

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) Except for products of a cottage food production operation, food in a hermetically sealed container shall be obtained from a food processing plant that is regulated by the food regulatory agency that has jurisdiction over the plant.
- (D) Shell eggs shall be clean and sound.
- (E) Ice used as a cooling medium shall be made from water of drinking water quality.
- (F) 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.
- (G) Food may not contain unapproved food additives, additives in unsafe amounts, or additives that exceed the amounts necessary to achieve the needed effect.
- (H) Food shall be protected from contamination.
- (I) Eggs shall be maintained at an ambient air temperature of forty-five degrees Fahrenheit or less.
- (J) Poultry and non-amenable meats shall be maintained frozen or at an internal temperature of forty-one degrees Fahrenheit or less.
- (K) Food packages shall be in good condition and protect the integrity of the contents so that the food is not exposed to adulteration or potential contaminants.
- (L) Food that is unsafe, adulterated, or not honestly presented shall be discarded.
- (M) Except for raw agricultural products, foods shall not be displayed or stored on the ground.
- (N) 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 of the Administrative Code.

Effective:

R.C. 119.032 review dates:

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Certification

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Date

Promulgated Under: 119.03  
Statutory Authority: 3717.221  
Rule Amplifies: 3717.221