

3717-1-02.3

**Management and personnel: hygienic practices.****(A) Food contamination prevention - eating, drinking, or using tobacco.**

An employee shall eat, drink, or use any form of tobacco only in designated areas where the contamination of exposed food; clean equipment, utensils, or linens; unwrapped single-service or single-use articles; or other items needing protection can not result. This does not prohibit a food employee from drinking from a closed beverage container if the container is handled to prevent contamination of:

- (1) The employee's hands;
- (2) The container; and
- (3) Exposed food; clean equipment, utensils, or linens; or unwrapped single-service or single-use articles.

**(B) Food contamination prevention - discharges from the eyes, nose, and mouth.**

Food employees experiencing persistent sneezing, coughing, or a runny nose that causes discharges from the eyes, nose, or mouth may not work with exposed food; clean equipment, utensils, or linens; or unwrapped single-service or single-use articles.

**(C) Hair restraints - effectiveness.**

Food employees shall wear hair restraints such as hats, hair coverings or nets, beard restraints, and clothing that covers body hair, that are designed and worn to effectively keep their hair from contacting exposed food; clean equipment, utensils, or linens; or unwrapped single-service or single-use articles. This provision does not apply to food employees such as counter staff who only serve beverages and wrapped or packaged foods, hostesses, and wait staff if they present a minimal risk of contaminating exposed food; clean equipment, utensils, or linens; or unwrapped single-service or single-use articles.

**(D) Animals - handling prohibition.**

Food employees may not care for or handle animals that may be present such as patrol dogs, service animals, or pets that are allowed as specified in paragraphs (O)(2) to (O)(5) of rule ~~3717-1-064~~3717-1-06.4 of the Administrative Code. If food employees wash their hands as specified under paragraphs (B) and (C)(3) of rule ~~3717-1-022~~3717-1-02.2 of the Administrative Code, they may handle or care for their own service animals; fish in aquariums; or molluscan shellfish or crustacea in display tanks.

Replaces: 901:3-2-02, 3701-21-06

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CERTIFIED ELECTRONICALLY

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Certification

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