

# **O.C.G.A §26-2-392 Nonprofit Food Safety Requirements**

## **APPROVED & SAFE FOOD SOURCE**

- Food shall be from an approved source.
- No food that is prepared in a home kitchen can be served (unless someone has a Cottage Food license and they are serving food according to the requirements of that license).
- Frozen desserts shall only be produced using commercially pasteurized mixes or ingredients.
- Ice that is consumed or that comes in contact with food shall be from an approved source and protected from contamination until used. Ice used for cooling stored food shall not be used for human consumption.
- The preparation of the following Time/Temperature Control for Safety (TCS) foods is prohibited unless the organization has an established hazard control program: Pastries filled with cream or synthetic cream, custards or similar products; or salads containing meat, poultry, eggs, or fish.

## **FOOD & EQUIPMENT PROTECTION FROM CONTAMINATION**

- At all times, including while being stored, prepared, displayed, served, or transported, food shall be protected from potential contamination, including dust, insects, rodents, unclean equipment and utensils, unnecessary handling, flooding, drainage, and overhead leakage or overhead drippage from condensation. (See example diagram on page 3)
- Suitable utensils, as needed for serving, must be provided to eliminate bare-hand contact with the cooked or ready-to-eat foods.
- All utensils and equipment shall be washed, rinsed, and sanitized periodically as necessary to prevent contamination or a buildup of food, using separate basins for washing, rinsing, and sanitizing. Disposable utensils may be utilized to meet such requirement. *Basins should be filled with enough water to completely submerge dishes and utensils.* (See example diagram on page 3)
- Food shall be served in an individual-meal type of container and handed to the customer.
- Food items shall not be transported for sale at any other location or sold, held, or reused at another event. *This pertains to any leftover foods prepared onsite at the event.*

## **COOKING AND HOLDING TEMPERATURES**

- There must be a thin probe thermometer available to check food temperatures.
- Meat, poultry, seafood, and other animal products shall be cooked to at least the safe minimum cooking temperatures recommended by the United States Department of Agriculture. (<https://www.fsis.usda.gov/safetempchart>)
- No raw or undercooked animal products shall be served.
- Time/Temperature Control for Safety (TCS) foods shall be maintained at temperatures of either 41°F or below or 135°F or higher.

## **FOOD HANDLER HEALTH & HYGIENE**

- A convenient handwashing facility shall be available for use by individuals preparing and serving food. This facility shall consist of, at least, warm running water, soap, and individual paper towels. (See example diagram on page 3)
- Individuals who prepare or serve food shall not make bare-hand contact with ready-to-eat food.
- Individuals who have a known communicable or transmittable disease, as defined by the Department of Public Health for these purposes, shall not prepare or serve food at an event. (*Norovirus, Hepatitis A virus, Salmonella Typhi, non-typhoidal salmonella, Shiga-toxin producing E. coli, Shigella spp.*)

## **OFFSITE PREPARATION**

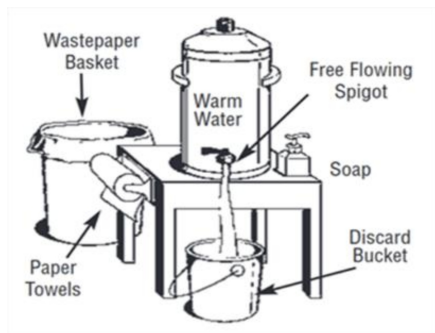
- Nothing in this Code section shall prohibit an organization from using an offsite kitchen to prepare food for an event permitted under this article, so long as the offsite kitchen complies with the provisions of this Code section. (*Ex: offsite kitchen would be something like a church kitchen used to prepare sandwiches for a summer lunch program.*)

## **OTHER RESOURCES FOR SAFE FOOD HANDLING**

- State Food Safety, Food Safety Training and Certification Company's free Charitable Feeding Course: <https://www.statefoodsafety.com/CustomPortal/DisasterRelief#/>
- United States Food and Drug Administration's Food Safety Posters (various languages): <https://www.fda.gov/food/retail-food-industryregulatory-assistance-training/retail-food-protection-industry-educational-materials#posters>
- United States Department of Agriculture's Food Safety Website: <https://www.foodsafety.gov/>
- Centers for Disease Control and Prevention's Food Safety Website: <https://www.cdc.gov/foodsafety/>

## DIAGRAMS & EXAMPLES

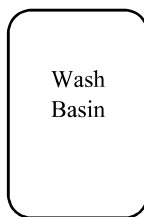
### Handwashing Set-up



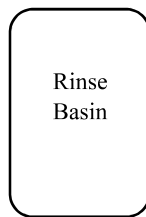
### Overhead Protection with Screens



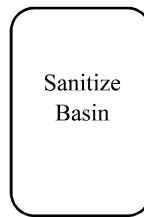
### Three-compartment Basin Set-up



Wash with  
hot soapy  
water



Rinse with  
clean water



Sanitize:  
Add 1-2 teaspoons of  
unscented bleach per  
1 gallon of water;  
submerge dishes for 2  
mins; allow to air dry