

4626.0235 PREVENTING CROSS-CONTAMINATION. 3-302.11

A. Food must be protected from cross-contamination by:

(1) except as specified in unit (c), separating raw animal foods during storage, preparation, holding, and display from:

(a) raw ready-to-eat food including other raw animal food such as fish for sushi, or molluscan shellfish, or other raw ready-to-eat food such as fruits and vegetables;_{p1}

(b) cooked ready-to-eat food;_{p1} and

(c) frozen, commercially processed and packaged raw animal food that is stored or displayed with or above frozen, commercially processed and packaged, ready-to-eat food;

(2) except when combined as ingredients, separating types of raw animal foods from each other such as beef, fish, lamb, pork, and poultry during storage, preparation, holding, and display by:

(a) using separate equipment for each type of food;_{p1} or

(b) arranging each type of food in equipment so that cross-contamination of one type with another is prevented;_{p1} and

(c) preparing each type of food at different times or in separate areas;_{p1}

(3) cleaning equipment and utensils as specified in part 4626.0845, item A, and sanitizing as specified in part 4626.0905;

(4) storing the food in packages, covered containers, or wrappings, except as specified in item B;

(5) cleaning hermetically sealed containers of food of visible soil before opening;

(6) protecting food containers that are received packaged together in a case or overwrap from cuts when the case or overwrap is opened;

(7) storing damaged, spoiled, or recalled food being held in the food establishment as specified in part 4626.1505; and

(8) separating fruits and vegetables, before they are washed as specified in part 4626.0255, from ready-to-eat food.

B. Item A, subitem (4), does not apply to:

(1) whole, uncut, raw fruits and vegetables and nuts in the shell that require peeling or hulling before consumption;

(2) primal cuts, quarters, or sides of raw meat or slab bacon that are hung on clean, sanitized hooks or placed on clean, sanitized racks;

(3) whole, uncut, processed meats such as country hams and smoked or cured sausages that are placed on clean, sanitized racks;

(4) food being cooled as specified in part 4626.0390, item B, subitem (2); or

(5) shellstock.

Statutory Authority: *MS s 31.101; 31.11; 144.05; 144.07; 144.08; 144.12; 157.011*

History: *23 SR 519; 43 SR 295*

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