

**Rule Summary and Fiscal Analysis (Part A)****Ohio Uniform Food Safety Code**

Agency Name

Division

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**3717-1-03.4**

Rule Number

**AMENDMENT**

TYPE of rule filing

Rule Title/Tag Line

**Food: limitation of growth of organisms of public health concern.****RULE SUMMARY**

1. Is the rule being filed consistent with the requirements of the RC 119.032 review? **Yes**

2. Are you proposing this rule as a result of recent legislation? **No**

3. Statute prescribing the procedure in accordance with the agency is required to adopt the rule: **119.03**

4. Statute(s) authorizing agency to adopt the rule: **3717.04, 3717.05**

5. Statute(s) the rule, as filed, amplifies or implements: **3717.04, 3717.05**

6. State the reason(s) for proposing (i.e., why are you filing,) this rule:

Sections 3717.04 and 3717.05 of the Ohio Revised Code require the director of agriculture and public health council to adopt, amend, or rescind provisions in the Ohio Uniform Food Safety Code to ensure that it continues to conform to the Federal Food and Drug Administration's Model Food Code. The changes proposed are from the most current changes to the Federal Code.

7. If the rule is an AMENDMENT, then summarize the changes and the content

of the proposed rule; If the rule type is RESCISSION, NEW or NO CHANGE, then summarize the content of the rule:

This rule sets standards for preparation or storing of food (e.g., freezing, thawing, cooking, cooling, curing) in food service operations or retail food establishments for the purpose of limiting the growth of disease causing organisms in food. The proposed amendments add new language regarding micro-markets; correct punctuation, update code references; and correct typos.

8. If the rule incorporates a text or other material by reference and the agency claims the incorporation by reference is exempt from compliance with sections 121.71 to 121.74 of the Revised Code because the text or other material is **generally available** to persons who reasonably can be expected to be affected by the rule, provide an explanation of how the text or other material is generally available to those persons:

The rule references sections of the Ohio Revised and Administrative Codes, and the Code of Federal Regulations. The R.C., O.A.C. and C.F.R. are generally available in libraries and on the internet to persons who reasonably can be expected to be affected by the rule.

9. If the rule incorporates a text or other material by reference, and it was **infeasible** for the agency to file the text or other material electronically, provide an explanation of why filing the text or other material electronically was infeasible:

Ohio Revised Code 121.75 and 121.76 exempt agencies from filing copies of Federal and State laws and regulations cited in the text of a rule.

10. If the rule is being **rescinded** and incorporates a text or other material by reference, and it was **infeasible** for the agency to file the text or other material, provide an explanation of why filing the text or other material was infeasible:

*Not Applicable.*

11. If **revising** or **refiling** this rule, identify changes made from the previously filed version of this rule; if none, please state so. If applicable, indicate each specific paragraph of the rule that has been modified:

*Not Applicable.*

12. 119.032 Rule Review Date: 5/25/2012

(If the rule is not exempt and you answered NO to question No. 1, provide the scheduled review date. If you answered YES to No. 1, the review date for this rule is the filing date.)

NOTE: If the rule is not exempt at the time of final filing, two dates are required: the current review date plus a date not to exceed 5 years from the effective date for Amended rules or a date not to exceed 5 years from the review date for No Change rules.

### **FISCAL ANALYSIS**

13. Estimate the total amount by which *this proposed rule* would **increase / decrease** either **revenues / expenditures** for the agency during the current biennium (in dollars): Explain the net impact of the proposed changes to the budget of your agency/department.

This will have no impact on revenues or expenditures.

\$0.00

Not applicable; the proposed changes do not impact the agency's budget.

14. Identify the appropriation (by line item etc.) that authorizes each expenditure necessitated by the proposed rule:

Not applicable

15. Provide a summary of the estimated cost of compliance with the rule to all directly affected persons. When appropriate, please include the source for your information/estimated costs, e.g. industry, CFR, internal/agency:

The proposed amendments do not impact the cost of compliance.

16. Does this rule have a fiscal effect on school districts, counties, townships, or municipal corporations? **No**

17. Does this rule deal with environmental protection or contain a component dealing with environmental protection as defined in R. C. 121.39? **No**

### **S.B. 2 (129th General Assembly) Questions**

18. Has this rule been filed with the Common Sense Initiative Office pursuant to

R.C. 121.82? **Yes**

19. Specific to this rule, answer the following:

A.) Does this rule require a license, permit, or any other prior authorization to engage in or operate a line of business? **No**

B.) Does this rule impose a criminal penalty, a civil penalty, or another sanction, or create a cause of action, for failure to comply with its terms? **No**

C.) Does this rule require specific expenditures or the report of information as a condition of compliance? **Yes**

This rule requires an operator 1) to date mark ready-to-eat foods that are held for more than 24-hours; 2) to maintain a written procedure if time without temperature control is used as a public health control; 3) to obtain a variance from the Ohio Department of Health (for food service operations) or the Ohio Department of Agriculture (for retail food establishments) before for various food preservation or preparation practices are employed or heat treatment dispensing freezer used in a manner other than as prescribed in specific Chapter 3717-1 rules. Finally, food service operators or retail food establishments that package time/temperature controlled for safety food using a reduced oxygen packaging at that have not received a variance, method must have a HACCP plan that contains information as listed in this rule.