

901:3-1-02                    **Personnel.**

## (A) Disease control.

Any person who, by medical examination or supervisory observation, is shown to have, or appears to have, an illness that is transmitted through food, open lesion, including boils, sores, or infected wounds, or any other abnormal source of microbial contamination by which there is a reasonable possibility of food, food-contact surfaces, or food-packaging materials becoming contaminated, shall be excluded from any operations which may be expected to result in such contamination until the condition is corrected. Personnel shall report such health conditions to their supervisors.

## (B) Cleanliness.

All persons working in direct contact with food, food-contact surfaces, and food-packaging materials shall conform to hygienic practices while on duty to protect against contamination of food. The methods for maintaining cleanliness include, but are not limited to:

- (1) Wearing outer garments suitable to the operation that protects against the contamination of food, food-contact surfaces, or food-packaging materials.
- (2) Maintaining personal cleanliness.
- (3) Washing hands in an acceptable hand-washing facility before starting work, after each absence from the work station, and at any other time when the hands may have become soiled or contaminated. A hand sanitizer may be used to supplement hand washing.
- (4) Removing all unsecured jewelry and other objects that might fall into food, equipment, or containers, and removing hand jewelry. If such hand jewelry cannot be removed, it may be covered by an acceptable material which can be maintained in an intact, clean, and sanitary condition and which effectively protects against the contamination by these objects of the food, food-contact surfaces, or food-packaging materials.
- (5) Maintaining gloves, if they are used in food handling, in an intact, clean, and sanitary condition.
- (6) Wearing, where appropriate, in an effective manner, hair nets, headbands, caps, beard covers, or other effective hair restraints.
- (7) Storing clothing or other personal belongings in areas other than where food is

exposed or where equipment or utensils are washed.

- (8) Confining eating food, chewing gum, drinking beverages, or using tobacco to areas other than where food may be exposed or where equipment or utensils are washed.
- (9) Taking any other necessary precautions to protect food, food-contact surfaces, or food-packaging materials from contamination by microorganisms or foreign substances such as, perspiration, hair, cosmetics, tobacco, chemicals, and medicines applied to the skin.

(C) Education and training.

Food handlers and supervisors shall receive appropriate training in proper food handling techniques and food protection principles.

(D) Supervision.

Responsibility for assuring compliance by all personnel with all requirements of this chapter shall be assigned to supervisory personnel.

R.C. 119.032 review dates: 06/05/2013 and 06/05/2018

**CERTIFIED ELECTRONICALLY**

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Certification

06/05/2013

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Date

Promulgated Under: 119.03  
Statutory Authority: 3715.021, 3715.02  
Rule Amplifies: 3715.03, 3715.59, 3715.62  
Prior Effective Dates: 12-23-66; 4-28-03