

901:3-6-02

Food.

- (A) Food shall be obtained from sources that comply with law.
- (B) Food shall be labeled as specified in law, and shall be honestly presented in a way that does not mislead or misinform the consumer.
- (C) Eggs shall be clean and sound.
- (D) Ice used as a cooling medium shall be made from water that complies with rule 901:3-6-06 of the Administrative Code.
- (E) All food products shall be safe, unadulterated, and honestly presented. Food or color additives, colored overwraps, or lights may not be used to misrepresent the true appearance, color, or quality of a food.
- (F) Food shall be protected from contamination.
- (G) Eggs shall be maintained at an ambient air temperature of forty-five degrees Fahrenheit or less.
- (H) Poultry and non-amenable meats shall be maintained frozen or at an internal temperature of forty-one degrees Fahrenheit or less.
- (I) Food that is unsafe, adulterated, or not honestly presented shall be discarded.
- (J) Except for whole and intact raw agricultural products, foods shall not be displayed or stored on the ground.
- (K) Cider and other juices manufactured on site of a farm market shall be processed in accordance with the good manufacturing practices established in Chapter ~~901:3-1~~ 901:3-17 of the Administrative Code.

Effective:

Five Year Review (FYR) Dates: 3/20/2022

Certification

Date

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