

CUYAHOGA COUNTY  
BOARD OF HEALTH  
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**Updates to the Ohio Uniform Food Safety Code  
Chapter 3717-1 Ohio Administrative Code**

**Changes effective March 1, 2016**

3717-1-01 Definition of the word “Packaged” was changed. The packaged food is no longer being defined as **securely** bagged or **securely** wrapped, only that it is bottled, canned, cartoned, bagged, or wrapped. It also **excludes** food that is wrapped or placed in carry-out containers given to the consumer by a food employee, upon consumer request.

All foods packaged or wrapped in clam shells, plastic wrap, bakery bags, deli containers or paper/foil wrappers that are in a **customer self-service area** of a food service or food establishment must be fully labeled with a name and address of where the food was prepared or distributed from, common name of the food product, full listing of ingredients (including all sub-ingredients), and net weight. Date marking an opened or prepared Time/Temperature Controlled for Safety (TCS) food is also required.

3717-1-02.2(B) As long as the employee is not changing job tasks, they do not have to wash their hands between glove changes.

Hands do not need to be washed after removing gloves and before putting on new gloves as long as the employee is not changing tasks. For example, hands do not need to be washed when changing gloves from making one sandwich to another. Hands must be washed before new gloves are put on to make sandwiches after running the cash register.

3717-1-02.4(A) **By March 1, 2017**, each risk level 3 and risk level 4 food service and food establishment must have at least one management or supervisory employee with a Level 2 Certification in Food Protection. This certification is obtained through the Ohio Department of Health after completing an approved course (15

hours of instruction and passing an exam). A ServSafe certificate itself and the level one certificate does not comply with this new rule.

3717-1-02.4(C) Food employee must verify that all foods delivered to the operation during **non-operating hours** are from approved sources, maintained at correct temperatures and protected from contamination.

3717-1-02.4(C) Person-in-charge (PIC) must ensure that food employees are informed **in a verifiable manner** of their responsibility to report to the PIC information about their health as it relates to diseases that are transmissible through food.

3717-1-02.4(C) PIC must ensure that the operation have a **written procedure** for employees to follow when responding to vomiting and diarrheal events. The procedure must address processes to minimize the spread of contamination and the exposure to employees, consumers, food, and surfaces.

Video "Everyone Plays a PART in Norovirus Control"  
[vimeo.com/89134675](https://vimeo.com/89134675)

CDC Website: Norovirus, Preventing Norovirus Infection  
<http://www.cdc.gov/norovirus/preventing-infection.html>

3717-1-04.2(H) For hot water mechanical dish machines, an **irreversible (maximum) registering temperature indicator** is required to be available to place in the machine during the cycle to measure the high temperature of the final rinse –should register at least 160° F.

\*This list is not all-inclusive. To view all of the current Ohio Uniform Food Safety Code, follow this hyperlink:

<http://codes.ohio.gov/oac/3717-1>

Call 216-201-2000 with any questions.

**Additional updates to Chapter 3717-1-03.4 Ohio Administrative Code will take effect in 2016-2017.**