

901:3-6-05

Handwashing.

- (A) Personnel shall wash their hands to prevent the contamination of food, especially after using the toilet room or handling raw meat or poultry.
- (B) Except as permitted in paragraph (C) of this rule, handwashing facilities shall consist of potable running water, soap, and disposable towels.
- (C) Based upon the types food products being offered for sale and the amount of food handling at the facility, the director may approve an alternative method of handwashing, such as the use of alcohol towelets or a non-permanent handwashing facility.

Effective:

R.C. 119.032 review dates:

Certification

Date

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