) Food must be free from adulteration or other contamination and must be safe for human consumption. Food must be obtained from sources that comply with all laws relating to food and food labeling which include, but are not limited to, laws of the federal food and drug administration (FDA); environmental protection agency (EPA), United States department of agriculture (USDA), Montana department of livestock; Montana department of agriculture; and the Montana Food, Drug and Cosmetic Act, Title 50, chapter 31, MCA. The use of food in hermetically sealed containers that was not prepared in a licensed food

manufacturing establishment is prohibited. Food prepared in a private home may not be used or offered for human consumption in a licensed food service establishment.

(2) Fluid milk and fluid milk products used or served must be pasteurized and must meet grade A quality standards. Dry milk and dry milk products must be made from pasteurized milk and milk products.

(3) Fresh and frozen shucked shellfish (oysters, clams or mussels), must be packed in non-returnable packages identified with the name and address of the original shell stock processor, shucker-packer, or repacker, and the interstate certification number. Shell stock and shucked shellfish must be kept in the container in which they were received until they are used. Each container of unshucked shell stock (oysters, clams or mussels) must be identified by an attached tag which states the name and address of the original shell stock processor, the kind and quantity of shell stock and the interstate certification number issued by the state or foreign shellfish control agency. Shell stock tags or labels must be retained for 90 days from the date the container is emptied. Molluscan shellfish that are recreationally caught must not be received for sale or service.

(4) Only grade B eggs or better with shell intact without cracks, or pasteurized liquid, frozen, or dry eggs or dry egg products must be used.

(5) Fish, other than molluscan shellfish, that are intended for consumption in their raw form and allowed as specified under ARM 37.110.207(8)(b) must be obtained from a supplier that freezes the fish or must be frozen on the premises as specified in ARM 37.110.207(8)(b).

(6) Fish may not be received for sale or service unless they are commercially and legally caught and harvested. (7) Game animals and exotic species may be received for sale or service if raised, slaughtered, and processed under a voluntary inspection program that is conducted by the agency that has animal health jurisdiction. The inspection of game animals and exotic species must include an antemortem and postmortem examination by a regulatory authority as provided in 81-9-230, MCA.

(8) Ice for use as a food or a cooling medium must be made from drinking water which complies with the requirements in ARM 37.110.217. After use as a cooling medium, ice may not be used as food.

(9) Receiving temperature of refrigerated, potentially hazardous food must be 41°F (5°C) or below unless otherwise required by law.

(10) Potentially hazardous food that is labeled frozen and shipped frozen by a food processing plant must be received frozen.

(History: Sec. 50-50-103, MCA; IMP, Sec. 50-50-103, MCA; NEW, 1979 MAR p. 677, Eff. 7/13/79; AMD, 1985 MAR p. 928, Eff. 7/12/85; TRANS & AMD, 2000 MAR p. 3201, Eff. 11/23/00.)

37.110.206 FOOD STORAGE AND PROTECTION (1) Food must be stored as follows to prevent potential contamination:

(a) Food must be stored in a clean, dry location where it is not exposed to contamination and is at least 6 inches (15 centimeters) above the floor.

(b) Food in packages and working containers may be stored less than 6 inches (15 centimeters) above the floor if it is stored on case lot handling equipment, such as dollies, racks, or pallets.

(c) Pressurized beverage containers; food in waterproof containers, such as bottles or cans in cases; and milk containers in plastic crates may be stored on a floor that is clean and not exposed to floor moisture.

(d) Food may not be stored in toilet rooms; dressing rooms; garbage rooms; mechanical rooms; under sewer lines that are not shielded to intercept potential drips; under leaking water lines, including leaking automatic fire sprinkler heads; under lines on which water has condensed; under open stairwells; or under other sources of contamination.

(e) Food packages must be in good condition and protect the integrity of the contents so that the food is not exposed to adulteration or potential contaminants.

(f) Working containers holding food or food ingredients that are removed from their original packages, such as cooking oils, flour, herbs, potato flakes, salt, spices, and sugar, must be identified with the common name of the food. The labeling must be on the container or on a nondetachable lid. Those containers holding food that can be readily and unmistakably recognized, such as dry pasta, need not be identified.

(g) Packaged food may not be stored in direct contact with water or undrained ice if the food is subject to the entry of water because of the nature of its packaging, wrapping, or container or its positioning in the water or ice.

(h) Whole raw fruits or vegetables, cut raw vegetables such as celery or carrot sticks, cut potatoes, and tofu may be immersed in ice or water that is at a safe temperature.

(i) Raw chicken and raw fish that are received immersed in ice in shipping containers may remain in that condition while in storage awaiting preparation, display, service, or sale.

- (2) Packaged and unpackaged food must be protected from cross-contamination by:
- (a) cleaning and sanitizing equipment and utensils as specified under ARM 37.110.215;
 - (b) storing food removed from its original container or package in a clean and sanitized covered container. Covers must be impervious and nonabsorbent, except that clean laundered linens or napkins may be used for lining or covering containers of bread or rolls. Quarters or sides of meat or whole and uncut processed meats may be hung uncovered on clean sanitized hooks if no food product is stored beneath the meat;
 - (c) cleaning hermetically sealed containers of food of visible soil before opening;
 - (d) storing damaged, spoiled, or recalled products being held for credit, redemption, or return in designated areas that are separated from food, equipment, utensils, linens, and single-service and single-use articles;
 - (e) separating fruits and vegetables, before they are washed as specified under ARM 37.110.207(3) from ready-to-eat food;
 - (f) separating raw animal foods during storage, preparation, holding, and display from raw ready-to-eat food, including other raw animal food such as fish for sushi or molluscan shellfish; other raw ready-to-eat food, such as vegetables; and cooked ready-to-eat food;
 - (g) separating types of raw animal foods from each other, such as beef, fish, lamb, pork, and poultry, during storage, preparation, holding, and display by any of the following methods:
 - (i) using separate equipment for each type;
 - (ii) arranging raw animal products by cooking temperature, with those products requiring lower cooking temperatures at the top and those products requiring higher cooking temperatures at the bottom;
 - (iii) arranging each type of food in equipment so that cross-contamination of one type with another is prevented;
 or
 - (iv) preparing each type of food at different times or in separate areas.
- (3) Enough conveniently located refrigeration facilities or effectively insulated facilities must be provided to assure the maintenance of potentially hazardous food at 41°F (5°C) during storage except as specified in ARM 37.110.203(61). Each refrigerated facility storing potentially hazardous food must be provided with a numerically scaled indicating temperature measuring device, accurate to ±3°F (1.5°C), located to measure the air temperature in the warmest part of the facility and located to be easily readable. Recording temperature measuring devices, accurate to ±3°F (1.5°C) may be used in lieu of indicating temperature measuring devices.
- (4) Frozen food must be kept frozen.
- (5) Enough conveniently located hot food storage facilities must be provided to assure the maintenance of food at the required temperature during storage. Each hot food facility storing potentially hazardous food must be provided with a numerically scaled indicating temperature measuring device, accurate to ±3°F (1.5°C) located to measure the air temperature in the coolest part of the facility and located to be easily readable. Recording temperature measuring devices, accurate to ±3°F (1.5°C) may be used in lieu of indicating thermometers. Where it is impractical to install temperature measuring devices on equipment such as bainmaries, steam tables, steam kettles, heat lamps, cal-rod units, or insulated food transport carriers, a product temperature measuring device must be available and used to check internal food temperature.
- (6) The internal temperature throughout potentially hazardous foods requiring hot storage must be 135°F (57.2°C) or above except during necessary periods of preparation. Potentially hazardous food to be transported must be held at a temperature of 135°F (57.2°C) or above unless maintained in accordance with (3) and (4) of this rule.
- (7) In the event of a fire, flood, power outage, or similar event that might result in the contamination of food, or that might prevent potentially hazardous food from being held at required temperatures, the person in charge shall immediately contact the regulatory authority. Upon receiving notice of this occurrence, the regulatory authority shall take whatever action that it deems necessary within its statutory authority to protect the public health.
- (History: Sec. 50-50-103, MCA; IMP, Sec. 50-50-103, MCA; NEW, 1979 MAR p. 677, Eff. 7/13/79; AMD, 1985 MAR p. 928, Eff. 7/12/85; TRANS & AMD, 2000 MAR p. 3201, Eff. 11/23/00.)

37.110.207 FOOD PREPARATION (1) Sinks used for the preparation of foods: (a) must be cleaned and sanitized as required by ARM 37.110.215 immediately before beginning the preparation of the food; and (b) may not be used for hand washing or waste water disposal.

(2) Food employees shall adhere to the requirements in ARM 37.110.210 in the preparation of food.

(3) Raw fruits and vegetables must be thoroughly washed in potable water to remove soil and other contaminants before being cut, combined with other ingredients, cooked, served, or offered for human consumption in ready-to-eat form. Fruits and vegetables may be washed by using chemicals approved by the EPA. Any sink used to wash, prepare, store, or soak food must be indirectly connected to the sewer through an airgap.

(4) The following are requirements for the destruction of organisms of public health concern:

(a) Raw animal foods such as eggs, fish, poultry, meat, and foods containing these raw animal foods, must be cooked to heat all parts of the food as measured by temperature measuring devices for the specified times listed below:

Item	Temperature	Time
Fish and meat	145°F (63°C)	for 15 sec
Shell eggs individually ordered for immediate service	145°F (63°C)	for 15 sec
Shell eggs prepared for other than individual order for immediate service	155°F (68°C)	for 15 sec
Pork products 145°F (63°C) for 15 sec	145°F (63°C)	for 15 sec
Comminuted (ground) beef, pork and fish, exotic game, and injected meats (Choose any one)	145°F (63°C) 150°F (66°C) 155°F (68°C) 158°F (70°C)	for 3 min for 1 min for 15 sec for < 1 sec
Poultry, wild game, stuffed fish, stuffed meat, stuffed pasta, stuffed poultry, stuffed ratites, or stuffing containing fish, meat, poultry, or ratites	165°F (74°C)	for 15 sec

(b) Whole beef roasts, corned beef roasts, pork roasts, and cured pork roasts such as ham must be cooked: (i) in an oven that is preheated to the temperature specified for the roast's weight in the following chart and that is held at that temperature;

Oven type	Roast size: under 10 pounds	over 10 pounds
Still dry oven	350°F (177°C)	250°F (121°C)
Convection oven	325°F (163°C)	250°F (121°C)
High humidity (>90% for 1 hour); and	250°F (121°C)	250°F (121°C)

(ii) as specified in the following chart, to heat all parts of the food to a temperature and for the holding time that corresponds to that temperature:

<u>Cooking temperature</u>	<u>holding time</u>
130°F (54°C)	121 minutes
132°F (56°C)	77 minutes
134°F (57°C)	47 minutes
136°F (58°C)	32 minutes
138°F (59°C)	19 minutes
140°F (60°C)	12 minutes
142°F (61°C)	8 minutes
144°F (62°C)	5 minutes
145°F (63°C)	3 minutes

(c) Subsections (4)(a) and (b) do not apply to raw animal foods such as eggs, fish, poultry, meat, and foods containing these raw or partially cooked animal foods, that are served or offered for sale in a ready-to-eat form upon consumer request.

(d) A raw or undercooked whole muscle intact beef steak may be served or offered for sale in a ready-to-eat form if:

- (i) the food service establishment serves a population that is not a highly susceptible population; and
- (ii) the steak is cooked on both the top and bottom to a surface temperature of 145°F (63°C) or above, and a cooked color change is achieved on all external surfaces.

(e) Fruits and vegetables that are cooked for hot holding must be cooked to a temperature of 135°F (57.2°C).

(5) Raw animal foods cooked in a microwave oven shall be:

- (a) rotated or stirred throughout or midway during cooking to compensate for uneven distribution of heat;
- (b) covered to retain surface moisture;
- (c) heated to a temperature of a least 165°F (74°C) in all parts of the food; and
- (d) allowed to stand covered for 2 minutes after cooking to obtain temperature equilibrium.

(6) Cooked and refrigerated food that is prepared for immediate service in response to an individual consumer order, such as a roast beef sandwich au jus may be served at any temperature.

(7) The cooling of potentially hazardous food must be accomplished in the following manner:

- (a) Cooked potentially hazardous food must be cooled as a continuous process:
 - (i) from 135°F (57.2°C) to 70°F (21°C) within 2 hours;

and

- (ii) from 70°F (21°C) to 41°F (5°C), or below, within 4 hours, or 45°F (7°C) or below as provided in ARM 37.110.203(61).
- (b) Potentially hazardous food must be cooled to 41°F (5°C) or below, except as specified in ARM 37.110.203(61), within 4 hours if prepared from ingredients at ambient temperatures, such as reconstituted foods and canned tuna.
- (c) A potentially hazardous food received in compliance with laws allowing a temperature above 41°F (5°C) during shipment from the supplier must be cooled to 41°F (5°C) or below, or 45°F (7°C) or below, as provided in ARM 37.110.203(61) or to a temperature specified on the manufacturer's label, within 4 hours.
- (d) Cooling must be accomplished in accordance with the time and temperature criteria specified in (4)(a) through (c) of this rule using one or more of the following methods based on the type of food being cooled:
- (i) placing the food in shallow pans;
 - (ii) separating the food into smaller or thinner portions;
 - (iii) using rapid cooling equipment;
 - (iv) stirring the food in a container placed in an ice water bath;
 - (v) using containers that facilitate heat transfer;
 - (vi) adding ice as an ingredient; or
 - (vii) other effective methods.
- (e) When placed in cooling or cold holding equipment, food containers in which food is being cooled must be arranged in the equipment to provide maximum heat transfer through the container walls and must be loosely covered. However, food may be uncovered if it is protected from overhead contamination during the cooling period to facilitate heat transfer from the surface of the food.
- (8) Reheating for hot holding must be done as follows:
- (a) Except as specified in (4)(b) through (e), potentially hazardous food that is cooked, cooled, and reheated for hot holding must be reheated so that all parts of the food reach a temperature of at least 165°F (74°C) for 15 seconds.
 - (b) Potentially hazardous food reheated in a microwave oven for hot holding must be reheated so that all parts of the food reach a temperature of at least 165°F (74°C) and the food is rotated or stirred, covered, and allowed to stand covered for 2 minutes after reheating.
 - (c) Ready-to-eat food taken from a commercially processed, hermetically sealed container, or from an intact package from a food processing plant that is inspected by the plant, must be heated to a temperature of at least 140°F (60°C) for hot holding.
 - (d) Reheating for hot holding must be done rapidly and the time the food is between the temperature 41°F and 165°F may not exceed 2 hours.
 - (e) Remaining unsliced portions of roasts of beef that are cooked as specified under ARM 37.110.207(4)(b) may be reheated for hot holding using the oven parameters and minimum time and temperature conditions specified under ARM 37.110.207(4)(b).
- (9) The following are approved methods of parasite destruction by freezing:
- (a) Except as specified in (8)(b) of this rule, raw, raw-marinated, partially cooked, or marinated-partially cooked fish other than molluscan shellfish that is served in ready-to-eat form must be frozen throughout to a temperature of:
 - (i) -4°F (-20°C) or below for 168 hours (7 days) in a freezer; or
 - (ii) -31°F (-35°C) or below for 15 hours in a blast freezer.
 - (b) If the fish are tuna of the species *Thunnus alalunga*, *Thunnus albacares* (yellowfin tuna), *Thunnus atlanticus*, *Thunnus maccoyii* (bluefin tuna, southern), *Thunnus obesus* (bigeye tuna), or *Thunnus thynnus* (bluefin tuna, northern), the fish may be served or sold in a raw, raw-marinated, or partially cooked ready-to-eat form without freezing as specified in (8)(a) of this rule.
- (10) Potentially hazardous food may not be held at temperatures above 45°F (7°C) for refrigerated food, or below 135°F (57.2°C) for heated food, for more than:
- (a) 4 hours, including the time needed for preparation for cooking; or
 - (b) the time specified in the cooling criteria in (7) of this rule.
- (11) Potentially hazardous foods must be thawed:
- (a) in refrigerated units at a temperature not to exceed 41°F (5°C), or as specified in ARM 37.110.203(61);
 - (b) under potable running water of a temperature of 70°F (22°C) or below, with sufficient water velocity to agitate and float off loose food particles into the overflow for a period of time that does not allow thawed portions of ready-to-eat food to rise above 45°F (5°C), or as specified in (9) of this rule;

(c) in a microwave oven only when the food will be immediately transferred to conventional cooking facilities as part of a continuous cooking process or when the entire, uninterrupted cooking process takes place in the microwave oven; or

(d) as part of the conventional cooking process.

(12) Food must be protected from:

(a) contamination that may result from the addition of:

(i) unsafe or unapproved food or color additives; and

(ii) unsafe or unapproved levels of approved food and color additives;

(b) application of sulfiting agents to fresh fruits and vegetables intended for raw consumption or to a food considered to be a good source of vitamin B-1; or

(c) service or selling of food specified in (11)(b) of this rule that is treated with sulfiting agents before receipt by the food service establishment, except that grapes need not meet this subsection.

(History: Sec. 50-50-103, MCA; IMP, Sec. 50-50-103, MCA; NEW, 1979 MAR p. 677, Eff. 7/13/79; AMD, 1986 MAR p. 1076, Eff. 6/27/86; TRANS & AMD, 2000 MAR p. 3201, Eff. 11/23/00.)

37.110.208 FOOD DISPLAY AND SERVICE (1) Cold potentially hazardous food must be kept at an internal temperature of 41°F (5°C), or as specified in ARM 37.110.203(61), or below, and hot potentially hazardous food must be kept at an internal temperature of 135°F (57.2°C) or above during display and service, except that rare roast beef shall be held for service at a temperature of at least 130°F (55°C).

(2) Ice for consumer use must be dispensed only by food employees with scoops, tongs, or other ice-self-dispensing utensils or through automatic self service ice-dispensing equipment. Ice-dispensing utensils must be stored on a clean surface or in the ice with the dispensing utensil's handle extended out of the ice. Between uses, ice transfer receptacles must be stored in a way that protects them from contamination. Ice storage bins shall be drained through an air gap. Liquid water drain lines may not pass through an ice machine or ice storage bin unless the tubes are properly shielded or separated from the potable ice.

(3) Food must be protected from contamination by equipment, utensils, and wiping cloths by:

(a) preventing contact with wiping cloths that do not meet the requirements in ARM 37.110.215(6) through (8);

(b) preventing contact with surfaces of utensils and equipment that are not cleaned and sanitized;

(c) ensuring utensils are stored properly during pauses in food preparation or dispensing, as follows:

(i) except as specified in (3)(b), in the food with their handles above the top of the food and the container;

(ii) in food that is not potentially hazardous with their handles above the top of the food in containers or equipment that can be closed, such as bins of sugar, flour, or cinnamon;

(iii) in running water of sufficient velocity to flush particulates to the drain, if the utensils are used with moist food such as ice cream or mashed potatoes;

(iv) in a clean, protected location if the utensils, such as ice scoops, are used only with a food that is not potentially hazardous; or

(v) cleaning, sanitizing, and air drying between uses.

(4) In equipment that dispenses or vends liquid food or ice in unpackaged form:

(a) The delivery tube, chute, orifice, and splash surfaces directly above the container receiving the food must be designed in a manner, such as with barriers, baffles, or drip aprons, so that drips from condensation and splash are diverted from the opening of the container receiving the food.

(b) The delivery tube, chute, and orifice must be protected from manual contact and be designed so that the delivery tube or chute and orifice are protected from dust, insects, rodents, and other contamination by a self-closing door if the equipment is:

(i) located in an outside area that does not afford the protection of an enclosure against rain, windblown debris, insects, rodents, and other contaminants; and

(ii) available for self-service during hours when it is not under the full-time supervision of a food employee.

(c) The dispensing equipment actuating lever or mechanism and filling device of consumer self-service beverage dispensing equipment must be designed to prevent contact with the lip contact surface of glasses or cups that are refillable.

(5) Molluscan shellfish life-support system display tanks that are used to store and display shellfish that are offered for human consumption must be operated and maintained to ensure that:

(a) water used with fish other than molluscan shellfish does not flow into the molluscan tanks;

(b) the safety and quality of the shellfish as they were received are not compromised by use of the tank; and

- (c) the identity of the source of the shell stock is retained as specified in ARM 37.110.204(3).
- (6) Date marking and disposition of ready-to-eat potentially hazardous food must be handled in the following manner:
- (a) Refrigerated, ready-to-eat, potentially hazardous food prepared and held for more than 24 hours in a food establishment must be clearly marked at the time of preparation to indicate the "sell by" date, "best if used by" date, or the date by which the food must be consumed which is, including the day of preparation:
- (i) 7 calendar days or less from the day that the food is prepared, if the food is maintained at 41°F (5°C) or less; or
- (ii) 4 calendar days or less from the day the food is prepared, if the food is maintained between 42° and 45°F (5.5° and 7°C).
- (b) A container of refrigerated, ready-to-eat, potentially hazardous food prepared and packaged by a food manufacturing establishment must be clearly marked to indicate the date by which the food must be consumed:
- (i) 7 calendar days or less after the original container is opened, if the food is maintained at 41°F (5°C) or less; or
- (ii) 4 calendar days or less from the day the original container is opened, if the food is maintained between 42°F and 45°F (5.5°C and 7°C).
- (c) Refrigerated, ready-to-eat, potentially hazardous food prepared in a food establishment and dispensed through a vending machine with an automatic shut-off control that is activated at a temperature of:
- (i) 41°F (5°C) or below must be discarded if not sold within 7 days; or
- (ii) between 42°F and 45°F (5.5°C and 7°C) must be discarded if not sold within 4 days.
- (d) The requirements in (6)(a) and (b) of this rule do not apply to individual meal portions served or repackaged for sale from a bulk container upon a consumer's request.
- (e) Subsection (6)(b) of this rule does not apply to whole, unsliced portions of a cured and processed food product with original casing maintained on the remaining portion, such as bologna, salami, or other sausage in a cellulose casing.
- (7) Time is allowable as a public health control.
- (a) Time only, rather than time in conjunction with temperature, may be used as the public health control for a working supply of potentially hazardous food before cooking or for ready-to-eat potentially hazardous food that is displayed or held for service for immediate consumption, if the following requirements are met:
- (i) the food is marked or otherwise identified with the time within which it must be cooked, served, or discarded;
- (ii) the food is served or discarded within 4 hours from the time when the food is removed from temperature control;
- (iii) food in unmarked containers or packages, or for which the time expires, is discarded; and
- (iv) written procedures are maintained in the food establishment and made available to the regulatory authority upon request to ensure compliance with (7)(a)(i) through (iii) of this rule and ARM 37.110.206 for food that is prepared, cooked, and refrigerated before time is used as a public health control.
- (b) Once time is implemented as a control measure for potentially hazardous food, no other measures may be substituted.
- (8) Food on display for self-service by the consumer must be protected from contamination by:
- (a) use of packaging; counter, service line, or salad bar food guards; display cases; or similarly effective means;
- (b) providing suitable utensils or effective dispensing methods for self-service operations for ready-to-eat foods;
- (c) protecting condiments by using:
- (i) dispensers that are designed to provide protection;
- (ii) food display units provided with proper dispensing utensils;
- (iii) original containers designed for dispensing; or
- (iv) individual packages or portions; and
- (d) not allowing food that has been served or sold and in the possession of a consumer and that is unused or returned by the consumer to be offered again as food for human consumption. However, food that is not potentially hazardous, such as crackers and condiments, in an unopened original package and maintained in sound condition may be reserved or resold to that population that is not classified as highly susceptible;
- (e) not allowing self-service consumers to use soiled tableware, including single-service articles, to obtain additional food from display and serving equipment. However, cups and glasses may be reused if refilling is a contamination free process. A sign similar to the one shown must be posted to inform the consumer of this requirement: "CONSUMER: Please obtain clean tableware before obtaining additional food."

(History: Sec. 50-50-103, MCA; IMP, Sec. 50-50-103, MCA; NEW, 1979 MAR p. 677, Eff. 7/13/79; TRANS & AMD, 2000 MAR p. 3201, Eff. 11/23/00.)

37.110.209 FOOD TRANSPORTATION (1) During transportation, food and food utensils must be kept in covered containers or completely wrapped or packaged so as to be protected from contamination. Foods in original individual packages do not need to be overwrapped or covered if the original package has not been torn or broken. During transportation, including transportation to another location for service or catering operations, food must meet the requirements of this subchapter relating to food protection and food storage. (History: 50-50-103, MCA; IMP, Sec. 50-50103, MCA; NEW, 1979 MAR p. 677, Eff. 7/13/79; TRANS & AMD, 2000 MAR p. 3201, Eff. 11/23/00.)

37.110.210 FOOD EMPLOYEES (1) No person, while infected with a disease in a communicable form that can be transmitted by foods or who is a carrier of organisms that cause such a disease or while afflicted with a boil, an infected wound, diarrheal illness or acute gastrointestinal illness or an acute respiratory infection, shall work in a food service establishment in any capacity in which there is likelihood of such person contaminating food or food contact surfaces with pathogenic organisms or transmitting disease to other persons. Food employees experiencing persistent sneezing, coughing or runny nose that causes discharges from the eyes, nose or mouth may not work with exposed food; clean equipment, utensils, and linens; or unwrapped single-service or single-use articles.

(2) Food employees and other authorized persons shall maintain a high degree of personal cleanliness and shall conform to good hygienic practices during all working periods in the food service establishment.

(3) Food employees shall clean their hands in a hand washing facility that conforms to the requirements in ARM 37.110.221.

(4) Food employees shall thoroughly wash their hands and the exposed portions of their arms with soap and warm running water after any of the following activities:

(a) immediately before engaging in food preparation, including working with exposed food, clean equipment and utensils and unwrapped single-service and single-use articles;

(b) during food preparation, as often as necessary to remove soil and contamination and to prevent cross contamination when changing tasks;

(c) when switching between working with raw foods and working with ready-to-eat foods;

(d) after handling soiled equipment or utensils;

(e) after coughing, sneezing, using a handkerchief or disposable tissue;

(f) after using the toilet room;

(g) after eating, drinking or using tobacco;

(h) after touching bare human body parts other than clean hands and clean, exposed portions of arms;

(i) after caring for or handling support animals; or

(j) after engaging in other activities that contaminate the hands.

(5) If used, chemical hand sanitizers must:

(a) have active antimicrobial ingredients that are listed as safe and effective for application to human skin as an antiseptic handwash pursuant to the U.S. food and drug administration's regulations for over-the-counter health-care antiseptic drug products; and

(b) have only components that are:

(i) regulated for the intended use as food additives as specified in 21 CFR 178; or

(ii) generally recognized as safe for the intended use in contact with food within the meaning of the federal Food, Drug, and Cosmetic Act, section 201(s); and

(c) be applied only to hands and arms that are cleaned with a cleaning compound in a hand washing facility by thoroughly rubbing together the surfaces of their lathered hands and arms and thoroughly rinsing with clean water;

(d) if a hand sanitizer or a chemical hand sanitizing solution used as a hand dip does not meet the criteria specified in (5)(a) through (c) of this rule, use must be:

(i) followed by thorough hand rinsing in clean water before hand contact with food or by the use of gloves; or

(ii) limited to situations that involve no direct contact with food by the bare hands;

(e) a chemical hand sanitizing solution used as a hand dip shall be maintained clean and at a strength equivalent to at least 100mg/L chlorine.

(6) Food employees in a food establishment shall adhere to the following requirements to prevent contamination of food:

- (a) minimize contact with exposed ready-to-eat food with bare hands by using utensils such as deli tissue, spatula, tongs, single-use gloves or dispensing equipment;
 - (b) minimize contact of bare hands and arms with exposed food that is not in a ready-to-eat form;
 - (c) use single-use gloves for only one task, such as working with ready-to-eat food or with raw animal food; use them for no other purpose; and discard them when they are damaged or soiled or when interruptions occur in the food operation;
 - (d) use clean slash-resistant gloves with ready-to-eat foods that will not be subsequently cooked if the slash-resistant gloves have a smooth, durable, and nonabsorbent outer surface or are covered with a smooth, durable, nonabsorbent glove, or single-use glove;
 - (e) use a utensil only once to taste food that is to be sold or served.
- (7) Food employee practices must conform to the following requirements:
- (a) Food employees shall keep their fingernails trimmed, filed, and maintained so the edges and surfaces are cleanable and not rough.
 - (b) Unless wearing intact gloves in good repair, a food employee may not wear fingernail polish or artificial fingernails when working with exposed food.
 - (c) While preparing food, food employees may not wear jewelry on their arms and hands except a simple wedding band.
 - (d) Food employees shall wear clean outer clothing. If uniforms are not provided, clean outer coverings must be worn over clothing or the employee shall change to clean clothing if their clothing is soiled.
 - (e) Food employees may eat, drink, or use any form of tobacco only in designated areas where the contamination of exposed food; clean equipment, utensils and linens; unwrapped single-service and single-use articles; or other items needing protection cannot occur. However, a food employee may drink from a closed beverage container if the container is handled to prevent contamination of the food employee's hands, the container; exposed food; clean equipment, utensils and linens; and unwrapped single-service and single-use articles.
 - (f) Food employees shall wear hair restraints such as hats, hair coverings or nets, beard restraints, and clothing that covers body hair. The hair restraints must be designed and worn to effectively keep hair from contacting exposed food; clean equipment, utensils, and linens; and unwrapped single service and single-use articles.
 - (i) Subsection (7)(f) does not apply to food employees such as counter staff who only serve beverages and wrapped or packaged foods, hostesses, and wait staff if they present a minimal risk of contaminating exposed food, clean equipment, utensils, linens, and unwrapped single-service and single-use articles.
- (8) Persons unnecessary to the food establishment operation may not be allowed in the food preparation, food storage, or warewashing areas, except as allowed by the person in charge if steps are taken to ensure that exposed food, clean equipment, utensils and linens; and unwrapped single-service and single-use articles are protected from contamination.
- (History: Sec. 50-50-103, MCA; IMP, Sec. 5050-103, MCA; NEW, 1979 MAR p. 677, Eff. 7/13/79; TRANS & AMD, 2000 MAR p. 3201, Eff. 11/23/00.)

37.110.212 MATERIALS FOR EQUIPMENT AND UTENSILS (1) Equipment and utensils must be designed and constructed to be durable and to retain their characteristic qualities under normal use conditions.

- (2) Cast iron may not be used for utensils or food contact surfaces of equipment except as a surface for cooking. However, cast iron may be used in utensils for serving food if the utensils are used only as part of an uninterrupted process from cooking through service.
- (3) If solder is used, it must be composed of safe materials and be corrosion resistant. Solder and flux containing lead in excess of 0.2% may not be used on surfaces that contact food.
- (4) Use of wood is limited as follows:
 - (a) Except as specified in (4)(b) through (e) of this rule, wood and wood wicker may not be used as a food contact surface.
 - (b) Hard maple or an equivalently hard, close-grained wood may be used for:
 - (i) cutting boards; cutting blocks; bakers' tables; and utensils such as rolling pins, doughnut dowels, salad bowls, and non-single-service chopsticks; and
 - (ii) wooden paddles used in confectionery operations for pressure scraping kettles when manually preparing confections at a temperature of 230°F (110°C) or above.
 - (c) Whole uncut, raw fruits and vegetables, and nuts in the shell may be kept in the wood shipping containers in which they were received, until the fruits, vegetables, or nuts are used.

- (d) If the nature of the food requires removal of rinds, peels, husks, or shells before consumption, the whole, uncut, raw food may be kept in:
- (i) untreated wood containers; or
 - (ii) treated wood containers if the containers are treated with a preservative that meets the requirements specified in 21 CFR 178.3800.
- (e) Wood may be used for single-service articles, such as chopsticks, stirrers and ice cream spoons.
- (5) Cutting surfaces such as cutting blocks and boards that are subject to scratching and scoring must be resurfaced if they can no longer be effectively cleaned and sanitized, or be discarded if they are not capable of being sanitized.
- (6) Safe plastic or safe rubber or safe rubber-like materials that are resistant under normal conditions of use to scratching, scoring, decomposition, crazing, chipping and distortion, and that are of sufficient weight and thickness to permit cleaning and sanitizing by normal dishwashing methods are permitted for repeated use.
- (7) Mollusk and crustacea shells may be used only once as a serving container. Further re-use of such shells for food service is prohibited.
- (8) Re-use of single-service articles is prohibited.
- (9) Ceramic, china, crystal utensils, and decorative utensils, such as hand painted ceramic or china, that are used in contact with food must be lead-free or contain levels of lead not exceeding the following limits:

Lead Content in Utensils

Utensil Category	Description	Maximum Lead
hot beverage mugs	coffee mugs	0.5 mg/L
large hollowware	bowls > 1.16 Qt/[1.1L]	1 mg/L
small hollowware	bowls < 1/16 Qt/[1.1L]	2.0 mg/L
flat utensils	plates, saucers	3.0 mg/L

- (10) Copper and copper alloys such as brass may not be used in contact with a food that has a pH below 6 such as vinegar, fruit juice, or wine; and may not be used for a device and a carbonator.
- (11) Galvanized metal may not be used for utensils or food contact surfaces of equipment that are used for beverages, acidic food, and moist food.
- (History: Sec. 5050-103, MCA; IMP, Sec. 50-50-103, MCA; NEW, 1979 MAR p. 677, Eff. 7/13/79; TRANS & AMD, 2000 MAR p. 3201, Eff. 11/23/00.)

37.110.213 EQUIPMENT AND UTENSIL DESIGN AND FABRICATION (1) All equipment and utensils, including plastic-ware, must be designed and fabricated for durability under conditions of normal use and shall be resistant to denting, buckling, pitting, chipping, and crazing.

- (2) Food contact surfaces must be easily cleanable, smooth, and free of breaks, open seams, cracks, chips, pits, and similar imperfections, and free of difficult-to-clean internal corners and crevices. Cast iron may be used as a food contact surface only if the surface is heated, such as in grills, griddle tops, and skillets. Threads must be designed to facilitate cleaning; ordinary "v" type threads are prohibited in food contact surfaces, except that in equipment such as ice makers or hot oil cooking equipment and hot oil filtering systems, such threads must be minimized.
- (3) Equipment containing bearings and gears requiring unsafe lubricants must be designed and constructed so that the lubricant cannot leak, drip, or be forced into food or onto food contact surfaces. Only food-safe lubricants must be used on equipment designed to receive lubrication of bearings and gears on or within food contact surfaces.
- (4) Tubing and cold plates conveying beverages or beverage ingredients to dispensing heads may be in contact with stored ice provided such tubing is fabricated from safe materials, is grommited at entry and exit points to preclude moisture (condensation) from entering the ice machine or the ice storage bin, and is kept clean. Drainage or drainage tubes from dispensing units must not pass through the ice machine or the ice storage bin unless the tubes are properly shielded or separated from the potable ice.
- (5) Sinks and drainboards must be self-draining.
- (6) Unless designed for in-place cleaning, food contact surfaces must be accessible for cleaning and inspection:
- (a) without being disassembled;
 - (b) by disassembling without the use of tools; or
 - (c) by easy disassembling with the use of only simple tools such as a mallet, a screwdriver, or an open-end wrench kept available near the equipment.

- (7) Equipment intended for in-place cleaning must be designed and fabricated so that:
- (a) cleaning and sanitizing solutions can be circulated throughout a fixed system using an effective cleaning and sanitizing regimen;
 - (b) cleaning and sanitizing solutions will contact all interior food contact surfaces; and
 - (c) the system is self-draining or capable of being completely evacuated.
- (8) Fixed equipment designed and fabricated to be cleaned and sanitized by pressure spray methods must have sealed electrical wiring, switches, and connections.
- (9) Temperature measuring devices are required in all food establishments and must meet the following requirements:
- (a) may not have sensors or stems constructed of glass, except that temperature measuring devices with glass sensors or stems that are encased in a shatterproof coating, such as candy thermometers, may be used;
 - (b) must have a numerical scale, printed record, or digital readout in increments no greater than 2°F (1°C);
 - (c) must be designed to be easily readable;
 - (d) devices that are used to check food temperatures must be scaled only in Celsius or scaled only in Fahrenheit or dually scaled in Celsius and Fahrenheit and must be accurate to ±2°F (±1°C);
 - (e) devices that are used to measure ambient air and water temperature that are scaled in Celsius or dually scaled in Celsius and Fahrenheit must be designed to be easily readable and accurate to ±3°F (±1.5°C) at the use range;
 - (f) in a mechanically refrigerated or hot food storage unit, the sensor of a temperature measuring device must be located to measure the air temperature in the warmest part of a mechanically refrigerated unit and in the coolest part of a hot food storage unit;
 - (g) cold or hot holding equipment used for storing or displaying potentially hazardous food must be designed to include and must be equipped with at least one integral or permanently affixed temperature measuring device that is located to allow easy viewing of the device's temperature display; and
 - (h) subsection (9) does not apply to equipment such as heat lamps, cold plates, bainsmarie, steam tables, insulated food transport containers, and salad bars when the placement of a temperature measuring device is not a practical means for measuring the ambient air surrounding the food because of the design, type, and use of the equipment.
- (10) Surfaces of equipment not intended for contact with food, but which are exposed to splash or food debris or which otherwise require frequent cleaning must be designed and fabricated to be smooth, washable, free of unnecessary ledges, projections, or crevices, and readily accessible for cleaning, and must be of such material and in such repair as to be easily maintained in a clean and sanitary condition. Unfinished wood is not acceptable as a non-food contact surface in areas utilized for food preparation, equipment, or utensil washing.
- (11) Hoods must be installed at or above all commercial type deep fat fryers, broilers, fry grills, steam-jacketed kettles, hot-top ranges, ovens, barbecues, rotisseries, dishwashing machines, and similar equipment which produce comparable amounts of steam, smoke, grease, or heat. (12) Ventilation hoods and devices must be designed to prevent grease or condensation from collecting on walls and ceilings, and from dropping into foods or onto food contact surfaces.
- (13) Filters or other grease extracting equipment must be readily removable for cleaning and replacement if not designed to be cleaned in place.
- (14) Hoods, filters, hood fire extinguishing equipment and other ventilation system items must be kept clean.
- (15) Equipment that was installed in a food service establishment prior to the effective date of this rule, and that does not fully meet all of the design and fabrication requirements of this rule, will be deemed acceptable in that establishment if it is in good repair, capable of being maintained in a sanitary condition, and the food contact surfaces are non-toxic. Replacement equipment and new equipment acquired after the effective date of this rule must meet the requirements of this subchapter.
- (History: Sec. 5050-103, MCA; IMP, Sec. 50-50-103, MCA; NEW, 1979 MAR p. 677, Eff. 7/13/79; AMD, 1985 MAR p. 928, Eff. 7/12/85; AMD, 1986 MAR p. 1076, Eff. 6/27/86; TRANS & AMD, 2000 MAR p. 3201, Eff. 11/23/00.)

37.110.214 EQUIPMENT INSTALLATION AND LOCATION (1) General equipment, including ice makers and ice storage equipment, may not be located under exposed or unprotected sewer lines or water lines, open stairwells, or other sources of contamination. This requirement does not apply to automatic fire protection sprinkler heads.

(2) Equipment that is placed on tables or counters, unless easily movable, must be sealed to the table or counter or elevated on legs to provide at least a 4-inch clearance between the table or counter and equipment and shall be installed to facilitate the cleaning of the equipment and adjacent areas.

(3) Equipment is easily movable within the meaning of

(2) of this rule if:

(a) it is small and light enough to be moved easily by one person; and

(b) it has no utility connection, or has a utility connection that disconnects quickly, or has a flexible utility connection line of sufficient length to permit the equipment to be moved for easy cleaning.

(4) Floor-mounted equipment, unless easily movable, must be:

(a) sealed to the floor;

(b) installed on a raised platform of concrete or other smooth masonry in a way that meets all the requirements for sealing or floor clearance; or

(c) elevated on legs to provide at least a 6-inch clearance between the floor and equipment, except that vertically mounted floor mixers may be elevated to provide at least a 4-inch clearance between the floor and equipment if no part of the floor under the mixer is more than 6 inches from cleaning access.

(5) Unless sufficient space is provided for easy cleaning between, behind and above each unit of fixed equipment, the space between it and adjoining equipment units and adjacent walls or ceilings must not be more than 1/32 inch; or if exposed to seepage, the equipment must be sealed to the adjoining equipment or adjacent walls or ceilings.

(6) Aisles and working spaces between units of equipment and walls must be unobstructed and of sufficient width to permit food employees and other authorized persons to perform their duties readily without contamination of food or food contact surfaces by clothing or personal contact. All easily movable storage equipment such as pallets, racks, and dollies must be positioned to provide accessibility to working areas.

(History: Sec. 50-50-103, MCA; IMP, Sec. 50-50-103, MCA; NEW, 1979 MAR p. 677, Eff. 7/13/79; AMD, 1985 MAR p. 928, Eff. 7/12/85; TRANS & AMD, 2000 MAR p. 3201, Eff. 11/23/00.)

37.110.215 EQUIPMENT AND UTENSIL CLEANING AND SANITATION (1) Tableware must be washed, rinsed, and sanitized after each use.

(2) To prevent cross contamination, kitchenware and food contact surfaces of equipment must be washed, rinsed, and sanitized after each use and following any interruption of operations during which time contamination may have occurred.

(3) Where equipment and utensils are used for the preparation of potentially hazardous foods on a continuous or production-line basis, utensils and the food contact surfaces of equipment must be washed, rinsed, and sanitized at intervals throughout the day on a schedule based on food temperature, type of food, and amount of food particle accumulation.

(4) The food contact surfaces of grills, griddles, and similar cooking devices and the cavities and door seals of microwave ovens must be cleaned at least once a day. This requirement does not apply to hot oil cooking equipment and hot oil filtering systems. The food contact surfaces of all cooking equipment must be kept free of encrusted grease deposits and other accumulated soil.

(5) Non-food contact surfaces of equipment must be cleaned as often as is necessary to keep the equipment free of accumulation of dust, dirt, food particles, and other debris. (6) Cloths used for wiping food spills on tableware, such as plates or bowls being served to the consumer, must be clean, dry and used for no other purpose.

(7) Moist cloths used for wiping food spills on food contact and nonfood contact surfaces of equipment must be laundered as required, stored in a chemical sanitizer and maintain sanitizing strength at the point of use.

(8) Dry or moist cloths that are used with raw animal foods must be kept separate from cloths used for other purposes, and the moist cloths used with raw animal foods must be kept in a separate sanitizing solution.

(9) Sponges may not be used in contact with cleaned and sanitized or in-use food contact surfaces.

(10) For manual washing, rinsing and sanitizing of utensils and equipment, a sink with not fewer than three compartments shall be provided and used. Sink compartments must be large enough to permit the accommodation of the equipment and utensils, and each compartment of the sink must be supplied with hot and cold potable

running water. Fixed equipment and utensils and equipment too large to be cleaned in sink compartments must be washed manually or cleaned through pressure spray methods.

(11) Drainboards or easily movable dish tables of adequate size must be provided for proper handling of soiled utensils prior to washing and for cleaned utensils following sanitizing and must be located so as not to interfere with the proper use of the dishwashing facilities.

(12) Equipment and utensils must be preflushed or pre-scraped and, when necessary, presoaked to remove food particles and soil.

(13) Except for fixed equipment and utensils too large to be cleaned in sink compartments, manual washing, rinsing, and sanitizing must be conducted in the following manner:

(a) Sinks must be cleaned prior to use;

(b) Equipment and utensils must be thoroughly washed in the first compartment with a hot detergent solution that is kept clean;

(c) Equipment and utensils must be rinsed free of detergent and abrasives with clean water in the second compartment;

(d) Equipment and utensils must be sanitized in the third compartment according to one of the methods included in (14)(a) through (g) of this rule.

(14) The food contact surfaces of all equipment and utensils must be sanitized by:

(a) immersion for at least 30 seconds in clean, hot water at a temperature of at least 170°F (77°C);

(b) immersion for at least 30 seconds in a clean solution containing at least 100 parts per million but not more than 200 parts per million of available chlorine as a hypochlorite and at a temperature of at least 75°F (24°C);

(c) immersion for at least 30 seconds in a clean solution containing at least 12.5 parts per million but not more than 25 parts per million of available iodine and having a pH not higher than 5.0 and at a temperature of at least 75°F (24°C);

(d) immersion for at least 30 seconds in a clean solution containing no more than 200 parts per million of quaternary ammonium compound used by following manufacturer's instructions;

(e) immersion in a clean solution containing any other chemical sanitizing agent approved by the EPA that will provide the equivalent bactericidal effect of a solution containing at least 50 parts per million of available chlorine as a hypochlorite at a temperature of at least 75°F (24°C) for 30 seconds;

(f) treatment with steam free from unsafe materials or additives in the case of equipment too large to sanitize by immersion, but in which steam can be confined and raises the surface temperature to 160°F (72°C) or above; or

(g) rinsing, spraying, or swabbing with a chemical sanitizing solution of at least twice the strength required for that particular sanitizing solution under (14)(a) through (e) of this rule in the case of equipment too large to sanitize by immersion.

(15) When hot water is used for sanitizing, the following facilities must be provided and used: (a) an integral heating device or fixture installed in, on, or under the sanitizing compartment of the sink capable of maintaining the water at a temperature of at least 170°F (77°C);

(b) a numerically scaled indicating temperature measuring device, accurate to $\pm 3^\circ\text{F}$ (1.5°C), convenient to the sink for frequent checks of water temperature; and

(c) dish baskets of such size and design to permit complete immersion of the tableware, kitchenware, and equipment in the hot water.

(16) When chemicals are used for sanitization, they must not have concentrations higher than the maximum permitted in

(14), and a test kit or other device that accurately measures the parts per million concentration of the solution must be used.

(17) Cleaning and sanitizing may be done by spray-type or immersion dishwashing machines or by any other type of machine or device if it is demonstrated that it thoroughly cleans and sanitizes equipment and utensils. These machines and devices must be properly installed and maintained in good repair. Machines and devices must be operated in accordance with manufacturers' instructions, and utensils and equipment placed in the machine must be exposed to all dishwashing cycles. Automatic detergent dispensers, wetting agent dispensers, and liquid sanitizer injectors, if any, must be properly installed and maintained.

(18) The pressure of final rinse water supplied to spray-type dishwashing machines must not be less than 15 nor more than 25 pounds per square inch measured in the water line immediately adjacent to the final rinse control valve. A 1/4 inch IPS valve must be provided immediately upstream from the final rinse control valve to permit checking the flow pressure of the final rinse water.

(19) Machine or water line mounted numerically scaled indicating temperature measuring devices, accurate to $\pm 3^{\circ}\text{F}$ (1.5°C), must be provided to indicate the temperature of the water in each tank of the machine and the temperature of the final rinse water as it enters the manifold.

(20) Rinse water tanks must be protected by baffles, curtains, or other effective means to minimize the entry of wash water into the rinse water. Conveyors in dishwashing machines must be accurately timed to assure proper exposure times in wash and rinse cycles in accordance with manufacturers' specifications attached to the machines.

(21) Drainboards must be provided and be of adequate size for the proper handling of soiled utensils prior to washing and of cleaned utensils following sanitization and must be so located and constructed so as not to interfere with the proper use of the dishwashing facilities. This does not preclude the use of easily movable dish tables for the storage of soiled utensils or the use of easily movable dish tables for the storage of clean utensils following sanitization.

(22) Equipment and utensils must be flushed or scraped and, when necessary, soaked to remove gross food particles and soil prior to being washed in a dishwashing machine unless a prewash cycle is a part of the dishwashing machine operation. Equipment and utensils must be placed in racks, trays, or baskets, or on conveyors, in a way that food contact surfaces are exposed to the unobstructed application of detergent wash and clean rinse waters and that permits free draining.

(23) Machines (single-tank, stationary-rack, door-type machines and spray-type glass washers) using chemicals for sanitization may be used, provided:

(a) The temperature of the wash water may not be less than 120°F (49°C);

(b) The wash water must be kept clean.

(c) Chemicals added for sanitization purposes shall be automatically dispensed;

(d) Utensils and equipment must be exposed to the final chemical sanitizing rinse in accordance with manufacturers' specifications for time and concentration;

(e) The chemical sanitizing rinse water temperature may not be less than 75°F (24°C) or less than the temperature specified by the machine's manufacturer;

(f) Chemical sanitizers used must be approved by the EPA;

(g) A test kit or other device that accurately measures the parts per million concentration of the solution must be available and used.

(24) Machines using hot water for sanitizing may be used provided that wash water and pumped rinse water must be kept clean and water must be maintained at not less than the temperature stated below:

	Machine Type	Wash Temperature	Final Rinse
(a)	Single-tank, stationary-rack, dual-temperature machine	150°F (66°C)	180°F (83°C)
(b)	Single-tank, stationary-rack, single-temperature machine	165°F (74°C)	165°F (74°C)
(c)	Single-tank, conveyor machine	160°F (72°C)	180°F (83°C)
(d)	Multi-tank, conveyor machine	150°F (66°C)	Pumped rinse temperature 160°F (72°C) Final rinse temperature 180°F (83°C)
(e)	Single-tank, pot, pan, and utensil washer (either stationary or moving rack):	140°F (60°C)	180°F (83°C)

(25) Machines using hot water for sanitizing must achieve a utensil surface temperature of 160°F (71°C) as measured by an irreversible registering temperature indicator.

(26) All dishwashing machines must be thoroughly cleaned at least once a day or more often when necessary to maintain them in a satisfactory operating condition.

(27) After sanitization, all equipment and utensils must be air dried.

(28) Food service establishments using a dishwashing machine shall provide a manual dish washing facility described in ARM 37.110.215(10) or provide a plan acceptable to the regulatory authority to adequately clean, rinse and sanitize utensils, in case the dishwashing machine is not functional.

(History: Sec. 50-50-103, MCA; IMP, Sec. 50-50-103, MCA; NEW, 1979 MAR p. 677, Eff. 7/13/79; TRANS & AMD, 2000 MAR p. 3201, Eff. 11/23/00.)

37.110.216 EQUIPMENT AND UTENSIL STORAGE (1) Cleaned and sanitized equipment and utensils must be handled in a way that protects them from contamination. Spoons, knives, and forks must be touched only by their handles. Cups, glasses, bowls, plates and similar items must be handled without contact with inside surfaces or surfaces that contact the user's mouth.

(2) Cleaned and sanitized utensils and equipment must be stored at least 6 inches above the floor in a clean, dry location in a way that protects them from contamination by splash, dust, and other contaminants. The food contact surfaces of fixed equipment must also be protected from contamination. Equipment and utensils may not be placed under exposed sewer lines or water lines, except for automatic fire protection sprinkler heads that may be required by law.

(3) Utensils must be air dried before being stored or must be stored in a self-draining position.

(4) Glasses and cups must be stored inverted. Other stored utensils must be covered or inverted, wherever practical. Facilities for the storage of knives, forks, and spoons must be designed and used to present the handle to the food employee or consumer. Unless tableware is prewrapped, holders for knives, forks, and spoons at self-service locations must protect these articles from contamination and present the handle of the utensil to the consumer.

(5) Single-service articles must be stored at least 6 inches above the floor in closed cartons or containers which protect them from contamination and may not be placed under exposed sewer lines or water lines, except for automatic fire protection sprinkler heads.

(6) Single-service articles must be handled and dispensed in a manner that prevents contamination of surfaces which may come in contact with food or with the mouth of the user.

(7) Single-service knives, forks, and spoons packaged in bulk must be inserted into holders or be wrapped by an employee who has washed his hands immediately prior to sorting or wrapping the utensils. Unless single-service knives, forks and spoons are prewrapped or prepackaged, holders must be provided to protect these items from contamination and present the handle of the utensil to the consumer.

(8) The storage of food equipment, utensils or single-service articles in toilet rooms or vestibules is prohibited.

(History: Sec. 50-50-103, MCA; IMP, Sec. 50-50-103, MCA; NEW, 1979 MAR p. 677, Eff. 7/13/79; TRANS & AMD, 2000 MAR p. 3201, Eff. 11/23/00.)

37.110.217 WATER SUPPLY (1) Enough potable water for the needs of the food service establishment must be provided from a source constructed and operated in accordance with Title 75, chapter 6, MCA, and ARM Title 17, chapter 38, subchapters 1 and 2, applicable to public water and wastewater systems.

(2) All potable water not provided directly by pipe to the food service establishment from the source must be transported in a bulk water transport system in accordance with ARM Title 17, chapter 38, subchapter 5, Water Hauled for Cisterns.

(3) Bottled and packaged potable water must be obtained from a source that complies with (1) above and must be handled and stored in a way that protects it from contamination. Bottled and packaged potable water must be dispensed from the original container.

(4) Water under pressure at the required temperatures must be provided to all fixtures and equipment that use water.

(5) Steam used in contact with food or food contact surfaces must be free from any unsafe materials or additives.

(6) A reservoir that is used to supply water to a device such as a produce mister must be:

(a) maintained in accordance with manufacturer's specifications; and

(b) cleaned in accordance with manufacturer's specifications or according to the following procedures, whichever is more stringent:

(i) cleaning at least once a week by:

(A) draining and complete disassembly of the water and aerosol contact parts;

(B) brush-cleaning the reservoir, aerosol tubing, and discharge nozzles with a suitable detergent solution;

(C) flushing the complete system with water to remove the detergent solution and particulate accumulation; and

(D) rinsing by immersing, spraying, or swabbing the reservoir, aerosol tubing, and discharge nozzles with at least 50 mg/L hypochlorite solution.

(7) The department hereby adopts and incorporates by reference ARM Title 17, chapter 38, subchapters 1, 2 and 5, which are Montana department of environmental quality rules setting forth, respectively, maximum contaminant levels allowed in public drinking water supplies, requirements for the equipment and operation of systems for hauling water for cisterns, and plan review requirements for public water and wastewater systems. Copies of ARM Title 17, chapter 38, subchapters 1, 2 and 5 may be obtained from the Department of Public

Health and Human Services, Health Policy and Services Division, Food and Consumer Safety Section, P.O. Box 202951, Helena, MT 59620-2951.

(8) Food service establishments with existing water systems that will not be changed or modified in their uses may not be subject to some or all of the provisions of Title 75, chapter 6, MCA, and ARM Title 17, chapter 38. These water systems must comply with the applicable laws and approval conditions that were in place at the time of the systems' approval. Also, these systems must comply with current monitoring, reporting, and drinking water quality requirements. Information on any of the requirements of this rule may be obtained from the Montana Department of Environmental Quality, P.O. Box 200901, Helena, MT 596200901.

(History: Sec. 50-50-103, MCA; IMP, Sec. 50-50-103, MCA; NEW, 1979 MAR p. 677, Eff. 7/13/79; AMD, 1985 MAR p. 928, Eff. 7/12/85; TRANS & AMD, 2000 MAR p. 3201, Eff. 11/23/00.)

37.110.218 SEWAGE (1) All sewage, including liquid waste, must be disposed of by a public sewerage system or by a sewage treatment and disposal system constructed and operated in accordance with Title 75, chapter 6, MCA, and ARM Title 17, chapter 38, subchapter 1, plans for public water and wastewater systems. Non-water-carried sewage disposal facilities are prohibited, except as permitted by ARM 37.110.236(10) pertaining to temporary food service establishments or as permitted by the regulatory authority in remote areas or because of special situations.

(2) The department hereby adopts and incorporates by reference ARM Title 17, chapter 38, subchapter 1 which is a set of Montana department of environmental quality rules setting forth plan review requirements for public water and wastewater systems. A copy of ARM Title 17, chapter 38, subchapter 1 may be obtained from the Department of Public Health and Human Services, Health Policy and Services Division, Food and Consumer Safety Section, P.O. Box 202951, Helena, MT 59620-2951.

(3) Food service establishments with existing sewage systems that will not be changed or be modified in their uses may not be subject to some or all of the provisions of Title 75, chapter 6, MCA and ARM Title 17, chapter 38. These systems comply with the applicable state and local laws and approval conditions that were in place at the time of the systems' approval. The Montana department of environmental quality may have other laws and regulations that apply. Information or any of the requirements of this rule may be obtained from the Montana Department of Environmental Quality, P.O. Box 200901, Helena, MT 59620-0901.

(History: Sec. 5050-103, MCA; IMP, Sec. 50-50-103, MCA; NEW, 1979 MAR p. 677, Eff. 7/13/79; AMD, 1985 MAR p. 928, Eff. 7/12/85; TRANS & AMD, 2000 MAR p. 3201, Eff. 11/23/00.)

37.110.219 PLUMBING (1) Plumbing must be installed and maintained in a manner which prevents cross-connections between the potable water supply and any non-potable or questionable water supply nor any source of pollution through which the potable water supply might become contaminated.

(2) A non-potable water system is permitted only for purposes such as air conditioning and fire protection and only if the system is installed according to law and the non-potable water does not contact, directly or indirectly, food, potable water, equipment that contacts food, or utensils. The piping of any non-potable water system must be durably identified so that it is readily distinguishable from piping that carries potable water.

(3) The potable water system must be installed to preclude the possibility of backflow. Devices must be installed to protect against backflow and back siphonage at all fixtures and equipment where an air gap at least twice the diameter of the water supply inlet is not provided between the water supply inlet and the fixture's flood level rim. A hose may not be attached to a faucet unless a backflow prevention device is installed.

(4) If used, grease traps must be located to be easily accessible for cleaning.

(5) If used, garbage disposals must be installed to preclude potential cross-connections between sewer and potable water systems. Garbage disposals must be maintained in a clean and sanitary manner at all times.

(6) There may not be a direct connection between the sewerage system and any drains originating from equipment in which food, portable equipment, or utensils are placed.

(History: Sec. 50-50-103, MCA; IMP, Sec. 50-50-103, MCA; NEW, 1979 MAR p. 677, Eff. 7/13/79; AMD, 1985 MAR p. 928, Eff. 7/12/85; AMD, 1986 MAR p. 1076, Eff. 6/27/86; TRANS & AMD, 2000 MAR p. 3201, Eff. 11/23/00.)

37.110.220 TOILET FACILITIES (1) Toilet facilities must be provided for food employees and other authorized persons. These toilet facilities must be conveniently located and readily accessible to food employees and other authorized persons during all times the establishment is in operation. Conveniently located as related to toilet facilities located within 200 feet by a normal pedestrian route of all locations

of the food service operation and not more than one floor-to-floor flight of stairs.

(2) Food employees, other authorized persons and customers may use the same toilet facilities provided that patrons may use them without entering the food storage, food preparation, or food service areas or the dishwashing or utensil storage areas of the establishment.

(3) When customer facilities are provided, they must be maintained in good repair and be kept clean at all times.

(4) Food service establishments which must use privy type toilets must be evaluated on an installation-by-installation basis.

(5) Toilets and urinals must be designed to be easily cleanable.

(6) Toilet fixtures must be kept clean and in good repair.

(7) Toilet rooms must be completely enclosed, and must have tight-fitting, self-closing doors. Such doors may not be left open except during cleaning or maintenance. If vestibules are provided, they must be kept in a clean condition and good repair.

(a) The lack of doors on toilets serving large numbers of people such as sports arenas must be evaluated on a case-by-case basis.

(8) A supply of toilet tissue in a wall-hung or protected container must be provided at each toilet at all times. Easily cleanable receptacles must be provided for waste materials. Such receptacles must be emptied at least once a day, and more frequently when necessary to prevent excessive accumulation of waste material.

(9) All toilet rooms must be vented to the outside. In addition, mechanical ventilation must be provided in new or newly remodeled toilet rooms.

(History: Sec. 50-50-103, MCA; IMP, Sec. 50-50-103, MCA; NEW, 1979 MAR p. 677, Eff. 7/13/79;

AMD, 1985 MAR p. 928, Eff. 7/12/85; AMD, 1986 MAR p. 1076, Eff. 6/27/86; TRANS & AMD, 2000 MAR p. 3201, Eff. 11/23/00.)

37.110.221 HAND WASHING FACILITIES (1) Hand washing facilities must be constructed, installed, and maintained to facilitate cleaning.

(2) Customers are prohibited from entering the food preparation, food service, food storage or utensil washing areas to use hand washing facilities.

(3) Hand washing facilities for food employees must be located within the area or areas where food is prepared or served and in utensil washing areas.

(a) The number and location of hand washing facilities in the areas will be determined by the convenience of the hand washing facility to the food employees.

(4) Hand washing facilities located outside and immediately adjacent to toilet rooms may also serve the food preparation, food service or utensil washing areas if convenient.

(5) Service sinks and utensil washing sinks may be used as hand washing facilities if properly located, equipped, maintained, and continuously available for hand washing.

(6) Sinks used for food preparation or curbed cleaning sinks used for mop water disposal may not be used for hand washing.

(7) Each hand washing facility must be provided with warm running water by means of a mixing valve or combination faucet. Any self-dispensing, slow-closing, or metering faucet used must be designed to provide a flow of water for at least 15 seconds without the need to reactivate the faucet. Steam mixing valves are prohibited.

(8) A supply of hand-cleansing soap or detergent must be available at each hand washing facility.

(9) A supply of disposable towels in a wall-hung or protected container, a continuous towel system that supplies the user with a clean towel, or a hand drying device providing heated air must be conveniently located near each hand washing facility. Common towels are prohibited. When disposable towels are used, easily cleanable waste receptacles must be conveniently located near the hand washing facility. (10) Hand washing facilities, soap dispensers, hand drying devices and all related fixtures must be kept clean and in good repair.

(History: Sec. 50-50-103, MCA; IMP, Sec. 5050-103, MCA; NEW, 1979 MAR p. 677, Eff. 7/13/79; AMD, 1985 MAR p. 928, Eff. 7/12/85; AMD, 1986 MAR p. 1076, Eff. 6/27/86; TRANS & AMD, 2000 MAR p. 3201, Eff. 11/23/00.)

37.110.222 GARBAGE AND REFUSE (1) Garbage and refuse must be kept in durable, easily cleanable, insect proof and rodent proof containers that do not leak and do not absorb liquids. Plastic bags and wet-strength paper bags may be used to line these containers, and they may be used for storage inside the food service establishment.

(2) Containers used in food preparation and utensil washing areas must be kept covered after they are filled or when not in active use.

(3) Containers stored outside the establishment, and dumpsters, compactors and compactor systems must be easily cleanable, must be provided with tight-fitting lids, doors or covers, and shall be kept covered when not in actual use. In containers designed with drains, drain plugs must be in place at all times, except during cleaning.

(4) There must be a sufficient number of containers to hold all the garbage and refuse that accumulates.

(5) Soiled containers must be cleaned at a frequency to prevent insect and rodent attraction. Each container shall be thoroughly cleaned on the inside and outside in a way that does not contaminate food, equipment, utensils, or food preparation areas. Suitable facilities, including hot water and detergent or steam, must be provided and used for washing containers. Liquid waste from compacting or cleaning operations must be disposed of as sewage.

(6) Garbage and refuse on the premises must be stored in a manner to make them inaccessible to insects and rodents. Outside storage of unprotected plastic bags or wet-strength paper bags or baled units containing garbage or refuse is prohibited. Cardboard or other packaging material not containing garbage or food wastes need not be stored in covered containers.

(7) Garbage or refuse storage rooms, if used, must be constructed of easily cleanable, nonabsorbent, washable materials; be kept clean; be insect-proof and rodent-proof; and be large enough to store the garbage and refuse containers that accumulate.

(8) Outside storage areas or enclosures must be large enough to store the garbage and refuse containers that accumulate and must be kept clean. Garbage and refuse containers, dumpsters and compactor systems located outside must be stored on or above a smooth surface of nonabsorbent materials such as concrete or machine-laid asphalt that is kept clean and maintained in good repair.

(9) Garbage and refuse must be disposed of often enough to prevent the development of odor and the attraction of insects and rodents.

(10) Where garbage or refuse is burned on the premises, it must be done by controlled incineration that prevents the escape of particulate matter in accordance with the Montana Clean Air Act, 75-2-101, et seq., MCA and associated administrative rules. Areas around incineration facilities must be clean and orderly.

(History: Sec. 50-50-103, MCA; IMP, Sec. 50-50-103, MCA; NEW, 1979 MAR p. 677, Eff. 7/13/79; TRANS & AMD, 2000 MAR p. 3201, Eff. 11/23/00.)

37.110.223 INSECT AND RODENT CONTROL (1) Effective measures intended to minimize the presence of rodents, flies, cockroaches, and other insects on the premises must be utilized. The premises must be kept in such condition as to prevent the harborage or feeding of insects or rodents. (2) Devices that are used to electrocute flying insects must be designed to have escape-resistant trays. Devices that are used to electrocute flying insects and that may impel insects or insect fragments or to trap insects by adherence must be installed so that:

(a) the devices are not located within 5 feet of a food preparation area; and

(b) dead insects and insect fragments are prevented from being impelled onto or falling on exposed food, clean equipment, utensils, and lines, and unwrapped single-service and single-use articles.

(3) Dead or trapped birds, insects, rodents and other pests must be removed from control devices and the premises at a frequency that prevents their accumulation, decomposition, or the attraction of pests.

(4) Rodent bait must be contained in covered, tamper-resistant bait stations.

(5) Tracking powder pesticide may not be used in a food service establishment. A nontoxic tracking powder such as talcum or flour may be used, but may not contaminate food, equipment, utensils, linens, and single-service articles.

(6) Openings to the outside must be effectively protected against the entrance of rodents. Outside openings must be protected against the entrance of insects by tight-fitting, self-closing doors, closed windows, screening, controlled air currents, or other means. Screen doors must be self-closing, and screens for windows, doors, skylights, transoms, intake and exhaust air ducts, and other openings to the outside must be tight-fitting and free of breaks. Screening material must not be less than 16 mesh to the inch.

(History: Sec. 50-50-103, MCA; IMP, Sec. 50-50-103, MCA; NEW, 1979 MAR p. 677, Eff. 7/13/79; TRANS & AMD, 2000 MAR p. 3201, Eff. 11/23/00.)

37.110.225 FLOORS (1) Floors and floor coverings of all food preparation, food storage, and utensil washing areas, and the floors of all walk-in refrigerating units, dressing rooms, locker rooms, toilet rooms and vestibules must be constructed of smooth, durable material such as sealed concrete, terrazzo, ceramic tile, durable grades of linoleum or plastic, or tight wood impregnated with plastic, and shall be maintained in good repair. Anti-slip floor covering in areas necessary for safety reasons may be used.

(2) Carpeting, if used as a floor covering, must be of closely woven construction, properly installed, easily cleanable, and maintained in good repair. Carpeting is prohibited in food preparation, equipment washing and utensil washing areas where it would be exposed to large amounts of grease and water, in food storage areas, and toilet room areas where urinals or toilet fixtures are located.

(3) The use of sawdust, wood shavings, peanut hulls, or similar material as a floor covering is prohibited.

(4) Properly installed, trapped floor drains must be provided in floors that are water-flushed for cleaning or that receive discharges of water or other fluid waste from equipment, or in areas where pressure spray methods for cleaning equipment are used. Such floors must be constructed only of sealed concrete, terrazzo, ceramic tile or similar materials, and must be graded to drain.

(5) Mats and duckboards must be of nonabsorbent, grease resistant materials and of such size, design, and construction as to facilitate their being easily cleaned. Duckboards may not be used as storage racks.

(6) In all new or extensively remodeled establishments utilizing concrete, terrazzo, ceramic tile or similar flooring materials, and where water-flush cleaning methods are used, the junctures between walls and floors must be covered and sealed. In all other cases, the juncture between walls and floors may not present an open seam of more than 1/32 inch.

(7) Exposed utility service lines and pipes must be installed in a way that does not obstruct or prevent cleaning of the floor. In all new or extensively remodeled establishments, installation of exposed horizontal utility lines and pipes on the floor is prohibited.

(History: Sec. 50-50-103, MCA; IMP, Sec. 50-50-103, MCA; NEW, 1979 MAR p. 677, Eff. 7/13/79; TRANS & AMD, 2000 MAR p. 3201, Eff. 11/23/00.)

37.110.226 WALLS AND CEILINGS (1) Walls and ceilings, including doors, windows, skylights, and similar closures, must be maintained in good repair.

(2) The walls, including nonsupporting partitions, wall coverings, and ceilings of walk-in refrigerating units, food preparation areas, equipment washing and utensil washing areas, toilet rooms and vestibules must be light colored, smooth, nonabsorbent, and easily cleanable. Concrete or pumice blocks used for interior wall construction in these locations must be finished and sealed to provide an easily cleanable surface.

(3) Studs, joists, and rafters may not be exposed in walk-in refrigerating units, food preparation areas, equipment washing and utensil washing areas, toilet rooms and vestibules. If exposed in other rooms or areas, they must be finished to provide an easily cleanable surface.

(4) Exposed utility service lines and pipes must be installed in a way that does not obstruct or prevent cleaning of the walls and ceilings. Utility service lines and pipes may not be unnecessarily exposed on walls or ceilings in walk-in refrigerating units, food preparation areas, equipment washing and utensil washing areas, toilet rooms and vestibules.

(5) Light fixtures, vent covers, wall-mounted fans, decorative materials, and similar equipment attached to walls and ceilings must be easily cleanable and must be maintained in good repair.

(6) Wall and ceiling covering materials must be attached and sealed so as to be easily cleanable.

(History: Sec. 50-50-103, MCA; IMP, Sec. 50-50-103, MCA; NEW, 1979 MAR p. 677, Eff. 7/13/79; TRANS & AMD, 2000 MAR p. 3201, Eff. 11/23/00.)

37.110.227 CLEANING PHYSICAL FACILITIES (1) Cleaning of floors and walls, except emergency cleaning of floors, must be done during periods when the least amount of food is exposed, such as after closing or between meals. Floors, mats, duckboards, walls, ceilings, and attached equipment and decorative materials must be kept clean. Floors and walls must be cleaned by dustless methods, such as vacuum cleaning, wet cleaning, or the use of dust arresting sweeping compounds with brooms.

(2) In new or extensively remodeled establishments at least one utility sink or curbed cleaning facility with a floor drain must be provided and used for the cleaning of mops or similar wet floor cleaning tools and for the disposal of mop water or similar liquid wastes. The use of hand washing facilities, utensil washing or equipment washing, or food preparation sinks for this purpose is prohibited.

(3) When service sinks are used as a hand washing facility, such sinks must be located to prevent potential contamination of food or food contact surfaces of equipment and utensils.

(History: Sec. 50-50-103, MCA; IMP, Sec. 5050-103, MCA; NEW, 1979 MAR p. 677, Eff. 7/13/79; AMD, 1986 MAR p. 1076, Eff. 6/27/86; TRANS & AMD, 2000 MAR p. 3201, Eff. 11/23/00.)

37.110.228 LIGHTING (1) Permanently fixed artificial light sources must be installed to provide at least 50 footcandles of light on all food preparation surfaces and at equipment or utensil washing work levels.

(2) Permanently fixed artificial light sources must be installed to provide, at a distance of 30 inches from the floor:

(a) at least 20 foot-candles of light in utensil and equipment storage areas and in lavatory and toilet areas; and

(b) at least 10 foot-candles of light in walk-in refrigerating units, dry food storage areas, and in all other areas. This requirement includes dining areas during cleaning operations.

(3) Shielding to protect against broken glass falling onto food must be provided for all artificial lighting fixtures located over, by, or within food storage, preparation, service, and display facilities, and facilities where utensils and equipment are cleaned and stored.

(4) Infrared or other heat lamps must be protected against breakage by a shield surrounding and extending beyond the bulb, leaving only the face of the bulb exposed.

(History: Sec. 50-50-103, MCA; IMP, Sec. 50-50-103, MCA; NEW, 1979 MAR p. 677, Eff. 7/13/79; TRANS & AMD, 2000 MAR p. 3201, Eff. 11/23/00.)

37.110.229 VENTILATION (1) All rooms must have sufficient ventilation to keep them free of excessive heat, steam, condensation, vapors, obnoxious odors, smoke and fumes. When vented to the outside, the system may not create an unsightly, harmful or unlawful discharge.

(2) Intake and exhaust air ducts must be maintained to prevent the entrance of dust, dirt, and other contaminating materials.

(3) In new or extensively remodeled establishments, all rooms from which obnoxious odors, vapors or fumes originate must be mechanically vented to the outside.

(History: Sec. 50-50-103, MCA; IMP, Sec. 50-50-103, MCA; NEW, 1979 MAR p. 677, Eff. 7/13/79; AMD, 1985 MAR p. 928, Eff. 7/12/85; AMD, 1986 MAR p. 1076, Eff. 6/27/86; TRANS & AMD, 2000 MAR p. 3201, Eff. 11/23/00.)

37.110.230 DRESSING ROOMS AND LOCKER AREAS (1) If food employees and other authorized persons routinely change clothes within the establishment, rooms or areas must be designated and used for that purpose. These designated rooms or areas may not be used for food preparation, storage or service, or for utensil washing or storage.

(2) Enough lockers or other suitable facilities must be provided and used for the orderly storage of food employee and other authorized person's clothing and other belongings. Lockers or other suitable facilities must be located in the designated dressing rooms, in food storage rooms, or areas containing only completely packaged food or packaged single-service articles.

(History: Sec. 50-50-103, MCA; IMP, Sec. 50-50-103, MCA; NEW, 1979 MAR p. 677, Eff. 7/13/79; TRANS & AMD, 2000 MAR p. 3201, Eff. 11/23/00.)

37.110.231 TOXIC MATERIALS (1) There shall be present in food service establishments only those poisonous or toxic materials necessary for maintaining the establishment, cleaning and sanitizing equipment and utensils, and controlling insects and rodents. This rule does not apply to packaged poisonous or toxic materials that are for retail sale.

(2) Containers of poisonous or toxic materials and personal care items must bear a legible manufacturer's label.

(3) Working containers used for storing poisonous or toxic materials such as cleaners and sanitizers taken from bulk supplies must be clearly and individually identified with the common name of the material.

(4) Poisonous or toxic materials consist of the following categories:

(a) pesticides;

(b) detergents, sanitizers, related cleaning or drying agents, caustics, acids, polishes, and other chemicals;

(c) substances necessary for the operation and maintenance of the establishment such as nonfood-grade lubricants and personal care items that may be deleterious to health; and

(d) substances that are not necessary for the operation and maintenance of the establishment and are on the premises for retail sale, such as petroleum products and paints.

(5) All poisonous or toxic materials must be stored in cabinets or in a similar physically separate place used for no other purpose. To preclude contamination, poisonous or toxic materials may not be stored above food, food equipment, utensils or single-service articles, except that this requirement does not prohibit the convenient availability of detergents or sanitizers at utensil or dishwashing stations as long as storage requirements are

followed as outlined on the manufacturer's label or a material safety data sheet, and containers are properly labeled.

(6) Sanitizers, cleaning compounds or other compounds intended for use on food contact surfaces may not be used in a way that leaves a toxic residue on such surfaces or that constitutes a hazard to food employees or other persons.

(7) Poisonous or toxic materials may not be used in a way that contaminates food, equipment, or utensils; in a way that constitutes a hazard to food employees or other persons; or in a way that is contrary to the manufacturers' labeling. A container previously used to store poisonous or toxic materials may not be used to store, transport, or dispense food. Drying agents used in conjunction with sanitization must contain only components that are approved by the EPA.

(8) Only those medicines necessary for the health of food employees and other authorized persons are allowed in a food establishment. Medicines for food employees and other authorized person's use must be labeled as specified in ARM 37.110.231(2) and located to prevent the contamination of food, equipment, utensils, linens, and single-service articles. This rule does not apply to medicines that are stored or displayed for retail sale.

(9) First-aid supplies must be stored in a way that prevents them from contaminating food and food contact surfaces.

(History: Sec. 50-50-103, MCA; IMP, Sec. 50-50103, MCA; NEW, 1979 MAR p. 677, Eff. 7/13/79; AMD, 1986 MAR p. 1076, Eff. 6/27/86; TRANS & AMD, 2000 MAR p. 3201, Eff. 11/23/00.)

37.110.232 PREMISES (1) Food service establishments and all parts of property used in connection with their operations must be kept free of litter.

(2) The walking and driving surfaces of all exterior areas of food service establishments must be surfaced with concrete or asphalt, or with gravel or similar material effectively treated to facilitate maintenance and minimize dust. These surfaces must be graded to prevent pooling and must be kept free of litter.

(3) Only articles necessary for the operation and maintenance of the food service establishment must be stored on the premises.

(4) The traffic of unnecessary persons through the food preparation and utensil washing areas is prohibited.

(5) Any operation of a food service establishment may not be conducted in any room used as living quarters, sleeping quarters or other non-food operations. Food service operations must be separated from any living or sleeping quarters by complete partitioning and with solid self-closing doors. (6) Laundry facilities in a food service establishment must be restricted to the washing and drying of linens, cloths, uniforms and aprons necessary to the operation. If such items are laundered on the premises, an electric or gas dryer must be provided and used.

(a) Separate rooms must be provided for laundry facilities except that such operations may be conducted in storage rooms containing only packaged foods or packaged single-service articles.

(b) A mechanical washer and dryer is not required if on-premise laundering is limited to wiping cloths. The wiping cloths may be laundered in a warewashing or service sink that is cleaned before and after use. If air-dried, the cloths must be dried in a location that prevents the contamination of food, equipment, utensils and linens.

(7) Clean clothes and linens must be stored in a clean place and protected from contamination until used.

(8) Soiled clothes and linens must be stored in nonabsorbent containers or washable laundry bags until removed for laundering.

(9) Maintenance and cleaning tools such as brooms, mops, vacuum cleaners and similar equipment must be maintained and stored in a way that does not contaminate food, utensils, equipment, or linens and must be stored in an orderly manner for the cleaning of that storage location.

(10) Except as specified in (11), live animals are prohibited from the premises of a food establishment.

(11) Live animals may be allowed in the following situations if contamination of food; clean equipment, utensils, and linens; and unwrapped single-service and single-use articles will not occur:

(a) edible fish or decorative fish in aquariums, shellfish or crustacea on ice or under refrigeration, and shellfish and crustacea in display tank systems;

(b) patrol dogs accompanying police or security officers in offices and dining rooms, sales and storage areas, and sentry dogs running loose in outside fenced areas;

(c) in areas that are not used for food preparation such as dining and sales areas, support animals such as guide dogs that are trained to assist a food employee or other person who is disabled, are controlled by the disabled food employee or disabled person and are not allowed to be on seats or tables;

(d) live or dead fish bait that is stored so that contamination of food, clean equipment, utensils and linens, and unwrapped single-service and single-use articles will not occur; and

(e) pets in the common dining areas of group residences at times other than during meals if:

(i) a partition of self-closing doors separate the common dining areas from food storage or food preparation areas;

(ii) condiments, equipment and utensils are stored in enclosed cabinets or removed from the common dining areas when pets are present; and

(iii) dining areas including tables, countertops and similar surfaces are effectively cleaned before the next meal service.

(History: Sec. 50-50-103, MCA; IMP, Sec. 50-50-103, MCA; NEW, 1979 MAR p. 677, Eff. 7/13/79; AMD, 1985 MAR p. 928, Eff. 7/12/85; TRANS & AMD, 2000 MAR p. 3201, Eff. 11/23/00.)

37.110.236 TEMPORARY FOOD SERVICE ESTABLISHMENTS (1) A temporary food service establishment must comply with the requirements of this subchapter, except as otherwise provided in this rule. The regulatory authority may impose additional requirements to protect against health hazards related to the conduct of the temporary food service establishment, may prohibit the sale of some or all potentially hazardous foods, and when no health hazard will result, may waive or modify requirements of this subchapter.

(2) Subsections (3) through (14) of this rule are applicable whenever a temporary food service establishment is permitted, under the provisions of (1) of this rule, to operate without complying with all the requirements of this subchapter.

(3) Only those potentially hazardous foods requiring limited preparation, such as hamburgers and frankfurters that only require seasoning and cooking, must be prepared or served. The preparation or service of other potentially hazardous foods, including pastries filled with cream or synthetic cream, custards, and similar products, and salads or sandwiches containing meat, poultry, eggs or fish is prohibited. This prohibition does not apply to any potentially hazardous food that has been prepared and packaged under conditions meeting the requirements of this subchapter, is obtained in individual servings, is stored at a temperature of 41°F (5°C) or below, or as specified in ARM 37.110.203(61), or at a temperature of 135°F (57.2°C) or above in facilities meeting the requirements of this subchapter, and is served directly in the unopened container in which it was packaged.

(4) Ice that is consumed or that contacts food must be made under conditions meeting the requirements of this subchapter. The ice must be obtained only in chipped, crushed, or cubed form and in single-use safe plastic or wet-strength paper bags filled and sealed at the point of manufacture. The ice must be held in these bags until it is dispensed in a way that protects it from contamination. (5) Equipment must be located and installed in a way that prevents food contamination and that also facilitates cleaning the establishment. (6) Food contact surfaces of equipment must be protected from contamination by consumers and other contaminating agents. Effective shields for such equipment must be provided, as necessary, to prevent contamination.

(7) All temporary food service establishments without effective facilities for cleaning and sanitizing tableware must provide only single-service articles for use by the consumer.

(8) Enough potable water that complies with ARM 37.110.217(3) must be available in the establishment for food preparation, for cleaning and sanitizing utensils and equipment, and for hand washing. A heating facility capable of producing enough hot water for these purposes shall be provided on the premises.

(9) Storage of packaged food in contact with water or undrained ice is prohibited. Wrapped sandwiches may not be stored in direct contact with ice.

(10) All sewage, including liquid waste, must be disposed of by a lawfully constructed and operated public sewage disposal system, by approved portable toilet units with acceptable final waste disposal, or by properly constructed pit privies.

(11) A convenient hand washing facility must be available for food employee hand washing. This facility must consist of, at least, warm running water, soap, and individual paper towels.

(12) Floors shall be constructed of concrete, asphalt, tight wood, or other similar cleanable material kept in good repair. Dirt or gravel, when graded to drain, may be used as subflooring when covered with clean, removable platforms or duckboards, or covered with wood chips, shavings or other suitable materials effectively treated to control dust.

(13) Ceilings must be made of wood, canvas, or other material that protects the interior of the establishment from the weather. Walls and ceilings of food preparation areas must be constructed in a way that prevents the entrance of insects. Doors to food preparation areas must be solid or screened and must be self-closing. Screening material used for walls, doors, or windows must be at least 16 mesh to the inch.

(14) Counter service openings must not be larger than necessary for the particular operation conducted. These openings must be provided with tight-fitting solid or screened doors or windows or must be provided with fans installed and operated to restrict the entrance of flying insects. Counter service openings must be kept closed, except when in actual use.

(History: Sec. 50-50-103, MCA; IMP, Sec. 50-50-103, MCA; NEW, 1979 MAR p. 677, Eff. 7/13/79; AMD, 1985 MAR p. 928, Eff. 7/12/85; TRANS & AMD, 2000 MAR p. 3201, Eff. 11/23/00.)

37.110.238 LICENSES (1) No person shall operate a food service establishment who does not have a valid license issued by the department. Only a person who complies with the requirements of this subchapter shall be entitled to receive or retain such a license. Licenses are not transferable. A valid license must be posted in every food service establishment.

(2) Any person desiring to operate a food service establishment shall make written application for a license on forms provided by the department. Such application must include the name and address of each applicant, the location and type of the proposed food service establishment.

(3) Prior to approval of an application for a license, the regulatory authority or the local health department sanitarians shall inspect the proposed food service establishment to determine compliance with the requirements of this subchapter.

(4) The department will issue a license to the applicant if an inspection by a state or local health officer or sanitarian reveals that the proposed food service establishment complies with all applicable requirements of this subchapter.

(5) The department may, after providing opportunity for hearing, revoke a license for serious or repeated violations of any of the requirements of this subchapter or for interference with the department or other authorized persons in the performance of duty.

(6) Prior to revocation, the department will notify, in writing, the licensee of the specific reason(s) for which the license is to be revoked. The notice will further provide for the licensee the opportunity to request an administrative hearing in front of the department within 10 business days after the receipt of the notice. If no request for hearing is filed within the 10-day period, the revocation of the license becomes final.

(7) The licensee may submit to the department an acceptable plan of correction within 10 business days after receiving the department's notice of revocation. Such an acceptable plan of correction will be a bar to canceling the license.

(8) A notice provided for in this rule is properly served when it is delivered to the holder of the license, or the person in charge, or when it is sent by registered or certified mail, return receipt requested, to the last known address of the holder of the license. A copy of the notice will be filed in the records of the department.

(9) The hearing provided for in this rule will be conducted by the department pursuant to Title 2, chapter 4, subchapter 6, MCA of the Montana Administrative Procedure Act regarding contested cases and ARM 37.5.117. The department shall make a final finding based upon the complete hearing record and shall sustain, modify or rescind any notice or order considered in the hearing. The department will furnish a written report of the hearing decision to the licensee.

(10) Whenever a revocation of a license has become final, the holder of the revoked license may make written application for a new license.

(11) Obtaining the license referred to in (1) of this rule does not relieve the applicant from satisfying applicable requirements from other federal, state or local agencies. These may include, but are not limited to:

- (a) building code permits and inspections;
- (b) fire and life safety inspections;
- (c) private or public water supply system or sewage treatment systems permits or inspections; or
- (d) occupational health and safety requirements.

(History: Sec. 50-50-103, MCA; IMP, Sec. 50-50-103, 50-50201, 50-50-204, 50-50-205, 50-50-206, 50-50-207, 50-50-208, 50-50-209, 50-50-210, 50-50-211, 50-50-212, 50-50-213, 50-50214 and 50-50-215, MCA; NEW, 1979 MAR p. 677, Eff. 7/13/79; AMD, 1985 MAR p. 928, Eff. 7/12/85; TRANS & AMD, 2000 MAR p. 3201, Eff. 11/23/00.)

37.110.239 INSPECTIONS (1) The local health officer or a sanitarian or sanitarian-in-training employed by or contracted with the local board of health shall perform an inspection of each food service establishment within the jurisdiction of the local board of health at least twice every 12 months unless that schedule is modified by signed agreement with the department. Additional inspections of the food service establishment must be performed as often as necessary for the enforcement of this subchapter.

(2) The local health officer, local health department sanitarian or sanitarian-in-training, or an authorized representative of the department, after proper identification, must be permitted to enter any food service establishment at any reasonable time for the purpose of making inspections to determine compliance with this subchapter and must be permitted to examine the records of the establishment to obtain information pertaining to food and supplies purchased, received, or used, or to persons employed.

(3) Whenever an inspection of a food service establishment is made, the findings must be recorded on an inspection form authorized by the department. The inspection report form must summarize the requirements of this subchapter. Inspection remarks must be written to reference the item violated and must state the correction to be made. A copy of the completed inspection report form must be furnished to the person in charge of the establishment at the conclusion of the inspection. The completed inspection report form is a public document that must be made available for public review or distribution upon payment of copying costs to any person upon request.

(4) The completed inspection report form must specify a reasonable period of time for the correction of the violations found and correction of the violations must be accomplished within the period specified, in accordance with the following provisions:

(a) All critical item violations must be corrected as soon as possible, but in any event, within 10 days following inspection. Critical items include the following:

(i) ARM 37.110.203(61); 37.110.204(1); 37.110.206(2), (4) and (7); 37.110.207(4), (5), (7), (8), (9), and (11); 37.110.208(1), (3), (6), (7) and (8)(d); 37.110.210(1), (4), (6) and (7)(e); 37.110.212(10) and (11); 37.110.213(9)(a); 37.110.215(1), (2), (3), (13)(d), (14), (15), (23), (24), (25), and (28); 37.110.217(1), (3) and (6); 37.110.218(1); 37.110.219(1), (2), (3) and (6); 37.110.221(3); 37.110.223(1), (4) and (5); 37.110.231(1), (2), (3), (5), (6), (7), (8) and (9); 37.110.232(10); 37.110.236(3), (8), (10) and (11); 37.110.240(4); 37.110.242(1); 37.110.252(1) and (2); 37.110.253(5); 37.110.254; 37.110.255; 37.110.256(3) and (4); and 37.110.257(3)(c) and (d);

(b) All other violations which are the remaining food establishment rules not mentioned in (4)(a) and (4)(a)(ii) must be corrected as soon as possible, but in any event, by the time of the next routine inspection;

(c) In the case of temporary food service establishments, all violations must be corrected within 24 hours.

(5) The inspection report must state that failure to comply with any time limits for corrections of critical item violations may result in cessation of food service operations.

(6) In the case of critical items, the local health officer, sanitarian, or sanitarian-in-training must conduct a follow-up inspection to check for correction compliance and record the results on an inspection form authorized by the department.

(History: Sec. 50-50-103, 50-50-301, 50-50-305, MCA; IMP, Sec. 50-50-301, 50-50-302, 50-50-305, MCA; NEW, 1979 MAR p. 677, Eff. 7/13/79; AMD, 1994 MAR p. 2941, Eff. 11/11/94; TRANS & AMD, 2000 MAR p. 3201, Eff. 11/23/00.)

37.110.240 EXAMINATION AND CONDEMNATION OF FOOD (1) The owner or person in charge shall allow the regulatory authority to examine and sample food within the establishment at all reasonable times as is necessary for the enforcement of this subchapter and 50-31-509 and 50-31-510, MCA.

(2) If the regulatory authority finds or has probable cause to believe that food it has examined or sampled is adulterated or misbranded, it shall detain or embargo the food by affixing a tag to it which prohibits its removal or use until permission is given by the regulatory authority or a court.

(3) If the regulatory authority finds that the food is not adulterated or misbranded, it shall authorize its release; however, if it finds that it is adulterated or misbranded, it shall petition a justice court, city court, or district court for an order condemning the food and authorizing its destruction.

(4) If the regulatory authority finds that a perishable food is unsound or contains any filthy, decomposed, or putrid substance or that may be poisonous or deleterious to health or otherwise unsafe, the regulatory authority shall immediately condemn or destroy the article or in any other manner render the article unsalable as human food.

(History: Sec. 50-50-103, 50-50-303, MCA; IMP, Sec. 50-50-103, 50-31-509, MCA; NEW, 1979 MAR p. 677, Eff. 7/13/79; TRANS & AMD, 2000 MAR p. 3201, Eff. 11/23/00.)

37.110.241 REVIEW OF PLANS (1) Whenever a food service establishment is constructed or remodeled and whenever an existing structure is converted to use as a food service establishment, properly prepared plans and specifications for such construction, remodeling or conversion must be submitted to the regulatory authority for review and approval before construction, remodeling or conversion is begun. The plans and specifications must indicate the proposed layout, arrangement, mechanical plans, and construction materials of work areas, and the type and model of proposed fixed equipment and facilities. The regulatory authority shall approve the plans and specifications if they meet the requirements of this subchapter. A food service establishment may not be constructed or remodeled, and any existing building may not be converted into a food service establishment, except in accordance with plans and specifications approved by the regulatory authority.

(2) An existing building may not be used as a food service establishment and the use of one type of establishment may not change to another type of establishment without the prior approval of the regulatory authority.

(3) When a proposal to use an existing building as an establishment or to change the use from one type of establishment to another involves structural modification, plans meeting the requirements of (1) of this rule must be submitted to the regulatory authority for review and approval. If no structural modification is involved, the regulatory authority may waive the requirement for submission of plans if an inspection by the regulatory authority indicates that the proposed establishment meets the requirements of this subchapter.

(4) Persons operating food establishments are reminded that the plans and specifications must also be approved by the local or state building official having jurisdiction.

(5) Whenever plans and specifications are required by (1) of this rule to be submitted to the department, the regulatory authority shall inspect the food service establishment prior to the start of operations, to determine compliance with the approved plans and specifications and with the requirements of this subchapter.

(History: Sec. 50-50-103, MCA; IMP, Sec. 50-50-103, MCA; NEW, 1979 MAR p. 677, Eff. 7/13/79; AMD, 1985 MAR p. 928, Eff. 7/12/85; TRANS & AMD, 2000 MAR p. 3201, Eff. 11/23/00.)

37.110.242 SUSPECTED DISEASE TRANSMISSION: PROCEDURE (1) When the regulatory authority has reasonable cause to suspect possible disease transmission by a food employee of a food service establishment, it may secure a morbidity history of the suspected food employee or make any other investigation as indicated and shall take appropriate action in accordance with ARM 16.28.301. The department may require any or all of the following measures:

(a) the immediate exclusion of the food employee from employment in food service establishments;

(b) restriction of the food employee's services to some area of the establishment where there would be no danger of transmitting disease;

(c) adequate medical and laboratory examination of the food employee and of other authorized persons and of his and their body discharges.

(History: Sec. 50-50-103, MCA; IMP, Sec. 50-50-103, 50-50-105, MCA; NEW, 1979 MAR p. 677, Eff. 7/13/79; TRANS & AMD, 2000 MAR p. 3201, Eff. 11/23/00.)

37.110.243 MINIMUM PERFORMANCE REQUIREMENTS FOR LOCAL HEALTH AUTHORITIES (1)

To qualify for reimbursement under 50-50-305, MCA, a local board of health must either enter into a written, signed cooperative agreement with the department that establishes the duties and responsibilities of the local board of health and the department consistent with this subchapter, or indicate in writing to the department that each food establishment within the jurisdiction of the local board will be inspected at least twice every 12 months as specified in ARM 37.110.239(1).

(2) Requests for cooperative agreements must contain the current risk analysis information required by the department.

(3) All local boards of health must meet the following criteria regardless of the existence or absence of a cooperative agreement:

(a) At least one sanitarian working with or for the local board of health must receive training from the department in standardized food service inspection techniques. The department is responsible for making training and standardization review available on a periodic basis;

(b) The local board of health must ensure that the following are done by the local health officer, sanitarian, or sanitarian-in-training:

(i) If a preliminary inspection is required under ARM 37.110.241, the food service establishment is inspected for compliance with this subchapter within 10 days after receiving notice from the department or the establishment that such a preliminary inspection is needed;

(ii) Each food service establishment within the jurisdiction of the local board of health is inspected at least twice every 12 months, or on the schedule specified in a signed agreement with the department;

(iii) All the requirements of ARM 37.110.239 are complied with; (iv) Quarterly inspection reports are submitted to the department within 10 days following the close of each quarter of the fiscal year (1st quarter-September 30; 2nd quarter-December 31; 3rd quarter-March 31; 4th quarter-June 30) on forms approved by the department; (v) All documentation of enforcement of this subchapter, including but not limited to inspection reports, consumer complaints, illness investigations, plans of correction, and enforcement actions, is retained for 5 years and copies of the documentation are submitted or otherwise made available to the department upon request.

(4) A failure by the local board of health to meet all of its responsibilities under the cooperative agreement or under (3)(a) and (b) above may result in the withholding of funds from the local board reimbursement fund in an amount to be determined by the department.

(History: Sec. 50-50-305, MCA; IMP, Sec. 50-50-305, MCA; NEW, 1994 MAR p. 2941, Eff. 11/11/94; TRANS & AMD, 2000 MAR p. 3201, Eff. 11/23/00.)

37.110.251 SEPARABILITY (1) If any provision of this subchapter is held invalid, all other valid provisions remain in effect.

(History: Sec. 50-50-103, MCA; IMP, Sec. 50-50103, MCA; NEW, 1979 MAR p. 677, Eff. 7/13/79; TRANS & AMD, 2000 MAR p. 3201, Eff. 11/23/00.)

37.110.252 HIGHLY SUSCEPTIBLE POPULATION (1) In a food service establishment whose primary function is to serve a highly susceptible population as defined in ARM 37.108.203, the following food items may not be served:

(a) unpasteurized juice and dairy products;

(b) raw animal food such as raw fish, raw-marinated fish, raw molluscan shellfish, and steak tartare;

(c) partially cooked animal food such as lightly cooked fish, rare meat, soft-cooked eggs that are made from raw shell eggs, and meringue; and (d) raw seed sprouts in a ready-to-eat form.

(2) Pasteurized shell eggs or pasteurized liquid, frozen or dry eggs or egg products must be substituted for raw shell eggs in the preparation of:

(a) foods such as caesar salads, hollandaise or bearnaise sauces, mayonnaise, egg nogs, ice creams, and egg-fortified beverages; and

(b) recipes in which more than one raw shell egg is broken and the eggs are combined.

(3) Subsection (2) of this rule does not apply if:

(a) the raw eggs are combined immediately before cooking for one consumer's serving at a single meal; are cooked as specified in ARM 37.110.207(4)(a); and are served immediately, as in the case of an omelet, souffle or scrambled eggs; or

(b) the raw eggs are combined as an ingredient immediately before baking and the eggs are thoroughly cooked to a ready-to-eat form, such as cake, muffins or bread.

(History: Sec. 50-50-103, MCA; IMP, Sec. 50-50-103, MCA; NEW, 2000 MAR p. 3201, Eff. 11/23/00.)

37.110.253 VARIANCES (1) A food service establishment may request a variance to waive or modify requirements of this subchapter by petitioning the local health authority.

(2) The local health authority may grant a variance by modifying or waiving the requirements of this chapter if in the opinion of the local health authority a health hazard will not result from the variance.

(3) If a variance is granted, the local health authority may require any of the following information for its records on the food establishment:

(a) a statement by the petitioner of the proposed variance from this subchapter's requirements, citing the relevant rule numbers;

(b) a rationale by the petitioner explaining how the potential public health hazards addressed by the relevant rules will be alternatively addressed by the proposal; and

(c) a hazard analysis and critical control point plan (HACCP) from the petitioner requesting the variance that includes the information required for a HACCP plan and its relevance to the variance requested.

(4) The petitioner may ask for approval from the department if the local health authority denies the variance, or the local health authority does not exist or is absent. For department approval, the petitioner shall submit the information required in (3)(a) through (c) of this rule.

(5) The recipient of a variance must demonstrate to the regulatory authority conformance with approved procedures through compliance with the HACCP plan, if one is required, or procedures that are submitted and approved as a basis for the variance.

(History: Sec. 50-50-103, MCA; IMP, Sec. 50-50103, MCA; NEW, 2000 MAR p. 3201, Eff. 11/23/00.)

37.110.254 SUBMISSION OF A HAZARD ANALYSIS AND CRITICAL CONTROL POINT (HACCP) PLAN

(1) A HACCP plan must be submitted to the regulatory authority for the following processes:

(a) smoking or curing food;

(b) using food additives as a method of food preservation rather than as a method of flavor enhancement; or

(c) packaging food using a reduced-oxygen packaging unless the regulatory authority finds that a barrier to *Clostridium botulinum* exists.

(2) For reduced-oxygen packaging that contains no barrier to *Clostridium botulinum*, the food service establishment shall follow an approved HACCP plan that contains the information specified under ARM 37.110.255 and that does the following:

(a) identifies the food to be packaged;

(b) limits the food packaged to a food that does not support the growth of *Clostridium botulinum* because it complies with one of the following:

(i) has an aw of 0.91 or less;

(ii) has a pH of 4.6 or less;

(iii) is a meat product cured at a food processing plant regulated by the U.S. department of agriculture using a combination of nitrites, nitrates, and salt that at the time of processing consists of 120 mg/L or higher concentration of sodium nitrite and a brine concentration of at least 3.50% and is received in an intact package; or

(iv) is a food with a high level of competing organisms such as raw meat or raw poultry;

(c) specifies methods for maintaining food at 41°F (5°C) or below;

(d) describes how the packages must be prominently and conspicuously labeled on the principal display panel in bold type on a contrasting background, with instructions to maintain the food at 41°F (5°C) or below and to discard the food within 14 calendar days of its packaging if it is not served for on-premises consumption;

(e) limits the shelf life to no more than 14 calendar days from packaging to consumption or to the original manufacturer's "sell by" or "use by" date, whichever occurs first;

(f) includes operational procedures that do the following:

(i) prohibits contacting food with bare hands;

(ii) identifies a designated preparation area;

(iii) identifies a method of minimizing cross-contamination of raw foods with ready-to-eat foods;

(iv) restricts access to processing equipment to only trained food employees familiar with the potential hazards of the operation; and

(v) delineates cleaning and sanitization procedures for food-contact surfaces;

(g) describes the training program that ensures that the individual responsible for the reduced-oxygen packaging operation understands the following:

(i) concepts required for a safe operation;

(ii) equipment and facilities; and

(iii) procedures specified in (2)(f) of this rule and 37.110.255(1)(d).

(h) except for fish that is frozen before, during, and after packaging, a food establishment may not package fish using a reduced-oxygen packaging method.

(History: Sec. 5050-103, MCA; IMP, Sec. 50-50-103, MCA; NEW, 2000 MAR p. 3201, Eff. 11/23/00.)

37.110.255 CONTENTS OF A HACCP PLAN (1) A food establishment that is required to submit a HACCP plan must develop, within 30 days of receiving notice of the requirement, a HACCP plan that contains the following information:

(a) a categorization of the types of potentially hazardous foods that are specified in the menu, such as soups and sauces, salads, and solid foods in bulk, such as meat roasts, or of other foods that are specified by the regulatory authority;

(b) a flow diagram by specific food or category identifying critical control points and providing information on the following:

(i) ingredients, materials, and equipment used in the preparation of that food; and

(ii) formulations or recipes that delineate methods and procedural control measures that address the food safety concerns involved;

(c) food employee and supervisory training plan that addresses the food safety issues of concern;

(d) a statement of standard operating procedures for the plan under consideration, including clearly identifying the following:

(i) each critical control point;

(ii) the critical limits for each critical control point;

(iii) the method and frequency for monitoring and controlling each critical control point by the food employee designated by the person in charge;

(iv) the method and frequency for the person in charge to verify routinely that the food employee is following standard operating procedures and monitoring critical control points;

(v) action to be taken by the person in charge if the critical limits for each critical control point are not met; and

(vi) records to be maintained by the person in charge to demonstrate that the HACCP plan is properly operated and managed; and

(e) additional scientific data or other information, as required by the regulatory authority, supporting the determination that food safety is not compromised by the proposal.

(History: Sec. 50-50-103, MCA; IMP, Sec. 50-50103, MCA; NEW, 2000 MAR p. 3201, Eff. 11/23/00.)

37.110.256 MOBILE FOOD SERVICE (1) Mobile food services must comply with all requirements of this subchapter unless otherwise specified in this rule.

(2) Mobile food services must provide only single-service articles for use by the consumer.

(3) Mobile food services requiring a water system must have a potable water system under pressure and must be of sufficient capacity to furnish enough hot and cold water for food preparation, utensil cleaning and sanitizing, and hand washing, in accordance with ARM 37.110.217. Additionally:

(a) The water inlet must be located so that it will not be contaminated by waste discharge, road dust, oil, or grease; be kept capped unless being filled; and be provided with a transition connection of a size or type that will prevent its use for any other service;

(b) All water distribution pipes or tubing must be constructed and installed in accordance with ARM 37.110.219.

(4) If liquid waste results from the operation of a mobile food service, the waste must be stored in a retention tank that is of at least 15% larger capacity than the water supply tank. Additionally:

(a) Liquid waste may not be discharged from the retention tank when the mobile food service is in motion;

(b) All connections on the vehicle for servicing mobile food service waste disposal facilities must be of a different size or type than those used for supplying potable water to the unit;

(c) The waste connection must be located lower than the water inlet connection to preclude contamination of the potable water system;

(d) The liquid waste retention tank, where used, must be thoroughly flushed and drained during the servicing operation;

(e) All liquid waste must be discharged to a sanitary sewage disposal system in accordance with ARM Title 17, chapter 38, subchapter 1.

(5) A mobile food service must report as needed to a servicing area for supplies, cleaning and maintenance, unless otherwise allowed by the local health authority.

(6) A mobile food service may have an approved water hauler and a licensed septic pumper service the unit. The approved water hauler and licensed septic pumper must be in compliance with ARM Title 17, chapter 38, the rules of the Montana department of environmental quality.

(7) A mobile food service need not comply with the requirements in ARM 37.110.215 regarding cleaning and sanitizing equipment and utensils, if the mobile food service reports daily to an approved servicing area, and serves:

(a) only food from approved sources, packaged in individual servings, and transported and stored under conditions meeting the requirements of this subchapter; or

(b) beverages that are not potentially hazardous and are dispensed from covered urns or other protected equipment.

(8) The local health authority may:

- (a) impose additional requirements to protect against health hazards related to the conduct of the mobile food service;
 - (b) prohibit the sale of some or all potentially hazardous food; or
 - (c) when no health hazard will result, waive or modify requirements of this subchapter.
- (History: Sec. 50-50-103, MCA; IMP, Sec. 50-50-103, MCA; NEW, 2000 MAR p. 3201, Eff. 11/23/00.)

37.110.257 PUSHCARTS (1) Pushcarts must operate in accordance with ARM 37.110.256.

(2) Additionally, pushcarts must have a servicing area which must include at least an overhead protection for any supplying, cleaning, or servicing operation. Within the servicing area, there must be a location provided for the flushing and drainage of liquid wastes separate from the location provided for potable water servicing and for the loading and unloading of food and related supplies. A servicing area is not required when only packaged food is placed on the pushcart.

(3) The servicing area must be constructed and equipped as follows:

- (a) The floor surface of the servicing area must be constructed of a smooth nonabsorbent material, such as concrete or machine-laid asphalt and must be maintained in good repair, kept clean, and be graded to drain;
- (b) The construction of the walls and ceilings of the servicing area is exempted from the requirements of ARM 37.110.226;
- (c) Potable water servicing equipment must be installed according to ARM 37.110.217 and 37.110.219 and must be stored and handled in a way that protects the water and equipment from contamination;
- (d) The liquid waste retention tank, where used, must be thoroughly flushed and drained during the servicing operation, and all liquid waste must be discharged to a sanitary sewerage disposal system in accordance with ARM Title 17, chapter 38, subchapter 1.

(History: Sec. 50-50-103, MCA; IMP, Sec. 5050-103, MCA; NEW, 2000 MAR p. 3201, Eff. 11/23/00.)

37.110.258 SEMIPERMANENT FOOD SERVICE ESTABLISHMENT (1) Semi-permanent food service establishments must comply with this subchapter and 37.110.256(1) through (8).

(2) Additionally, semi-permanent food service establishments must be located within 200 feet of a restroom facility for food employees. The restroom facility must be accessible during all hours of operation.

(History: Sec. 5050-103, MCA; IMP, Sec. 50-50-103, MCA; NEW, 2000 MAR p. 3201, Eff. 11/23/00.)

37.110.259 PERISHABLE FOOD VENDING MACHINES

(1) Perishable food vending machines must comply with all requirements of this subchapter.

(2) Additionally, all foods, beverages and ingredients offered for sale through perishable food vending machines must be manufactured, processed and prepared in a fixed food service establishment that complies with this subchapter or subchapter 3 regarding food manufacturing establishments.

(History: Sec. 50-50-103, MCA; IMP, Sec. 50-50-103, MCA; NEW, 2000 MAR p. 3201, Eff. 11/23/00.)

Public Health Reasons

*** (Denotes a critical item), critical item means a provision of the Rule, that, if in noncompliance, is more likely than other violations to contribute to food contamination, illness, or environmental health hazards.**

37.110.204 FOOD SUPPLIES

(1) Source *

A primary line of defense in ensuring that food meets the requirements of 37.110.204. (1) is to obtain food from approved sources. However, it is also critical to monitor food products to ensure that, after harvesting and processing, they do not fall victim to conditions that endanger their safety, make them adulterated, or compromise their honest presentation. The regulatory community, industry, and consumers should exercise vigilance in controlling the conditions to which foods are subjected and be alert for signs of abuse. FDA considers food in hermetically sealed containers that are swelled or leaking to be adulterated and actionable under the Federal Food, Drug, and Cosmetic Act. Depending on the circumstances, rusted and pitted or dented cans may also present a serious potential health hazard.

Controlled processing is required for the safe preparation of food entering commerce. Home kitchens, with their varieties of food and open entry to humans and pet animals, are frequently implicated in the microbial contamination of food.

(2) Fluid Milk and Milk Products.

Milk, which is a staple for infants and very young children with incomplete immunity to infectious diseases, is susceptible to contamination with a variety of microbial pathogens such as *Escherichia coli* O157:H7, *Salmonella* spp., and *Listeria monocytogenes*, and provides a rich medium for their growth. Pasteurization is required to eliminate pathogen contamination in milk and products derived from milk. An alternative to pasteurization may be applicable to certain cheese varieties cured or aged for a specified amount of time prior to marketing for consumption. Dairy products are normally perishable and must be received under proper refrigeration conditions.

(3) Molluscan Shellfish.

Pathogens found in waters from which molluscan shellfish are harvested can cause disease in consumers. Molluscan shellfish include: 1) oysters; 2) clams; and 3) mussels. The pathogens of concern include both bacteria and viruses. Pathogens from the harvest area are of particular concern in molluscan shellfish because: 1) environments in which molluscan shellfish grow are commonly subject to contamination from sewage, which may contain pathogens, and to naturally occurring bacteria, which may also be pathogens; 2) molluscan shellfish filter and concentrate pathogens that may be present in surrounding waters; and, 3) molluscan shellfish are often consumed whole, either raw or partially cooked. To reduce the risk of illness associated with raw shellfish consumption, the Food and Drug Administration (FDA) administers the National Shellfish Sanitation Program (NSSP). The NSSP is a tripartite, cooperative action plan involving federal and state public health officials and the shellfish industry. Those groups work together to improve shellfish safety. States regularly monitor waters to ensure that they are safe before harvesting is permitted. FDA routinely audits the states' classification of shellfish harvesting areas to verify that none pose a threat to public health. Patrolling of closed shellfishing waters minimizes the threat of illegal harvesting or "bootlegging" from closed waters. Bootlegging is a criminal activity and a major factor in shellfish-borne illnesses. Purchases from certified dealers that adhere to NSSP controls is essential to keep risks to a minimum.

Shellstock, Maintaining Identification.

Accurate records that are maintained in a manner that allows them to be readily matched to each lot of shellstock provide the principal mechanism for tracing shellstock to its original source. If an outbreak occurs, regulatory authorities must move quickly to close affected growing areas or take other appropriate actions to prevent further illnesses. Records must be kept for 90 days to allow time for hepatitis A virus infections, which have an incubation period that is significantly longer than other shellfish-borne diseases, to come to light. The 90 day requirement is based on the following considerations:

Shelf life of the product	14 days
Incubation period	56 days
Medical diagnosis and confirmation	5 days
Reporting	5 days
Epidemiological investigation	10 days
	Total 90 days

(4) Shell Eggs.

Damaged shells permit the entry of surface bacteria to the inside of eggs. Eggs are an especially good growth medium for many types of bacteria. Damaged eggs must not be used as food. Grade B or better eggs are required to be used in food establishments. A license to grade eggs can be obtained from the Montana Department of Livestock. Graded eggs are candled so that damaged eggs will be eliminated. Damaged eggs include those eggs which contain blood, are checked or cracked, or contain growth of embryo parts. Liquid eggs are especially good growth media for many types of bacteria and must be pasteurized. Pasteurization is a heat process that will kill or inactivate bacteria and other harmful microorganisms likely to be in potentially hazardous foods. Freezing and drying of unpasteurized eggs will stop microbial growth and may reduce their bacterial populations; however, some organisms will survive because neither process invariably kills bacteria. Under certain conditions, freezing and drying may preserve microbes.

(5) Fish-Raw or undercooked

Lightly cooked, raw, raw-marinated and cold-smoked fish may be desired by consumers for taste or perceived nutritional reasons. In order to ensure destruction of parasites, fish may be frozen before service as an alternative public health control to that which is provided by adequate cooking.

(6) Fish-source.

After December 18, 1997, all processors of fish were required by 21 CFR 123 to have conducted a hazard analysis of their operation, identify each hazard that is reasonably likely to occur, and implement a HACCP plan to control each identified hazard. Retailers should assure that their seafood suppliers have complied with this requirement. Hazards known to be associated with specific fish species are discussed in the FDA Fish and Fishery Products Hazards and Controls Guide, available from the FDA Office of Seafood. Species-related hazards include pathogens, parasites, natural toxins, histamine, chemicals, and drugs. The seafoods implicated in histamine poisonings are the scombroid toxin-forming species, defined in 21 CFR 123.3(m) as meaning bluefish, mahi-mahi, tuna, and other species, whether or not in the family Scrombridae, in which significant levels of histamine may be produced in the fish flesh by decarboxylation of free histidine as a result of exposure of the fish after capture to temperatures that allow the growth of mesophilic bacteria. Ciguatera toxin is carried to humans by contaminated finfish from the extreme southeastern U.S., Hawaii, and subtropical and tropical areas worldwide. In the south Florida, Bahamian, and Caribbean regions, barracuda, amberjack, horse-eye jack, black jack, other large species of jack, king mackerel, large groupers, and snappers are particularly likely to contain ciguatoxin. Many other species of large predatory fishes may be suspect. In Hawaii and throughout the central Pacific, barracuda, amberjack, and snapper are frequently ciguatoxic, and many other species

both large and small are suspect. Mackerel and barracuda are frequently ciguatoxic from mid to northeastern Australian waters

(7) Game Animals.

The primary concern regarding game animals relates to animals obtained in the wild. Wild game animals may be available as a source of food only if a regulatory inspection program is in place to ensure that wild animal products are safe. This is important because wild animals may be carriers of viruses, rickettsiae, bacteria, or parasites that cause illness (zoonoses) in humans. Some of these diseases can be severe in the human host. In addition to the risk posed to consumers of game that is not subject to an inspection program, there is risk to those who harvest and prepare wild game because they may contract infectious diseases such as rabies or tularemia.

(8) Ice.

Freezing does not invariably kill microorganisms; on the contrary, it may preserve them. Therefore, ice that is used as food or comes into contact with food to cool it must be as safe as drinking water. Ice that has been in contact with unsanitized surfaces or raw animal foods may contain pathogens and other contaminants. For example, ice used to store or display fish or packaged foods could become contaminated with microbes present on the fish or packaging. If this ice is then used as a food ingredient, it could contaminate the final product.

(9) Receiving Temperatures.

Temperature is one of the prime factors that control the growth of bacteria in food. Many, though not all, types of pathogens and spoilage bacteria are prevented from multiplying to microbiologically significant levels in properly refrigerated foods that are not out of date.

(10) Frozen Foods

Freezing prevents microbial growth in foods, but usually does not destroy all microorganisms. Improper thawing during shipment may provide an opportunity for surviving bacteria to grow to harmful numbers and/or produce toxins.

37.110.206 FOOD STORAGE AND PROTECTION

(1) Preventing Potential Contamination.

Pathogens can contaminate and/or grow in food that is not stored properly. Drips of condensate and drafts of unfiltered air can be sources of microbial contamination for stored food. Shoes carry contamination onto the floors of food preparation and storage areas. Even trace amounts of refuse or wastes in rooms used as toilets or for dressing, storing garbage or implements, or housing machinery can become sources of food contamination. Moist conditions in storage areas promote microbial growth. Packages stored in direct contact with water or undrained ice that are not watertight may allow entry of water that has been exposed to unsanitary exterior surfaces of packaging, causing the food to be contaminated. This may also result in the addition of water to the food that is unclaimed in the food's formulation and label. Certain foods may be difficult to identify after they are removed from their original packaging. Consumers may be allergic to certain foods or ingredients. The mistaken use of an ingredient, when the consumer has specifically requested that it not be used, may result in severe medical consequences. The mistaken use of food from unlabeled containers could result in chemical poisoning. For example, foodborne illness and death have resulted from the use of unlabeled salt, instead of sugar, in infant formula and special dietary foods. Liquid foods, such as oils, and granular foods that may resemble cleaning compounds are also of particular concern.

(2) Protecting Food from Cross Contamination. *

Cross contamination can be avoided by separating raw animal foods from ready-to-eat foods. Cross contamination may also occur when raw unprepared vegetables contact ready-to-eat potentially hazardous foods. Raw animal foods must also be separated from each other because required cooking temperatures for each food are based on thermal destruction data and anticipated microbial load. Contamination with unanticipated additional pathogens can cause foodborne illnesses to occur.

(3) Cold Holding/Refrigerated Storage

The ability of equipment to maintain potentially hazardous foods at the required refrigeration temperatures is critical to food safety. Accurate temperature measuring devices in refrigeration units provide assurance that the equipment is functioning properly.

(4) Frozen Storage. *

Frozen food storage facilities must maintain foods in a solidly frozen state to assure that pathogens present in the foods are not allowed to grow.

37.110.206(5 & 6) Hot Holding Facilities

The ability of equipment to maintain potentially hazardous foods at required temperatures is critical to food safety. Improper hot holding temperatures continue to be a major contributing factor to foodborne illness. Therefore, it is very important to have adequate hot holding equipment with enough capacity to meet the demands of the operation

(7) Emergencies. *

Emergency occurrences such as fire, floods, power outages or similar events can and do happen in Montana. It is the responsibility of the regulatory authority to determine the safety of the affected foods prior to their sale or service to the public if the food may be contaminated or potentially hazardous and held at improper temperatures.

37.110.207 FOOD PREPARATION

(1) Food Sinks

Food sinks must be maintained the same as any other food contact surface. Proper cleaning and sanitizing prevents unanticipated pathogens from being introduced into foods in this setting. Utilizing food sinks for handwashing or mop water disposal is prohibited to protect foods from the filth and toxic chemicals associated with those activities.

(2) Food Employee Requirements

See public health reasons under 37.110.210

(3) Washing Raw Fruits and Vegetables

Pathogenic organisms and chemicals may be present on the exterior surfaces of raw fruits and vegetables. Washing removes the majority of organisms and/or chemicals present. If nonpotable water is used, the fruits and vegetables could become contaminated.

Toxic or undesirable residues could be present in or on the food if chemicals used for washing purposes are unapproved or applied in excessive concentrations.

On October 26, 1998 a voluntary guidance document that addresses practices commonly used by fresh fruit and vegetable producers was issued jointly by FDA, USDA, and CDC. This voluntary guidance contains useful information related to washing fruits and vegetables as well as the application of antimicrobial agents. The "Guide to Minimize Microbial Food Safety Hazards for Fresh Fruits and Vegetables" is available from FDA's Food Safety Initiative staff and also on the Internet at <http://www.fda.gov>.

37.110.207(4) Cooking Temperature Requirements. *

Cooking, to be effective in eliminating pathogens, must be adjusted to a number of factors. These include the anticipated level of pathogenic bacteria in the raw product, the initial temperature of the food, and the food's bulk, which affects the time to achieve the needed internal product temperature. Other factors to be considered include post-cooking heat rise and the time the food must be held at a specified internal temperature. Greater numbers and varieties of pathogens generally are found on poultry than on other raw animal foods. Therefore, a higher temperature, in combination with the appropriate time is needed to cook these products.

To kill microorganisms food must be held at a sufficient temperature for the specified time. Cooking is a scheduled process in which each of a series of continuous time/temperature combinations can be equally effective. For example, in cooking a beef roast, the microbial lethality achieved at 121 minutes after it has reached 54°C (130°F) is the same lethality attained as if it were cooked for 3 minutes after it has reached 63°C (145°F).

Cooking requirements are based in part on the biology of pathogens. The thermal destruction of a microorganism is determined by its ability to survive heat. Different species of microorganisms have different susceptibilities to heat. Also, the growing stage of a species (such as the vegetative cell of bacteria, the trophozoite of protozoa, or the larval form of worms) is less resistant than the same organism's survival form (the bacterial spore, protozoan cyst, or worm egg). Food characteristics also affect the lethality of cooking temperatures. Heat penetrates into different foods at different rates. High fat content in food reduces the effective lethality of heat. High humidity within the cooking vessel and moisture content in the food aid with thermal destruction of pathogens.

Heating a large roast too quickly with a high oven temperature may char or dry the outside, creating a layer of insulation that shields the inside from efficient heat penetration. To kill all pathogens in food, cooking must bring *all* parts of the food up to the required temperatures for the correct length of time.

Consumers may request raw or undercooked foods of animal origin or foods containing these raw or undercooked animal foods. The department recommends that consumers be advised by written information on the menu or verbally by wait staff when foods containing raw or undercooked ingredients are being served. Included are items such as ceasar salad dressing with raw egg, hollandaise and béarnaise sauces with undercooked eggs and any other foods where the consumer may be unknowingly provided raw or undercooked foods of animal origin

Due to the low probability of pathogenic organisms being present in or migrating from the external surface to the interior of beef muscle, cuts of intact muscle (steaks) should be safe if the external surfaces are exposed to temperatures sufficient to effect a cooked color change. The meat must be seared on both top and bottom surfaces utilizing a heating environment (eg., grill or broiling oven) that imparts a temperature at the surface of the intact steak of at least 63°C (145°F) to achieve a cooked color change on all external surfaces.

Fresh fruits and vegetables that are heated for hot holding need only to be cooked to the temperature required for hot holding. These foods do not require the same level of microorganism destruction as do raw animal foods since these fruits and vegetables are ready-to-eat at any temperature. Cooking to the hot holding temperature of 57.2°C (135°F) prevents the growth of pathogenic bacteria that may be present in or on these foods. In fact, the level of bacteria will be reduced over time at the specified hot holding temperature.

(5) Cooking in a Microwave Oven. *

The rapid increase in food temperature resulting from microwave heating does not provide the same cumulative time and temperature relationship necessary for the destruction of microorganisms as do conventional cooking methods. In order to achieve comparable lethality, the food must attain a temperature of 74°C (165°F) in all parts of the food. Since cold spots may exist in food cooking in a microwave oven, it is critical to measure the food temperature at multiple sites when the food is removed from the oven and then allow the food to stand covered for two minutes after microwave heating to allow thermal equalization and exposure. Although some microwave ovens are designed and engineered to deliver energy more evenly to the food than others, the important factor is to measure and ensure that the final temperature reaches 74°C (165°F) throughout the food.

The factors that influence microwave thermal processes include many of the same factors that are important in conventional processes (mass of objects, shape of objects, specific heat and thermal conductivity, etc.). However, other factors are unique in affecting microwave heating, due to the nature of the electric field involved in causing molecular friction.

(6) Cooked and Refrigerated Foods Prepared for Immediate Service

There are many food items that do not require reheating to 165°F, but instead may be immediately served at any temperature in response to an individual consumers order. Properly cooked and refrigerated foods are not anticipated to have significant levels of pathogens or toxins present.

37.110.207(7) Cooling Methods for Potentially Hazardous Foods. *

When food is held, cooled, and reheated in a food establishment, there is an increased risk from contamination caused by personnel, equipment, procedures, or other factors. If food is held at improper temperatures for enough time, pathogens have the opportunity to multiply to dangerous numbers. Proper reheating provides a major degree of assurance that pathogens will be eliminated. Large food items, such as roasts, turkeys, and large containers of rice or refried beans, take longer to cool because of the mass and volume from which heat must be removed. By reducing the volume of the food in an individual container, the rate of cooling is dramatically increased and opportunity for pathogen growth is minimized. If the hot food container is tightly covered, the rate of heat transfer is reduced, i.e., the time required for cooling and the time the food is exposed to optimal temperatures for bacterial multiplication or toxin production are increased. Alternatives to conventional methods include avoiding the need to cool larger masses by preparing smaller batches closer to periods of service or chilling while stirring hot food in containers within an ice water bath. Commercial refrigeration equipment is designed to hold cold food temperatures, not cool large masses of food. Rapid chilling equipment is designed to cool food to acceptable temperatures quickly by using very low temperatures and high rates of air circulation.

(8) Reheating for Hot Holding. *

When food is held, cooled, and reheated in a food establishment, there is an increased risk from contamination caused by personnel, equipment, procedures, or other factors. If food is held at improper temperatures for enough time, pathogens have the opportunity to multiply to dangerous numbers. Proper reheating provides a major degree of assurance that pathogens will be eliminated. It is especially effective in reducing the numbers of *Clostridium perfringens* that may grow in meat, poultry, or gravy if these products were improperly held. Vegetative cells of *C. perfringens* can cause foodborne illness when they grow to high numbers. Although it takes as many as 1 million cells to cause foodborne illness, the generation time for *C. perfringens* is very short at temperatures just below adequate hot holding. Highly resistant *C. perfringens* spores will survive cooking and hot holding. If food is abused by being held below adequate hot holding temperatures, spores can germinate to become rapidly multiplying vegetative cells. Although proper reheating will kill most organisms of concern, some toxins such as that produced by *Staphylococcus aureus*, cannot be inactivated through reheating of the food. It is imperative that food contamination be minimized to avoid this risk. The potential for growth

of pathogenic bacteria is greater in reheated cooked foods than in raw foods. This is because spoilage bacteria, which inhibit the growth of pathogens by competition on raw product, are killed during cooking. Subsequent recontamination will allow pathogens to grow without competition if temperature abuse occurs.

(9) Parasite Destruction by Freezing. *

Lightly cooked, raw, raw-marinated, and cold-smoked fish may be desired by consumers for taste or perceived nutritional reasons. In order to ensure destruction of parasites, fish may be frozen before service as an alternative public health control to that which is provided by adequate cooking. Candling or other visual inspection techniques are not adequate to avoid the risk of parasites from fish which have not been frozen.

In response to information provided to the FDA office of Seafood, the Fish and Fishery Hazards and Controls Guide lists certain species of tuna as not being susceptible to parasites of concern and therefore are exempted from the freezing requirements for other fish species that are consumed raw.

(10) Hot and Cold Holding Requirements

Bacterial growth and/or toxin production can occur if potentially hazardous food remains in the temperature "Danger Zone" of 7°C to 57.2°C (45°F to 135°F) too long. Up to a point, the rate of growth increases with an increase in temperature within this zone. Beyond the upper limit of the optimal temperature range for a particular organism, the rate of growth decreases. Operations requiring heating or cooling of food should be performed as rapidly as possible to avoid the possibility of bacterial growth. Potentially hazardous food may be held in the "danger zone" for short time periods not exceeding four hours because there will be no significant growth or toxin production possible in that limited time.

(11) Thawing of Potentially Hazardous Foods. *

Improper thawing provides an opportunity for surviving bacteria that are present in frozen food to grow to harmful numbers and/or produce toxins. To prevent any chance of food borne illness, foods must be thawed properly.

37.110.207(12) Unapproved Additives

Use of unapproved additives, or the use of approved additives in amounts exceeding those allowed by food additive regulations could result in foodborne illness, including allergic reactions. For example, many adverse reactions have occurred because of the indiscriminate use of sulfites to retard "browning" of fruits and vegetables or to cause ground meat to look "redder" or fresher. The concern for misuse of additives also applies to food establishments operating under a HACCP plan which addresses the use of sodium nitrite or other curing agents in smoking and curing operations. However, if this process is done incorrectly, it could cause illness or death because of excessive nitrite or because the food is insufficiently preserved.

37.110.208 FOOD DISPLAY AND SERVICE

(1) Potentially Hazardous Food, Hot and Cold Holding.*

Bacterial growth and/or toxin production can occur if potentially hazardous food remains in the temperature "Danger Zone" of 7°C to 57.2°C (45°F to 135°F) too long. Up to a point, the rate of growth increases with an increase in temperature within this zone. Beyond the upper limit of the optimal temperature range for a particular organism, the rate of growth decreases. Operations requiring heating or cooling of food should be performed as rapidly as possible to avoid the possibility of bacterial growth.

(2) & (3) * Ice Dispensing & Food Contact with Equipment, Utensils and Wiping Cloths (only 3 is critical)

Pathogens can be transferred to food from utensils that have been stored on surfaces which have not been cleaned and sanitized. Consumers or employees may also pass them on directly, or indirectly from used tableware or food containers. Some pathogenic microorganisms survive outside the body for considerable periods of time. Food that comes into contact directly or indirectly with surfaces that are not clean and sanitized is liable to such contamination. The handles of utensils, even if manipulated with gloved hands, are particularly susceptible to contamination. Because of their absorbency, linens and napkins used as liners that contact food must be replaced whenever the container is refilled. Failure to replace such liners could cause the linens or napkins to become fomites. Soiled wiping cloths, especially when moist, can become breeding grounds for pathogens that could be transferred to food

37.110.208(4) Vending Machines, Liquid Waste Products.

The presence of internal waste containers allows for the collection of liquids that spill within the vending machine. Absence of a waste container or, where required, a shutoff valve which controls the incoming liquids could result in wastes spilling within the machine, causing a condition that attracts insects and rodents and compounds cleaning and maintenance problems.

(5) Molluscan Shellfish Tanks.

Shellfish are filter feeders allowing concentration of pathogenic microorganisms that may be present in the water. Due to the number of shellfish and the limited volume of water used, display tanks may allow concentration of pathogenic viruses and bacteria. Since many people eat shellfish either raw or lightly cooked, the potential for increased levels of pathogenic microorganisms in shellfish held in display tanks is of concern.

(6) Ready-to-Eat, Potentially Hazardous Food, Date Marking.*

Refrigeration prevents food from becoming a hazard by significantly slowing the growth of most microbes. The growth of some bacteria, such as *Listeria monocytogenes*, is significantly slowed but not stopped by refrigeration. Over a period of time, this and like organisms may increase to hazardous levels in ready-to-eat foods. The date by which the food must be consumed takes into consideration the differences in growth of *Listeria monocytogenes* at 5°C (41°F) and 7°C (45°F). Based on a predictive growth curve modeling program for *Listeria monocytogenes*, ready-to-eat, potentially hazardous food may be kept at 5°C (41°F) a total of 7 days or at 7°C (45°F) a total of 4 days. Therefore, the period of time allowed before consumption is shortened for food in refrigerators incapable of maintaining food at 5°C (41°F) but capable of maintaining it at 7°C (45°F) or below. Food which is prepared and held, or prepared, frozen, and thawed must be controlled by date marking to ensure its safety based on the total amount of time it was held at refrigeration temperature, and the opportunity for *Listeria monocytogenes* to multiply, before freezing and after thawing. Potentially hazardous refrigerated foods must be consumed or discarded by the expiration date.

(7) Time as a Public Health Control. *

Potentially hazardous food may be held without temperature control for short time periods not exceeding four hours because there will be no significant growth or toxin production possible in that limited time.

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37.110.208(8) Food Display for Consumer Self Service (only (8)(d) critical)

During display, food can be contaminated even when there is no direct hand contact. Many microbes can be conveyed considerable distances on air currents through fine sprays or aerosols. These may originate from people breathing or sneezing, water sprays directed at drains, or condensate from air conditioners. Even wind gusts across sewage deposits and fertilized fields have been known to contaminate food in adjacent establishments where food was unprotected.

Unpackaged condiments are exposed to contamination by consumers who could be suffering from a disease transmissible through food. Once the condiments are contaminated, subsequent consumers using the condiments may be exposed to pathogens. Condiments in individual packages are protected from consumer contamination.

Self-service operations of ready-to-eat foods provide an opportunity for contamination by consumers. The risk of contamination can be reduced by supplying clean utensils and dispensers and by employee monitoring of these operations to ensure that the utensils and dispensers are properly used.

On or off-site facilities for refilling condiment dispensers must be adequately equipped to ensure that the filling operation does not introduce contaminants. Food can serve as a means of person-to-person transmission of disease agents such as hepatitis A virus. * Any unpackaged foods, even bakery goods in a bread basket that are not potentially hazardous and that have been served to a consumer, but not eaten, can become vehicles for transmitting pathogenic microorganisms from the initial consumer to the next if the food is served again.

37.110.209 FOOD TRANSPORTATION

(1) Transporting Food

The protection of food from contamination and the maintenance of food at the proper temperatures are critical for the safety and quality of transported food. The special circumstances that arise during the transportation of food make the protection of the food and the maintenance of proper temperatures very difficult and correspondingly increase the possibility of contamination and microbial growth. For these reasons, special attention to sanitary requirements is essential during the food transportation process to provide the necessary protection to the consumer.

37.110.210 FOOD EMPLOYEES

(1) Food Employees, Diseases and Infections. *

A wide range of communicable diseases and infections may be transmitted by infected food employees to consumers through food or food utensils. Proper management of a food establishment operation begins with employing healthy people that maintain a high degree of personal cleanliness and instituting a system of identifying employees who present a risk of transmitting foodborne pathogens to food or to other employees.

For more information on restriction of food employees please refer to the Communicable Disease Rules ARM 16.28. subchapter 1-11 for the list of diseases that would cause food employees to be restricted or excluded from certain tasks in a food establishment.

(2) Personal Cleanliness

Dirty clothing may harbor diseases that are transmissible through food. Food employees may inadvertently, through their dirty clothing, contaminate their hands. This could result in contamination of the food being prepared. Food may also be contaminated through direct contact with dirty clothing. In addition, employees wearing dirty clothes send a negative message to consumers about the level of sanitation in the establishment.

(3) Where to Wash Hands

Effective handwashing is essential for minimizing the likelihood of the hands becoming a vehicle of cross contamination. It is important that handwashing be done only at a properly equipped handwashing lavatory in order to help ensure that food employees effectively clean their hands. Handwashing lavatories are to be conveniently located, always accessible for handwashing, maintained so they provide proper water temperatures and pressure, and equipped with suitable hand cleansers, nail brushes, and disposable towels and waste containers, or hand dryers. It is inappropriate to wash hands in a food preparation sink since this may result in avoidable contamination of the sink and the food prepared

therein. Curbed cleaning sinks may not be used for food employee handwashing since this practice may introduce additional hand contaminants because these sinks are used for the disposal of mop water, toxic chemicals, and a variety of other liquid wastes. Such wastes may contain pathogens from cleaning the floors of food preparation areas and toilet rooms and discharges from ill persons.

(4) When to Wash Hands. *

The hands may become contaminated when the food employee engages in specific activities. The increased risk of contamination requires handwashing immediately after the activities listed. The specific examples listed in this Rule are not intended to be all inclusive. Employees must wash their hands after any activity which may result in contamination of the hands.

37.110.210 Hand Sanitizers

(5) This provision is intended to ensure that an antimicrobial product applied to the hands is both, 1) safe and effective when 15 applied to human skin, and 2) a safe food additive when applied to bare hands that will come into direct contact with food.

(6) Minimizing Bare Hand Contact with Food. *

Even when properly washed, hands are not as clean as properly sanitized utensils, single use gloves or dispensing equipment.

Whenever possible, bare hand contact with ready-to-eat-food must be minimized. Thorough handwashing is important in keeping gloves or other utensils from becoming vehicles for transferring pathogens to food.

**(7) Food Employee Practices,
Fingernail Maintenance.**

The requirement for fingernails to be trimmed, filed, and maintained is designed to address both the cleanability of areas beneath the fingernails and the possibility that fingernails or pieces of the fingernails may end up in the food due to breakage. Failure to remove fecal material from beneath the fingernails after defecation can be a major source of pathogenic organisms. Ragged fingernails present cleanability concerns and may harbor pathogenic organisms.

Jewelry Prohibition.

Items of jewelry such as rings, bracelets, and watches may collect soil and the construction of the jewelry may hinder routine cleaning. As a result, the jewelry may act as a reservoir of pathogenic organisms transmissible through food. An additional hazard associated with jewelry is the possibility that pieces of the item or the whole item itself may fall into the food being prepared. Hard foreign objects in food may cause medical problems for consumers, such as chipped and/or broken teeth and internal cuts and lesions.

Outer Clothing, Clean Condition.

Dirty clothing may harbor diseases that are transmissible through food. Food employees who inadvertently touch their dirty clothing may contaminate their hands. This could result in contamination of the food being prepared. Food may also be contaminated through direct contact with dirty clothing. In addition, employees wearing dirty clothes send a negative message to consumers about the level of sanitation in the establishment.

Eating, Drinking, or Using Tobacco.*

Proper hygienic practices must be followed by food employees in performing assigned duties to ensure the safety of the food, prevent the introduction of foreign objects into the food, and minimize the possibility of transmitting disease through food. Smoking or eating by employees in food preparation areas is prohibited because of the potential that the hands, food, and food-contact surfaces may become contaminated.

Food preparation areas such as hot grills may have elevated temperatures and the excessive heat in these areas may present a medical risk to the workers as a result of dehydration. Consequently, in these areas food employees are allowed to drink from closed containers that are carefully handled.

Hair Restraints

Consumers are particularly sensitive to food contaminated by hair. Hair can be both a direct and indirect vehicle of contamination. Food employees may contaminate their hands when they touch their hair. A hair restraint keeps dislodged hair from ending up in the food and may deter employees from touching their hair.

(8) Unnecessary Persons

Any individual present in areas of a food establishment where food and food-contact items are exposed presents a potential contamination risk. By controlling who is allowed in those areas and when visits are scheduled and by assuring that all authorized persons in the establishment, such as delivery, maintenance and service personnel, and pest control operators, comply with the Rule requirements, the person in charge establishes an important barrier to food contamination. Tours of food preparation areas serve educational and promotional purposes; however, the timing of such visits is critical to food safety. Tours may disrupt standard or routine operational procedures, and the disruption could lead to unsafe food. By scheduling tours during nonpeak hours the opportunities for contamination are reduced.

37.110.212 MATERIALS FOR EQUIPMENT AND UTENSILS

(1) Design and Construction

Multiuse equipment is subject to deterioration because of its nature, i.e., intended use over an extended period of time. Certain materials allow harmful chemicals to be transferred to the food being prepared which could lead to foodborne illness. In addition, some materials can affect the taste of the food being prepared. Surfaces that are unable to be routinely cleaned and sanitized because of the materials used could harbor foodborne pathogens. Deterioration of the surfaces of equipment such as pitting may inhibit adequate cleaning of the surfaces of equipment, so that food prepared on or in the equipment becomes contaminated.

Inability to effectively wash, rinse and sanitize the surfaces of food equipment may lead to the buildup of pathogenic organisms transmissible through food. Studies regarding the rigor required to remove biofilms from smooth surfaces highlight the need for materials of optimal quality in multiuse equipment.

(2) Cast Iron, Use Limitation

Cast iron is an alloy of iron and heavy metals which may leach into food if left in contact with acidic foods for extended periods of time. Heavy metal poisoning has resulted from such situations. The temporary or incidental contact that results from using cast iron as a cooking surface and for dispensing utensils used as part of an uninterrupted, short-term process is acceptable because of the brief contact time involved.

(3) Solder and Flux, Use Limitation

Solder is a material that is used to join metallic parts and is applied in the melted state to solid metals. Solder may be composed of tin and lead alloys. Lead has been linked to many health problems especially among the young. Consequently, the amount of lead allowed in food equipment is subject to limitation.

(4) Wood, Use Limitation

The limited acceptance of the use of wood as a food-contact surface is determined by the nature of the food and the type of wood used. Moist foods may cause the wood surface to deteriorate and the surface may become difficult to clean. In addition, wood that is treated with preservatives may result in illness

due to the migration of the preservative chemicals to the food; therefore, only specific preservatives are allowed.

(5) Cutting Surfaces

Cutting surfaces such as cutting boards and blocks that become scratched and scored may be difficult to clean and sanitize. As a result, pathogenic microorganisms transmissible through food may build up or accumulate. These microorganisms may be transferred to foods that are prepared on such surfaces.

(6) Plastic surfaces

Surfaces that are subject to scratching or cutting may be difficult to clean and sanitize. Therefore, the surfaces may have to be re-conditioned, resurfaced or replaced.

(7) Shells, Use Limitation

Mollusk and crustacea shells do not meet the Rule requirements for multiuse utensils. Therefore, such shells may be used only once as serving containers.

(8) Single-Service & Single Use Articles, Use Limitation

Articles that are not constructed of multiuse materials may not be reused, as they are unable to withstand the rigors of multiple uses, including the ability to be subjected to repeated washing, rinsing, and sanitizing.

(9) Lead in Ceramic, China, and Crystal Utensils, Use Limitation

Historically, lead has been used in the formulation and/or decoration of these types of utensils. Specifically, lead-based paints that were used to decorate the utensils such as color glazes have caused high concentrations of lead to leach into the food they contain. The allowable levels of lead are specific to the type of utensil, based on the average contact time and properties of the foods routinely stored in each item listed.

(10) Copper, Use Limitation.*

High concentrations of copper are poisonous and have caused foodborne illness. When copper and copper alloy surfaces contact acidic foods, copper may be leached into the food. Carbon dioxide may be released into a water supply because of an ineffective or nonexistent backflow prevention device between a carbonator and copper plumbing components. The acid that results from mixing water and carbon dioxide leaches copper from the plumbing components and the leachate is then transferred to beverages, causing copper poisoning. Backflow prevention devices constructed of copper and copper alloys can cause, and have resulted in, the leaching of both copper and lead into carbonated beverages. Brass is an alloy of copper and zinc and contains lead which is used to combine the two elements. Historically, brass has been used for items such as pumps, pipe fitting, and goblets. All 3 constituents are subject to leaching when they contact acidic foods, and food poisoning has resulted from such contact.

(11) Galvanized Metal, Use Limitation. *

Galvanized means iron or steel coated with zinc, a heavy metal that may be leached from galvanized containers into foods that are high in water content. The risk of leaching increases with increased acidity of foods contacting the galvanized container.

37.110.213 EQUIPMENT AND UTENSIL DESIGN AND FABRICATION

(1) Equipment and Utensils, Durability and Strength Equipment and utensils must be designed and constructed to be durable and capable of retaining their original characteristics so that such items can continue to fulfill their intended purpose for the duration of their life expectancy and to maintain their

easy cleanability. If they cannot maintain their original characteristics, they may become difficult to clean, allowing for the harborage of pathogenic microorganisms, insects, and rodents. Equipment and utensils must be designed and constructed so that parts do not break and end up in food as foreign objects or present injury hazards to consumers. A common example of presenting an injury hazard is the tendency for tines of poorly designed single service forks to break during use.

(2) Food Contact Surfaces, Cleanability

The purpose of the requirements for multiuse food-contact surfaces is to ensure that such surfaces are capable of being easily cleaned and accessible for cleaning. Food-contact surfaces that do not meet these requirements provide a potential harbor for foodborne pathogenic organisms. Surfaces, which have imperfections such as cracks, chips, or pits, allow microorganisms to attach and form biofilms. Once established, these biofilms can release pathogens to food. Biofilms are highly resistant to cleaning and sanitizing efforts. The requirement for easy disassembly recognizes the reluctance of food employees to disassemble and clean equipment if the task is difficult or requires the use of special, complicated tools.

(3) Bearings and Gear Boxes, Leakproof

It is not unusual for food equipment to contain bearings and gears. Lubricants necessary for the operation of these types of equipment could contaminate food or food-contact surfaces if the equipment is not properly designed and constructed.

(4) Beverage Tubing, Separation

Beverage tubing and coldplate cooling devices may result in contamination if they are installed in direct contact with stored ice. Beverage tubing installed in contact with ice may result in condensate and drippage contaminating the ice as the condensate moves down the beverage tubing and ends up in the ice.

The presence of beverage tubing and/or coldplate cooling devices also presents cleaning problems. It may be difficult to adequately clean the ice bin if they are present. Because of the high moisture environment, mold and algae may form on the surface of the ice bins and any tubing or equipment stored in the bins.

(5) Warewashing Sinks and Drainboards, Self Draining

The draining requirement in equipment components is needed to prevent the pooling of water. Pooled water whether from drainage, condensate, drippage, or melting ice could contain or provide a favorable environment for pathogens and other contaminants.

(6) Food-Contact Surfaces, Cleanability

The purpose of the requirements for multiuse food-contact surfaces is to ensure that such surfaces are capable of being easily cleaned and accessible for cleaning. Food-contact surfaces that do not meet these requirements provide a potential harbor for foodborne pathogenic organisms. Surfaces which have imperfections such as cracks, chips, or pits allow microorganisms to attach and form biofilms. Once established, these biofilms can release pathogens to food. Biofilms are highly resistant to cleaning and sanitizing efforts. The requirement for easy disassembly recognizes the reluctance of food employees to disassemble and clean equipment if the task is difficult or requires the use of special, complicated tools.

(7) Clean-in-Place Equipment, Cleanability

Certain types of equipment are designed to be cleaned in place (CIP) where it is difficult or impractical to disassemble the equipment for cleaning. Because of the closed nature of the system, CIP cleaning must be monitored via access points to ensure that cleaning has been effective throughout the system. The CIP design must ensure that all food-contact surfaces of the equipment are contacted by the circulating cleaning and sanitizing solutions. Dead spots in the system, i.e., areas that are not contacted by the cleaning and sanitizing solutions, could result in the buildup of food debris and growth of

pathogenic microorganisms. There is equal concern that cleaning and sanitizing solutions might be retained in the system, which may result in the inadvertent adulteration of food. Therefore, the CIP system must be self-draining.

(8) Fixed Equipment, Sealing for Cleanability

When the weight of the equipment exceeds 25 kg (50 pounds), it is no longer considered by Rule definition to be easily movable. Consequently, this section is designed to ensure that fixed equipment is installed in a way that ensures that equipment that is subject to moisture is sealed.

(9) Temperature Measuring Devices.* (only (9)(a) critical)

The temperature measuring device must be placed in a location that is representative of the actual storage temperature of the unit to ensure that all potentially hazardous foods are stored at least at the minimum temperature required.*

Food temperature measuring devices that have glass sensors or stems present a likelihood that glass will end up in food as a foreign object and create an injury hazard to the consumer. In addition, the contents of the temperature measuring device, e.g., mercury, may contaminate food or utensils.

A permanent temperature measuring device is required in any unit storing potentially hazardous food because of the potential growth of pathogenic microorganisms should the temperature of the unit exceed rule requirements. In order to facilitate routine monitoring of the unit, the device must be clearly visible.

The exception to requiring a temperature measuring device for the types of equipment listed is primarily due to equipment design and function. It would be difficult and impractical to permanently mount a temperature measuring device on the equipment listed. The futility of attempting to measure the temperature of unconfined air such as with heat lamps and, in some cases, the brief period of time the equipment is used for a given food negate the usefulness of ambient temperature monitoring at that point. In such cases, it would be more practical and accurate to measure the internal temperature of the food.

The importance of maintaining potentially hazardous foods at the specified temperatures requires that temperature measuring devices be easily readable. The inability to accurately read a thermometer could result in food at unsafe temperatures.

Temperature measuring devices must be appropriately scaled per Rule requirements to ensure accurate readings. The required incremental gradations are more precise for food measuring devices than for those used to measure ambient temperature because of the significance at a given point in time, i.e., the potential for pathogenic growth, versus the unit's temperature. The food temperature will not necessarily match the ambient temperature of the storage unit; it will depend on many variables including the temperature of the food when it is placed in the unit, the temperature at which the unit is maintained, and the length of time the food is stored in the unit.

(10) Nonfood-Contact Surfaces

Nonfood-contact surfaces of equipment routinely exposed to splash or food debris are required to be constructed of nonabsorbent materials to facilitate cleaning. Equipment that is easily cleaned minimizes the presence of pathogenic organisms, moisture, and debris and deters the attraction of rodents and insects.

(11-14) The dripping of grease or condensation onto food constitutes adulteration and may involve contamination of the food with pathogenic organisms. Equipment, utensils, linens, and single service and single use articles that are subjected to such drippage are no longer clean.

(15) Food Equipment, Acceptability

Food equipment that meets commercial standards that are certified or classified for sanitation by an American National Standards Institute (ANSI)-accredited certification program will be deemed to comply with this Rule. All other equipment shall be approved on a case-by-case basis. Home type appliances do not meet commercial standards and are not to be used in a licensed food service establishment, but may be permitted by a sanitarian while in the plan review stage, if they meet the intent of the Rule.

37.110.214 EQUIPMENT INSTALLATION AND LOCATION

(1) Location away from Sewer and Water Lines

Food equipment and the food that contacts the equipment must be protected from sources of overhead contamination such as leaking or ruptured water or sewer pipes, dripping condensate, and falling objects. When equipment is installed, it must be situated with consideration of the potential for contamination from such overhead sources.

(2) Fixed Equipment, Spacing and Sealing

The inability to adequately or effectively clean areas under equipment could create a situation that may attract insects and rodents and accumulate pathogenic microorganisms that are transmissible through food. The effectiveness of cleaning is directly affected by the ability to access all areas to clean fixed equipment. It may be necessary to elevate the equipment. When elevating equipment is not feasible or prohibitively expensive, sealing to prevent contamination is required.

(3) Equipment, Easily Movable

When the weight of the equipment exceeds 23 kg (50 pounds), it is no longer considered by rule definition to be easily movable.

Consequently, this section sets criteria for easily movable equipment to facilitate cleaning.

37.110.214 EQUIPMENT INSTALLATION AND LOCATION

(4) Floor Mounted Equipment The inability to adequately or effectively clean areas under equipment could create a situation that may attract insects and rodents and accumulate pathogenic microorganisms that are transmissible through food.

The effectiveness of cleaning is directly affected by the ability to access all areas to clean fixed equipment. It may be necessary to elevate the equipment. When elevating equipment is not feasible or prohibitively expensive, sealing to prevent contamination is required.

(5) Equipment Spacing and Sealing

This section is designed to ensure that fixed equipment is installed in a way that:

1. Allows accessibility for cleaning on all sides, above, and underneath the units or minimizes the need for cleaning due to closely abutted surfaces;
2. Ensures that equipment that is subject to moisture is sealed;
3. Prevents the harborage of insects and rodents; and
4. Provides accessibility for the monitoring of pests.

(6) Aisles and Working Spaces

Equipment and tables shall be spaced so that there is room for employees to do their work properly. This issue is most appropriately addressed in the plan review stage.

37.110.215 EQUIPMENT AND UTENSIL CLEANING AND SANITIZATION

(1-3) Cleaning of Equipment and Utensils. * The objective of cleaning focuses on the need to remove organic matter from food-contact surfaces so that sanitization can occur and to remove soil from nonfood contact surfaces so that pathogenic microorganisms will not be allowed to accumulate and insects and rodents will not be attracted. Microorganisms may be transmitted from a food to other foods by utensils, cutting boards, thermometers, or other food-contact surfaces. Food-contact surfaces and equipment used for potentially hazardous foods should be cleaned as needed throughout the day but must be cleaned no less than every 4 hours to prevent the growth of microorganisms on those surfaces.

Surfaces of utensils and equipment contacting food that is not potentially hazardous such as iced tea dispensers, carbonated beverage dispenser nozzles, beverage dispensing circuits or lines, water vending equipment, coffee bean grinders, ice makers, and ice bins must be cleaned on a routine basis to prevent the development of slime, mold, or soil residues that may contribute to an accumulation of microorganisms. Some equipment manufacturers and industry associations, e.g., within the tea industry, develop guidelines for regular cleaning and sanitizing of equipment. If the manufacturer does not provide cleaning specifications for food-contact surfaces of equipment that are not readily visible, the person in charge should develop a cleaning regimen that is based on the soil that may accumulate in those particular items of equipment

(4) Food Contact Surfaces of Cooking Devices

Food-contact surfaces of cooking equipment must be cleaned to prevent encrustations that may impede heat transfer necessary to adequately cook food. Encrusted equipment may also serve as an insect attractant when not in use. Because of the nature of the equipment, it may not be necessary to clean cooking equipment as frequently as the equipment specified in 37.110.215(1-3).

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5) Non-food Contact Surfaces of Equipment

The presence of food debris or dirt on nonfood contact surfaces may provide a suitable environment for the growth of microorganisms which employees may inadvertently transfer to food. If these areas are not kept clean, they may also provide harborage for insects, rodents, and other pests.

(6-8) Wiping Cloths, Separation and Use Limitation

Soiled wiping cloths, especially when moist, can become breeding grounds for pathogens that could be transferred to food. Any wiping cloths that are not dry (except those used once and then laundered) must be stored in a sanitizer solution at all times, with the proper sanitizer concentration in the solution. Wiping cloths soiled with organic material can overcome the effectiveness of, and neutralize, the sanitizer. The sanitizing solution must be changed as needed to minimize the accumulation of organic material and sustain proper concentration. Proper sanitizer concentration should be ensured by checking the solution periodically with an appropriate chemical test kit.

(9) Sponges, Use Limitation

Sponges are difficult, if not impossible, to clean once they have been in contact with food particles and contaminants that are found in the use environment. Because of their construction, sponges provide harborage for any number and variety of microbiological organisms, many of which may be pathogenic. Therefore, sponges are to be used only where they will not contaminate cleaned and sanitized or in-use, food-contact surfaces such as for cleaning equipment and utensils before rinsing and sanitizing.

37.110.215 Manual Warewashing, Sink Compartment Requirements

(10) The 3-compartment requirement allows for proper execution of the 3-step manual warewashing procedure. If properly used, the 3 compartments reduce the chance of contaminating the sanitizing water and therefore diluting the strength and efficacy of the chemical sanitizer that may be used. Alternative

manual warewashing equipment, allowed under certain circumstances and conditions, must provide for accomplishment of the same 3 steps:

1. Application of cleaners and the removal of soil
2. Removal of any abrasive and removal or dilution of cleaning chemicals; and
3. Sanitization.

(11) Drainboards, Capacity

Drainboards or equivalent equipment are necessary to separate soiled and cleaned items from each other and from the food preparation area in order to preclude contamination of cleaned items and of food.

Drainboards allow for the control of water running off equipment and utensils that have been washed and also allow the operator to properly store washed equipment and utensils while they air-dry.

(12) Precleaning of Utensils and Equipment

Precleaning of utensils, dishes, and food equipment allows for the removal of grease and food debris to facilitate the cleaning action of the detergent. Depending upon the condition of the surface to be cleaned, detergent alone may not be sufficient to loosen soil for cleaning. Heavily soiled surfaces may need to be presoaked or scrubbed with an abrasive.

(13) Manual Washing, Rinsing & Sanitizing*(only (13)(d) critical)

Cleaning of equipment requires the application of cleaners for the removal of soil and rinsing for the removal of abrasive and cleaning chemicals, followed by * sanitization. It is important to rinse off detergents, abrasives, and food debris after the wash step to avoid diluting or inactivating the sanitizer. If properly used, the 3 compartments reduce the chance of contaminating the sanitizing water and therefore diluting the strength and efficacy of the chemical sanitizer that may be used.

(14) Sanitization Methods. *

Effective sanitization procedures destroy organisms of public health importance that may be present on food equipment or utensils after cleaning, or which have been introduced into the rinse solution. It is important that surfaces be clean before being sanitized to allow the sanitizer to achieve its maximum benefit. Sanitization is accomplished after the warewashing steps of cleaning and rinsing so that utensils and food-contact surfaces are sanitized before coming in contact with food and before use. Efficacious sanitization is dependent upon warewashing being conducted within certain parameters. Time is a parameter applicable to both chemical and hot water sanitization. The time that hot water or chemicals contact utensils or food-contact surfaces must be sufficient to destroy pathogens that may remain on surfaces after cleaning. Other parameters, such as temperature or chemical concentration, are used in combination with time to deliver effective sanitization.

(15) Hot Water Sanitization Facilities. *

Hot water sanitization is accomplished in water of not less than 77°C (170°F) and an integral heating device is necessary to ensure that the minimum temperature is reached.

The rack or basket is required in order to safely handle the equipment and utensils being washed and to ensure immersion. Water at this temperature could result in severe burns to employees operating the equipment.

(16) Chemical Sanitizer Test Kits/Concentration

Testing devices to measure the concentration of sanitizing solutions are required for 2 reasons:

1. The use of chemical sanitizers requires minimum concentrations of the sanitizer during the final rinse step to ensure sanitization; and
2. Too much sanitizer in the final water could be toxic.

(17) Warewashing Equipment, Good Repair

Adequate cleaning and sanitization of dishes and utensils using a warewashing machine is directly dependent on the exposure time during the wash, rinse, and sanitizing cycles. Failure to meet manufacturer and Rule requirements for cycle times could result in failure to clean and sanitize. For example, high temperature machines depend on the buildup of heat on the surface of dishes to accomplish sanitization. If the exposure time during any of the cycles is not met, the surface of the items may not reach the time-temperature parameter required for sanitization. Exposure time is also important in warewashing machines that use a chemical sanitizer since the sanitizer must contact the items long enough for sanitization to occur. A chemical sanitizer will not sanitize a dirty dish; therefore, the cycle times during the wash and rinse phases are critical to sanitization.

(18) Mechanical Warewashing Equipment, Sanitization Pressure

If the flow pressure of the final sanitizing rinse is less than that required, dispersion of the sanitizing solution may be inadequate to reach all surfaces of equipment or utensils.

(19) Warewashing Machines, Temperature Measuring Devices

The requirement for the presence of a temperature measuring device in each tank of the warewashing machine is based on the importance of temperature in the sanitization step. In hot water machines, it is critical that minimum temperatures be met at the various cycles so that the cumulative effect of successively rising temperatures causes the surface of the item being washed to reach the required temperature for sanitization. When chemical sanitizers are used, specific minimum temperatures must be met because the effectiveness of chemical sanitizers is directly affected by the temperature of the solution.

(20) Warewashing Machines, Internal Baffles

The presence of baffles or curtains separating the various operational cycles of a warewashing machine such as washing, rinsing, and sanitizing are designed to reduce the possibility that solutions from one cycle may contaminate solutions in another. The baffles or curtains also prevent food debris from being splashed onto the surface of equipment that has moved to another cycle in the procedure.

(21) Drainboards Provided

Drainboards or equivalent equipment are necessary to separate soiled and cleaned items from each other and from the food preparation area in order to preclude contamination of cleaned items and of food. Drainboards allow for the control of water running off equipment and utensils that have been washed and also allow the operator to properly store washed equipment and utensils while they air-dry.

(22) Dishware, Flushed and Scraped

Precleaning of utensils, dishes, and food equipment allows for the removal of grease and food debris to facilitate the cleaning action of the detergent. Depending upon the condition of the surface to be cleaned, detergent alone may not be sufficient to loosen soil for cleaning. Heavily soiled surfaces may need to be presoaked or scrubbed with an abrasive.

(23) Chemical Sanitization. *

The effectiveness of chemical sanitizers is determined primarily by the concentration and pH of the sanitizer solution. Therefore, a test kit is necessary to accurately determine the concentration of the chemical sanitizer solution.

(24-25) Hot Water Sanitization Temperatures. *

If the temperature of the hot water delivered to the warewasher manifold is inadequate to effect sanitization, surviving pathogenic organisms could contaminate equipment and utensils.

In hot water machines, it is critical that minimum temperatures be met at the various cycles so that the cumulative effect of successively rising temperatures causes the surface of the item being washed to reach the required temperature for sanitization. Verification that adequate sanitization is achieved is provided through an irreversible registering temperature indicator.

(26) Warewashing Equipment, Cleaning Frequency

During operation, warewashing equipment is subject to the accumulation of food wastes and other soils or sources of contamination. In order to ensure the proper cleaning and sanitization of equipment and utensils, it is necessary to clean the surface of warewashing equipment at least once a day or more often when necessary.

(27) Equipment and Utensils, Air-Drying Required

Items must be allowed to drain and to air-dry before being stacked or stored. Stacking wet items such as pans prevents them from drying and may allow an environment where microorganisms can begin to grow. Cloth drying of equipment and utensils is prohibited to prevent the possible transfer of microorganisms to equipment or utensils.

(28) Warewashing Backup Plan. *

It is important to have a plan in place when equipment fails to operate correctly. This plan could include use of single-service utensils or having a manual three-compartment sink in place and ready to use in case of failure of the mechanical system. The regulatory authority must approve the plan.

37.110.216 EQUIPMENT AND UTENSIL STORAGE

(1) Equipment Contamination/Handling

The presentation and/or setting of single-service and single-use articles and cleaned and sanitized utensils shall be done in a manner designed to prevent the contamination of food-contact and lip-contact surfaces.

(2) Equipment and Utensil, Storage

Clean equipment and multiuse utensils which have been cleaned and sanitized can become contaminated before their intended use in a variety of ways such as through water leakage, pest infestation, or other unsanitary condition.

(3) Air Drying Required, Equipment and Utensils

Items must be allowed to drain and to air-dry before being stacked or stored. Stacking wet items such as pans prevents them from drying and may allow an environment where microorganisms can begin to grow. Cloth drying of equipment and utensils is prohibited to prevent the possible transfer of microorganisms to equipment or utensils.

(4) Proper Storage of Equipment and Utensils

Storage and handling procedures for cleaned and/or sanitized equipment and utensils must be adapted to the protective storage requirements imposed by the varied storage conditions encountered in the general storage, storage incidental to food preparation or service, and the storage environment specified by consumer self-service. 29

(5) Storage of Single Service and Single-Use Articles

The improper storage of single-service and single-use articles may allow contamination before their intended use. Contamination can be caused by moisture from absorption, flooding, drippage, or splash. It can also be caused by food debris, toxic materials, litter, dust, and other materials. The contamination

is often related to unhygienic employee practices, unacceptable high-risk storage locations, or improper construction of storage facilities.

(6) Single Service, Handling and Dispensing

The improper handling and dispensing of single service items may allow contamination before their intended use. Contamination can be caused by improper handling or dispensing of the item. Food service employees must be trained to handle, store and properly dispense single service items so that they do not become contaminated.

(7) Single Service Tableware, Handling

The presentation and/or setting of single-service and single-use articles shall be done in a manner designed to prevent the contamination of food- and lip-contact surfaces.

(8) Prohibited Storage Areas

The improper storage of clean and sanitized equipment, utensils, and single-service and single-use articles may allow contamination before their intended use. Contamination can be caused by moisture from absorption, flooding, drippage, or splash. It can also be caused by food debris, toxic materials, litter, dust, and other materials. The contamination is often related to unhygienic employee practices, unacceptable high-risk storage locations, or improper construction of storage facilities.

37.110.217 WATER SUPPLY

(1) Water Supply, Approved System, Source. *

Water, unless it comes from a safe supply, may serve as a source of contamination for food, equipment, utensils, and hands. The major concern is that water may become a vehicle for transmission of disease organisms. Water can also become contaminated with natural or man-made chemicals. Therefore, for the protection of consumers and employees, water must be obtained from a source regulated by law and must be used, transported, and dispensed in a sanitary manner.

Inadequate water systems may serve as vehicles for contamination of food or food- contact surfaces. This requirement is intended to ensure that sufficient volumes of water are provided from supplies shown to be safe, through a distribution system which is protected.

(2) Hauled Water

Water provided by a Water Hauler must meet the requirements administered by the Department of Environmental Quality.

(3) Bottled Drinking Water. *

Bottled water is obtained from a public water system or from a private source such as a spring or well. Either means of production must be controlled by public health law to protect the consumer from contaminated water.

(4) Water Under Pressure

Inadequate water pressure could lead to situations that place the public health at risk. For example, inadequate pressure could result in improper handwashing or equipment operation. Sufficient water pressure ensures that equipment such as mechanical warewashers operate according to manufacturer's specifications.

(5) Steam

Steam that is used for cleaning and sanitizing equipment must also be free from boiler additives and chemicals that would contaminate clean equipment. Hoses used to deliver steam must be approved for food service.

(6) Water Reservoir of Fogging Devices, Cleaning. *

Water reservoirs that have poor water exchange rates, such as reservoirs for some humidifiers or aerosol or fogging devices, and that are directly or indirectly open to the atmosphere, may be contaminated with respiratory pathogens such as *Legionella pneumophila*. This organism is extremely infectious and can be transmitted through very small droplets of a fogger or humidifier. It is important that the manufacturer's cleaning and maintenance schedule be scrupulously followed to prevent a reservoir from colonization by this bacterium.

(7) Drinking Water Standards, Quality

Bacteriological and chemical standards have been developed for public drinking water supplies to protect public health. All drinking water supplies must meet standards required by law.

(8) Sampling of Water Supplies

Wells and other types of individual water supplies may become contaminated through faulty equipment or environmental contamination of ground water. Periodic sampling is required by law to monitor the safety of the water and to detect any change in quality. The controlling agency must be able to ascertain that this sampling program is active and that the safety of the water is in conformance with the appropriate standards. Laboratory results are only as accurate as the sample submitted. Care must be taken not to contaminate samples. Proper sample collection and timely transportation to the laboratory are necessary to ensure the safety of drinking water used in the establishment.

37.110.218 SEWAGE

(1) Approved Sewage Treatment System. *

Many diseases can be transmitted from one person to another through fecal contamination of food and water. This transmission can be indirect. Proper treatment of human wastes greatly reduces the risk of fecal contamination. This Rule provision is intended to ensure that wastes will not contaminate ground surfaces or water supplies; pollute surface waters; be accessible to children or pets; or allow rodents or insects to serve as vectors of disease from this source.

(2) Standards, Sewage Treatment Systems, Design and Construction

Sewage treatment systems must meet requirements established by law. Proper treatment of human wastes reduces the risk of fecal contamination. This rule is intended to ensure that wastes will not contaminate ground surfaces or water supplies, pollute surface waters, be accessible to children or pets, or allow rodents or insects to serve as vectors of disease from this source.

(3) Operation and Maintenance

Improper disposal of waste provides a potential for contamination of food, utensils, and equipment and, therefore, may cause serious illness or disease outbreaks. Proper removal is required to prevent contamination of ground surfaces and water supplies, or creation of other unsanitary conditions that may attract insects and other vermin.

37.110.219 PLUMBING

(1) Cross-Connections. *

Nondrinking water may be of unknown or questionable origin. Waste water is either known or suspected to be contaminated. Neither of these sources can be allowed to contact and contaminate the drinking water system

(2) Non-potable Water. *

Food establishments may use non-potable water for purposes such as air-conditioning or fire protection. Non-potable water is not monitored for bacteriological or chemical quality or safety, as is drinking

water. Consequently, certain safety precautions must be observed to prevent the contamination of food, drinking water, or food-contact surfaces. Identifying the piping designated as non-potable waterlines and inspection for cross connections are examples of safety precautions.

(3) Backflow Prevention Devices, When Required. *

The delivery end of hoses attached to hose bibs on a drinking water line may be dropped into containers filled with contaminated water or left in puddles on the floor or in other possible sources of contamination. A backflow prevention device must be installed on the hose bib to prevent the back siphonage of contaminated liquid into the drinking water system during occasional periods of negative pressure in the water line. Improper plumbing installation or maintenance may result in potential health hazards such as cross connections, back siphonage or backflow. These conditions may result in the contamination of food, utensils, equipment, or other food-contact surfaces. It may also adversely affect the operation of equipment such as warewashing machines.

(4) Grease Trap, Location

Failure to locate a grease trap so that it can be properly maintained and cleaned could result in the harborage of vermin and/or the failure of the sewage system.

(5) Garbage Disposal, Installation and Maintenance

Improper plumbing installation or maintenance may result in potential health hazards such as cross connections, back siphonage or backflow. These conditions may result in the contamination of food, utensils, equipment, or other food contact surfaces. Proper maintenance is important to the operation of the disposal.

(6) Backflow Prevention, Air Gap. *

Direct connections between sewage systems and drain lines from equipment containing food, portable equipment or utensils provides an opportunity in the event of a sewage back up, to contaminate these items with sewage.

37.110 220 TOILET FACILITIES

(1-7) Toilets and Urinals 33

Adequate, sanitary toilet facilities are necessary for the proper disposal of human waste, which carries pathogenic microorganisms, and for preventing the spread of disease by flies and other insects. Toilet facilities must be of sanitary design and kept clean and in good repair to prevent food contamination and to motivate employees to use sanitary practices in the establishment. Completely enclosed toilet facilities minimize the potential for the spread of disease by the movement of flies and other insects between the toilet facility and food preparation areas. Toilet room doors must remain closed except during cleaning operations to prevent insect and rodent entrance and the associated potential for the spread of disease.

(8) Toilet Tissue, Availability, Waste Receptacle

To minimize hand contact with fecal waste, toilet tissue is necessary for hygienic cleaning following use of toilet facilities. Toilet tissue must be supplied to meet the demand. Waste receptacles at handwashing sinks are required for the collection of disposable towels so that the paper waste will be contained, will not contact food directly or indirectly, and will not become an attractant for insects or rodents.

(9) Venting of Toilet Rooms

When mechanical ventilation is necessary, it must have adequate capacity to ensure that soiling of walls, ceilings, and other equipment is minimized; obnoxious odors or toxic fumes are effectively removed; and no hazards or nuisances involving accumulation of fats, oils, and similar wastes are created.

37.110.221 HANDWASHING FACILITIES

(1) Handwashing Facilities

Because handwashing is such an important factor in the prevention of foodborne illness, sufficient handwashing sinks must be available to make handwashing not only possible, but also likely.

(2) Customer use of Handwashing Facilities Licensed food service establishments are different from our homes, we must control and limit who has access to the kitchen areas. Pathogens are spread by many different means. Limiting access to food preparation areas is one means of controlling entrance of pathogens to food. Customers must be provided with handwashing facilities that are separate from food preparation and other areas listed.

(3)* & (4) Handwashing Facilities, Location and Placement

Hands are probably the most common vehicle for the transmission of pathogens to foods in an establishment. Hands can become soiled with a variety of contaminants during routine operations. Some employees are unlikely to wash their hands unless properly equipped handwashing facilities are accessible in the immediate work area. Handwashing sinks that are improperly located may be blocked by portable equipment or stacked full of soiled utensils and other items, rendering the sink unavailable for regular employee use. Nothing must block the approach to a sink thereby discouraging its use, and the sink must be kept clean and well stocked with soap and sanitary towels to encourage frequent use.

(5) Service Sinks Used as Handwash Sinks, Limitation

Handsinks are expensive to install and some establishments may be limited for space to install handsinks that are accessible. This rule is in place to allow existing service sinks and utensil washing sinks to be used as handwash sinks if properly equipped, maintained, located and available.

(6) Handwash Sinks, Prohibited Uses

Mop water and similar liquid wastes are contaminated with microorganisms and other filth. Wastewater must be disposed of in a sanitary manner that will not contaminate food or food equipment. A service sink or curbed cleaning facility with a drain allows for such disposal, not a sink that is used as a handwashing sink.

(7) Handwashing Sinks, Water Temperature and Flow

Warm water is more effective than cold water in removing the fatty soils encountered in kitchens. An adequate flow of warm water will cause soap to lather and aid in flushing soil quickly from the hands. An inadequate flow or temperature of water may lead to poor handwashing practices by food employees. A mixing valve or combination faucet is needed to provide properly tempered water for handwashing. Steam mixing valves are not allowed for this use because they are hard to control and injury by scalding is a possible hazard.

(8-10) Maintaining and Using Handwashing Facilities

Handwashing facilities are critical to food protection and must be maintained in operating order at all times so they will be used.

37.110.222 GARBAGE AND REFUSE

(1-10) Containers, Maintenance, Burning

Proper storage and disposal of garbage and refuse are necessary to minimize the development of odors, prevent such waste from becoming an attractant and harborage or breeding place for insects and rodents, and prevent the soiling of food preparation and food service areas. Improperly handled garbage creates nuisance conditions, makes housekeeping difficult, and may be a possible source of contamination of food, equipment, and utensils. Storage areas for garbage and refuse containers must be constructed so that they can be thoroughly cleaned in order to avoid creating an attractant or harborage for insects or

rodents. In addition, such storage areas must be large enough to accommodate all the containers necessitated by the operation in order to prevent scattering of the garbage and refuse. All containers must be maintained in good repair and cleaned as necessary in order to store garbage and refuse under sanitary conditions as well as to prevent the breeding of flies. Garbage containers should be available wherever garbage is generated to aid in the proper disposal of refuse. Outside receptacles must be constructed with tight-fitting lids or covers to prevent the scattering of the garbage or refuse by birds, the breeding of flies, or the entry of rodents. Proper equipment and supplies must be made available to accomplish thorough and proper cleaning of garbage storage areas and receptacles so that unsanitary conditions can be eliminated. Refuse, recyclables, and returnable items, such as beverage cans and bottles, usually contain a residue of the original contents. Spillage from these containers soils receptacles and storage areas and becomes an attractant for insects, rodents, and other pests. The handling of these materials entails some of the same problems and solutions as the handling of garbage and refuse. Problems are minimized when all of these materials are removed from the premises at a reasonable frequency. Alternative means of solid waste disposal must be conducted properly to prevent environmental consequences and the attraction of insects, rodents, and other pests. Alternative means of solid waste disposal (burning) must be conducted properly to prevent environmental consequences and the attraction of insects, rodents, and other pests.

37.110.223 INSECT AND RODENT CONTROL

(1) Controlling Pests. *

Insects and other pests are capable of transmitting disease to man by contaminating food and food-contact surfaces. Effective measures must be taken to control their presence in food establishments.

(2) Insect Control Devices, Design and Installation.

Insect electrocution devices are considered supplemental to good sanitation practices in meeting the Rule requirement for controlling the presence of flies and other insects in a food establishment. Improper design of the device and dead insect collection tray could allow dead insect parts and injured insects to escape, rendering the device itself a source of contamination. Exposed food and food-contact surfaces must be protected from contamination by insects or insect parts. Installation of the device over food preparation areas or in close proximity to exposed food and/or food-contact surfaces could allow dead insects and/or insect parts to be impelled by the electric charge, fall, or be blown from the device onto food or food-contact surfaces.

Dead rodents, birds, and insects must be removed promptly from the facilities to ensure clean and sanitary facilities and to preclude exacerbating the situation by allowing carcasses to attract other pests.

(4) Rodent Bait Stations.*

Open bait stations may result in the spillage of the poison being used. Also, it is easier for pests to transport the potentially toxic bait throughout the establishment. Consequently, the bait may end up on food-contact surfaces and ultimately in the food being prepared or served.

(5) Tracking Powders.*

The use of tracking powder pesticides presents the potential for the powder to be dispersed throughout the establishment. Consequently, the powder could directly or indirectly contaminate food being prepared. This contamination could adversely affect both the safety and quality of the food and, therefore, tracking powder pesticides are not allowed.

(6) Outer Openings, Protected.

Insects and rodents are vectors of disease-causing microorganisms that may be transmitted to humans by contamination of food and food-contact surfaces. The presence of insects and rodents is minimized by protecting outer openings to the food establishment.

37.110.225 FLOORS

(1) Surface Characteristics.

Floors that are constructed of smooth and durable surface materials are more easily cleaned. Floor surfaces that are graded to drain and consist of effectively treated materials will prevent contamination of foods from dust and organisms from pooled moisture.

(2 & 3) Floor Carpeting, Restrictions and Installation.

Requirements and restrictions regarding floor carpeting are intended to ensure that regular and effective cleaning is possible and that insect harborage is minimized. The restrictions for areas not suited for carpeting materials are designed to ensure cleanability of surfaces where accumulation of moisture or waste is likely. Sawdust and wood shaving used to be used in meat shops and is now prohibited.

(4) Floors Drains

When cleaning is accomplished by spraying or flushing, coving and sealing of the floor/wall junctures is required to provide a surface that is conducive to water flushing. Grading of the floor to drain allows liquid wastes to be quickly carried away, thereby preventing pooling which could attract pests such as insects and rodents or contribute to problems with certain pathogens such as *Listeria monocytogenes*.

(5) Floor Covering, Mats and Duckboards.

Requirements regarding mats and duckboards are intended to ensure that regular and effective cleaning is possible and that accumulation of dirt and waste is prevented.

(6) Floor and Wall Junctures, Coved, and Enclosed or Sealed.

When cleaning is accomplished by spraying or flushing, coving and sealing of the floor/wall junctures is required to provide a surface that is conducive to water flushing.

(7) Utility Lines.

Floors that are of smooth, durable construction and that are nonabsorbent are more easily cleaned. Requirements and restrictions regarding utility lines are intended to ensure that regular and effective cleaning is possible and that insect and rodent harborage is minimized.

37.110.226 WALLS AND CEILINGS

(1) Good Repair

Walls and ceilings that are of smooth construction, nonabsorbent, and in good repair can be easily and effectively cleaned.

(2) Surface Characteristics.

Walls, and ceilings that are constructed of smooth and durable surface materials are more easily cleaned.

(3) Walls and Ceilings, Studs, Joists, and Rafters.

Walls and ceilings that are of smooth construction, nonabsorbent, and in good repair can be easily and effectively cleaned. Special requirements related to the attachment of accessories and exposure of wall and ceiling studs, joists, and rafters are intended to ensure the cleanability of these surfaces.

(4) Utility Lines.

Requirements and restrictions regarding exposed utility lines are intended to ensure that regular and effective cleaning is possible and that insect and rodent harborage is minimized.

(5) Attachments.

Wall and ceiling attachments that are of smooth construction, nonabsorbent and in good repair can be easily and effectively cleaned.

(6) Covering Materials.

Walls and ceilings that are of smooth construction, nonabsorbent, and in good repair can be easily and effectively cleaned. Special requirements related to the attachment of accessories and exposure of wall and ceiling studs, joist, and rafters are intended to ensure the cleanability of these surfaces.

37.110.227 CLEANING PHYSICAL FACILITIES

(1) Cleaning, Frequency and Restrictions.

Cleaning of the physical facilities is an important measure in ensuring the protection and sanitary preparation of food. A regular cleaning schedule should be established and followed to maintain the facility in a clean and sanitary manner. Primary cleaning should be done at times when foods are in protected storage and when food is not being served or prepared.

(2) Service Sinks, Availability.

A utility sink or curbed facility is required so that the cleanliness of the food establishment can be maintained, attractants for insects and rodents minimized, and contamination of food and equipment by accumulated soil prevented. Liquid wastes generated during cleaning must be disposed of in a sanitary manner to preclude contamination of food and food equipment. A utility sink is provided to prevent the improper disposal of wastes into other sinks such as food preparation and handwashing sinks.

Maintenance tools used to repair the physical facilities must be cleaned in a separate area to prevent contamination of food and food preparation and warewashing areas.

Mops can contaminate food and food preparation areas if not properly cleaned and stored after use. Mops should be cleaned and dried in a sanitary manner away from food flow areas.

Mop water and similar liquid wastes are contaminated with microorganisms and other filth. Wastewater must be disposed of in a sanitary manner that will not contaminate food or food equipment. A utility sink or curbed cleaning facility with a drain allows for such disposal.

(3) Service Sinks Used as Handwash Sinks, Location

In allowing the use of service sinks as handwash sinks, the Food Code Task Force Committee recommended separation from areas where these sinks may cause contamination of food and utensils to occur.

37.110.228 LIGHTING

(1 & 2) Intensity.

Lighting levels are specified so that sufficient light is available to enable employees to perform certain functions such as reading labels; discerning the color of substances; identifying toxic materials; recognizing the condition of food, utensils, and supplies; and safely conducting general food establishment operations and clean-up. Properly distributed light makes the need for cleaning apparent by making accumulations of soil conspicuous.

(3 & 4) Lighting, Protective Shielding.

Shielding of light bulbs helps prevent breakage. Light bulbs that are shielded, coated, or otherwise shatter-resistant are necessary to protect exposed food, clean equipment, utensils and linens, and unwrapped single-service and single-use articles from glass fragments should the bulb break.

37.110.229 VENTILATION

(1-3) Adequate Ventilation

If a ventilation system is inadequate, grease and condensate may build up on the floors, walls and ceilings of the food establishment, causing an unsanitary condition and possible deterioration of the

surfaces of walls and ceilings. The accumulation of grease and condensate may contaminate food and food-contact surfaces as well as present a possible fire hazard. The dripping of grease or condensation onto food constitutes adulteration and may involve contamination of the food with pathogenic organisms. Equipment, utensils, linens, and single service and single use articles that are subjected to such drippage are no longer clean.

Heating and air conditioning system vents that are not properly designed and located may be difficult to clean and result in the contamination of food, food preparation surfaces, equipment, or utensils by dust or other accumulated soil from the exhaust vents. Both intake and exhaust ducts can be a source of contamination and must be cleaned regularly. Filters that collect particulate matter must be cleaned or changed frequently to prevent overloading of the filter. Outside areas under or adjacent to exhaust duct outlets at the exterior of the building must be maintained in a clean and sanitary manner to prevent pest attraction.

When mechanical ventilation is necessary, it must have adequate capacity to ensure that soiling of walls, ceilings, and other equipment is minimized; obnoxious odors or toxic fumes are effectively removed; and no hazards or nuisances involving accumulation of fats, oils, and similar wastes are created. Balancing of the exhaust and make-up air must be ensured so that the system can operate efficiently.

37.110.230 DRESSING ROOMS AND LOCKER AREAS

(1 & 2) Conditions

Street clothing and personal belongings can contaminate food, food equipment, and food-contact surfaces. Proper storage facilities are required for articles such as purses, coats, shoes, and personal medications. Because employees could introduce pathogens to food by hand-to-mouth-to-food contact and because street clothing and personal belongings carry contaminants, areas designated to accommodate employees' personal needs must be carefully located. Food, food equipment and utensils, clean linens, and single-service and single-use articles must not be in jeopardy of contamination from these areas. Street clothing and personal belongings can contaminate food, food equipment, and food preparation surfaces and consequently must be stored in properly designated areas or rooms.

37.110.231 TOXIC MATERIALS

(1) Presence Limitation.*

The presence in the establishment of poisonous or toxic materials that are not required for the maintenance and operation of the establishment represents an unnecessary risk to both employees and consumers. Preserving food safety depends in part on the appropriate and proper storage and use of poisonous or toxic materials that are necessary to the maintenance and operation of a food establishment. Even those that are necessary can pose a hazard if they are used in a manner that contradicts the intended use of the material as described by the manufacturer on the material's label. If additional poisonous or toxic materials are present, there is an unwarranted increased potential for contamination due to improper storage (e.g., overhead spillage that could result in the contamination of food, food-contact surfaces, or food equipment) or inappropriate application.

(2) Original Containers, Manufactures Label.*

The accidental contamination of food or food-contact surfaces can cause serious illness. Prominent and distinct labeling helps ensure that poisonous and toxic materials including personal care items are properly used.

(3) Working Containers, Common Name.*

It is common practice in food establishments to purchase many poisonous or toxic materials including cleaners and sanitizers in bulk containers. Working containers are frequently used to convey these materials to areas where they will be used, resulting in working containers being stored in different

locations in the establishment. Identification of these containers with the common name of the material helps prevent the dangerous misuse of the contents.

(4) Categories of Toxic Materials

Failure to properly use poisonous or toxic materials can be dangerous. Many poisonous or toxic materials have general use directions on their label. Failure to follow the stated instructions could result in injury to employees and consumers through direct contact or the contamination of food. Particular precautions must be taken during the application of poisonous or toxic materials to prevent the contamination of food and other food-contact surfaces. Residues of certain materials are not discernible to the naked eye and present an additional risk to the employee and consumer. Failure to properly identify, use and store chemicals can be dangerous.

(5) Chemical and Toxic Storage, Separation.*

Separation of poisonous and toxic materials in accordance with the requirements of this section ensures that food, equipment, utensils, linens, and single-service and single-use articles are properly protected from contamination. For example, the storage of these types of materials directly above or adjacent to food could result in contamination of the food from spillage.

(6) Sanitizers, Criteria.*

Chemical sanitizers are included with poisonous or toxic materials because they may be toxic if not used properly. Large concentrations of sanitizer can be harmful because residues of the materials remain.

(7) Poisonous or Toxic, Materials Use.*

Failure to properly use poisonous or toxic materials can be dangerous. Many poisonous or toxic materials have general use directions on their label. Failure to follow the stated instructions could result in injury to employees and consumers through direct contact or the contamination of food. Particular precautions must be taken during the application of poisonous or toxic materials to prevent the contamination of food and other food-contact surfaces. Residues of certain materials are not discernible to the naked eye and present an additional risk to the employee and consumer. The presence in the establishment of poisonous or toxic materials that are not required for the maintenance and operation of the establishment represents an unnecessary risk to both employees and consumers.

Preserving food safety depends in part on the appropriate and proper storage and use of poisonous or toxic materials that are necessary to the maintenance and operation of a food establishment. Even those that are necessary can pose a hazard if they are used in a manner that contradicts the intended use of the material as described by the manufacture on the material's label. If additional poisonous or toxic materials are present, there is an unwarranted increased potential for contamination due to improper storage (e.g., overhead spillage that could result in the contamination of food, food-contact surfaces, or food equipment) or inappropriate application.

(8) Medicines, Restrictions and Storage. *

Medicines that are not necessary for the health of employees present an unjustified risk to the health of other employees and consumers due to misuse and/or improper storage. There are circumstances that require employees or children in a day care center to have personal medications on hand in the establishment. To prevent misuse, personal medications must be labeled and stored in accordance with the requirements stated for poisonous or toxic materials. Proper labeling and storage of medicines to ensure that they are not accidentally misused or otherwise contaminate food or food-contact surfaces.

(9) First Aid Supplies Storage.*

First aid supplies for employee use must be identified and stored in accordance with the requirements of this Rule in order to preclude the accidental contamination of food, food equipment, and other food-contact surfaces.

37.110.232 PREMISES

(1) Cleaning, Frequency and Restrictions.

Cleaning of the physical facilities is an important measure in ensuring the protection and sanitary preparation of food. A regular cleaning schedule should be established and followed to maintain the facility in a clean and sanitary manner. Primary cleaning should be done at times when foods are in protected storage and when food is not being served or prepared.

(2) Outdoor Walking and Driving Surfaces, Graded to Drain.

If foot traffic is allowed to occur from undrained areas, contamination will be tracked into the establishment. Surfaces graded to drain minimize these conditions. Pooled water on exterior walking and driving surfaces may also attract rodents and breed insects.

(3) Maintaining Premises, Unnecessary Items and Litter.

The presence of unnecessary articles, including equipment that is no longer used, makes regular and effective cleaning more difficult and less likely. It can also provide harborage for insects and rodents. Areas designated as equipment storage areas and closets must be maintained in a neat, clean, and sanitary manner. They must be routinely cleaned to avoid attractive or harborage conditions for rodents and insects.

(4) Unnecessary Persons

Any individual present in areas of a food establishment where food and food-contact items are exposed presents a potential contamination risk. By controlling who is allowed in those areas and when visits are scheduled and by assuring that all authorized persons in the establishment, such as delivery, maintenance and service personnel, and pest control operators, comply with the Rule requirements, the person in charge establishes an important barrier to food contamination.

(5) Private Homes and Living or Sleeping Quarters, Use Prohibited.

Areas or facilities that are not compatible with sanitary food establishment operations must be located and/or separated from other areas of the establishment to preclude potential contamination of food and food-contact surfaces from poisonous or toxic materials, dust or debris, the presence of improperly designed facilities and equipment, and the traffic of unauthorized and/or unnecessary persons or pets.

(6) Use of Laundry Facilities.

Washing and drying items used in the operation of the establishment on the premises will help prevent the introduction of pathogenic microorganisms into the environment of the food establishment. Cloths that are air-dried must be dried so that they do not drip on food or utensils and so that the cloths are not contaminated while air-drying.

(7) Linen Storage

Laundered linens can become contaminated before their intended use in a variety of ways such as through water leakage, pest infestation, or other unsanitary condition.

(8) Storage of Soiled Linens.

Soiled linens may directly or indirectly contaminate food. Proper storage will reduce the possibility of contamination of food, equipment, utensils, and single-service and single-use articles.

(9) Storing Maintenance Tools.

Brooms, mops, vacuum cleaners, and other maintenance equipment can contribute contamination to food and food-contact surfaces. These items must be stored in a manner that precludes such contamination.

(10) Prohibiting Animals.*

Animals carry disease-causing organisms and can transmit pathogens to humans through direct and/or indirect contamination of food and food-contact surfaces. The restrictions apply to live animals with limited access allowed only in specific situations and under controlled conditions and to the storage of live and dead fish bait. Employees with support animals are required under ARM 37.110.210(4) to wash their hands after each contact with animals to remove bacteria and soil.

Animals shed hair continuously and may deposit liquid or fecal waste, creating the need for vigilance and more frequent and rigorous cleaning efforts.

(11) Live Animals

A service animal performs some of the functions that persons with a disability cannot perform for themselves, such as those provided by "seeing eye dogs"; alerting persons with hearing impairments to sounds; pulling wheelchairs or carrying and picking up things for persons with mobility impairments; and assisting persons with mobility impairments with balance. A service animal is not considered to be a pet. Under Title III of the ADA, privately owned businesses that serve the public are prohibited from discriminating against individuals with disabilities. The ADA requires these businesses to allow people with disabilities to bring their service animals onto business premises in whatever areas customers are generally allowed. Some, but not all, service animals wear special collars or harnesses. Some, but not all, are licensed or certified and have identification papers. Certification is currently not required in Montana. Decisions regarding a food employee or applicant with a disability who needs to use a service animal should be made on a case-by-case basis. An employer must comply with health and safety requirements, but is obligated to consider whether there is a reasonable accommodation that can be made. Guidance is available from the U.S. Department of Justice, Civil Rights Division, Disability Rights Section or the U.S. Equal Employment Opportunity Commission, the federal agency which has the lead in these matters, in documents such as, "Commonly Asked Questions About Service Animals in Places of Business"; "The Americans with Disabilities Act Questions and Answers"; "A Guide to Disability Rights Laws"; and "Americans with Disabilities Act Title III Technical Assistance Manual, 1994 Supplement." The ADA Information Line is 800-514-0301 (voice) or 800-514-0383 (TDD) and the Internet Home Page address is <http://www.usdoj.gov/crt/ada/adahom1.htm>.

37.110.236 TEMPORARY FOOD SERVICE ESTABLISHMENTS

(1-14) Temporary Food Service Establishments. * (3,8,10 & 11 only)

Food served from temporary establishments is subject to the same potential for contamination as that served in fixed food service establishments as well as the additional potential for contamination resulting from specific conditions associated with temporary establishments. While recognizing the limited capability of most temporary operations, it is necessary for the protection of public health to regulate closely the construction and operational methods of such establishments. Due to this limited food protection capability, most temporary food service establishments must be restricted to the service of prepackaged and preprepared foods, or allowed only limited food preparation functions. The degree of such restrictions must be in direct relation to the capacity for food protection demonstrated by the construction of a temporary establishment and its equipment.

37.110.238 LICENSES

(1) Licensing

Licenses issued by the department indicate that an individual owner/operator of an establishment has met the minimum applicable public health requirements of this subchapter. Licenses are not transferable, meaning that the license is tied to both the owner/operator and the facility. Posting licenses provides proof to patrons and health authorities that the establishment has been reviewed and approved. Operation without a valid license can provide no assurances of safety or approval.

(4) Licensing

Application and approval procedures require certain information to be submitted to the department. Inspections performed by qualified persons verify the acceptability of a given establishment in light of this subchapter's requirements. (5)-(10) Procedures for license revocation establish a consistent procedure statewide in the event of serious or repeated violations, or interference with authorized persons in performance of duty. Hearings and plans of correction give the licensee and regulatory authority an opportunity to resolve issues prior to final revocation of the license. (11) The requirements of other state, federal and local agencies can and do apply to food service establishments. This rule subsection serves to advise parties of this fact.

37.110.239 INSPECTIONS

Food Service Inspections

(1) A principal goal to be achieved by food establishment inspections is to prevent foodborne disease. Inspection is the primary tool a regulatory agency has for detecting procedures and practices which may be hazardous and taking actions to correct deficiencies. The requirements of this subchapter provide inspectors scientifically based rules for food safety.

It is the intent of the Rule that food service establishments to be inspected at least 2 times per year unless they qualify for a modified inspection program which has been approved by the department. This may mean that the establishment is under a reduced inspection schedule or it may mean that the establishment has more frequent inspections due to the types of food served, the preparation steps these foods require, the volume of food served, the population served, and previous compliance history.

The rational allocation of inspection resources to target the highest risk establishments with more inspection time and the lowest risk establishments with less, is a risk based approach to assuring food safety. Risk categorization allows establishments to be ranked by considering risk factors and creating a variable inspection frequency for each risk type.

(2) 50-50-302 of the Montana Code Annotated states that state and local health officers and sanitarians and sanitarians-in-training must be provided free access to licensed establishments at all reasonable times for the purpose of conducting inspections and investigations required by the rules. It is vital for inspectors to have free access to licensed establishments to ask questions of the person in charge and have access to records on food and food employees in order to determine compliance with the Rule.

(3) The inspection report form is the official department document regarding compliance of the food establishment with Rule requirements.

The goal of the report is to clearly, concisely, and fairly present the compliance status of the establishment at the time of inspection and to convey compliance information to the licensee or person-in-charge at the conclusion of the inspection. Such a report is required to be completed for routine, follow-up, and investigative inspections. Completed inspection reports are public documents and are made available to the public upon request.

(4) Timely follow-up inspections to verify correction of critical item violations are mandated under the Rule. These inspections verify that the critical items cited during the original inspection have been corrected or determine the course of corrective actions. Consistent follow-up inspections to assure correction of violations is the Regulatory Authorities commitment to public health protection and equitable enforcement. Other violations may have a longer period for correction as specified by the inspecting authority but prior to the next regular inspection.

(5) 50-50-209 of the Montana Code Annotated states that the department may cancel a license if it finds, after proper investigation, that the licensee has violated this chapter or a rule effective under this chapter and the licensee has failed or refused to remedy or correct the violation. This statement is on the inspection form to keep the licensee informed. Violations which are classified as imminent health hazards in Rule warrant immediate actions up to and including cessation of food service operations.

(6) The specific purpose of the follow-up inspection is to determine if critical violations detected during the initial inspection have been corrected. It may also be the basis for further compliance actions if remedial actions by the licensee are not effective.

37.110.240 EXAMINATION AND CONDEMNATION OF FOOD

Examination and Condemnation of Food, (only 4 critical)

(1)-(4)* In the event of discovery of food that is misbranded, adulterated, poisonous, deleterious to health, etc., the regulatory authority is charged with the responsibility of handling such foods as specified in this Rule. The acceptable procedures under specified circumstances are listed in this Rule. Foods that pose a serious threat to public health must not be allowed to be served in food service establishments.

37.110.241 PLAN REVIEW

Review of Plans

(1)-(2) Submitting properly prepared plans and specifications prior to beginning the construction, remodeling or conversion of a structure intended for use as a food service establishment is useful for many reasons. The operator is assured upon approval of the plans that the facilities will initially meet the requirements of the subchapter without significant additions or changes that, if needed after construction is completed, can be quite costly. The regulatory authority is able to assure compliance with the subchapter and provide support and advice to the operator. Changes to approved plans need the approval of the regulatory authority for the same reason.

(3) Existing buildings may or may not meet current requirements. The language in this subsection gives the regulatory authority the latitude to waive the plan review requirement, if no structural modifications are involved.

(4) This regulation is not the only regulation that is important to plan review. There are also many other regulations that must be met. They may include: building codes, fire codes, plumbing, electrical, mechanical codes, and fire life safety codes. City or county codes may also play a part in the plan review process.

(5) Inspections determine the food establishment's compliance with Rule. Pre-operational inspections are conducted to ensure that the establishment is built or remodeled in accordance with the approved plans and specifications. These are usually scheduled inspections to meet with specific personnel or management from the establishment to discuss compliance with the Rule.

37.110.242 PROCEDURE FOR SUSPECTED DISEASE TRANSMISSION

(1) Suspected Disease Transmission, Procedure. *

Investigation of food borne illness is an integral part of protecting public health when a food borne outbreak occurs. The procedures are in place for investigation when there is reasonable cause to believe that illness possibly originated in a food establishment. Restriction or exclusion of employees from the food establishment are necessary steps to prevent further spread of illnesses. Laboratory examination of food employee body discharges may help determine the pathogen that is the cause of illness.

37.110.243 MINIMUM PERFORMANCE REQUIREMENTS FOR LOCAL HEALTH AUTHORITIES

Minimum Performance Requirements for Local Health Authorities

Local health authorities receive a portion of the license fees collected by the department as long as minimum performance is demonstrated. This rule sets the minimum performance criteria.

37.110.251 SEPARABILITY

Separability

This Rule is standard language designed to retain subsections of the Rule should others be found to be invalid.

37.110.252 HIGHLY SUSCEPTIBLE POPULATIONS

(1) & (2) Highly Susceptible Populations. *

The rule provisions that relate to highly susceptible populations are combined in this section for ease of reference and to add emphasis to special food safety precautions that are necessary to protect those who are particularly vulnerable to foodborne illness and for whom the implications of such illness can be dire. Salmonella often survives traditional preparation techniques. It survives in lightly cooked omelets, French toast, stuffed pasta, and meringue pies. Eggs remain a major source of these infections, causing large outbreaks when they are combined and undercooked. Therefore, special added precautions need to be in place with those most susceptible to foodborne illness. Since 1995, raw seed sprouts have emerged as a recognized source of foodborne illness in the United States. The FDA and CDC have issued health advisories that persons who are at a greater risk of foodborne disease should avoid eating raw alfalfa sprouts until such time as intervention methods are in place to improve the safety of these products.

37.110.253 VARIANCE OF THE RULES

(1)- (5)* Variance Proposals, (only 5 critical)

The variance provision of this rule has been provided as a tool for industry to submit their requests to waive certain requirement of this Rule. As technology advances and new types of processes and equipment are introduced, industry will have a continuous path to waive or modify the Rule requirements as long as public health hazards are adequately controlled and addressed.

37.110.254 SUBMITTING A HACCP PLAN

Submission of a HACCP Plan. *

This Rule outlines what processes require a HACCP plan and provides specific requirements regarding reduced-oxygen packaging.

From its inception, the retail segment of the food industry has prepared foods in consumer-sized portions, using commercially available equipment for cutting, grinding, slicing, cooking, and refrigeration, and applying herbs and spices readily available to consumers at their local grocery. During the past decade, retail segment operators have expanded into food manufacturing/processing-type operations, often using sophisticated new technologies and equipment that are sometimes microprocessor-controlled. Many now desire to alter the atmospheres within food packages, or apply

federally regulated chemical food additives as a method of food preservation. Food processing operations now being conducted or proposed include cook-chill; vacuum packaging; sous vide; smoking and curing; brewing, processing, and bottling alcoholic beverages, carbonated beverages, or drinking water; and custom processing of animals. Essentially, HACCP is a system that identifies and monitors specific foodborne hazards -- biological, chemical, or physical properties -- that can adversely affect the safety of the food product. This hazard analysis serves as the basis for establishing critical control points (CCPs). CCPs identify those points in the process that must be controlled to ensure the safety of the food. Further, critical limits are established that document the appropriate parameters that must be met at each CCP. Monitoring and verification steps are included in the system, again, to ensure that potential risks are controlled. The hazard analysis, critical control points, critical limits, and monitoring and verification steps are documented in a HACCP plan. Seven principles have been developed which provide guidance on the development of an effective HACCP plan. Food processing operations at retail food establishments such as reduced oxygen packaging and curing and smoking under this rule are required to develop and implement a HACCP plan for that part of the operation. In order to provide a consistent application of HACCP in Montana, this rule provides the needed detail for a plan submittal.

37.110.256 MOBILE FOOD SERVICE RULE

(1 - 8) Mobile Food Service. * (only (3) & (4) are critical)

In addition to hazards created by the transport and service of food from a mobile food unit, food served from such units is subject to the same potential contamination as that served in other food service establishments. This means that a mobile food unit must be regulated in the same manner, and provide to the consumer the same degree of food protection offered by any food service establishment. Those operations that are restricted by equipment limitations must be limited to the service of those foods for which they can provide sufficient protection according to the requirements of this rule. More latitude is given to local sanitarians in the review of mobile units to restrict or limit the foods being served, restrict how far a mobile unit may travel to an event based on menu and equipment to provide the same degree of food protection offered by any food service establishment.

37.110.257 PUSHCART RULE

(1- 3) Pushcarts. * (only (3) (c) & (d) are critical)

Pushcarts offer limited menus to the consumer but must be regulated and provide to the consumer a safe food product. Pushcarts are not equipped with all of the facilities required by the rules for food service operations, but nonetheless must provide a safe product for the consumer.

37.110.258 SEMIPERMANENT FOOD SERVICE ESTABLISHMENTS

(1- 2) Semipermanent Food Service Establishments

Semipermanent establishments operate under the rule for Mobile food service establishments with the exception that they have access to a restroom adjacent to their location for employees use. Those operations that have a limited menu and can operate out of a small environment may qualify under this rule, subject to the local authorities restrictions.

37.110.259 PERISHABLE FOOD VENDING MACHINES

(1- 2) Perishable Food Vending Machines

The possibility of product contamination increases whenever food is exposed. Changing the container(s) for machine vended potentially hazardous food allows microbes that may be present an opportunity to contaminate the food. Pathogens could be present on the hands of the individual packaging the food, the equipment used, or the exterior of the original packaging. In addition, many potentially hazardous foods are vended in a hermetically sealed state to ensure product safety. Once the original seal is broken, the food is vulnerable to contamination. Failure to store potentially hazardous food at safe temperatures in a vending machine could result in the growth of pathogenic microorganisms that may result in foodborne illness. The presence of an automatic control that prevents the vending of food if the temperature of the

unit exceeds Rule requirements precludes the vending of foods that may not be safe. It is possible and indeed very likely that the temperature of the storage area of a vending machine may exceed Rule requirements during the stocking and servicing of the machine. The automatic shut off, commonly referred to as the "public health control", provides a limited amount of time that the ambient temperature of a machine may exceed rule requirements. Strict adherence to the time requirements can limit the growth of pathogenic microorganisms.