

Highlights of some new Changes in SC's Retail Food Establishment Regulation

SC's Retail Food Establishment regulation (R.61-25) has been revised and modified to align more closely with the 2013 FDA model food code. This allows SC food safety inspections to be based on the most current science based concepts and practices. The following highlights are just a few of the changes that will directly affect food safety procedures and should be given consideration when training retail food establishment employees.

- *Potentially hazardous foods are now called Time/Temperature Control for Safety Food (TCS)(1-201.10.B.127)*
- *No "bare hand contact" with Ready to Eat foods (3-301.11)*
- *Requirement for hair and beard restraints that are designed and worn to effectively prevent hair from contacting food and food contact surfaces (2-402.11) and a definitive rule for fingernail length (2-302.11)*
- *Allowance of time as a public health control instead of temperature (3-501.19)*
- *All cooked plant food and leafy greens are now a Time/Temperature Control for Safety Food (TCS) (1-201.10(B)(131) & (3-401.13)*
- *Clear, consistent language for consumer advisories for foods such as undercooked hamburger and tenderized whole muscle meats (3-603)*
- *Changes in records and labeling requirements for Molluscan Shellfish, particularly those that are displayed, repacked and served per customer order, the tags/labels must be retained and correlated with the date(s) shellfish are served or sold. (3-203.11 & 12)*
- *Processes are provided for evaluating and allowing variances (8-103)*
- *Cooling of TCS foods from 130°F to 45°F (goes to 41°F in 2 years) within a total of 6 hours.(3-501.14)*
- *Designation of a Person in Charge (PIC) who must be present during all hours of food service operation (2-101.11)*

- *Requirement for employees to report diseases that are transmissible through food to the PIC (2-201.11)*
- *The creation of a new combined application and permit document (new form) which will denote conditions and special provisions for that operation. (8-304.11)*
- *Requirement for new commercial food equipment to be certified or classified to ANSI/ NSF Commercial Food Equipment Standards or BISSC or other accredited ANSI food equipment sanitation certification (residential counter-top appliances such as crock pots, coffee makers, toaster ovens and microwaves are exempt as are shelving and freezers) (4-205.10) Equipment and facilities approved prior to the effective date of the regulation will continue to be approved as long as they can be maintained in a sanitary condition (8-101.10)*
- *Reduction in the required hot water temperatures from 140°F to not less than 110°F for general use (manual dishwashing only) and 110°F to 100°F for handwashing. (4-501.19, 4-501.110.B & (5-202.12)*
- *Requirement for the hot water system for new retail food establishments to be a dedicated hot water system, not to be shared by hotel guest rooms, showers, laundries, etc. (5-103.11.B)*

Delayed Implementation

Full implementation June 27, 2016

- *Requiring new refrigeration equipment to be capable of maintaining 41° F or below cold holding temperature. The cold holding temperature has been reduced to 41°F to provide a barrier to the growth of *Listeria monocytogenes* (3-501.16)*
- *Date Marking of Ready to Eat foods, providing a barrier to the growth of *Listeria monocytogenes*, (3-501.17)*
- *Requiring hot holding to be 135°F or above (up 5 degrees from current 130°F) (3-501.16)*
- *Requirements for one manager or person with supervisory responsibility per facility(permit) is required to be certified by a food protection manager certification program. (2-102.12)*

For the more information on the new regulation, visit the DHEC website:

<http://www.scdhec.gov/FoodSafety/FoodServiceIndustry/Regulation61-25/>