4626.0447 FOOD SERVED TO A HIGHLY SUSCEPTIBLE POPULATION. 3-801.11

In a food establishment that serves a highly susceptible population, the criteria in this part must be followed.

A. The following criteria apply to juice:

- (1) for the purposes of this item only, children who are age 9 or less and receive food in a school, day care setting, or similar facility that provides custodial care are included as highly susceptible populations;
- (2) prepackaged juice or a prepackaged beverage containing juice that bears a warning label as specified in Code of Federal Regulations, title 21, part 101, subpart A, section 101.17 (g), or a packaged juice or beverage containing juice that bears a warning label as specified in part 4626.0367, item B, must not be served or offered for sale;_{P1} and
- (3) unpackaged juice that is prepared on the premises for service or sale in a ready-to-eat form must be processed under a HACCP plan that contains the information in part 4626.1735, items C to E, and Code of Federal Regulations, title 21, part 120, subpart B, section 120.24._{P1}
 - B. Pasteurized eggs or egg products must be substituted for raw eggs in the preparation of:
- (1) foods such as Caesar salad, hollandaise or Bearnaise sauce, mayonnaise, meringue, eggnog, ice cream, and egg-fortified beverages;_{P1} and
- (2) except as specified in item F, recipes in which more than 1 egg is broken and the eggs are combined._{P1}
 - C. The following foods may not be served or offered for sale in a ready-to-eat form:
- (1) raw animal foods such as raw fish, raw marinated fish, raw molluscan shellfish, and steak tartare;_{P1}
- (2) a partially cooked animal food such as lightly cooked fish, rare meat, soft-cooked eggs that are made from raw eggs, and meringue;_{P1} and
 - (3) raw seed sprouts._{P1}
- D. Food employees may not contact ready-to-eat food as specified in part 4626.0225, item $A_{\rm Pl}$
- E. Time only, as the public health control as specified in part 4626.0408, item D, may not be used for raw eggs._{P1}
 - F. Item B, subitem (2), does not apply if:
- (1) the raw eggs are combined immediately before cooking for one consumer's serving at a single meal, cooked as specified in part 4626.0340, item A, subitem (1), and served immediately, such as an omelet, souffle, or scrambled eggs;

- (2) the raw eggs are combined as an ingredient immediately before baking and the eggs are thoroughly cooked to a ready-to-eat form, such as a cake, muffin, or bread; or
 - (3) the preparation of the food is conducted under a HACCP plan that:
 - (a) identifies the food to be prepared;
 - (b) prohibits contacting ready-to-eat food with bare hands;
 - (c) includes specifications and practices that ensure:
 - i. Salmonella Enteritidis growth is controlled before and after cooking; and
- ii. Salmonella Enteritidis is destroyed by cooking the eggs according to the temperature and time specified in part 4626.0340, item A, subitem (2);
 - (d) contains the information in part 4626.1735, item D, including procedures that:
 - i. control cross-contamination of ready-to-eat food with raw eggs; and
 - ii. delineate cleaning and sanitization procedures for food-contact surfaces; and
- (e) describes the training program that ensures that the food employee responsible for the preparation of the food understands the procedures to be used.
- G. Except as specified in item H, food may be re-served as specified in part 4626.0335, item B, subitems (1) and (2).
 - H. Food may not be re-served under the following conditions:
- (1) any food served to patients or clients who are under contact precautions in medical isolation, quarantine, or protective environment isolation may not be re-served to others outside; or
- (2) packages of food from any patients, clients, or other consumers must not be re-served to persons in protective environment isolation.

Statutory Authority: MS s 31.101; 31.11; 144.07; 157.011

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