

901:3-1-01

Criteria and Definitions for Good Manufacturing Practices; Labeling and Standards of Identity.

(A) All food processing establishments shall comply with the applicable good manufacturing practices, standards of identity, and labeling requirements in Chapter 901:3-1 of the Administrative Code to determine that the food has been manufactured under such conditions that renders it safe and unadulterated; and not misbranded.

(B) Definitions.

As used in Chapter 901:3-1 of the Administrative Code:

- (1) "Acid foods or acidified foods" means foods that have an equilibrium pH of 4.6 or below.
- (2) "Adequate" means that which is needed to accomplish the intended purpose in keeping with good public health practice.
- (3) "Adulterated" means adulterated as defined in Chapter 3715 of the Revised Code.
- (4) "Batter" means a semifluid substance, usually composed of flour and other ingredients, into which principal components of food are dipped or with which they are coated, or which may be used directly to form bakery foods.
- (5) "Blanching" means a prepackaging heat treatment of foodstuffs, except for tree nuts and peanuts, for a sufficient time and at a sufficient temperature to partially or completely inactivate the naturally occurring enzymes and to effect other physical or biochemical changes in the food.
- (6) "Critical control point" means a point, step or procedure in a food process where there is a high probability that loss of control may result in an unacceptable health hazard or contribute to filth in the final food or decomposition of the final food.
- (7) "Defect action level" means the maximum levels for defects in foods produced under current good manufacturing practices.
- (8) "Food" means food as defined in Chapter 3715 of the Revised Code.
- (9) "Food-contact surface" means:
 - (a) A surface of equipment or a utensil with which food normally comes into contact; or
 - (b) A surface of equipment or a utensil from which food may drain, drip, or splash into a food, or onto a surface normally in contact with food.

- (10) "Lot" means the food produced during a period of time indicated by a specific code.
- (11) "Microorganisms" means yeasts, molds, bacteria, and viruses and includes, but is not limited to, species having public health significance. The term undesirable microorganisms includes those microorganisms that are of public health significance, that subject food to decomposition, indicate food is contaminated with filth, or otherwise may cause food to be adulterated.
- (12) "Pest" means any objectionable animals or insects including, but not limited to, birds, rodents, flies, and larvae.
- (13) "Plant" means the building or facility or parts thereof, used for or in connection with the manufacturing, packaging, labeling, or holding of food.
- (14) "Quality control operation" means a planned and systematic procedure for taking all actions necessary to prevent food from being adulterated.
- (15) "Rework" means clean, unadulterated food intended for consumption that has been removed from processing for reasons other than insanitary conditions or that has been successfully reconditioned by reprocessing and that is suitable for use as food.
- (16) "Safe moisture level" means a level of moisture low enough to prevent the growth of undesirable microorganisms in the finished product under the intended conditions of manufacturing, storage, and distribution. The maximum safe moisture level for a food is based on its water activity (a_w). An a_w will be considered safe for a food if data is available that demonstrate that the food at or below the given a_w will not support the growth of undesirable microorganisms.
- (17) "Sanitize" means the application of cumulative heat or chemical to food contact surfaces that is effective in destroying vegetative cells of microorganisms of public health significance, and in substantially reducing numbers of other undesirable microorganisms, but without adversely affecting the product or its safety for the consumer.
- (18) " a_w " means water activity which is a measure of the free moisture in a food and is the quotient of the water vapor pressure of the substance divided by the vapor pressure of pure water at the same temperature.
- (19) "pH" is the symbol for the negative logarithm of the hydrogen ion concentration, which is a measure of the degree of acidity or alkalinity of a solution.

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