



Georgia Food Service Rules and Regulations (Chapter 511-6-1) - Summary of Changes

This document is not a complete comparison of all rule updates. Instead, it highlights key changes to the Georgia food service rules and regulations, along with a summary of their interpretations.

Click [here](#) for a complete copy of Chapter 511-6-1 and the full interpretations of our rules and regulations click [here](#).

Food Allergen Awareness
<p>Newly added Allergen</p> <ul style="list-style-type: none">Sesame has been included as the 9th major food allergen. <p>Disclosures and Notifications</p> <ul style="list-style-type: none">Food Service Establishment's permit holder shall notify its customers by written notification (physical or electronic form) of the presence of major food allergens as an ingredient in unpackaged food that is served or sold to customers. While no specific formatting or wording is mandated, the notification must effectively communicate the presence of major allergens in unpackaged food items. Establishments may choose any method listed below:<ul style="list-style-type: none">BrochuresMenu NotificationsLabel statementsTable tentsPlacardsOther effective means <p>Employee Training</p> <ul style="list-style-type: none">Person in Charge (PIC) shall properly train food employees in food safety including food allergy awareness as it relates to their job duties:<ul style="list-style-type: none">Be able to describe the 9 major food allergens and symptoms.Cross contact prevention measures
Employee Health/Personal Hygiene
<p>Responding to Contamination Events</p> <ul style="list-style-type: none">When responding to incidents of vomiting and diarrheal events that involve the discharge of vomit or fecal matter onto surfaces in the food service establishment (FSE). The FSE shall have written procedures to always follow that provides the following information:<ul style="list-style-type: none">Clean up procedures that details the use and availability of an EPA registered disinfectant that is effective against <i>Norovirus</i>.Specific actions by employees to minimize the spread of contamination of vomit and fecal matter to the following:<ul style="list-style-type: none">Food service employeesConsumersFoodFood contact surfaces of equipment and utensilsNon-food contact surfaces

Food Temperatures
<p>Comminuted (Ground Meats) and Non-intact Meats: 155°F (68°C) 17 seconds.</p> <p>Poultry, Stuffed fish, Stuffed Meats, Stuffed Pasta: 165°F(74°C) <1 second or instantaneous.</p>
Manufacturer Cooking Instructions
<p>Commercially packaged foods that bear cooking instructions shall be cooked per their cooking instructions before use in "READY-TO-EAT" (RTE) foods.</p> <ul style="list-style-type: none"> For example, Frozen vegetables are an example of a food that often bears cooking instructions and are often intended for use only after cooking. Frozen vegetables also are an example of a food that has been linked to foodborne <i>Listeriosis</i>, possibly because of failure to cook the food. Food service operations sometimes use frozen vegetables in making RTE foods such as salads and smoothies. Therefore, frozen vegetables that bear cooking instructions shall not be used as a RTE food unless that have been cooked according to the manufacturer's cooking instructions prior to placing in foods such as salads, smoothies.
Food Donations
<p>If a food service establishment chooses to donate food cooked and prepared from within the facility, the Person in Charge (PIC) shall ensure the following:</p> <ul style="list-style-type: none"> Food shall be donated wholesome. Donated food shall be stored properly (away from sources of contamination, under proper temperature control if time/temperature control [TCS] food item) Donated food shall be properly labeled for donation (name of product, allergens disclosed) Establishment should keep records pertaining to donations (traceback)
Time as a Public Health Control (TPHC)
<ul style="list-style-type: none"> Under very specific conditions some specific food items may be allowed to have an initial temperature of 70°F or less before being placed on time control or TPHC. Temporary Food Service Establishments are allowed to use TPHC under certain conditions.
Sanitary Facilities & Controls
<p>Water Heaters</p> <ul style="list-style-type: none"> Centralized water heater distribution systems are allowed under specific circumstances. <p>Handwashing Sinks</p> <ul style="list-style-type: none"> Handwashing sinks shall be equipped to provide temperature water at a temperature of 85°F (29°C) through a mixing valve or combination faucet. <p>Sewage Disposal</p> <p>Newly constructed or converted food service establishments must have their sewage disposed through an approved facility:</p> <ul style="list-style-type: none"> Public sewage treatment plant (if available within 200' of property line) Properly designed septic system (On-Site Sewage System) <ul style="list-style-type: none"> If septic system fails, public or community connection within 200' if available shall be required.

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