

## STOUGHTON BOARD OF HEALTH REGULATIONS 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" means the Stoughton Board of Health
- 2.3 Certified Food Manager means the definition provided in 105  
CMR 590.000

### **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 the 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 that 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 handwash sink.

6.4 **GLOVE WEARING TECHNIQUES**

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

- a. Glove use shall be task specific.
- b. Gloves shall be discarded immediately when changing tasks or every hour when performing a single task.
- 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. **SIGNS**

An adequate sign shall be posted of dimensions 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 this 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, clauses, 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**

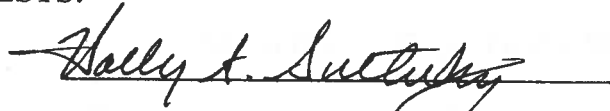
**PUBLICATION OF SUMMARY: 8 April 2005**

**MAILED TO DEP: 11 April 2005**

**ATTESTATION**

*The regulation described herein and attached hereto is a true copy of the regulation adopted by The Stoughton Board of Health*

**ATTESTS:**

  
**Holly A Sutherby, Town Sanitarian**

11 April 2005  
**Date**

**BOH SANITARY CODE  
LEGAL NOTICE**

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In summary the Board voted 4-0 to adopt an amended version of the Town of Stoughton Food Protection regulations, consistent with the requirements of the Federal Food Code and 105 CMR 590.000. In addition to the same, minor language modifications were made. Hereafter, the Board rescinded the previous version of the same. Copies of the new food protection regulations are available at the Stoughton Board of Health office.

APR 25 2005  
Stoughton Journal 4365