

STOUGHTON BOARD OF HEALTH
REGULATION FOR FOOD PROTECTION

The Board of Health (The Board) of Stoughton, Massachusetts, Norfolk County in accordance with provisions of 105 CMR 590.000 of the State Sanitary Code of the Commonwealth of Massachusetts hereby promulgate following regulation for food protection under the authority granted to the Board of Health under Massachusetts General Law 111 section 31 at a meeting held on 22 March 2005 at 7:00 PM to supplement the provisions of Chapter X Minimum Sanitation Standards for Food Establishments and the Federal Food Code.

SECTION 1-PURPOSE:

The Stoughton Board of Health recognizes that the most effective food protection program is a partnership between industry and food regulatory officials. Food manager certification, effective monitoring and no bare hand contact with ready to eat foods can reduce the incidence of high risk which can lead to foodborne disease outbreaks.

SECTION 2-DEFINITIONS:

- 2.1 "Approved Food Manager Certification Program" means a food safety training course approved by the Board which meets the requirements of the Massachusetts Guidelines for Food Protection Management Training and Testing.
- 2.2 "Board" - refers to the Stoughton Board of Health
- 2.3 Certified Food Manager - means the definition provided in 105 CMR 590.00

SECTION 3-FOOD MANAGER CERTIFICATION REQUIRED

- 3.1 Establishments which employ ten or more full-time employees directly involved in food preparations, shall employ at least (2) full time on-site managers certified in food safety.

3.2 Certificates for managers certified in food safety shall be posted in the establishment next to the license(s) to operate. The certificates shall be removed when the individual is no longer employed by the establishment.

3.3 No person shall use the title "Certified Food Manager" or in any way represent themselves as a manager certified in food safety unless they shall hold a current certificate pursuant to these regulations.

SECTION 4-CERTIFICATION

4.1 To become a "Certified Food Manager" an individual must complete a Board approved nationally recognized food protection manager certification course and attain a passing grade on an appropriate examination. The course must be taught by trainers who meet the minimum instructors qualifications criteria outlined in the Massachusetts Guide for Food Protection Management Training and Testing.

4.2 A holder of a Food Manager Certificate shall be required to attend become re-certified every five (5) years.

SECTION 5-RESPONSIBILITIES OF CERTIFIED FOOD MANAGERS

Managers shall have supervising training and management responsibilities and shall be responsible for food preparation and service with authority and responsibility to direct and control.

5.1 The owner or permit holder shall notify the Board in writing within ten (10) days of a change of name or employment.

- 5.2 The certified food manager is responsible for operating the establishment in compliance with all relevant federal, state and local rules and regulations pertaining to food service.

SECTION 6—HANDLING OF READY TO EAT FOODS

6.1 **GLOVE USE:**

Provisions for glove use shall be made available in all food service establishments preparing and serving “ready to eat foods” especially sandwich making operations and establishments which slice cold cuts and cheeses. This shall include bakeries and establishments that sell unwrapped donuts, breads and pastries.

- 6.2 Gloves shall be hypo-allergenic, disposable, appropriate and acceptable of food service industry standards.

- 6.3 Gloves shall be stored in an adequate dispenser adjacent to the hand wash sink.

6.4 **GLOVE WEARING TECHNIQUES:**

In order to prevent gloves from serving as a vehicle to transmit bacterial contamination:

- a. Gloves use shall be task specific.
- b. Gloves shall be discarded immediately when changing tasks or every hour when performing a single tasks.
- c. Gloves shall be discarded when they become soiled or torn.
- d. After removal of gloves, employees/food handlers shall effectively wash hands while employing proper handwashing techniques recognized in the food service industry. Hands shall be washed prior to applying each new pair of gloves.

e. **SIGN:**

An adequate sign shall be posted of dimension no less than 18" x 24" with the following language:

"Food Employees shall not contact exposed ready to eat foods, with their bare hands"

PER ORDER OF THE BOARD OF HEALTH

Said signage shall be posted in a conspicuous location within view of the public at all service counters where food is prepared and sold to the public. This shall include but shall not be limited to the following establishments, newly permitted after the promulgation of this regulation: delicatessens, cold cuts counters, sandwich shops, bakeries, ice cream counters, fast food establishments and all food handling areas within public view. Existing establishments may retain signage previously required by the board.

SECTION 7- PENALTY FOR CONTINUED VIOLATIONS

Any permit holder who violates a provision of the regulation may be subject to the suspension or revocation of the establishment's food service permit, in accordance with 105 CMR 590.000.

SECTION 8-SEVERABILITY

If any provisions, clause, sentence or paragraph of this regulation or the application thereof to any person or circumstance shall be held invalid, such invalidity shall not affect the provisions of this article which can be given effect without the invalid provision application and to this end, the provisions are declared to be severable.

SECTION 9-EFFECTIVE DATE

ADOPTED: September 23, 1997

AMENDED: though a vote of the Board of Health
on 22 March 2005, at 7:00 PM 4-0

PUBLICATION OF SUMMARY: 8 April 2005

MAILED TO DEP: 11 April 2005

