



Cobb County Board of Health

Rules and Regulations Food Service Chapter 290-5-14

**Rules of Department of Human Resources
Public Health**

**Chapter 290-5-14
Food Service**

TABLE OF CONTENTS

290-5-14-.01	Definitions	290-5-14-.08	Construction and Maintenance of Physical Facilities
290-5-14-.02	Provisions		
290-5-14-.03	Food Care		
290-5-14-.04	Personnel	290-5-14-.09	Special Food Service Operations
290-5-14-.05	Equipment & Utensils	290-5-14-.10	Protective Shielding
290-5-14-.06	Cleaning & Sanitization and Storage of Equipment Utensils	290-5-14-.11	Compliance Procedures
290-5-14-.07	Sanitary Facilities & Controls	290-5-14-.12 thru 290-5-14-.22	Repealed
		Amendment I	Fees for Services

I. 290-5-14-.01: Definitions

290-5-14-.01 Definitions. Amended. The following definitions shall apply in the interpretation and enforcement of this Chapter.

- (a) "Approved" means acceptable to the health authority based on its determination as to conformance with applicable standards and/or good public health practice.
- (b) "Commissary" means a catering establishment, restaurant, or any other place in which food, containers, or supplies are kept, handled, prepared, packaged or stored for subsequent transport, sale or service elsewhere.
- (c) "Corrosion-Resistant Material" means a material which maintains its original surface characteristics under prolonged influence of environmental conditions and of food, cleaning compounds, and sanitizing solutions.
- (d) "County Board of Health" means the Board of Health as established by the O.C.G.A. 31-3-1 or other law.
- (e) "Department" means the Department of Human Resources, State of Georgia.
- (f) "Easily Cleanable" means readily accessible nonabsorbent and of such material and finish, and so fabricated that residue may be completely removed by normal cleaning methods.
- (g) "Employee" means the permit holder, individuals having supervisory or management duties and any other person working in a food service establishment.
- (h) "Enough" means occurring in such quantity and quality or scope as to fully satisfy demand or need.
- (i) "Equipment" means all stoves, ranges, hoods, meatblocks, tables, counters, refrigerators, sinks, dishwashing machines, steam tables, ice machines, slicers, and similar items, other than utensils, used in the operation of a food-service establishment.
- (j) "Food" means any raw, cooked, or processed edible substances, beverage, ice or ingredient used or intended for use or for sale in whole or in part for human consumption.
- (k) "Food-Contact Surfaces" means those surfaces of equipment and utensils with which food normally comes in contact, and those surfaces from which food may drain, drip or splash back onto surfaces normally in contact with food.

(m) "Food Service Establishment" means establishments for the preparation and serving of meals, lunches, short orders sandwiches, frozen desserts, or other edible products. The term includes restaurants; coffee shops; cafeterias; short order cafes; luncheonettes; taverns; lunchrooms, places which manufacture, wholesale, or retail sandwiches or salads; soda fountains; institutions, both public and private; food carts; itinerant restaurants; industrial cafeterias; catering establishments; food vending machines and vehicles and operations connected therewith; and similar facilities by whatever name called. The term "food service establishment" shall not mean a "food sales establishment," as defined in Code Section 26-2-21, which does not provide seating or facilities for consumption of food on the premises.

Note: "Food Sales Establishment" means retail and wholesale grocery stores; retail seafood stores and places of business; food processing plants, except those food processing plants which are currently required to obtain a license from the Commissioner under any other provision of law; bakeries; confectioneries; fruit, nuts and vegetable stores and places of business, and similar establishments, mobile or permanent, engaged in the sale of food primarily for consumption off the premises. This term shall not include "food service establishments" as defined in Code Section 26-2-370.

(n) "Health Authority" means the Department, or the County Board of Health acting as its agent.

(o) "Hermetically Sealed Container" means a container designed and intended to be secure against the entry of microorganisms and to maintain the commercial sterility of its content after processing.

(p) "Kitchenware" means all multi-use utensils other than tableware used in the storage, preparation, conveying, or serving of food.

(q) "Law" includes Federal, State and local statutes and rules.

(r) "Mobile Food Unit" means a Trailer, Pushcart, Vehicle Vendor, or any other conveyance operating off the premise of a permitted food service establishment.

(s) "Packaged" means bottled, canned, cartoned, or securely wrapped.

(t) "Permit" means authorization granted by the health authority to the management to operate a food service establishment and signifies satisfactory compliance with these rules.

(u) "Person" means any individual, firm, partnership, corporation, trustee or association, or combination thereof.

(v) "Person in Charge" means the individual present in a food service establishment who is the designated supervisor of the food service establishment at the time of inspection. If no individual has been designated as the supervisor then any employee present is the person in charge.

- (y) "Restricted Food Service Operation" means a food service operation that serves only food (products that requires cooking immediately prior to serving).
- (z) "Safe Materials" means articles manufactured from or composed of materials that 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 the Federal Food, Drug, and Cosmetic Act they are "safe" only if, as used, they are not food additives or color additives as defined in the Act and are used in conformity with all applicable regulations of the U.S. Food and Drug Administration.
- (aa) "Safe Temperatures" as applied to potentially hazardous foods means temperatures of 41°F (5°C) or below, or 140°F (60°C) or above.
- (bb) "Sanitization" means effective bactericidal treatment by a process that provides enough accumulative heat or concentration of chemicals for enough time to destroy disease-causing agents and not leave a residue which would be considered harmful.
- (cc) "Sealed" means free of cracks or other openings which permit the entry or passage of moisture or vermin.
- (dd) "Servicing Area" means a location with specific provisions for supplying cleaning and servicing a mobile food unit.
- (ee) "Single-Service Articles" means articles intended for one use only, such as cups, containers, lids or closures; plates, knives, forks, spoons, stirrers, toothpicks, paddles, straws, placemats, napkins, doilies, wrapping materials; and all similar articles which are constructed wholly or in part from paper, paperboard, molded pulp, foil, wood, plastic, synthetic, or other readily destructible materials that cannot be cleaned and sanitized by an approved method.
- (ff) "Special Food Service Operation" includes Mobile Food Unit, Temporary Food Service Operation and Restricted Food Service Operation.
- (gg) "Tableware" means all multi-use eating and drinking utensils, including flatware (knives, forks and spoons).
- (hh) "Temporary Food Service Operation" means any food-service establishment which operates at the same location for a temporary period of time, not to exceed 14 consecutive days, in conjunction with a fair, carnival, circus, public exhibition or similar transitory gathering.
- (ii) "Utensil" means any implement, tableware and/or kitchenware used in the storage, preparation

II. 290-5-14-.02: Provisions

290-5-14-.02 Provisions. Amended.

(1) Permit:

- (a) It shall be unlawful for any person to operate a food service establishment, or mobile food unit, a temporary food service operation or a restricted food service operation without having first obtained a valid food service permit from the health authority pursuant to this Chapter;
- (b) Permits are invalidated by change of ownership or location;
- (c) Prior to the issuance of the permit to new or existing establishments the applicant shall provide evidence of satisfactory compliance with the provisions of these rules and all other provisions of laws which apply to the location, construction and maintenance of food service establishments and the safety of persons therein;
- (d) The permit shall be prominently displayed at all times, as near the main entrance as practicable;
- (e) The permit shall be property of the health authority and shall be returned within seven days to the local health authority when the food service establishment ceases to operate or is moved to another location or when the permit is revoked;
- (f) Any addition of a "food item" that changes the method of food preparation must be reported to the health authority prior to implementation.

(2) Application for a permit:

- (a) The management of the food service establishment or a mobile food unit, a temporary food service operation or a restricted food service operation shall submit to the local health authority an application for a permit at least ten (10) days prior to the anticipated date of opening and commencement of the operation of the food service establishment or a mobile food unit, a temporary food service operation or a restricted food service operation.
- (b) The application shall be prepared in duplicate on forms provided by the Department. The original shall be forwarded to the local health authority and the copy retained by the management.
- (c) The application for a temporary and restricted food service operation shall show the inclusive dates of the proposed operation.

(b) Plans and Specifications: The plans and specifications shall be submitted to the health authority of the county in which the food service establishment will be constructed at least fourteen (14) days prior to beginning construction. The plans shall indicate the proposed layout, arrangement, mechanical plans, and construction materials of work areas, and the type and model of proposed fixed equipment and facilities.

Authority O.C.G.A. 31-2-4. Administrative History. Original Rule entitled "Policy" was filed and effective on July 19, 1965 as 270-5-6-02. Amended: Rule repealed and a new Rule entitled "Provisions" adopted. Filed January 24, 1967; effective February 12, 1967. Amended: Rule renumbered as 290-5-14-.02. Filed June 10, 1980; effective June 30, 1980. Amended: Rule repealed and a new Rule of the same title adopted. Filed July 20, 1986; effective July 30, 1986. Amended: Rule repealed and a new Rule of the same title adopted. Filed July 11, 1995; effective July 31, 1995.

III. 290-5-14-.03: Food Care

290-5-14-.03 Food Care. Amended.

(1) Food Supplies:

(a) Food shall be in sound condition, free from spoilage, filth, or other contamination and shall be safe for human consumption.

(b) Food shall be obtained from approved sources that comply with all laws relating to food processing and shall have no information on the label that is false or misleading.

(c) The use of food in hermetically sealed containers that was not prepared in a food-processing establishment is prohibited.

(d) Fluid milk and fluid milk products used or served shall be pasteurized and shall meet the Grade A quality standards as established by law. Dry milk and dry milk products shall be made from pasteurized milk and milk products.

(e) Fresh and frozen shucked shellfish (oysters, clams, or mussels) shall 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 issued according to law. Shell stock and shucked shellfish shall be kept in the container in which they were received until they are used. Each container of unshucked shell stock (oysters, clams, or mussels) shall be identified by an attached tag that states the name and address of the original shell stock processor, the kind and quantity of shell stock, and an interstate certification number issued by an approved shellfish control agency. The food service management shall retain on file for at least 90 days information pertaining to the source of shellfish products.

(f) All bakery products shall have been prepared in permitted food service establishments or in an approved food processing establishment; provided, that the health authority may accept other sources which are in compliance with applicable State and local laws and regulations. Bakery products which

1. Game animals will be approved for sale or service which are commercially raised for food slaughtered and processed under a voluntary inspection program that is conducted by the agency that has animal health jurisdiction, or are under a routine inspection program conducted by a regulatory agency other than the agency that has animal health jurisdiction and be raised, slaughtered, and processed according to the laws governing meat and poultry as determined by the agency that has animal health jurisdiction and the agency that conducts the inspection program. The agencies shall consider factors such as the need for antemortem and postmortem examination by a veterinarian or a veterinarian's designee, approved by the regulatory authority.

2. Exotic species of animals including animals raised for exhibition purposes in a zoo or circus will be approved for sale or service that meet subparagraph (h) 1. or receive antemortem and postmortem examination by a veterinarian or a veterinarian's designee, approved by the regulatory authority, and are slaughtered and processed according to laws governing meat and poultry as determined by the agency that has animal health jurisdiction and the agency that conducts the inspection program.

(2) Food Protection:

(a) At all times, including while being stored, prepared, displayed, served, or transported, food shall be protected from potential contamination, including toxic materials, dust, insects, rodents, unclean equipment and utensils, unnecessary handling, cross contamination, coughs and sneezes, flooding, drainage, and overhead leakage or overhead drippage from condensation.

(b) The temperature of potentially hazardous food shall be 41°F (5°C) or below, or 140°F (60°C) or above at all times, except as otherwise provided in this Chapter.

(c) 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 health authority. Upon receiving notice of this occurrence, the health authority shall take whatever action that it deems necessary to protect the public health.

(3) Food Storage:

(a) Food, whether raw or prepared, if removed from the container or package in which it was obtained, shall be stored in an approved, clean, and covered container except during necessary periods of preparation of service.

1. Container covers shall be tight fitting, impervious, nonabsorbent and of safe material.

2. Solid cuts of meat shall be protected by being covered in refrigerated storage, except that quarters or sides of meat may be hung uncovered on clean sanitized hooks if no food product is stored beneath the

(d) Food not subject to further washing or cooking before serving shall be stored in a way that protects it against cross-contamination from food requiring washing or cooking.

(e) Packaged food shall not be stored in contact with water or undrained ice. Wrapped sandwiches shall not be stored in direct contact with ice.

(f) Bulk food such as cooking oil, syrup, salt, sugar, and flour shall be stored in an approved, clean and covered container with the contents identified by common name.

(g) Enough conveniently located refrigeration facilities or effectively insulated facilities shall be provided to assure the maintenance of perishable and potentially hazardous food at required temperatures during storage. Each refrigerated facility storing potentially hazardous food shall be provided with a numerically scaled thermometer, accurate to $\pm 3^{\circ}\text{F}$ measuring the air temperature in the warmest part of the facility and located to be easily readable.

(h) Potentially hazardous foods requiring refrigeration after preparation shall be placed in shallow pans not to exceed four (4) inches in depth and shall be rapidly cooled by refrigeration to an internal temperature of 41°F (5°C) or below within four (4) hours. Rapid cooling may be accelerated by using smaller portions, chilling in refrigerator and/or agitation. Accumulated times in the danger zone, 41°F (5°C) to 140°F (60°C) shall not exceed four (4) hours.

(i) Frozen food shall be kept frozen and should be stored at a temperature of 0°F or below.

(j) Ice used for cooling stored food and food containers shall not be used for human consumption, except that such ice may be used for cooling tubes conveying beverages or beverage ingredients to a dispenser head.

(k) Enough conveniently located hot food storage facilities shall be provided to assure the maintenance of food at the required temperature during storage. Each hot food facility storing potentially hazardous food shall be provided with a numerically scaled thermometer, accurate to $\pm 3^{\circ}\text{F}$, measuring the air temperature in the coolest part of the facility and located to be easily readable.

(l) Where it is impractical to install thermometers on equipment or insulated food transport carriers a product thermometer must be available and used to check internal food temperature. The internal temperature of potentially hazardous food requiring hot storage shall be 14°F or above except during necessary periods of preparation.

(4) Food Preparation:

(a) Food shall be prepared with the least possible manual contact with suitable utensils and on surfaces

1. Except as specified in subparagraph 2., raw animal foods such as unpasteurized eggs, fish, poultry, meat and foods containing these raw animal foods, shall be cooked to heat all parts of the food to a temperature and for a time that are at least:

a. 145°F (63°C) or above for 15 seconds for:

(1) Shell eggs that are broken and prepared in response to a consumer's order and for immediate service, and

(2) Fish and meat that are not specified in b. of this section:

b. For pork and game animals, comminuted fish and meats, injected meats and eggs that are not prepared as specified in subparagraph 1. a. (1) of this section, 155°F (68°C) for 15 seconds.

c. For rare roast beef, an initial internal temperature of at least 130°F (54°C) shall be obtained and rare beef steak shall be cooked to a temperature of 130°F (54°C). Roast beef must be rapidly reheated to 165°F (74°C). Because of shorter cooking time, roast beef cannot be cooked in a microwave oven.

d. 165°F (74°C) or above for 15 seconds for field-dressed wild game animals, poultry, stuffed fish, stuffed meat, stuffed pasta, stuffed poultry or stuffing containing fish, meat or poultry.

2. Except for establishments serving a highly susceptible population such as the sick, elderly and children, subparagraph 1. of this section does not apply if the food is a raw animal food such as raw marinated fish; raw molluscan shellfish; steak tartare; or a partially cooked food such as lightly cooked fish, rare meat and soft cooked eggs that is served or offered for sale in a ready-to-eat form and the consumer is informed that to assure its safety, the food should be cooked as specified under paragraph 1. of this section. Notification shall be given by brochures, delicacy or menu advisories, label statements, table tents, placards or other effective written means of the significantly increased risk associated with eating such foods in raw or undercooked form. The notification shall read as follows:

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

3. Raw animal foods cooked in a microwave oven shall be rotated and stirred throughout or midway during cooking to compensate for uneven distribution of heat, covered to retain surface moisture and heated an additional 25°F (14°C) above the temperature specified in subparagraph 1. of this section with the exception of roast beef, to compensate for shorter cooking times. The food shall be allowed to stand covered for two minutes after cooking to obtain temperature equilibrium.

(d) Reconstituted dry milk and dry milk products may be used in instant desserts and whipped products

(h) When potentially hazardous foods that have been cooked and then refrigerated, are to be served hot, they shall be reheated rapidly to 165°F or higher throughout before being served or before being placed in a hot food storage facility. Steam tables, bainmaries, warmers, and similar hot food holding facilities are prohibited for the rapid reheating of potentially hazardous foods.

(i) A metal stem-type numerically scaled thermometer, accurate to $\pm 3^\circ\text{F}$, shall be provided and used to assure the attainment and maintenance of proper internal cooking, holding, or refrigeration temperatures of all potentially hazardous foods.

(j) Potentially hazardous foods shall be thawed:

1. In refrigerated units at a temperature not to exceed 41°F (5°C); or
2. Under potable running water of a temperature of 70°F (21°C) or below with sufficient water velocity to agitate and float off loose food particles into the overflow; or
3. In a microwave oven only when the food will be immediately transferred to conventional cooking facilities as part of continuous cooking process or when the entire, uninterrupted cooking process takes place in the microwave; or
4. As part of the conventional cooking process, additional time must be allowed for product to reach required internal temperature.

(k) For special events, foods requiring only cooking may be prepared, if served immediately, in an outside area on the premise of a permitted food service establishment. Prior approval must be obtained from the health authority.

(5) Food Display and Service:

(a) Potentially hazardous food shall be kept at an internal temperature of 41°F (5°C) or below or at an internal temperature of 140°F (60°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 (54°C). Animal products which are to be consumed raw must be served at a temperature of 41°F (5°C) or below.

1. Milk and milk products for drinking purposes shall be provided to the consumer in an unopened, commercially filled package not exceeding one pint in capacity, or drawn from a commercially filled container stored in mechanically refrigerated bulk milk dispenser. Where a bulk dispenser for milk and milk products is not available and portions of less than one-half ($\frac{1}{2}$) pint are required for mixed drinks, cereal, or dessert service, milk and milk products may be poured from a commercially filled container of not more than one-half ($\frac{1}{2}$) gallon capacity

1. Condiments provided for table or counter service shall be individually portioned, except that catsup, non-potentially hazardous dressings and sauces may be served in the original container or approved pour-type dispenser.

2. Sugar for consumer use shall be provided in individual packages or in an approved pour-type dispenser.

(c) Ice for consumer use shall be dispensed only by employees using a scoop that has a handle and is constructed of approved materials, tongs, or other ice-dispensing utensils or through automatic self-service, ice-dispensing equipment.

1. Ice-dispensing utensils shall be stored on a clean surface or in the ice with dispensing utensil's handle extended out of the ice.

2. Ice transfer container shall be stored and used in a way that protects the container and ice from contamination.

3. Ice storage bins shall be drained through an air gap or indirect connection.

(d) To avoid unnecessary manual contact with food, other than ice, suitable dispensing utensils shall be used by employees or provided to consumers who serve themselves. Between uses during service, dispensing utensils shall be:

1. Stored in the food with the dispensing utensil handle extended out of the food; or

2. Stored clean and dry; or

3. Stored in running water; or

4. Stored either in a running water dipper well, or clean and dry in the case of dispensing utensils and malt collars used in preparing frozen desserts.

(e) Once served to a consumer or placed on the table for service, portions of food shall not be served again, except that; unopened packaged food, other than potentially hazardous food, still in sound condition, may be re-served.

(f) Foods that have not been served to a consumer or exposed to contamination by the consumer may be re-served when handled and reprocessed as required by Rule .03, subparagraphs (2), (3), and (4).

(g) Food on display shall be protected from consumer contamination by the use of packaging or by the use of easily cleanable counter serving line or salad bar protective devices, display cases, or by other

3. Enough hot or cold food facilities shall be available to maintain the required temperature of potentially hazardous food on display.

4. All requirements of paragraph (5) shall be met until the food product is received by the consumer.

5. All food display facilities shall be designed or operated to minimize contact by consumer.

(h) The presentation of food orders and limited tableside finishing, such as tossing salad and flaming desserts, is permissible from a permitted food service establishment in an adjoining outdoor seating area. Outdoor salad bars or unenclosed dessert carts are prohibited.

(i) Clean tableware for self-service consumers returning to the service area for additional food shall be provided. A public notice to this effect shall be posted in a conspicuous place in the service area. Beverage cups and glasses are exempt from this requirement.

(6) Food Transportation:

(a) During transportation, food and food utensils shall be kept in covered containers or completely wrapped or packaged so as to be protected from contamination and spoilage.

(b) Foods in original individual packages do not need to be overwrapped or covered if the original package has not been torn or broken.

(c) During transportation, including transportation to another location for service or catering operations, potentially hazardous food shall be maintained at 45° F or below for cold foods or 140° F or above for hot foods.

Authority O.C.G.A. 26-2-373, 31-2-4. Administrative History. Original Rule entitled "Permits Required" was filed and effective on July 19, 1965 as 270-5-6-.03. Amended: Rule repealed and a new Rule entitled "Food Supplies" adopted. Filed January 24, 1967; effective February 12, 1967. Amended: Rule renumbered as 290-5-14-.03. Filed June 10, 1980; effective June 30, 1980. Amended: Rule repealed and a new Rule entitled "Food Care" adopted. Filed July 10, 1986; effective July 30, 1986. Amended: Rule repealed and a new Rule of the same title adopted. Filed July 11, 1995; effective July 31, 1995.

IV. 290-5-14-.04: Personnel

290-5-14-.04 Personnel. Amended.

(1) Employee Health:

(a) No person, while infected with or suspected of having a disease that can be transmitted by food or who is a carrier of microorganisms that cause such a disease or while afflicted with a boil, a cut or wound, or an acute respiratory infection, shall be permitted, by management, to work in a food service establishment in any capacity in which there is a likelihood of such person contaminating food or food-contact surfaces

(2) Personal Cleanliness:

- (a) Employees shall thoroughly wash their hands and the exposed portions of their arms with soap and warm water before starting work, during work as often as is necessary to keep them clean, and immediately after using tobacco products, eating, drinking, using the toilet, or being potentially contaminated by other means.
- (b) Employees shall keep their fingernails clean and trimmed.
- (c) Approved measures should be taken to prevent perspiration from contaminating foods, food contact surfaces, equipment and utensils.

(3) Clothing:

- (a) The outer layer of clothing of all employees shall be clean.
- (b) Employees preparing, handling and serving food shall use effective and clean, disposable or easily cleanable nets or other hair restraints approved by the health authority, worn properly to restrain loose hair.

(4) Employee Practices:

- (a) Employees shall consume food or use tobacco products only in approved designated areas separate from preparation and serving areas.
- (b) Employees shall not use tobacco in any form while engaged in food preparation or service, nor while in areas used for equipment or utensil washing or for food preparation.
- (c) Employees shall handle soiled tableware in a way that minimizes contamination of their hands.
- (d) Employees shall maintain a high degree of personal cleanliness and shall use good hygienic practices during all working periods in the food service establishment.

Authority O.C.G.A. 26-2-373, 31-2-4. Administrative History. Original Rule entitled "Application; Filing of" was filed and effective on July 19, 1965 as 270-5-6-.04. Amended: Rule repealed and a new Rule entitled "Food Protection" adopted. Filed January 24, 1967; effective February 12, 1967. Amended: Rule renumbered as 290-5-14-.04. Filed June 10, 1980; effective June 30, 1980. Amended: Rule repealed and a new Rule entitled "Personnel" adopted. Filed July 10, 1986; effective July 30, 1986. Amended: Rule repealed and a new Rule of the same title adopted. Filed July 11, 1995; effective July 31, 1995.

V. 290-5-14-.05: Equipment and Utensils

290-5-14-.05 Equipment and Utensils. Amended.

(c) Hard maple or equivalently nonabsorbent material that meets the general requirements set forth in subparagraph (1)(a) of this Rule may be used for cutting blocks, cutting boards, salad bowls, and baker's tables. The use of wood as a food-contact surface under other circumstances is prohibited.

(d) 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, that are of sufficient weight and thickness to permit cleaning and sanitizing by normal dishwashing methods, and which meet the general requirements set forth in subparagraph (1)(a) of this Rule, are permitted for repeated use.

(e) Mollusk and crustacea shells may be used only once as a serving container.

(f) Single-service articles shall be made from clean, sanitary, safe materials. Re-use of single service articles is prohibited. Wood may be used for single-service articles, such as chop sticks, stirrers, or ice cream spoons.

(2) Design and Fabrication:

(a) All equipment and utensils, including plastic ware, shall be designed and fabricated for durability under conditions of normal use and shall be resistant to denting, breaking, bulking, pitting, chipping, and crazing.

1. Food-contact surfaces shall be easily cleanable, smooth, and free of breaks, open seams, cracks, chips, pits, internal corners, and crevices and similar imperfections.

2. Cast iron may be used as a food-contact surface only if the surface is heated, such as in grills, griddle tops, and skillets.

3. Threads shall 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 shall be minimized.

(b) Equipment containing bearings and gears requiring unsafe lubricants shall be designed and constructed so that the lubricant cannot leak, drip or be forced into food or onto food-contact surfaces. Only safe lubricants shall be used on equipment designed to receive lubrication of bearings and gears on or within food-contact surfaces.

(c) Tubes conveying beverages or beverage ingredients to dispensing heads may be in contact with stored ice: Provided, that such tubes are fabricated from safe materials, are grommeted at entry and exit points to preclude moisture (condensation) from entering the ice machine or the ice storage bin, and are kept clean. Drainage or drainage tubes from dispensing units shall not pass through the ice machine or the ice storage

3. by easy disassembling with the use of only simple tools such as a mallet, a screwdriver, or a wrench kept available near the equipment.

(f) Equipment intended for in-place cleaning shall be so designed and fabricated that:

1. cleaning and sanitizing solutions can be circulated throughout a fixed system using an effective cleaning and sanitizing procedure; and

2. cleaning and sanitizing solutions will contact all interior food-contact surfaces; and

3. the system is self-draining or capable of being completely emptied.

(g) Fixed equipment designed and fabricated to be cleaned and sanitized by pressure spray methods shall have sealed electrical wiring, switches, and connections.

(h) Thermometers required for immersion into food or cooking media shall be of metal stem type construction, numerically scaled, and accurate to $\pm 3^{\circ}\text{F}$.

(i) Surfaces of equipment not intended for contact with food, but which are exposed to splash or food debris or which otherwise require frequent cleaning, shall be designed and fabricated to be smooth, washable, free of unnecessary ledges, projections, or crevices, and readily accessible for cleaning, and shall be of an approved material and in such repair as to be easily maintained in a clean and sanitary condition.

(j) Ventilation hoods and devices shall be designed or operated to prevent grease or condensation from collecting on walls and ceilings, and from dripping into food or onto food-contact surfaces. Filters or other grease extracting equipment shall be readily removable for cleaning and replacement if not designed to be cleaned in place.

(k) 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 material, design and fabrication requirements of this Rule shall 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 nontoxic. Replacement equipment and new equipment acquired after the effective date of this Rule shall meet the requirements of this Rule.

(l) Establishments permitted prior to the acceptance of these amendments shall comply immediately with this Rule or may be allowed a maximum of two years to comply if existing equipment needs remodeling or new equipment must be acquired in order to maintain food at or below 41°F . Existing equipment must be updated with change of ownership. All existing equipment must be maintained properly including routine cleaning of coils and all other parts of the cooling system. Proper food handling is mandatory to

(b) Equipment that is placed on tables or counters, unless portable, shall be sealed to the table or counter or evaluated 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.

1. Equipment is portable within the meaning of this section if:

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

(ii) 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.

(c) Floor-mounted equipment, unless easily movable, shall be:

1. sealed to the floor; or

2. 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

3. elevated on approved 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 reach for cleaning access.

4. sufficient space shall be provided for easy cleaning between, behind, and above all fixed equipment. If exposed to seepage, the space between the adjoining equipment of adjacent walls or ceilings shall be sealed.

(d) Equipment is easily movable if:

1. it is mounted on wheels or casters; and

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

(e) Aisles and working spaces between units of equipment and walls shall be unobstructed and of sufficient width to permit employees 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 shall be positioned to provide accessibility to working areas.

Authority O.C.G.A. 26-2-373, 31-2-4. Administrative History. Original Rule entitled "Permits, Granting and Validity" was filed and effective on July 19, 1965 as 270-5-6-.05. Amended: Rule repealed and a new Rule entitled "Preparation" adopted. Filed January 24, 1967; effective February 12, 1967. Amended: Rule renumbered as 200-5-14-.05. Filed June 10, 1980; effective June 20, 1980. Amended: Rule repealed and a new Rule entitled "Equipment and Utensils"

VI. 290-5-14-.06: Cleaning, Sanitization and Storage of Equipment and Utensils

290-5-14-.06 Cleaning, Sanitization and Storage of Equipment and Utensils Amended.

(1) Equipment and Utensil Cleaning and Sanitization:

- (a) After each use tableware shall be washed, rinsed, sanitized, and air dried only. A spoon or other utensil, once used for tasting food, shall not be reused until it has been cleaned and sanitized.
- (b) To prevent cross-contamination, kitchenware and food-contact surfaces of equipment shall be washed, rinsed, and sanitized after each use and following any interruption of operations during which time contamination may have occurred.
- (c) Where equipment and utensils are used for the preparation of potentially hazardous foods on a continuous basis, utensils and the food-contact surfaces of equipment shall be washed, rinsed, and sanitized at intervals throughout the day on an approved schedule based on food temperature, type of food, and amount of food particle accumulation.
- (d) The food-contact surfaces of grills, griddles, and similar cooking devices and the cavities and door seals of microwave ovens shall be cleaned at least once a day; except that this shall not apply to hot oil cooking equipment and hot oil filtering systems. The food-contact surfaces of all cooking equipment shall be kept free of encrusted grease deposits and other accumulated soil.
- (e) Non-food-contact surfaces of equipment shall be cleaned as often as is necessary to keep the equipment free of accumulation of dust, dirt, food particles, and other debris.
- (f) Cloths use for wiping food spills on tableware, such as plates or bowls being served to the consumer, shall be clean, dry and used for no other purpose.
- (g) Moist cloths and sponges shall be clean and rinsed frequently in one of the approved sanitizing solutions listed in subparagraph (2)(e) of this Rule and shall be stored in a freshly prepared sanitizing solution between uses.
 1. Moist cloths and sponges used for wiping food spills on kitchenware and food-contact surfaces of equipment shall be used for no other purpose.
 2. Moist cloths and sponges used for cleaning non-food-contact surfaces of equipment such as counters, dining table tops and shelves shall be used for no other purpose.

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

(c) Equipment and utensils shall be preflushed or prescraped and, when necessary, presoaked to remove gross food particles and soil.

(d) Manual washing, rinsing, and sanitizing shall be conducted in the following sequence:

1. preflush or prescraped, when necessary presoaked;
2. sinks shall be cleaned prior to use;
3. utensils shall be thoroughly washed in the first compartment with warm detergent solution that is kept clean;
4. utensils shall be rinsed free of detergent and abrasives with clean warm water in the second compartment;
5. utensils shall be sanitized in the third compartment according to one of the methods included in subparagraph (2)(e) 1. through 4. of this Rule;
6. utensils shall be air dried only.

(e) The food-contact surfaces of all equipment and utensils shall be sanitized by:

1. immersion for at least one-half ($\frac{1}{2}$) minute in clean, hot water at a temperature of at least 170°F; or
2. immersion for at least one minute in a clean solution containing at least 50 parts per million of available chlorine as hypochlorite and at a temperature of at least 75°F; or
3. immersion for at least one minute in a clean solution containing at least 12.5 parts per million of available iodine and having a pH not higher than 5.0 and at a temperature of at least 75°F; or
4. immersion in a clean solution containing any other chemical sanitizing agent allowed under 21 Code of Federal Regulation 178.1010 or its successor that will provide the equivalent bactericidal effect of a solution containing at least 50 parts per million of available chlorine as hypochlorite at a temperature of at least 75°F for one minute.

(f) Large equipment which cannot be immersed must be sanitized by:

1. 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, and
2. a numerically scaled thermometer, accurate to $\pm 3^\circ$ F, convenient to the sink for frequent checks of water temperature; and
3. dish baskets of such size and design to permit complete immersion of the tableware and kitchenware in the hot water.

(h) When chemicals are used for sanitization, they shall not have concentration higher than the maximum allowed under 21 Code of Federal Regulation 178.1010 or its successor and a test kit or other device that accurately measures the concentration of that solution, in parts per million, shall be provided and used according to recommended procedure.

(3) Mechanical Cleaning and Sanitizing:

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

(b) The pressure of final rinse water supplied to spray-type dishwashing machines shall 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 one-fourth ($\frac{1}{4}$)-inch IPS valve, with a pressure gauge installed, shall be provided immediately upstream from the final rinse control valve to permit checking the flow pressure of the final rinse water on all spray-type dishwashing machines installed after the effective date of this Rule.

(c) Machine or water line mounted numerically scaled thermometers, accurate to $\pm 3^\circ$ F, shall 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.

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

(e) Separate drain boards shall be provided for the proper handling of soiled utensils prior to washing and for cleaned utensils following sanitization. Such drain boards shall be of adequate size and shall be

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

1. The temperature of the wash water shall not be less than 120°F.
2. The wash water shall be kept clean.
3. Chemicals added for sanitization purposes shall be automatically dispensed.
4. Kitchenware and tableware shall be exposed to the final chemical sanitizing rinse in accordance with manufacturers' specifications for time and concentration. After sanitization, all equipment and utensils shall be air-dried only.
5. The chemical sanitizing rinse water temperature shall be not less than 75°F nor less than the temperature specified by the machine's manufacturer.
6. Chemical sanitizers used shall meet the requirements of 21 Code of Federal Regulation 178.1010.
7. A test kit or other device that accurately measures the parts per million concentration of the solution shall be available and used according to recommended procedure.

(h) Machines using hot water for sanitizing may be used provided that wash water and pumped rinse water shall be kept clean and water shall be maintained at not less than the temperature listed below.

1. Single-tank, stationary-rack, dual-temperature machine:

Wash Temperature.....150°F
Final rinse temperature.....180°F

2. Single-tank, stationary-rack, single-temperature machine:

Wash temperature.....165°F
Final rinse temperature.....165°F

3. Single-tank, conveyer machine:

Wash temperature.....160°F
Final rinse temperature.....180°F

4. Multitank conveyor machine:

(i) All dishwashing machines shall be thoroughly cleaned at least once a day or more often when necessary to maintain effective cleaning and sanitizing of utensils.

(4) Equipment and Utensil Storage:

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

(b) Cleaned and sanitized utensils and equipment shall 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 means. The food-contact surfaces of fixed equipment shall also be protected from contamination. Equipment and utensils shall not be placed under exposed plumbing, tubes and refrigeration components or otherwise located where contamination may occur. This requirement does not apply to automatic fire protection sprinkler heads.

(c) Utensils shall be air dried only before being stored or shall be stored in self-draining position.

(d) Glasses and cups shall be stored inverted. When stacked a clean rack shall be used between each layer. Other stored utensils shall be covered or inverted, wherever practical. Facilities for the storage of knives, forks, and spoons at self-service locations shall protect these articles from contamination and present the handle of the utensil to the consumer.

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

(f) Single-service articles shall 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.

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

(h) Pre-setting flatware is acceptable when:

1. Flatware is pre-set immediately prior to the food serving period; all flatware, including unused settings, is washed and sanitized following each use of the table; and all pre-set flatware is washed and sanitized

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

Authority 26-2-373, 31-2-3. Administrative History. Original Rule entitled "Display of Permit was filed and effective on July 19, 1965 as 270-5-6-.06. Amended: Rule repealed and new Rule entitled "Storage" adopted. Filed January 24, 1967; effective February 12, 1967. Amended: Rule renumbered as 290-5-14-.06. Filed June 10, 1980; effective June 30, 1980. Amended: Rule repealed and a new Rule entitled "Cleaning, Sanitization and Storage of Equipment and Utensils" adopted. Filed July 10, 1986; effective July 30, 1986. Amended: Rule repealed and a new Rule of the same title adopted. Filed July 11, 1995; effective July 31, 1995.

VII. 290-5-14-.07: Sanitary Facilities and Controls

290-5-14-.07 Sanitary Facilities and Controls. Amended.

(1) Water Supply:

(a) Enough potable water for the needs of the food service establishment shall be provided from a source constructed and operated according to applicable State or local plumbing code as amended.

(b) Bottled and packaged potable water shall be obtained from a source that complies with all laws and shall be handled and stored in a way that protects it from contamination. Bottled and packaged potable water shall be dispensed from the original container.

(c) Enough water under pressure at the required temperatures shall be provided to all equipment that use water and at approved temperatures at all fixtures.

(d) Steam used in contact with food or food-contact surfaces shall be free from any materials or additives other than those specified in Title 21 Code of Federal Regulation 173.310 or its successor.

(e) Ice for human consumption shall be made from potable water.

(2) Sewage: All sewage, including liquid waste, shall be disposed of by a public sewerage system or by a sewage disposal system constructed and operated according to applicable State or local plumbing code as amended. Non-water-carried sewage disposal facilities are prohibited, except as permitted by Rule .09, subparagraph (2)(a) through (r) of this Chapter (pertaining to temporary food service operations) or as permitted by the health authority in remote areas or because of special situations.

(3) Plumbing:

(a) All plumbing shall be sized, installed, and maintained according to applicable State or local plumbing code as amended. There shall be no cross-connection between the potable water supply and any non-potable water supply nor any source of pollution through which the potable water supply might become contaminated.

(c) The potable water system shall be installed to preclude the possibility of backflow. Devices shall 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 shall not be attached to a faucet unless a backflow prevention device is installed.

(d) Grease traps, when used, shall be located to be easily accessible for frequent cleaning.

(e) Garbage grinders, when used, shall be installed and maintained according to law.

(f) Except for properly trapped open sinks, there shall be no direct connection between the sewerage system and any drains originating from equipment in which food, portable equipment, or utensils are placed. When a dishwashing machine is located within 5 feet of a trapped floor drain, the dishwasher waste outlet may be connected directly on the inlet side of a properly vented floor drain trap if permitted by applicable State or local plumbing code as amended.

(4) Toilet Facilities:

(a) Toilet facilities for food service employees and in all new establishments, patrons toilet facilities, shall be provided and installed in accordance with applicable State or local plumbing code as amended, shall be the number required by such code and shall be accessible at all times. When not on the same premises location shall be approved by the health authority.

(b) Toilets and urinals shall be designed to be easily cleanable.

(c) Toilet rooms shall be completely enclosed and shall have tight fitting, self-closing, doors with solid surfaces, which shall be closed except during cleaning or maintenance, except as provided by law.

(d) Toilet fixtures and receptacles shall be kept clean and in good repair. A supply of toilet tissue in an appropriate, wall mounted holder shall be provided at each toilet at all times. Easily cleanable receptacles shall be provided for waste materials. Toilet rooms used by women shall have covered waste receptacle(s).

(5) Lavatory Facilities:

(a) Lavatories shall be at least the number required by the applicable plumbing code as amended, and shall be located in food preparation areas, and other areas deemed necessary by the health authority, to permit convenient use by all employees.

(b) Lavatories shall be accessible to employees at all times

(e) A supply of hand-cleaning soap or detergent shall be available at each lavatory. A supply of sanitary towels dispensed from an approved dispenser or a hand-drying device providing heated air shall be conveniently located in each lavatory area. Common towels are prohibited. If sanitary towels are used, easily cleanable waste receptacles shall be conveniently located near the handwashing facilities.

(f) Lavatories, soap dispensers, hand-drying devices, waste receptacles, and all related equipment shall be kept clean and in good repair.

(6) Garbage and Refuse:

(a) Garbage and refuse shall be kept in durable, easily cleanable, insect-proof, and rodent-proof containers that do not leak and do not absorb liquids. A sufficient number of garbage containers shall be provided and used. Plastic bags or wet-strength paper bags shall be used to line these containers.

(b) Containers used in food preparation and utensil washing areas shall be kept covered after they are used, and emptied and cleaned at least once a day. 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, meeting the requirements of Rule .08, subparagraph (3)(b) of this Chapter shall be provided and used for washing containers.

(c) Containers stored outside the establishment including dumpsters, compactors and compactor systems shall be easily cleanable, shall be provided with tight-fitting lids, doors or covers, and shall be kept covered when not in actual use. Soiled containers shall be cleaned at a frequency to minimize insect and rodent attraction. In containers designed with drains, drain plugs or screening shall be in place at all times, except during cleaning.

(d) Liquid waste from compacting or cleaning operations shall be disposed of as sewage.

(e) Garbage and refuse on the premises shall be stored in a manner to make them inaccessible to insects and rodents. Plastic bags or wet-strength paper bags or baled units containing garbage or refuse when placed on the outside of the establishment must be stored in approved covered containers. Cardboard or other packaging material not containing garbage or food waste need not be stored in covered containers if bundled or baled.

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

(g) Outside storage areas or enclosures shall be large enough to store the garbage and refuse containers that accumulate and shall be kept clean. Garbage and refuse containers, dumpsters and compactor systems

(a) Effective measures intended to minimize the presence of rodents, flies, cockroaches, and other insects on the premises shall be utilized. The premises shall be kept in such condition as to prevent the harborage or feeding of insects or rodents.

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

(c) Each insecticide and rodenticide must be approved by the U.S. Environmental Protection Agency for use in food service establishments and shall be used in accordance with label directions.

(d) Insect control devices such as time dispensers, electronic devices must be installed in accordance with guidelines established by the health authority.

Authority O.C.G.A. 26-2-373, 31-2-4. Administrative History. Original Rule entitled "Processing of Application" was filed and effective on July 19, 1965 as 270-5-6-.07. Amended: Rule repealed and a new Rule entitled "Display and Service" adopted. Filed January 24, 1967; effective February 12, 1967. Amended: Rule renumbered as 290-5-14-.07 Filed June 10, 1980; effective June 30, 1980. Amended: Rule repealed and a new Rule entitled "Sanitary Facilities and Controls" adopted. Filed July 10, 1986; effective July 30, 1986. Amended: Rule repealed and a new Rule of the same title adopted. Filed July 11, 1995; effective July 31, 1995.

VIII. 290-5-14-.08: Construction and Maintenance of Physical Facilities

290-5-14-.08 Construction and Maintenance of Physical Facilities. Amended.

(1) Floors:

(a) Floors and floor coverings of all food preparation, food storage, utensil washing areas, and the floor of all walk-in refrigerating units, dressing rooms, locker rooms, toilet rooms and vestibules shall be constructed of smooth, durable, nonabsorbent, easily cleanable material such as but not limited to quarry tile, terrazzo, ceramic tile, and durable grades of linoleum or plastic, and shall be maintained in good repair. Nothing in this section shall prohibit the use of nonabsorbent antislip floor products in areas where necessary for safety reasons.

(b) Floors and floor coverings used in other areas shall be properly installed, easily cleanable by conventional methods, and maintained in good repair. Carpeting is prohibited in food preparation, equipment-washing and utensil-washing areas, in food storage areas, and in toilet room areas where urinals or toilet fixtures are located.

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

(f) In all new or extensively remodeled establishments the junctures between walls and floors shall be covered and sealed in the food preparation, food storage, and utensils-washing rooms and areas, and in walk-in refrigeration facilities, dressing or locker rooms and toilet rooms. In all other areas, the juncture between walls and floors shall be sealed.

(g) Exposed utility service lines and pipes shall be installed in a way that does not obstruct or prevent cleaning of the floor or present a safety hazard.

(2) Walls and Ceilings:

(a) Walls and ceilings, including doors, windows, skylights, and similar closures, shall be maintained in good repair.

(b) The walls, including nonsupporting partitions, wall coverings, and ceilings of walk-in refrigeration facilities, food preparation areas, food storage, equipment-washing and utensil-washing areas, toilet rooms and vestibules shall be light colored, smooth, nonabsorbent, and easily cleanable. Concrete or pumice blocks used for interior wall constructions in these locations shall be filled, sealed and finished to provide a smooth, easily cleanable surface.

(c) Studs, joists, and rafters shall 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 shall be finished to provide an easily cleanable surface.

(d) Exposed utility service lines and pipes shall be installed in away that does not obstruct or prevent cleaning of the walls and ceilings or present a safety hazard.

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

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

(3) Cleaning of Physical Facilities:

(a) Cleaning of floors and walls, except emergency cleaning of floors, shall 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 shall be kept clean. Only dustless methods of cleaning, wet cleaning, or the use of dust-arresting sweeping compounds with brooms are acceptable.

(b) At least one utility sink or curbed cleaning facility shall be provided and used for cleaning of garbage

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

1. at least 20 foot candles of light in utensil and equipment storage areas and in lavatory and toilet areas; and
2. at least 10 foot candles of light in walk-in refrigerating units, dry food storage areas, and in all other areas. This shall also include dining areas during cleaning operations.

(c) Shielding to protect against broken glass falling into food shall 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.

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

(5) Ventilation:

(a) All rooms shall have sufficient mechanical ventilation to keep them free of excessive heat, steam, condensation, vapors, obnoxious odors, smoke and fumes. Ventilation systems shall be installed, cleaned, and operated according to law and, when vented to the outside, shall not create an unsightly, harmful or unlawful discharge.

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

(6) Dressing Rooms and Locker Areas:

Enough lockers or other suitable facilities shall be provided and used for the orderly storage of employee clothing and other belongings. Lockers or other suitable facilities shall be located only in the designated dressing rooms or areas containing only sealed packaged food and/or single service articles. If employees routinely change clothes within the establishment, rooms or areas shall be designated and used for that purpose.

(7) Poisonous or Toxic Materials:

(a) 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.

(b) Containers of poisonous or toxic materials shall be prominently marked "poison" and distinctly

(d) Each of the categories set forth in subparagraph (c) of this Rule shall be stored physically separate from each other and from foods. All poisonous or toxic materials shall be stored in cabinets or in a similar physically separate place used for no other purpose. This requirement does not prohibit a convenient supply of detergents or sanitizers at utensil or dishwashing stations.

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

(f) Poisonous or toxic materials shall not be stored or used in a way that may contaminate food, food-contact surfaces, equipment, or utensils, nor in a way that constitutes a hazard to employees or other persons, nor in a way other than in full compliance with the manufacturer's labeling.

(g) Personal medication shall not be stored in food storage, preparation or service areas.

(h) First-aid supplies, if provided, shall be stored and used in a way that prevents them from contaminating food and food-contact surfaces.

(8) Premises:

(a) Food service establishments and all parts of property used in connection with their operations shall be kept free of litter.

(b) The walking and driving surfaces of all exterior areas of food service establishments shall be a hard surface of gravel or similar material effectively treated to facilitate maintenance and minimize dust. These surfaces shall be graded to prevent pooling and shall be kept free of litter.

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

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

(e) Food service operations shall be physically and functionally separated from facilities or areas used for household purposes.

(f) Laundry facilities in a food service establishment shall 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 shall be provided and used.

(g) Separate rooms shall be provided for laundry facilities except that such operations may be conducted

(j) Maintenance and cleaning tools such as brooms, dry and wet mops, vacuum cleaners and similar equipment shall be maintained and stored in a way that does not contaminate food, utensils, equipment, or linens and shall be stored in an orderly manner.

(k) Live animals, including birds and turtles, shall be excluded from within the food service. This exclusion does not apply to edible fish, crustacea, shellfish or to fish in aquariums. Patrol dogs accompanying security or police officers or guide/service dogs accompanying handicapped persons or trainers of such dogs, shall be permitted in dining areas or other public access areas.

Authority O.C.G.A. 26-2-373, 31-2-4. Administrative History. Original Rule entitled "Inspection of Premises" was filed and effective on July 19, 1965 as 270-5-6-.06. Amended: Rule repealed and a new Rule entitled "Transportation" adopted. Filed January 24, 1967; effective February 12, 1967. Amended: Rule renumbered as 290-5-14-.08. Filed June 10, 1980; effective June 30, 1980. Amended: Rule repealed and a new Rule entitled "Construction and Maintenance of Physical Facilities" adopted. Filed July 10, 1986; effective July 30, 1986. Amended: Rule repealed and a new Rule of the same title adopted. Filed July 11, 1995; effective July 31, 1995.

IX. 290-5-14-.09: Special Food Service Operations

290-5-14-.09 Special Food Service Operations. Amended.

(1) Mobile Food Units:

(a) Mobile food units shall comply with the requirements of this Chapter, except as otherwise provided in this subparagraph and in subparagraph (1)(b) of this Rule. The health authority may impose additional requirements to protect against health hazards related to the conduct of the food service establishment as a mobile operation, may prohibit the sale of some or all potentially hazardous food, and when no health hazard will result, may modify requirements of this Rule relating to physical facilities, except those requirements of subparagraphs (1)(e) and (f) and (3)(a) and (b) of this Rule.

(b) Mobile food units serving only food prepared, prepackaged in individual servings, transported and stored under conditions meeting the requirements of the Chapter, or beverages that are not potentially hazardous and are dispensed from covered urns or other protected equipment, need not comply with requirements of this Chapter pertaining to the necessity of water and sewage systems nor to those requirements pertaining to the cleaning and sanitization if the required equipment for cleaning and sanitization exists at the commissary or other approved base of operation.

(c) The health authority may waive requirements relating to temperature control and sanitization requirements when a unit operates on the premises and as an extension of a fixed, permitted food service establishment.

(d) Mobile food units shall provide only individually wrapped single-service articles for use by the consumer.

(f) If liquid waste results from the operation of a mobile food unit, the waste shall be stored on the unit in a permanently installed retention tank that is of at least 15 percent larger capacity than the water supply tank. All connections on the vehicle for servicing mobile food unit waste disposal facilities shall be of a different size or type than those used for supplying potable water to the mobile food unit. The waste connector shall be located lower than the water inlet connector to preclude contamination of the potable water system.

(g) Mobile food units shall operate from a commissary or other fixed food service establishment and shall report at least daily to such location for all supplies and for all cleaning and servicing operations. The commissary or other fixed food service establishment used as a base of operation for mobile food units shall be constructed and operated in compliance with the requirements of this Chapter. When not in use units shall be properly stored at the commissary or base of operation. Units serving only food prepared, prepackaged in individual serving and beverages that are not potentially hazardous and are dispensed from covered urns or other approved methods are exempt from the requirements of this subparagraph.

(h) A mobile food unit servicing area shall be available and shall include at least overhead protection for any supplying, cleaning, or servicing operation. There shall be a location and equipment for the flushing and drainage of liquid wastes separate from the location and equipment provided for water servicing and for the loading and unloading of food and related supplies. The servicing area will not be required where only packaged food is placed on the mobile food unit or where mobile food units do not contain waste retention tanks.

1. The surface of the servicing area shall be constructed of a smooth, nonabsorbent material, such as concrete or machine-laid and sealed asphalt and shall be maintained in good repair, kept clean, and be graded to drain.

2. The construction of the walls and ceilings of the servicing areas is exempted from the provisions of Rule .08 subparagraphs (2)(a) through (f) of this Chapter.

(i) Potable water servicing equipment shall be installed according to law and shall be stored and handled in a way that protects the water and equipment from contamination.

(j) The mobile food unit liquid waste retention tank, where used, shall be thoroughly flushed and drained during the servicing operation. All liquid waste shall be discharged to a sanitary sewerage disposal system in accordance with Rule .07 subparagraph (2) of this Chapter.

(k) All mobile food units shall be identified by a sign or lettering indicating the name and address of the owner, the operator and the permit number. The permit, or copy thereof, and the current inspection report must be displayed for public view and protected from inclement weather.

- (c) The health authority may impose additional requirements to protect against health hazards related to the conduct of the temporary food service operation.
- (d) Those potentially hazardous foods requiring limited preparation only, such as seasoning and cooking, may be prepared and served. The preparation of other potentially hazardous foods, including pastries filled with cream or synthetic cream, custards, and similar products, and salads containing meat, poultry, eggs or fish is prohibited.
- (e) Any potentially hazardous food that has been prepared, stored and transported under conditions meeting the requirements of this Chapter, is stored at a temperature of 45°F or below or at a temperature of 140°F or above in facilities meeting the requirements of this Chapter may be served.
- (f) Ice that is consumed or that contacts food shall be made under conditions meeting the requirements of this Chapter. The ice shall 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 shall be held in these bags until it is dispensed in a way that protects it from contamination.
- (g) Equipment shall be located and installed in a way that prevents food contamination and that also facilitates cleaning the establishment.
- (h) Food-contact surfaces of equipment shall be protected from contamination by consumers and other contaminating agents. Effective shields for such equipment shall be provided, as necessary, to prevent contamination.
- (i) Temporary food service operations shall provide only individually wrapped single-service articles for use by the consumer.
- (j) Facilities for cleaning and sanitizing utensils and equipment shall be provided at the temporary site or permitted base of operation. Such items shall be cleaned and sanitized at least daily or more often if prescribed by the health authority.
- (k) When food is prepared on the site, a system capable of producing enough hot water for cleaning and sanitizing utensils and equipment shall be provided on the premises.
- (l) Storage of packaged food in contact with water or undrained ice is prohibited. Wrapped sandwiches shall not be stored in direct contact with ice.
- (m) All sewage including liquid waste shall be disposed of according to law.
- (n) A convenient handwashing facility shall be available for employee handwashing. This facility shall

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

(r) All food preparation and food display areas shall be adequately protected from dust, contamination by patrons, and from insects by provision of walls, ceilings, shields, screens or other approved barriers or devices. Open, unprotected display or service of food is prohibited.

(3) Restricted Food Service Operation:

(a) A restricted food service operation is a food service operation that serves only food products that require cooking immediately prior to serving. Any persons desiring to cook food in any place other than a permitted food service establishment must apply for and receive a restricted food service operation permit from the health authority. The applicant must describe the proposed operation and the food items to be cooked and served.

(b) A restricted food service operation shall be exempt from the requirements of this Chapter except as otherwise provided in this Rule. The health authority may impose additional requirements to protect against health hazards and when no health hazard will result may modify the requirements of this Rule.

(c) A restricted food service operation shall be restricted to the serving of only food products which require cooking immediately prior to serving. Potentially hazardous foods may be cooked provided they are served hot (140° F or above) directly to the individual consumer, or are protected thereafter by a method approved by the health authority and served within 60 minutes.

(d) Foods cooked and served from restricted food service operations shall comply with the provisions of Rule .03, subparagraphs (1)(a), (b) and (c), and 2(a) and (b) of this Chapter.

(e) Suitable utensils must be provided to eliminate hand contact with the cooked product.

(f) All utensils and equipment shall be cleaned periodically as prescribed by the health authority.

(g) Food handlers shall comply with Rule .04 paragraphs (1), (2), (3), and (4) of this Chapter.

(h) Non-potentially hazardous foods which are displayed in bulk or require cooling prior to packaging must be protected from contamination until served or packaged.

(i) Overhead protection shall be provided for cooking area.

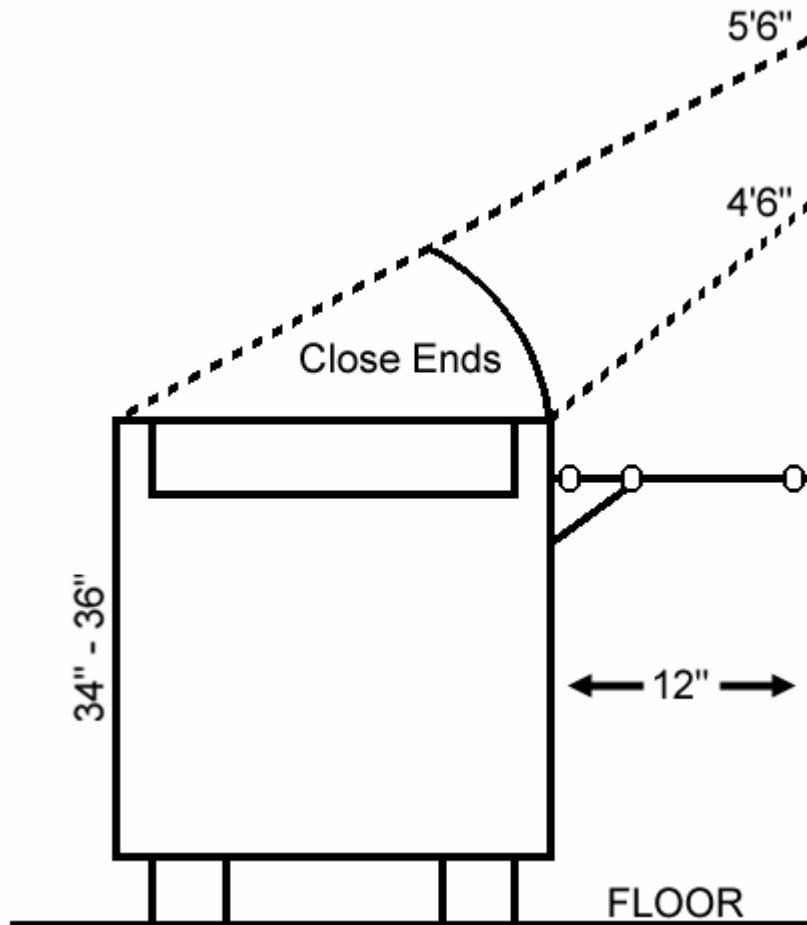
Authority O.C.G.A. 26-2-373. Administrative History. Original Rule entitled "Routine Inspection" was filed and effective on July 19, 1965 as 270-5-6-.09. Amended: Rule repealed and a new Rule entitled "Poisonous and Toxic Materials" adopted. Filed January 24, 1967; effective February 12, 1967. Amended: Rule renumbered as 200-5-14-.09. Filed June 10, 1980; effective June 20, 1980. Amended: Rule repealed and a new Rule entitled "Special Food Service"

X. 290-5-14-.10: Protective Shielding

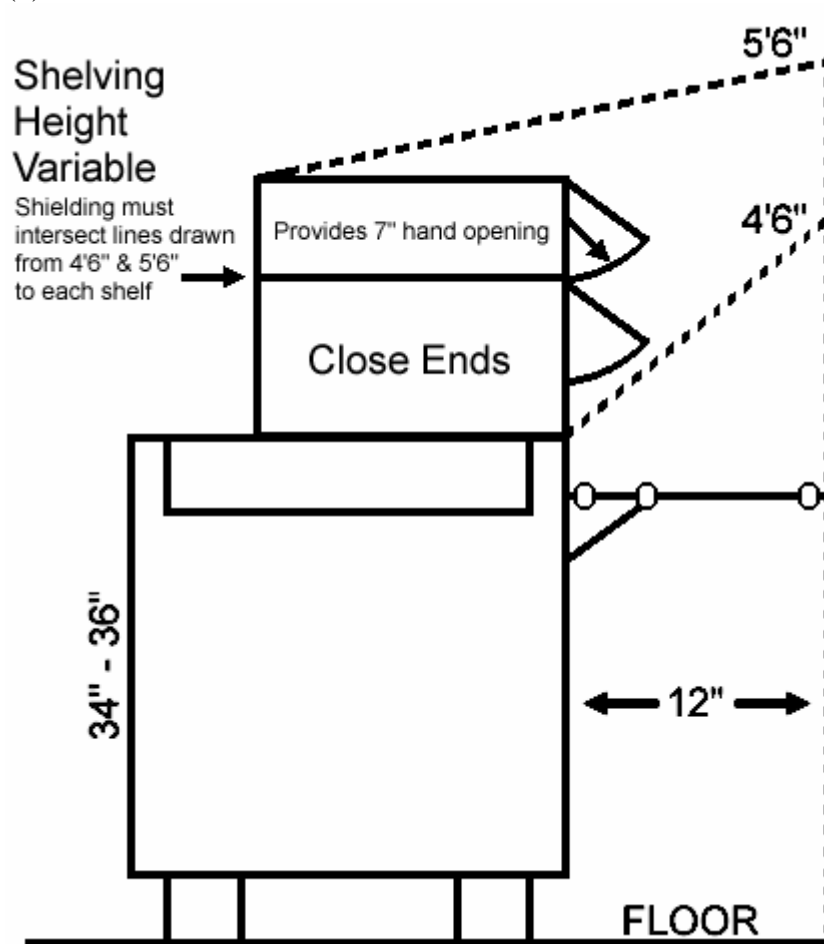
290-5-14-.10 Protective Shielding. Amended.

(1) Minimum Requirements:

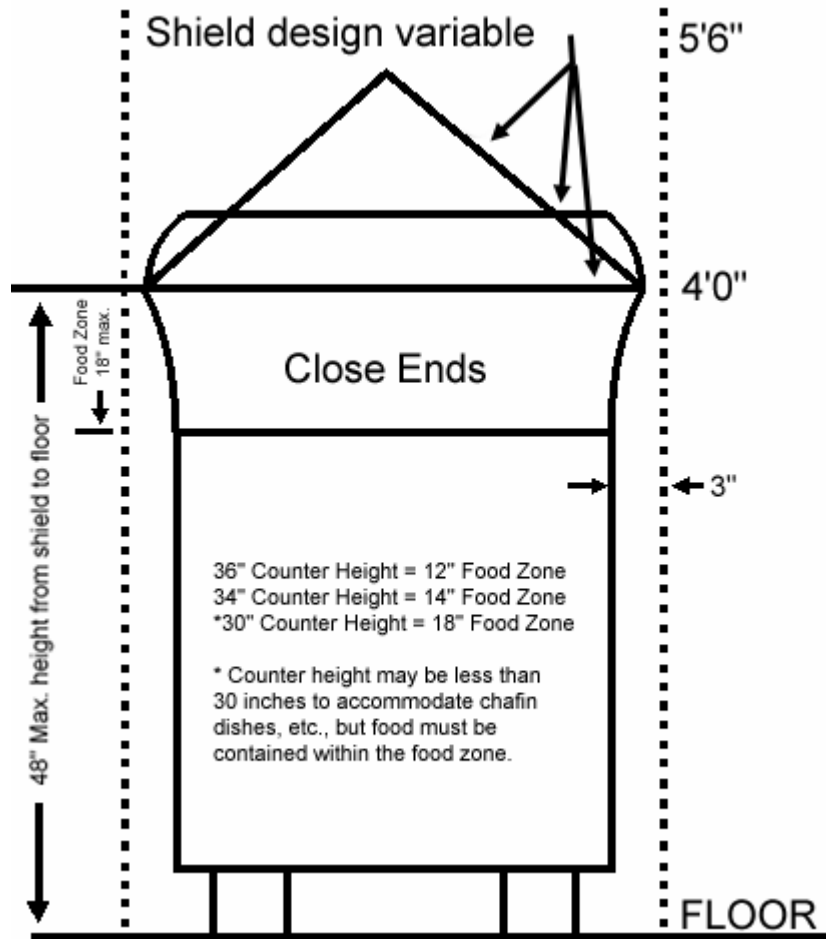
(a) Cafeteria Shield



(b) Cafeteria - Self-Service



(c) Buffet or Smorgasbord Shielding



*. Administrative History. Original Rule entitled "Violations" was filed and effective on July 19, 1965 as 270-5-6-14-.10. Amended: Rule repealed and a new Rule entitled "Personnel" adopted. Filed January 24, 1967; effective February 12, 1967. Amended: Rule renumbered as 290-5-14-.10. Filed June 10, 1980; effective June 30, 1980. Amended: Rule repealed and a new Rule entitled "Protective Shielding" adopted. Filed July 10, 1986; effective July 30, 1986. Amended: Rule repealed and a new Rule of the same title adopted. Filed March 5, 1996; effective March 25, 1996.

XI. 290-5-14-.11: Compliance Procedures

290-5-14-.11 Compliance Procedures.. Amended.

(1) Permits:

(a) Issuance: Permits shall be issued by the health authority. Such permits shall be valid until suspended or revoked.

(b) Suspension or Revocation: The health authority shall have the power and authority to suspend or revoke permits for failure to comply with the provisions of this Chapter. When an application for a permit is denied or the permit previously granted is to be suspended or revoked, the applicant or holder thereof shall be afforded notice and hearing as provided in O.C.G.A. Chapter 31-5, Article 1. If an application is denied or a permit is suspended or revoked, the applicant or holder of the permit must be notified in writing, specifically stating any and all reasons why the action was taken. The purpose of these procedures is to state the minimum actions to be taken to fulfill the obligation of the Health Authority in assuring compliance with the regulations when the continued operation of a restaurant presents a substantial and imminent health hazard to the public or when a food service establishment is in flagrant or continuing violation of this Chapter. Suspension is effective upon service of a written notice thereof, and food service must cease immediately. The notice must state the basis for the suspension and advise the permit holder of the right to a preliminary hearing on request within 8 working hours. If requested, the preliminary hearing will be held by an experienced supervisory level employee of the Health Authority not directly involved in the suspension. The rules of evidence will not apply, but both the Health Authority and the permit holder may present witnesses, records and argument. The hearing official will be authorized immediately to rescind or modify the suspension or to continue the suspension with or without conditions. If the suspension is not rescinded, the permit holder will have the right on request to an evidentiary hearing. If a hearing is not requested, upon correction of all violations, owner may request an inspection to reinstate permit.

(c) Notice of Hearing: For the purpose of this Chapter a notice of hearing is properly served when delivered in person or by registered or certified mail.

(2) Inspections:

(a) Inspection Frequency: An inspection of a food service establishment shall be performed at least twice annually. Additional inspections of the food service establishment shall be performed as often as necessary for the enforcement of this Chapter.

(b) Access: Representatives of the health authority, after proper identification, shall be permitted to enter any food service establishment or operation at any reasonable time for the purpose of making inspections

(d) Correction of Violations: Violations of this Chapter are categorized according to their potential for creating a health hazard to the consumer. All violations shall be recorded on an inspection report form. Enforcement shall be as follows:

Category I: Violations of the following provisions of this Chapter are deemed to create an imminent threat to the public health and an imminent health hazard to the consumer. Category I requirements are:

Rule .03, Subparagraphs: (1)(a),(b),(c),(d),(e),(f)&(g);
(2)(a),(b)&(c); 3)(d),(e),(g),(h),(i),(j),(k)&(l);
(4)(a),(b),(c),(d),(e),(f),(g),(h),(i),(j) &(k);
(5)(a),(g) 3. & 4.;
(6)(c)

Rule .04, Subparagraphs: (1)(a)&(b);
(2)(a);
(4)(c);

Rule .06, Subparagraphs: (2)(a)&(g) 1.;
(3)(a),(e)&(f);

Rule .07, Subparagraphs: (1)(a),(b),(d)&(e);
(3)(a);
(4)(a);
(5)(a)&(b);

Rule .08, Subparagraphs: (7)(f);

Rule .09, Subparagraphs: (1)(b),(e),(f)&(i);
(2)(d),(e),(f),(i),(j)&(n);
(3)(c),(d),(e)&(g);

Violations of these provisions must be corrected immediately upon the food service establishments' receipt of the Inspection Report citing Category I Violations. Failure to correct these violations to the satisfaction of the health authority may result in such emergency action as deemed necessary by the health authority including actions pursuant to O.C.G.A. §§ 31-5-2(b); 31-5-9(a).

2. Category II: Violations of the following provisions of this Chapter are deemed to be critical operational and maintenance violations which, if not corrected, increases the potential for causing foodborne illness. Category II requirements are:

Rule .03 Subparagraphs: (2)(a)

Rule .05, Subparagraphs: (1)(a),(b),(c),(d),(e)&(f);
(2)(a) 1., 2. & 3.,(b),(c),(d),(e) 1. &
2.,(f) 1.,
2. & 3.,(g),(h),(i),(j)&(k);

Rule .06, Subparagraphs: (1)(a),(b),(c),(d),
(e) 1., 2., 3., & 4., (f) 1. & 2.;
(g) 2.&(h);
(3)(a),(b),(c),(d),(e),(f),(g) 1., 2., 3.,
4., 5., 6.& 7.,(h) 1., 2., 3., 4. & 5.,
(4)(a),(b),(c),(d),(e),(f),(g),(h) 1., 2.
&3. &(i);

Rule .07, Subparagraphs: (1)(b)&(c);
(5)(c)&(e);
(6)(b);
(7)(c);

Rule .08, Subparagraphs: (3)(b);
(7)(a),(b),(d),(e),(g)&(h);
(8)(j)&(k);

Rule .09, Subparagraphs: (1)(b)&(d);
(2)(e),(f),(h),(i),(j),(k)&(r);
(3)(f),(g),(h)&(i);

Rule .10, Subparagraphs: (1)(a),(b)&(c).

Violations of these provisions must be corrected within 72 hours of the food service establishments' receipt of the inspection report citing Category II Violations. Failure to make timely corrections to the satisfaction of the health authority of Category II Violations may subject the food service establishment to suspension or revocation of its permit pursuant to subparagraph 290-5-140.11(1)(b).

3. Category III: Category III requirements are general requirements that establishments must meet to maintain an environment conducive to good food management practices and to meet expectations of the consumer. Category III requirements are:

Rule .03, Subparagraphs: (5)(c) 3.,(g) 1.& 5.;

Rule .05 Subparagraphs: (3)(a) (b) 1 (c) 1 2 3 & 4 (d) 1 & 2

Rule .08, Subparagraphs: (1)(a),(b),(c),(d),(e),(f)&(g);
(2)(a),(b),(c),(d),(e)&(f);
(3)(a)&(b);
(4)(a),(b) 1.& 2.,(c)&(d);

Rule .09, Subparagraphs: (1)(f),(g),(h) 1.&2.,(j)&(k)
(2)(g),(m),(o),(p)&(q);

Rule .10, Subparagraph: (1)(a),(b)&(c);

Rule .11, Subparagraph: (2)(c).

Violations of Category III items must be corrected within a reasonable time period for correction as determined by the health authority. Failure to correct Category III Violations within such time period may subject the food service establishment to suspension or revocation of its permit pursuant to subparagraph 290-5-14-.11(1)(b).

(3) Examination, Condemnation and Public Notice:

(a) Examination of Food: Food may be examined or sampled by the health authority when necessary to determine freedom from adulteration or misbranding.

(b) Condemnation of Food: The health authority may, upon written notice to the owner or person in charge, place a hold order on any food which he determines or has probable cause to believe to be unwholesome or otherwise adulterated, or misbranded. Under a hold order, food shall be permitted to be suitably stored. No food subject to a hold order shall be used, served, or removed from the establishment. Immediate destruction shall be ordered and accomplished if there is risk to the public health.

(c) Public Notice: The health authority may ban or require the posting of a public notice when a food service establishment uses products which have been determined to have detrimental effects on the consumer or as required by law.

(4) Procedure When Infection is Suspected: When the health authority has reasonable cause to suspect possible disease transmission by an employee of a food service establishment, it may secure a morbidity history of the suspected employee or make any other investigation as indicated and shall take appropriate action. The health authority may require any or all of the following measures:

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

(b) The immediate closing of the food service establishment concerned until in the opinion of the health

(6) Penalty: Any person who violates any provision of this Article or any rule or regulation promulgated under O.C.G.A. Chapter 26-2, Article 13 by the health authority shall be guilty of a misdemeanor.

Authority O.C.G.A. 26-2-371, 375-377, 31-2-1, 31-2-4, Chapter 31-5. Administrative History. Original Rule entitled "Denial, Suspension or Revocation" was filed and effective on July 19, 1965 as 270-5-6-.11. Amended: Rule repealed and a new Rule entitled "Food Equipment and Utensils" adopted. Filed January 25, 1967; effective February 12, 1967. Amended: Rule renumbered as 290-5-14-.11. Filed June 10, 1980; effective June 30, 1980. Amended: Rule repealed and a new Rule entitled "Compliance Procedures" adopted. Filed July 10, 1986; effective July 30, 1986. Amended: Rule repealed and a new Rule of the same title adopted. Filed March 5, 1996; effective March 25, 1996.

XII. 290-5-14-.12 through 290-5-12.22: Repealed

290-5-14-.12 Repealed.

Authority Ga. L. 1964, pp. 507, 559. Administrative History. Original Rule entitled "Administrative Hearings" was filed and effective on July 19, 1965 as 270-5-6-.12. Amended: Rule repealed and a new Rule entitled "Equipment Installation" adopted. Filed January 24, 1967; effective February 12, 1967. Amended: Rule renumbered as 290-5-14-.12 Filed June 10, 1980; effective June 30, 1980. Amended: Rule repealed. Filed July 10, 1986; effective July 30, 1986.

290-5-14-.13 Repealed.

Authority Ga. 1964, pp 507, 559. Administrative History Original Rule entitled "Personal Service" was filed and effective on July 19, 1965 as 270-5-6-.13. Amended: Rule repealed and a new Rule entitled "Cleanliness of Equipment and Utensils" adopted. Filed January 24, 1967; effective February 12, 1967. Amended: Rule renumbered as 290-5-14-.13. Filed June 10, 1980; effective June 30, 1980. Amended: Rule repealed, Filed July 10, 1986; effective July 30, 1986.

290-5-14-.14 Repealed.

Authority Ga. L. 1964, pp. 507, 559. Administrative History. Original Rule entitled "Unwholesome Food or Food Products" was filed and effective on July 19, 1965 as 270-5-6-.14. Amended: Rule repealed and a new Rule entitled "Storage and Handling of Cleaned Equipment and Utensils" adopted. Filed January 24, 1967; effective February 12, 1967. Amended: Rule renumbered as 290-5-14-.14. Filed June 10, 1980; effective June 30, 1980. Amended: Rule repealed. Filed July 10, 1986; effective July 30, 1986.

290-5-14-.15 Repealed.

Authority Ga. L. 1964, pp. 507, 559. Administrative History. Original Rule entitled "Withhold from Sale Orders" was filed and effective on July 19, 1965 as 270-5-6-.15. Amended: Rule repealed and a new Rule entitled "Single-Service Article" adopted. Filed January 24, 1967; effective February 12, 1967.

Amended: Rule renumbered as 290-5-14-.15. Filed June 10, 1980; effective June 30, 1980. Amended: Rule repealed. Filed July 10, 1986; effective July 30, 1986.

290-5-14-.16 Repealed.

Authority Ga. L. 1964, pp. 507, 559. Administrative History. Original Rule entitled "Condemnation" was filed and effective on July 19, 1965 as 270-5-6-.16. Amended: Rule repealed and a new Rule entitled "Sanitary Facilities and Controls" adopted. Filed January 24, 1967; effective February 12, 1967. Amended: Rule renumbered as 290-5-6-.16. Filed June 10, 1980; effective June 30, 1980. Amended: Rule repealed. Filed July 10, 1986; effective July 30, 1986.

290-5-14-.17 Repealed.

Authority Ga. L. 1964, pp 507, 559. Administrative History. Original Rule entitled "Communicable Diseases" was filed and effective on July 19, 1965 as 270-5-6-.17. Amended: Rule repealed and a new Rule entitled "Vermin Control" adopted. Filed January 24, 1967; effective February 12, 1967. Amended: Rule renumbered as 290-5-14-.17. filed June 10, 1980; effective June 30, 1980. Amended: Rule repealed. Filed July 10, 1986; effective July 30, 1986.

290-5-14-.18 Repealed.

Authority Ga. L. 1964, pp. 507, 559. Administrative History. Original Rule entitled "Permits, Suspension in Emergency" was filed and effective on July 19, 1965 as 270-5-6-.18. Amended: Rule repealed and a new Rule entitled "Other Facilities and Operations" adopted. Filed January 24, 1967; effective February 12, 1967. Amended: Rule renumbered as 290-5-14-.18. Filed June 10, 1980; effective June 30, 1980. Amended: Rule repealed. filed July 10, 1986; effective July 30, 1986.

290-5-14-.21 Repealed.

Authority Ga. L. 1964, pp 507, 559. Administrative History. Original Rule entitled "Plan Review of Future Construction" was filed on January 24, 1967 as 270-5-6-.21; effective February 12, 1967. Amended: Rule renumbered as 290-5-14-.21. Filed June 10, 1980; effective June 30, 1980. Amended: Rule repealed. Filed July 10, 1986; effective July 30, 1986.

290-5-14-.22 Repealed.

Authority Ga. L. 1964, pp. 507, 559. Administrative History. Original Rule entitled "Enforcement" was filed on January 24, 1967 as 270-5-6-.22; effective February 12, 1967. Amended: Rule renumbered as 290-5-14-.22. Filed June 10, 1980; effective June 30, 1980. Amended: Rule repealed. Filed July 10, 1986; effective July 30, 1986.

Amendment I

Fees for Services –

Fees for services means a schedule of fees for services, adopted and subject to periodic revision by the Cobb County Board of Health and approved by the District Director of Health and Cobb County Board of Commissioners under the provision and authority of The Official Code of Georgia Annotated, Section 31-3-4(a)(6). A schedule of fees may be obtained from the Cobb County Board of Health. All fees must be paid in full before a food service establishment begins operation and a food service permit is issued. Annual fees for established food service businesses must be remitted to the Board of Health within thirty (30) days from receipt of the annual invoice. All other fees, including any re-inspection fees, must also be remitted within thirty (30) days from receipt. No person shall operate a food service establishment without having paid the fees incurred hereunder.

Alpha Fowler Bryan, M.D.
Executive Officer
Cobb County Board of Health

Dan B. Stephens, M.D.
Chairman
Cobb County Board of Health

Date Approved By Board of Health: June 19, 2003

These Rules and Regulations to become effective thirty (30) days after date of approval by the Cobb County Board of Health.