

| RULE NUMBER           | DESCRIPTION OF REGULATORY RESTRICTION  | STATUTE UNDER WHICH THE REGULATORY RESTRICTION WAS ADOPTED | IS THE REGULATORY RESTRICTION EXPRESSLY OR SPECIFICALLY REQUIRED BY STATE OR FEDERAL LAW? | IS A LAW CHANGE REQUIRED IN ORDER TO REMOVE THE RESTRICTION? |
|-----------------------|--|--|---|--|
| OAC 901:3-1-11(A)     | ODA shall apply federal standards for food labeling  | ORC 3715.021(B); ORC 3715.02(A)(2)                         | Yes, state law  | Yes, state law   |
| OAC 901:3-1-11(C)     | Imported food products must comply with federal law regarding country of origin labeling   | ORC 3715.02; ORC 3715.021                                  | Yes, state law  | Yes, state law   |
| OAC 901:3-1-12(A)     | Food processed in food processing establishments must meet federal standards of identity   | ORC 3715.59; ORC 3715.60                                   | Yes, state law  | Yes, state law   |
| OAC 901:3-1-13        | Food products shall conform to federal requirements regarding the use of color additives   | ORC 3715.02; ORC 3715.021                                  | Yes, state law  | Yes, state law   |
| OAC 901:3-3-01(A)     | Food processing establishments processing thermally processed low-acid foods in hermetically sealed containers must comply with OAC Chapter 901:3-3 and 901:3-1  | ORC 913.04   | Yes, state law  | Yes, state law   |
| OAC 901:3-3-01(B)(19) | Processor's sterilization process must be at least equivalent to process established by the processing authority   | ORC 913.04   | Yes, state law  | Yes, state law   |
| OAC 901:3-3-02(A)     | Person trained in preservation technology shall supervise personnel operating preservation system only in areas for which supervisor has completed training  | ORC 913.04   | Yes, state law  | Yes, state law   |
| OAC 901:3-3-02(A)     | This person shall supervise only in those areas for which the person satisfactorily completed training.  | ORC 913.04   | Yes, state law  | Yes, state law   |
| OAC 901:3-3-02(B)     | Supervisor of personnel operating preservation system shall supply the director of training certificate upon request   | ORC 913.04   | Yes, state law  | Yes, state law   |
| OAC 901:3-3-03(A)     | Retort shall be equipped with at least one mercury-in-glass thermometer  | ORC 913.04   | Yes, state law  | Yes, state law   |
| OAC 901:3-3-03(A)(1)  | Thermometer reading and range limit shall not exceed specified limit   | ORC 913.04   | Yes, state law  | Yes, state law   |
| OAC 901:3-3-03(A)(2)  | Thermometer shall be tested for accuracy upon installation and annually  | ORC 913.04   | Yes, state law  | Yes, state law   |
| OAC 901:3-3-03(A)(3)  | Thermometer that can not be adjusted shall be repaired or replaced   | ORC 913.04   | Yes, state law  | Yes, state law   |
| OAC 901:3-3-03(A)(4)  | Thermometers shall be installed where they can be accurately and easily read.  | ORC 913.04   | Yes, state law  | Yes, state law   |
| OAC 901:3-3-03(A)(4)  | Bulbs of indicating thermometers shall be installed either within the retort shell or in external wells attached to the retort   | ORC 913.04   | Yes, state law  | Yes, state law   |
| OAC 901:3-3-03(A)(4)  | External wells or pipes shall be connected to the retort through at least a three-fourth inch diameter opening and equipped with a one-sixteenth inch or larger bleeder opening so located as to provide a full flow of steam past the length of the thermometer bulb. | ORC 913.04   | Yes, state law  | Yes, state law   |
| OAC 901:3-3-03(A)(4)  | The bleeders for external wells shall emit steam continuously during the entire processing period.   | ORC 913.04   | Yes, state law  | Yes, state law   |
| OAC 901:3-3-03(A)(5)  | The mercury thermometer shall be the reference instrument for indicating the processing temperature.   | ORC 913.04   | Yes, state law  | Yes, state law   |
| OAC 901:3-3-03(A)(5)  | The recorder chart shall not be used for this purpose.   | ORC 913.04   | Yes, state law  | Yes, state law   |
| OAC 901:3-3-03(B)(1)  | Each retort shall have temperature recording device  | ORC 913.04   | Yes, state law  | Yes, state law   |
| OAC 901:3-3-03(B)(1)  | device graduations shall not exceed specified limits   | ORC 913.04   | Yes, state law  | Yes, state law   |
| OAC 901:3-3-03(B)(2)  | Each chart shall have scale of specified ranges and be adjusted to agree with mercury-in-glass thermometer   | ORC 913.04   | Yes, state law  | Yes, state law   |
| OAC 901:3-3-03(B)(2)  | The temperature chart shall be adjusted to agree as nearly as possible with, but to be in no event higher than, the known accurate mercury-in-glass thermometer during the process time.   | ORC 913.04   | Yes, state law  | Yes, state law   |
| OAC 901:3-3-03(B)(3)  | Temperature recording device shall provide a means of preventing unauthorized changes in adjustment  | ORC 913.04   | Yes, state law  | Yes, state law   |

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| OAC 901:3-3-03(B)(5) | The temperature-recorder bulb shall be installed either within the retort shell or in a well attached to the shell.   | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-03(B)(6) | Each temperature-recorder bulb well shall have a one-sixteenth inch or larger bleeder which emits steam continuously during the processing period.  | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-03(C)    | Each retort shall be equipped with an automatic steam controller to maintain the retort temperature.  | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-03(D)    | The steam inlet to each still retort shall be large enough to provide sufficient steam for proper operation of the retort.  | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-03(D)    | Steam shall enter the retort opposite the vent.   | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-03(E)(1) | Bottom crate support shall be used in vertical still reorts   | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-03(E)(2) | Baffle plates shall not be used in the bottom of still retorts.   | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-03(F)    | Horizontal still reorts shall be equipped with steam spreaders extening the length of the reort   | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-03(G)(1) | Bleeders, except those for thermometer wells, shall be one-eighth inch or larger  | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-03(G)(1) | shall be wide open during the entire process, including the come-up-time.   | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-03(G)(1) | For horizontal still retorts, bleeders shall be located within approximately one foot of the outermost locations of containers at each end along the top of the retort  | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-03(G)(1) | Additional bleeders shall be located not more than eight feet apart along the top.  | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-03(G)(1) | Bleeders may be installed at alternative locations provided that any alternative location of the bleeders shall be accompanied by evidence in the form of heat distribution data that they accomplish adequate removal of air and circulation of steam within the retort. | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-03(G)(2) | Vertical retorts shall have at least one bleeder opening located in that portion of the retort opposite the steam inlet   | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-03(G)(3) | In retorts having top steam inlet and bottom venting, a bleeder shall be installed in the bottom of the retort to remove condensat  | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-03(G)(4) | All bleeders shall be arranged so that the operator can observe that they are functioning properly  | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-03(H)    | Crates, trays, gondolas, and similar items used to hold containers shall be made of strap iron perforated sheet metal, or other suitable material.  | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-03(H)    | The positioning of containers in the retort, when specified in the scheduled process, shall be in accordance with that process.   | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-03(I)    | Retorts using air for pressure cooling shall be equipped with a suitable valve to prevent air leakage into the retort during processing.  | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-03(J)    | Retorts using water for cooling shall be equipped with a suitable valve to prevent leakage of water into the retort during processing.  | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-03(K)(1) | Vents shall be installed in such a way that air is removed from the retort before timing of the process is started.   | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-03(K)(2) | Vents shall be controlled by gate, plug cock, or other adequate type valves   | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-03(K)(2) | which shall be fully open to permit rapid discharge of air from the retort during the venting period.   | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-03(K)(3) | Vents shall not be connected directly to a closed drain system.   | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-03(K)(3) | If the overflow is used as a vent, there shall be an atmospheric break in the line before it connects to a closed drain.  | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-03(K)(4) | The vent shall be located in that portion of the retort opposite the steam inlet.   | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-03(K)(4) | Where a retort manifold connects several vent pipes from a single still retort, it shall be controlled by a gate, plug cock, or other adequate type valve.  | ORC 913.04 | Yes, state law | Yes, state law |

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| OAC 901:3-3-03(K)(5) | The retort manifold shall be of a size that the cross-sectional area of the pipe is larger than the total cross-sectional area of all connecting vents.  | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-03(K)(6) | The discharge shall not be directly connected to a closed drain without an atmospheric break in the line.  | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-03(K)(7) | A manifold header connecting vents or manifolds from several still retorts shall lead to the atmosphere.   | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-03(K)(7) | The manifold header shall not be controlled by a valve and   | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-03(K)(7) | shall be of a size that the cross-sectional area is at least equal to the total cross-sectional area of all connecting retort manifold pipes from all retorts venting simultaneously   | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-03(K)(8) | Timing of the process shall not begin until the retort has been properly vented and the processing temperature has been reached.   | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-03(L)(1) | When maximum fill-in or drained weight is specified in the scheduled process, it shall be measured and recorded at intervals of sufficient frequency to ensure that the weight of the product does not exceed the maximum for the given container size specified in the scheduled process. | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-03(L)(2) | Closing machine vacuum in vacuum-packed products shall be observed and recorded at intervals of sufficient frequency to ensure that the vacuum is as specified in the scheduled process.   | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-03(L)(3) | When the product style results in stratification or layering of the primary product in the containers, the positioning of containers in the retort shall be according to the scheduled process.  | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-04(A)    | Each retort shall be equipped with at least one mercury-in-glass thermometer.  | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-04(A)(1) | Thermometer divisions are to be easily readable to one degree Fahrenheit and the temperature range shall not exceed seventeen degrees Fahrenheit per inch of graduated scale.  | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-04(A)(2) | Thermometers shall be tested for accuracy against a known accurate standard thermometer upon installation and at least once a year thereafter, to ensure their accuracy.   | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-04(A)(3) | A thermometer that has a divided mercury column or that cannot be adjusted to the standard shall be repaired or replaced before further use of the retort.   | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-04(A)(4) | Thermometers shall be installed where they can be accurately and easily read.  | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-04(A)(4) | Bulbs of indicating thermometers shall be located in such a position that they are beneath the surface of the water throughout the process.  | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-04(A)(4) | On horizontal retorts, the thermometer bulbs shall be inserted directly into the retort shell.   | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-04(A)(4) | In both vertical and horizontal retorts, the thermometer bulbs shall extend directly into the water a minimum of at least two inches without a separable well or sleeve.   | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-04(A)(5) | The mercury thermometer shall be the reference instrument for indicating the processing temperature.   | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-04(A)(5) | The recorder chart shall not be used for this purpose.   | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-04(B)(1) | Each still retort shall have an accurate temperature-recording device.   | ORC 913.04 | Yes, state law | Yes, state law |

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| OAC 901:3-3-04(B)(1) | Graduations on the temperature-recording devices shall not exceed two degrees Fahrenheit within a range of ten degrees Fahrenheit of the processing temperature.  | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-04(B)(2) | Each temperature chart shall have a working scale of not more than fifty-five degrees Fahrenheit per inch within a range of twenty degrees Fahrenheit of the processing temperature. The temperature chart shall be adjusted to agree as nearly as possible with, but to be in no event higher than, the known accurate mercury-in-glass thermometer during the process time. | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-04(B)(3) | A means of preventing unauthorized changes in adjustment of the temperature recording device shall be provided.   | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-04(B)(4) | In the case of a vertical retort equipped with a combination recorder-controller, the temperature recorder-control bulb shall be located at the bottom of the retort below the lowest crate rest in such a position that the steam does not strike it directly.   | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-04(B)(4) | In horizontal retorts, the temperature recorder-control bulb shall be located between the water surface and the horizontal plane passing through the center of the retort so that there is no opportunity for direct steam impingement on the control bulb.   | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-04(C)    | Each retort shall be equipped with an automatic steam controller to maintain the retort temperature.  | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-04(D)    | Steam shall be distributed in the bottom of the retort in a manner adequate to provide uniform heat distribution throughout the retort.   | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-04(D)    | In horizontal retorts, the steam distributor shall run the length of the bottom of the retort with perforations distributed uniformly along the upper part of the pipe.   | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-04(E)(1) | A bottom crate support shall be used in vertical still retorts.   | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-04(E)(2) | Baffle plates shall not be used in the bottom of the retort.  | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-04(F)    | Crates, trays, gondolas, and similar items used to hold containers shall be made of strap iron, adequately perforated sheet metal, or other suitable material.  | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-04(F)    | The positioning of containers in the retort, when specified in the scheduled process, shall be in accordance with that process.   | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-04(F)    | Dividers, racks, trays, or other means of positioning of flexible containers shall be designed and employed to ensure even circulation of heating medium around all containers in the retort.   | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-04(G)    | A non-clogging, water-tight valve shall be used.  | ORC 913.04 | Yes, state law | Yes, state law |

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| OAC 901:3-3-04(H)(1) | There shall be a means of determining the water level in the retort during operation, by using a gage, water glass, or petcock.  | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-04(H)(2) | Water shall cover the top layer of containers during the entire come-up-time and processing periods.   | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-04(H)(3) | The operator shall check and record the water level at intervals sufficient to ensure its adequacy.  | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-04(I)    | In both horizontal and vertical still retorts for pressure processing in water, a means shall be provided for introducing compressed air at the proper pressure and rate.  | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-04(I)(1) | The proper pressure shall be controlled by an automatic pressure control unit.   | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-04(I)(2) | A check valve shall be provided in the air supply line to prevent water from entering the system.  | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-04(I)(3) | Air or water circulation shall be maintained continuously during the come-up-time and during processing and cooling periods.   | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-04(I)(4) | The adequacy of the air or water circulation for uniform heat distribution within the retort shall be established in accordance with procedures recognized by a processing authority   | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-04(I)(4) | and records shall be kept on file.   | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-04(I)(5) | If air is used to promote circulation, it shall be introduced into the steam line at a point between the retort and the steam control valve at the bottom of the retort.   | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-04(J)    | When a water circulating system is used for heat distribution, it shall be installed in such a manner that water will be drawn from the bottom of the retort through a suction manifold and discharged through a spreader which extends the length of the top of the retort.               | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-04(J)(1) | The holes in the water spreader shall be uniformly distributed.  | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-04(J)(2) | Debris shall be prevented from entering the circulating system.  | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-04(J)(3) | The pump shall be equipped with a pilot light or other signaling device to warn the operator when it is not running, and with a bleeder to remove air when starting operations.  | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-04(K)    | Critical factors specified in the scheduled process shall be measured and recorded on the processing record at intervals of sufficient frequency to ensure that the factors are within the limits specified in the scheduled process as follows:   | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-04(K)(1) | When maximum fill-in or drained weight is specified in the scheduled process, it shall be measured and recorded at intervals of sufficient frequency to ensure that the weight of the product does not exceed the maximum for the given container size specified in the scheduled process. | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-04(K)(2) | Closing machine vacuum in vacuum-packed products shall be observed and recorded at intervals of sufficient frequency to ensure that the vacuum is as specified in the scheduled process.   | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-04(K)(3) | When the product style results in stratification or layering of the primary product in the containers, the positioning of containers in the retort shall be according to the scheduled process.  | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-05(A)    | Each retort shall be equipped with at least one mercury-in-glass thermometer.  | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-05(A)(1) | Thermometer divisions are to be easily readable to one degree Fahrenheit and the temperature range shall not exceed seventeen degrees Fahrenheit per inch of graduated scale.  | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-05(A)(2) | Thermometers shall be tested for accuracy against a known accurate standard thermometer upon installation and at least once a year thereafter to ensure their accuracy.  | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-05(A)(3) | A thermometer that has a divided mercury column or that cannot be adjusted to the standard shall be repaired or replaced before further use of the retort.   | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-05(A)(4) | Thermometers shall be installed where they can be accurately and easily read.  | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-05(A)(4) | Bulbs in indicating thermometers shall be installed either within the retort shell or in external wells attached to the retort.  | ORC 913.04 | Yes, state law | Yes, state law |

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| OAC 901:3-3-05(A)(5) | External wells or pipes shall be connected to the retort through at least a three-fourth inch diameter opening, and equipped with a one-sixteenth inch or larger bleeder opening so located as to provide a full flow of steam past the length of the thermometer bulb. | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-05(A)(5) | The bleeders for external wells shall emit steam continuously during the entire processing period.  | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-05(A)(6) | The mercury thermometer shall be the reference instrument for indicating the processing temperature.  | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-05(A)(6) | The recorder chart shall not be used for this purpose.  | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-05(B)(1) | Each retort shall have an accurate temperature-recording device.  | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-05(B)(1) | Graduations on the temperature-recording devices shall not exceed two degrees Fahrenheit within a range of ten degrees Fahrenheit of the processing temperature.  | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-05(B)(2) | Each temperature chart shall have a working scale of not more than fifty-five degrees Fahrenheit per inch within a range of twenty degrees Fahrenheit of the processing temperature.  | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-05(B)(2) | The temperature chart shall be adjusted to agree as nearly as possible with, but to be in no event higher than, the known accurate mercury-in-glass thermometer during the process time.  | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-05(B)(3) | A means of preventing unauthorized changes in adjustment of the temperature recording device shall be provided.   | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-05(B)(5) | The temperature-recorder bulb shall be installed either within the retort shell or in a well attached to the shell.   | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-05(B)(6) | Each temperature-recorder bulb well shall have a one-sixteenth inch or larger bleeder opening emitting steam continuously during the processing period.   | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-05(C)    | Each retort shall be equipped with an automatic steam controller to maintain the retort temperature.  | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-05(D)(1) | Bleeders, except those for thermometer wells, shall be one-eighth inch or larger  | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-05(D)(1) | and shall be wide open during the entire process, including the come-up-time.   | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-05(D)(1) | Bleeders shall be located within approximately one foot of the outermost location of containers at each end along the top of the retort.  | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-05(D)(1) | Additional bleeders shall be located not more than eight feet apart along the top of the retort.  | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-05(D)(2) | All bleeders shall be arranged so that the operator can observe that they are functioning properly.   | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-05(D)(3) | The condensate bleeder shall be checked with sufficient frequency to ensure adequate removal of condensate  | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-05(D)(3) | or shall be equipped with an automatic alarm system that would serve as a continuous monitor of condensate-bleeder functioning.   | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-05(E)(1) | Vents shall be located in that portion of the retort opposite the steam inlet.  | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-05(E)(2) | Air shall be removed before processing is started.  | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-05(E)(3) | Heat distribution data or documentary proof from the manufacturer or from a processing authority, demonstrating that adequate venting is achieved, shall be kept on file.   | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-05(E)(4) | At the time steam is turned on, steam condensate shall be removed from the retort,  | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-05(E)(4) | and provision shall be made for continuing drainage of condensate during the retort operation.  | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-05(F)(1) | The rotational speed of the retort shall be specified in the scheduled process.   | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-05(F)(2) | The speed shall be adjusted and recorded when the retort is started, at any time a speed change is made, and at intervals of sufficient frequency to ensure that the retort speed is maintained as specified in the scheduled process.                                  | ORC 913.04 | Yes, state law | Yes, state law |

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| OAC 901:3-3-05(F)(2) | A means of preventing unauthorized speed changes on retorts shall be provided.   | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-05(G)(1) | If a retort jams or breaks down during processing operations, necessitating cooling the retort for repairs, the retort shall be operated in such a way that ensures that the product is commercially sterile, or the retort is to be cooled promptly and all containers either reprocessed, re-packed and reprocessed, or discarded. | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-05(G)(2) | When operated as a still retort, all containers shall be given a full still retort process before the retort is cooled.  | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-05(G)(2) | If, in such an emergency, a scheduled still process or another process established to ensure commercial sterility is to be used, it shall be made readily available to the retort operator.  | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-05(G)(3) | Any containers in the retort intake valve or in transfer valves between cooker shells of a continuous retort at the time of breakdown shall either be reprocessed, re-packed and reprocessed, or discarded.  | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-05(G)(4) | Both the time at which the reel stopped and the time the retort was used for a still retort process, if so used, shall be marked on the recording chart and entered on the other production records required in this Chapter.  | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-05(G)(5) | If the alternative procedure of prompt cooling is followed, the subsequent handling methods used for the containers in the retort at the time of stopping and cooling shall be entered on the production records.  | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-05(H)(1) | If the temperature of the continuous retort drops below the temperature specified in the scheduled process while containers are in the retort, the retort reel shall be stopped promptly.  | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-05(H)(2) | When the temperature drops below the specified process temperature the reel shall be stopped.  | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-05(H)(2) | Before the reel is restarted, all containers in the retort shall be given a complete scheduled still retort process if the temperature drop was ten degrees Fahrenheit or more below the specified temperature,  | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-05(H)(2) | or alternatively, container entry to the retort shall be stopped and the reel restarted to empty the retort.   | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-05(H)(3) | The discharged containers shall be either reprocessed, re-packed and reprocessed, or discarded.  | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-05(H)(4) | Both the time at which the reel stopped and the time the retort was used for a still retort process, if so used, shall be marked on the recording chart and entered on the other production records required in this chapter.  | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-05(H)(5) | If the alternative procedure of emptying the retort is followed, the subsequent handling methods used for the containers in the retort at the time of the temperature drop shall be entered on the production records.   | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-05(H)(6) | Alternatively, container entry to the retort shall be stopped and an authorized emergency agitating process may be used before container entry to the retort is restarted.   | ORC 913.04 | Yes, state law | Yes, state law |

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| OAC 901:3-3-05(H)(7) | When emergency procedures are used, no containers may enter the retort and the process and procedures used shall be noted on the production records.   | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-05(I)(1) | Critical factors specified in the scheduled process shall be measured and recorded on the processing record at intervals of sufficient frequency to ensure that the factors are within the limits specified in the scheduled process.  | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-05(I)(2) | The minimum headspace of containers, if specified in the scheduled process, shall be measured and recorded at intervals of sufficient frequency to ensure that the headspace is as specified in the scheduled process.   | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-05(I)(3) | When the product consistency is specified in the scheduled process, the consistency of the product shall be determined by objective measurements on the product taken from the filler before processing and recorded at intervals of sufficient frequency to ensure that the consistency is as specified in the scheduled process. | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-05(I)(4) | Minimum closing machine vacuum in vacuum-packed products, maximum fill-in or drained weight, minimum net weight, and percent solids shall be as specified in the scheduled process for all products when deviations from such specifications may affect the scheduled process.   | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-06(A)    | Each retort shall be equipped with at least one mercury-in-glass thermometer.  | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-06(A)(1) | Thermometer divisions are to be easily readable to one degree Fahrenheit and the temperature range shall not exceed seventeen degrees Fahrenheit per inch of graduated scale.  | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-06(A)(2) | Thermometers shall be tested for accuracy against a known accurate standard thermometer upon installation and at least once a year thereafter to ensure their accuracy.  | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-06(A)(3) | A thermometer that has a divided mercury column or that cannot be adjusted to the standard shall be repaired or replaced before further use of the retort.   | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-06(A)(4) | Thermometers shall be installed where they can be accurately and easily read.  | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-06(A)(4) | Bulbs of indicating thermometers shall be installed either within the retort shell or in external wells attached to the retort.  | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-06(A)(5) | External wells or pipes shall be connected to the retort through at least a three-fourth inch diameter opening, and equipped with a one-sixteenth inch or larger bleeder opening so located as to provide a full flow of steam past the length of the thermometer bulb.  | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-06(A)(6) | The bleeder for external wells shall emit steam continuously during the entire processing period.  | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-06(A)(7) | The mercury thermometer shall be the reference instrument for indicating the processing temperature.   | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-06(A)(7) | The recorder chart shall not be used for this purpose.   | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-06(B)(1) | Each retort shall have an accurate temperature-recording device.   | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-06(B)(1) | Graduations on the temperature-recording devices shall not exceed two degrees Fahrenheit within a range of ten degrees Fahrenheit of the processing temperature.   | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-06(B)(2) | Each chart shall have a working scale of not more than fifty-five degrees Fahrenheit per inch within a range of twenty degrees Fahrenheit of the processing temperature.   | ORC 913.04 | Yes, state law | Yes, state law |



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| OAC 901:3-3-06(B)(3) | The temperature chart shall be adjusted to agree as nearly as possible with, but to be in no event higher than, the known accurate mercury-in-glass thermometer during the process time.   | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-06(B)(4) | A means of preventing unauthorized changes in adjustment shall be provided.  | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-06(B)(6) | The temperature recorder bulb shall be installed either within the retort shell or in a well attached to the shell.  | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-06(B)(7) | Each temperature recorder bulb well shall have a one-sixteenth inch or larger bleeder opening emitting steam continuously during the processing period.  | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-06(C)    | Each retort shall be equipped with an automatic steam controller to maintain the retort temperature.   | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-06(D)(1) | Bleeders, except those for thermometer wells, shall be one-eighth inch or larger   | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-06(D)(1) | and shall be wide open during the entire process, including the come-up-time.  | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-06(D)(1) | Bleeders shall be located within approximately one foot of the outermost location of containers, at each end along the top of the retort.  | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-06(D)(1) | Additional bleeders shall be located not more than eight feet apart along the top.   | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-06(D)(2) | In retorts having top steam inlet and bottom venting, a bleeder shall be installed in the bottom of the retort to remove condensate.   | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-06(D)(3) | All bleeders shall be arranged in a way that enables the operator to observe that they are functioning properly.   | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-06(E)(1) | The air in each retort shall be removed before processing is started.  | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-06(E)(2) | Heat distribution data or documentary proof from the manufacturer or from a processing authority, demonstrating that adequate venting is achieved, shall be kept on file.  | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-06(F)(1) | The rotational speed of the retort shall be specified in the schedules process.  | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-06(F)(1) | The speed shall be adjusted, as necessary, to ensure that the speed is as specified in the scheduled process.  | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-06(F)(2) | The rotational speed, as well as the process time, shall be recorded for each retort load processed.   | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-06(F)(3) | A means of preventing unauthorized speed changes on retorts shall be provided.   | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-06(G)(1) | Critical factors specified in the schedules process shall be measured and recorded on the processing record at intervals of sufficient frequency to ensure that the factors are within the limits specified in the scheduled process.  | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-06(G)(2) | The minimum headspace of containers in each retort load to be processed, if specified in the scheduled process, shall be measured and recorded at intervals of sufficient frequency to ensure that the headspace is as specified in the scheduled process.   | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-06(G)(3) | When the product consistency is specified in the scheduled process, the consistency of the product shall be determined by objective measurements on the product taken from the filler before processing and recorded at intervals of sufficient frequency to ensure that the consistency is as specified in the scheduled process. | ORC 913.04 | Yes, state law | Yes, state law |

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| OAC 901:3-3-06(G)(4) | Minimum closing machine vacuum in vacuum-packed products, maximum fill-in or drained weight, minimum net weight, and percent solids shall be as specified in the scheduled process for all products for which deviations from such specifications may affect the scheduled process. | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-07(A)    | Each retort shall be equipped with at least one mercury-in-glass thermometer.   | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-07(A)(1) | Thermometer divisions are to be easily readable to one degree Fahrenheit and the temperature range shall not exceed seventeen degrees Fahrenheit per inch of graduated scale.   | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-07(A)(2) | Thermometers shall be tested for accuracy against a known accurate standard thermometer upon installation and at least once a year thereafter to ensure their accuracy.   | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-07(A)(3) | A thermometer that has a divided mercury column or that cannot be adjusted to the standard shall be repaired or replaced before further use of the retort.  | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-07(A)(3) | Thermometers shall be installed where they can be accurately and easily read.   | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-07(A)(3) | Bulbs of indicating thermometers shall be installed either within the retort shell or in external wells attached to the retort.   | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-07(A)(4) | The mercury thermometer shall be the reference instrument for indicating the processing temperature.  | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-07(A)(4) | The recorder chart shall not be used for this purpose.  | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-07(B)(1) | Each retort shall have an accurate temperature-recording device.  | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-07(B)(1) | Graduations on the temperature-recording devices shall not exceed two degrees Fahrenheit within a range of ten degrees Fahrenheit of the processing temperature.  | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-07(B)(2) | Each chart shall have a working scale of not more than fifty-five degrees Fahrenheit per inch within a range of twenty degrees Fahrenheit of the processing temperature.  | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-07(B)(2) | The temperature chart shall be adjusted to agree as nearly as possible with, but to be in no event higher than, the known accurate mercury-in-glass thermometer during the process time.  | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-07(B)(3) | A means of preventing unauthorized changes in adjustment shall be provided.   | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-07(B)(5) | The temperature-recorder bulb shall be installed either within the retort shell or in a well attached to the shell.   | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-07(C)    | Each retort shall be equipped with an automatic steam controller to maintain the retort temperature.  | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-07(D)(1) | The rotational speed of the retort shall be specified in the scheduled process  | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-07(D)(2) | The speed shall be adjusted, as necessary, to ensure that the speed is as specified in the scheduled process.   | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-07(D)(3) | The rotational speed as well as the process time shall be recorded for each retort load processed.  | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-07(D)(4) | A means of preventing unauthorized speed changes shall be provided.   | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-07(E)(1) | A means shall be provided for introducing compressed air at the proper pressure and rate,   | ORC 913.04 | Yes, state law | Yes, state law |

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| OAC 901:3-3-07(E)(1) | which shall be controlled by an automatic pressure control unit.   | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-07(E)(2) | A check valve shall be provided in the air supply line to prevent water from entering the system.  | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-07(F)(1) | Critical factors specified in the scheduled process shall be measured and recorded on the processing record at intervals of sufficient frequency to ensure that the factors are within the limits specified in the scheduled process.  | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-07(F)(2) | The minimum headspace of containers, if specified in the scheduled process, shall be measured and recorded at intervals of sufficient frequency to ensure that the headspace is as specified in the scheduled process.   | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-07(F)(3) | When the product consistency is specified in the scheduled process, the consistency of the product shall be determined by objective measurements on the product taken from the filler before processing and recorded at intervals of sufficient frequency to ensure that the consistency is as specified in the scheduled process. | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-07(F)(4) | Minimum closing machine vacuum in vacuum-packed products, maximum fill-in or drained weight, minimum net weight, and percent solids shall be as specified in the scheduled process for all products when deviations from such specifications may affect the scheduled process.   | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-08(A)    | Each retort shall be equipped with at least one mercury-in-glass thermometer.  | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-08(A)(1) | Thermometer divisions are to be easily readable to one degree Fahrenheit and the temperature range shall not exceed seventeen degrees Fahrenheit per inch of graduated scale.  | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-08(A)(2) | Thermometers shall be tested for accuracy against a known accurate standard thermometer upon installation and at least once a year thereafter to ensure their accuracy.  | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-08(A)(3) | A thermometer that has a divided mercury column or that cannot be adjusted to the standard shall be repaired or replaced before further use of the retort.   | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-08(A)(4) | Thermometers shall be installed where they can be accurately and easily read.  | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-08(A)(4) | The thermometer shall be located in the steam dome near the steam-water interface.   | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-08(A)(5) | When the scheduled process specifies maintenance of particular temperatures in the hydrostatic water legs, a mercury-in-glass thermometer shall be located in each hydrostatic water leg in a position near the bottom automatic recorder.   | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-08(A)(6) | The mercury thermometer shall be the reference instrument for indicating the processing temperature.   | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-08(A)(6) | The recorder chart shall not be used for this purpose.   | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-08(B)(1) | Each retort shall have an accurate temperature-recording device.   | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-08(B)(1) | Graduations on the temperature-recording devices shall not exceed two degrees Fahrenheit within a range of ten degrees Fahrenheit of the processing temperature.   | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-08(B)(2) | Each chart shall have a working scale of not more than fifty-five degrees Fahrenheit per inch within a range of twenty degrees Fahrenheit of the processing temperature.   | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-08(B)(3) | The temperature chart shall be adjusted to agree as nearly as possible with, but to be in no event higher than, the known accurate mercury-in-glass thermometer during the process time.   | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-08(B)(4) | A means of preventing unauthorized changes in adjustment shall be provided.  | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-08(B)(6) | The temperature-recorder bulb shall be installed either within the steam dome or in a well attached to the dome.   | ORC 913.04 | Yes, state law | Yes, state law |

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| OAC 901:3-3-08(B)(7)    | Each temperature-recorder bulb well shall have a one-sixteenth inch or larger bleeder opening which emits steam continuously during the processing period.   | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-08(B)(8)    | Additional temperature-recorder bulbs shall be installed in the hydrostatic water legs if the scheduled process specified maintenance of particular temperatures in the hydrostatic water legs.  | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-08(C)(1)    | Temperatures indicated by the mercury-in-glass thermometer or thermometers shall be entered on a suitable form during processing operations.   | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-08(C)(2)(a) | Temperatures shall be recorded by an accurate automatic recorder or recorders in the steam chamber between the steam-water interface and the lowest container position.  | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-08(C)(2)(b) | Temperatures shall be recorded by an accurate automatic recorder or recorder near the top and the bottom of each hydrostatic water leg if the scheduled process specifies maintenance of particular temperatures in the legs.  | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-08(D)       | Each retort shall be equipped with an automatic steam controller to maintain the retort temperature.   | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-08(E)       | Before the start of processing operations, the retort steam chamber or chambers shall be vented to ensure removal of air.  | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-08(F)(1)    | Bleeder openings one-fourth inch or larger shall be located at the top of the steam chamber or chambers opposite the point of steam entry.   | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-08(F)(2)    | Bleeders shall be wide open and shall emit steam continuously during the entire process, including the come-up-time.   | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-08(F)(3)    | All bleeders shall be arranged in such a way that the operator can observe that they are functioning properly.   | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-08(G)(1)    | The speed of the container-conveyor chain shall be specified in the scheduled process  | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-08(G)(1)    | and shall be determined and recorded at the start of processing and at intervals of sufficient frequency to ensure that the retort speed is maintained as specified.   | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-08(G)(2)    | When the temperature drops below that specified in the scheduled process the container conveyor chain shall be stopped.  | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-08(G)(3)    | A means of preventing unauthorized speed changes shall be provided.  | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-08(H)       | Critical factors specified in the scheduled process shall be measured and recorded on the processing record at intervals of sufficient frequency to ensure that the factors are within the limits specified in the scheduled process.  | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-08(H)(1)    | When maximum fill-in or drained weight is specified in the scheduled process, it shall be measured and recorded at intervals of sufficient frequency to ensure that the weight of the product does not exceed the maximum for the given container size specified in the scheduled process. | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-08(H)(2)    | Closing machine vacuum in vacuum-packed products shall be observed and recorded at intervals of sufficient frequency to ensure that the vacuum is as specified in the scheduled process.   | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-09(A)(1)    | Each product sterilizer shall be equipped with at least one mercury-in-glass thermometer or an equivalent temperature-indicating device.   | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-09(A)(2)    | Mercury-in-glass thermometers shall have divisions that are easily readable to one degree Fahrenheit and whose temperature range does not exceed seventeen degrees Fahrenheit per inch of graduated scale.   | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-09(A)(3)    | Thermometers and temperature-indicating devices shall be tested for accuracy against a known accurate standard thermometer upon installation and at least once a year to ensure their accuracy.  | ORC 913.04 | Yes, state law | Yes, state law |

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| OAC 901:3-3-09(A)(4) | A thermometer that has a divided mercury column or that cannot be adjusted to essential agreement with the standard shall be repaired or replaced.  | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-09(A)(5) | Thermometers and temperature-indicating devices shall be installed where they can be accurately and easily read.  | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-09(A)(6) | The temperature-indicating device shall be the reference instrument for indicating the processing temperature.  | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-09(B)(1) | There shall be an accurate temperature recording device on each product sterilizer.   | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-09(B)(2) | The device shall be installed in the product at the holding-tube outlet between the holding tube and the inlet to the cooler.   | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-09(B)(3) | Temperature-recording devices shall have graduations that do not exceed two degrees Fahrenheit within a range of ten degrees Fahrenheit of the processing temperature.  | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-09(B)(4) | Each chart shall have a working scale of not more than fifty-five degrees Fahrenheit per inch within a range of twenty degrees Fahrenheit of the desired product-sterilization temperature.   | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-09(B)(5) | The temperature chart shall be adjusted to agree as nearly as possible with, but to be in no event higher than, a known accurate mercury-in-glass thermometer.  | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-09(B)(6) | A means of preventing unauthorized changes in adjustment shall be provided.   | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-09(C)    | An accurate temperature recorder-controller shall be located in the product sterilizer at the final heater outlet.  | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-09(C)    | It shall be capable of ensuring that the desired product sterilization temperature is maintained.   | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-09(C)    | The chart graduations shall not exceed two degrees Fahrenheit within a range of ten degrees Fahrenheit of the desired product sterilization temperature.  | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-09(D)    | When a product-to-product regenerator is used to heat the cold unsterilized product entering the sterilizer by means of a heat exchange system, it shall be designed, operated, and controlled so that the pressure of the sterilized product in the regenerator is greater than the pressure of any unsterilized product in the regenerator. | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-09(E)(1) | When a product-to-product regenerator is used, there shall be an accurate differential pressure recorder-controller installed on the regenerator.   | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-09(E)(2) | The scale divisions shall not exceed two pounds per square inch on the working scale of not more than twenty pounds per square inch per inch.   | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-09(E)(3) | The controller shall be tested for accuracy against a known accurate standard pressure indicator upon installation and at least once every three months of operation to ensure its accuracy.  | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-09(E)(4) | One pressure sensor shall be installed at the sterilized product regenerator outlet and the other pressure sensor shall be installed at the unsterilized product regenerator inlet.   | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-09(F)(1) | A metering pump shall be located upstream from the holding tube   | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-09(F)(1) | and shall be operated to maintain the required rate of product flow.  | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-09(F)(2) | A means of preventing unauthorized speed changes shall be provided.   | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-09(G)(1) | The product-sterilizing holding tube shall be designed to give continuous holding of every particle of food for at least the minimum holding time specified in the scheduled process.   | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-09(G)(2) | The holding tube shall be designed so that no portion of the tube between the product inlet and the product outlet can be heated,   | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-09(G)(2) | and it must be sloped upward at least one-fourth inch per foot.   | ORC 913.04 | Yes, state law | Yes, state law |

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| OAC 901:3-3-10(A)    | Before the start of aseptic processing operations the product sterilizer and all product-contact surfaces downstream shall be brought to a condition of commercial sterility.  | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-10(B)    | If product is subjected to a temperature drop below the scheduled process is filled into containers, the product shall be segregated from product that received the scheduled process.   | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-10(B)    | The processing deviation shall be handled in accordance with paragraph (D) of rule 901:3-3-17 of the Administrative Code.  | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-10(B)    | The product holding tube and any further system portions affected shall be returned to a condition of commercial sterility before product flow is resumed to the filler or to the aseptic surge tank.  | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-10(C)    | If product is subjected to loss of proper pressure in the regenerator and the product is filled into containers, the product shall be segregated from product that received the scheduled process  | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-10(C)    | and shall be reprocessed or destroyed.   | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-10(C)    | Product flow to the filler or to the aseptic surge tank shall not be resumed until the cause of the improper pressure relationships in the regenerator has been corrected and the affected system has been returned to a condition of commercial sterility.  | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-10(D)    | Product flow to and/or from the aseptic surge tank shall not be resumed until the potentially contaminated product in the tank is removed, and the aseptic surge tank has been returned to a condition of commercial sterility.  | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-10(E)(1) | Readings at temperature-indicating devices in the holding tube shall be observed and recorded at the start of aseptic packaging operations and at intervals of sufficient frequency to ensure that these values are as specified in the scheduled process  | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-10(E)(2) | Readings at temperature recorder in holding tube outlet shall be observed and recorded at the start of aseptic packaging operations and at intervals of sufficient frequency to ensure that these values are as specified in the scheduled process   | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-10(E)(3) | Readings at temperature recorder-controller at final heater outlet shall be observed and recorded at the start of aseptic packaging operations and at intervals of sufficient frequency to ensure that these values are as specified in the scheduled process  | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-10(E)(4) | Readings at differential pressure recorder-controller, if a product-to-product regenerator is used shall be observed and recorded at the start of aseptic packaging operations and at intervals of sufficient frequency to ensure that these values are as specified in the scheduled process  | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-10(E)(5) | Readings at product flow rate as established by the metering pump or as determined by filling and closing rates and, if an aseptic surge tank is used, sterile air pressure or other protection means shall be observed and recorded at the start of aseptic packaging operations and at intervals of sufficient frequency to ensure that these values are as specified in the scheduled process | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-10(E)(6) | Readings of proper performance of seam seals or other similar devices shall be observed and recorded at the start of aseptic packaging operations and at intervals of sufficient frequency to ensure that these values are as specified in the scheduled process   | ORC 913.04 | Yes, state law | Yes, state law |

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| OAC 901:3-3-11(A)(1) | The container and closure sterilization system and product filling and closing system shall be instrumented to demonstrate that the required sterilization is being accomplished continuously.  | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-11(A)(2) | Automatic recording devices shall be used to record, when applicable, the sterilization media flow rates, temperature, concentration, or other factors.   | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-11(A)(3) | When a batch system is used for container sterilization, the sterilization conditions shall be recorded.  | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-11(B)(1) | Methods shall be used either to give the retention time of containers, and closures if applicable, in the sterilizing environment specified in the scheduled process, or to control the sterilization cycle at the rate specified in the scheduled process.                           | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-11(B)(2) | A means of preventing unauthorized speed changes shall be provided.   | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-12(A)    | Before the start of packaging operations, both the container and closure sterilizing system and the product filling and closing system shall be brought to a condition of commercial sterility.   | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-12(B)    | A system shall be provided to stop packaging operations, or alternatively to ensure segregation of any product packaged when the packaging conditions fall below scheduled processes.   | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-12(B)    | In the event product is packaged under conditions below those specified in the scheduled process, all such product shall be segregated and handled in accordance with paragraph (D) of rule 901:3-3-17 of the Administrative Code.  | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-12(B)    | In the event of loss of sterility, the system shall be returned to a condition of commercial sterility before resuming packaging operations.  | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-12(C)    | Observations and measurements of operating conditions shall be made and recorded at intervals of sufficient frequency to ensure that commercial sterility of the food product is being achieved.  | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-12(C)    | Such measurements shall include the sterilization media flow rates, temperatures, the container and closure rates is applicable, through the sterilizing system, and the sterilization conditions if a batch system is used for container sterilization.                              | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-12(D)    | Critical factors specified in the scheduled process shall be measured and recorded on the processing record at intervals of sufficient frequency to ensure that the factors are within the limits specified in the scheduled process.   | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-13(A)    | The container conveyor speed shall be specified in the scheduled process. .   | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-13(A)    | The container conveyor speed shall be measured and recorded at the start of operations and at intervals of sufficient frequency to ensure that the conveyor speed is as specified in the scheduled process  | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-13(B)    | A means of preventing changes in flame intensity and unauthorized speed changes on the conveyor shall be provided.  | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-13(C)    | The surface temperature of at least one container from each conveyor channel shall be measured and recorded at the entry and at the end of the holding period at intervals of sufficient frequency to ensure that the temperatures specified in the scheduled process are maintained. | ORC 913.04 | Yes, state law | Yes, state law |

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| OAC 901:3-3-13(D)       | Critical factors specified in the scheduled process shall be measured and recorded on the processing record at intervals of sufficient frequency to ensure that the factors are within the limits specified in the scheduled process.                                     | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-14(A)       | The equipment, procedures, methods, and controls used for the manufacture, processing, and packing of thermal processed foods where critical factors such as water activity are used in conjunction with thermal processing shall be established in the scheduled process | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-14(A)       | and shall be operated or administered in a manner adequate to ensure that the product is safe.  | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-14(B)       | The time and temperature of processing and other critical factors specified in the scheduled process shall be measured with instruments having the accuracy and dependability adequate to ensure that the requirements of the scheduled process are met.                  | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-14(B)       | All measurements shall be made and recorded at intervals of sufficient frequency to ensure that the critical factors are within the limits specified in the scheduled process.  | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-15(A)       | All systems, whether or not specifically mentioned in this chapter for the thermal processing of low-acid foods in hermetically sealed containers, shall conform to the applicable requirements of this chapter.  | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-15(A)       | Additionally, the methods and controls used for the manufacture, processing, and packing of low-acid foods shall be as established in the scheduled process.  | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-15(A)       | These systems shall be operated or administered in a manner adequate to ensure that commercial sterility is achieved.   | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-15(B)       | Critical factors specified in the scheduled process shall be measured and recorded at intervals of sufficient frequency to ensure that the critical factors are within the limits specified in the scheduled process.   | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-16(A)(1)    | Regular observations shall be maintained during production runs for gross closure defects.  | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-16(A)(1)    | Any such defects shall be recorded and corrective action taken and recorded.  | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-16(A)(1)    | The operator, closure supervisor, or other container closure inspection person shall visually examine either the top seam of a can randomly selected from each seaming head or the closure of any other type of container being used.                                     | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-16(A)(1)    | These examinations and a record of the observations shall be made at intervals of sufficient frequency to ensure proper closure.  | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-16(A)(1)    | All pertinent observations shall be recorded. When irregularities are found, the corrective action shall be recorded.   | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-16(A)(2)(a) | Additional visual closure inspections shall be made immediately following a jam in a closing machine;   | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-16(A)(2)(b) | Additional visual closure inspections shall be made immediately following closing machine adjustment; and   | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-16(A)(2)(c) | Additional visual closure inspections shall be made immediately following startup of a closing machine following a prolonged shutdown.  | ORC 913.04 | Yes, state law | Yes, state law |



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| OAC 901:3-3-16(A)(3)        | Teardown examinations for double-seam cans shall be performed  | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-16(A)(3)        | and the results shall be recorded at intervals of sufficient frequency on enough containers from each seaming station to ensure maintenance of seam integrity.   | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-16(A)(3)        | The results of the teardown examinations shall be recorded and the corrective action taken, if any, shall be noted.  | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-16(A)(3)(a)     | Required can seam measurements:  | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-16(A)(3)(a)(i)  | Micrometer measurements are required for covered hook, body hook, width, tightness for wrinkle and thickness.  | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-16(A)(3)(a)(ii) | Seam scope or projector measurements are required for body hook, overlap tightness for wrinkles, and thickness by micrometer.  | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-16(A)(3)(b)     | Two measurements at different locations, excluding the sideseam, shall be made for each double seam characteristic if a seam scope or seam projector is used.  | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-16(A)(3)(b)     | When a micrometer is used, three measurements shall be made at points approximately one hundred twenty degrees apart, excluding the sideseam.  | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-16(A)(4)        | For glass containers with vacuum closures, capper efficiency shall be checked by a measurement of the cold water vacuum.   | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-16(A)(4)        | This shall be done before actual filling operations,   | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-16(A)(4)        | and the results shall be recorded.   | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-16(A)(5)        | For closures other than double seams and glass containers, appropriate detailed inspections and tests shall be conducted at intervals of sufficient frequency to ensure proper closing machine performance and consistently reliable hermetic seal production. | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-16(A)(5)        | Records of such tests shall be maintained.   | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-16(B)           | Container cooling water shall be chlorinated or otherwise sanitized as necessary for cooling canals and for recirculated water supplies.   | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-16(C)(1)        | Each hermetically sealed container of low-acid processed food shall be marked with an identifying code   | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-16(C)(1)        | that shall be permanently visible to the naked eye.  | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-16(C)(2)        | The required identification shall identify in code the establishment where packed, the product contained therein, the year packed, the day packed, and the period during which packed.   | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-16(C)(3)        | The packing period code shall be changed with sufficient frequency to enable ready identification of lots during their sale and distribution.  | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-17(A)(1)        | Before using raw materials and ingredients susceptible to microbiological contamination, the processor shall ensure that those materials and ingredients are suitable for use in processing low-acid food.   | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-17(A)(2)        | The filling of containers, either mechanically or by hand, shall be controlled to ensure that the filling requirements specified in the scheduled process are met.   | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-17(A)(3)        | The exhausting of containers for the removal of air shall be controlled to meet the conditions for which the process was designed.   | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-17(A)(4)        | When the maintenance of pH above 4.6 of a normally low-acid food is a basis for a scheduled process, there shall be careful supervision to ensure that the equilibrium pH of the finished product meets that of the scheduled process.                         | ORC 913.04 | Yes, state law | Yes, state law |

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| OAC 901:3-3-17(A)(5)    | When the scheduled process sets forth critical factors to prevent the growth of microorganisms not destroyed by the thermal process, the factors shall be carefully controlled to ensure that the limits established in the scheduled process are not exceeded.   | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-17(A)(6)    | When normally low-acid foods require sufficient solute to permit safe processing at low temperatures, such as in boiling water, there shall be careful supervision to ensure that the equilibrium water activity (aw ) of the finished product meets that of the scheduled process.   | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-17(A)(7)    | The scheduled thermal processes for foods having an aw greater than 0.85 and less than the aw that would allow the growth of spores of microorganisms of public health significance shall be sufficient to render the food free of microorganisms capable of reproducing in the food under normal nonrefrigerated conditions of storage and distribution.             | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-17(B)(1)    | Processor shall supply upon request a copy of: their FDA food canning establishment number and scheduled process filed with the FDA including a listing of critical control points  | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-17(B)(2)    | Complete records covering all aspects of the establishment of the process and associated incubation test shall be prepared  | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-17(B)(2)    | and shall be permanently retained by the person or organization making the determination.   | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-17(C)(1)    | Operating processes and retort venting procedures to be used for each product and container size being packed shall either be posted in a conspicuous place near the processing equipment or be made readily available to the retort or processing system operator and any duly authorized employee of the Ohio department of agriculture.                            | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-17(C)(1)    | Scheduled processes must be made readily available to the supervisor and any duly authorized employee of the Ohio department of agriculture.  | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-17(C)(2)    | A system for product traffic control in the retort room shall be established to prevent unretorted product from bypassing the retort process.   | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-17(C)(2)(a) | Each retort basket, truck, car, or crate used to hold containers in a retort, or one or more containers therein, shall, if it contains any retorted food product, be plainly and conspicuously marked with a heat-sensitive indicator, or by other effective means that will indicate visually, to thermal processing personnel, those units that have been retorted. | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-17(C)(2)(b) | A visual check shall be performed to determine whether or not the appropriate change has occurred in the heat-sensitive indicator as a result of retorting for all retort baskets, trucks, cars, or crates, to ensure that each unit of product has been retorted.  | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-17(C)(3)    | The initial temperature of the contents of the containers to be processed shall be determined and recorded with sufficient frequency to ensure that the temperature of the product is no lower than the minimum initial temperature specified in the scheduled process.   | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-17(C)(3)    | For those operations that use water during the filling of the retort or during processing, provision shall be made to ensure that the water will not, before the start of each thermal process, lower the initial temperature of the product below that specified in the scheduled process.   | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-17(C)(4)    | Timing devices used in recording thermal process time information shall be accurate to ensure that the processing time and venting time specified in the scheduled process are achieved.  | ORC 913.04 | Yes, state law | Yes, state law |

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| OAC 901:3-3-17(C)(5)        | The steam supply to the thermal processing system shall be adequate to the extent needed to ensure that sufficient steam pressure is maintained during thermal processing, regardless of other demands of steam by the plant.   | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-17(C)(6)        | If mufflers are used on bleeders or vent systems, evidence that the bleeders or vents are operated in a manner that does not significantly impede the removal of air shall be kept on file.   | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-17(D)(1)        | Whenever any process is less than the scheduled process or when critical factors are out of control for any low-acid food or container system as disclosed from records by processor check or otherwise, the commercial processor of that low-acid food shall either: fully reprocess that portion of the production involved, keeping full records of their processing conditions;   | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-17(D)(1)(b)     | or must set aside that portion of the product involved for further evaluation as to any potential public health significance.   | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-17(D)(1)(b)(i)  | The evaluation shall be made to detect any potential hazard to public health.   | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-17(D)(1)(b)(ii) | Unless this evaluation demonstrates that the product had been given a thermal process that rendered it free of microorganisms of potential public health significance, the product set aside shall be either fully reprocessed to render it commercially sterile or destroyed.  | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-17(D)(2)        | A record shall be made of the evaluation procedures used and the results.   | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-17(D)(2)        | Otherwise, the portion of the product involved shall be destroyed.  | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-17(D)(3)        | All process deviations involving a failure to satisfy the minimum requirements of the scheduled process, including emergencies arising from a jam or breakdown of a continuous agitating retort necessitating cooling the retort for repairs, shall be recorded and made the subject of a separate file or a log identifying the appropriate data detailing those deviations and the actions taken.                             | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-17(E)           | A manufacturer shall promptly notify the director or the director's designee of any instance of spoilage, process deviation, or contamination with microorganisms when: (1) There is a potential health endangering significance; and (2) Where the lot of such food, in whole or in part, has entered distribution in commerce.  | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-17(F)           | A manufacturer shall prepare and maintain files on procedures which contains plans for the following: (1) Recalling products; (2) Identifying, collecting, warehousing and controlling products; (3) Determining the effectiveness of recalls; (4) Notifying the director of any recalls; and (5) Implementing recall programs.   | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-18(A)           | Processing and production information shall be entered at the time it is observed by the retort or processing system operator, or other designated person .   | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-18(A)(1)        | Processing and production information shall be recorded on forms that include the following information: (a) Product; (b) Code number; (c) Date; (d) Retort or processing number; (e) Size of the container; (f) Approximate number of containers per coding interval; (g) Initial temperature; (h) Actual processing time; (i) Mercury-in-glass and recording thermometer readings; and (j) Other appropriate processing data. | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-18(A)(2)        | Closing machine vacuum in vacuum-packed products, maximum fill-in or drained weight, or other critical factors specified in the scheduled process shall also be recorded.   | ORC 913.04 | Yes, state law | Yes, state law |

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| OAC 901:3-3-18(A)(3) | In addition, the following records shall be maintained, when applicable: (a) Still retorts. Time steam on; time temperature up to processing temperature; time steam off; venting time and temperature to which vented; (b) Agitating retorts. Functioning of condensate bleeder; retort speed; and, when specified in the scheduled process, headspace, consistency, maximum drained weight, minimum net weight, and percent solids; (c) Hydrostatic retorts. The temperature in the steam chamber between the steam-water interface and the lowest container position; speed of the container conveyor chain; and, when the scheduled process specifies maintenance of particular temperatures in the hydrostatic water legs, the temperatures near the top and the bottom of each hydrostatic water leg; (d) Aseptic processing and packaging systems. Product temperature in the holding tube outlet as indicated by the temperature-indicating device and the temperature recorder; product temperature in the final heater outlet as indicated by the temperature recorder-controller; differential pressure as indicated by the differential pressure recorder-controller, if a product-to-product regenerator is used; product flow rate, as determined by the metering pump or by filling and closing rates; sterilization media flow rate or temperature or both; retention time of containers, and closures when applicable, in the sterilizing environment; and, when a batch system is used for container and/or closure sterilization, sterilization cycle times and temperatures; (e) Flame sterilizers. Container conveyor speed; surface temperature at the beginning and at the end of the holding period; nature of container; (f) Food preservation methods wherein critical factors such as water activity are used in conjunction with thermal processing. Product formulation and scheduled processes used, including the thermal process, its associated critical factors, as well as other critical factors, and results of aw determinations; (g) Other systems. Critical factors specified in the formulation of the product or in the scheduled process. | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-18(B)    | Recording thermometer charts shall be identified by date, retort number, and other data as necessary, so they can be correlated with the written record of lots processed.   | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-18(B)(1) | Each entry on the processing and production records shall be made by the retort or processing system operator, or other designated person, at the time the specific retort or processing system condition or operation occurs,   | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-18(B)(1) | and this retort or processing system operator or other designated person shall sign or initial each record form.   | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-18(B)(1) | Not later than one working day after the actual process, and before shipment or release for distribution, a representative of plant management shall review all processing and production records for completeness and to ensure that the product received the scheduled process   | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-18(B)(2) | The records, including the recording thermometer charts, shall be signed or initialed and dated by the reviewer.   | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-18(C)    | Written records of all container closure examinations shall specify the product code, the date and time of container closure inspections, the measurements obtained, and all corrective actions taken.   | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-3-18(C)    | Records shall be signed or initialed by the container closure inspector and reviewed by management with sufficient frequency to ensure that the containers are hermetically sealed.  | ORC 913.04 | Yes, state law | Yes, state law |

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| OAC 901:3-3-18(D)    | Records shall be maintained to identify the initial distribution of the finished product to facilitate, when necessary, the segregation of specific food lots that may have become contaminated or otherwise rendered unfit for their intended use.   | ORC 913.04        | Yes, state law                   | Yes, state law                   |
| OAC 901:3-3-18(E)    | Copies of all records provided for in this rule, except those required under paragraph (B) of rule 901:3-3-14 of the Administrative Code, shall be retained at the processing plant for a period of not less than one year from the date of manufacture, and at the processing plant or other reasonably accessible location for an additional two years. | ORC 913.04        | Yes, state law                   | Yes, state law                   |
| OAC 901:3-4-02(A)    | During the month of February of each year, except as hereinafter provided, every person that operates a retail food establishment shall apply for a license for that year from the licensor of retail food establishments for the area in which the retail food establishment is located.   | ORC 3717.04       | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-4-02(A)    | This provision shall apply to all retail food establishments except seasonal retail food establishments, mobile retail food establishments, temporary retail food establishments, and new retail food establishments opened for business subsequent to March first of each year.  | ORC 3717.04       | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-4-02(B)    | An application for a license to operate a new retail food establishment during any part of the year shall be filed as hereinafter provided not less than ten days before the retail food establishment is opened for business.  | ORC 3717.04       | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-4-02(B)    | The operator of a mobile retail food establishment shall make application for a license to the board of health of the health district in which the operator's business headquarters are located.  | ORC 3717.04       | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-4-02(B)    | The operator of a mobile retail food establishment whose business address is located outside of Ohio shall make application for a license to the board of health having jurisdiction over the operator's first Ohio location in any one licensing year.   | ORC 3717.04       | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-4-02(B)    | A retail food establishment license issued to an operator of a mobile retail food establishment by an approved health district, as provided in Chapter 3717. of the Revised Code, shall be recognized by all other licensors in this state.   | OAC 901:3-4-02(B) | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-4-02(C)    | The operator of a retail food establishment shall make written application for a license to the licensor on an application form prescribed or approved by the director of agriculture   | ORC 3717.04       | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-4-02(C)    | which shall contain all pertinent information related to the premises utilized for the retail food establishment.   | ORC 3717.04       | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-4-02(D)    | These fees shall be used solely for paying the expense of the administration and enforcement of Chapter 3717. of the Revised Code, Chapter 3717-1 of the Administrative Code, and this chapter.   | ORC 3717.04       | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-4-02(D)(1) | In determining the amount of the annual license fee, the licensor shall use the categories established by rule 901:3-4-03 of the Administrative Code and the cost analysis established by rule 901:3-4-04 of the Administrative Code.   | ORC 3717.04       | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-4-02(D)(2) | If a license fee as prescribed under this paragraph is not filed with the licensor or postmarked on or before the date it is due, a penalty of twenty-five per cent of any such fee shall be imposed and paid.  | ORC 3717.04       | No, general rulemaking authority | No, general rulemaking authority |

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| OAC 901:3-4-02(D)(3) | Fees authorized or charged under this paragraph shall be in lieu of all retail food establishment and inspection fees required by the licensor on or with respect to the operation of, ownership of or employment by retail food establishments within this state, except as provided in paragraph (C) of rule 901:3-4-03 of the Administrative Code.  | ORC 3717.04                           | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-4-02(E)    | For each retail food establishment license issued the following applicable amount shall be collected and transmitted by the licensor to the director of agriculture for deposit in the food safety fund created in section 915.24 of the Revised Code and used for administering and enforcing Chapter 3717. of the Revised Code, Chapter 3717-1 of the Administrative Code, and this chapter: . . . | ORC 3717.04                           | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-4-02(F)    | The operator of a retail food establishment that also plans to cater shall apply for a catering food service operation endorsement to their retail food establishment license.   | ORC 3717.04                           | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-4-02(F)    | A retail food establishment license with such an endorsement shall be recognized by all other licensors in this state.   | ORC 3717.04                           | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-4-02(F)    | The operator of such an establishment shall maintain a copy of the license at each catered event.  | ORC 3717.04                           | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-4-02(G)    | A license holder shall display the license for that retail food establishment at all times at the licensed location.   | ORC 3717.04                           | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-4-03(A)    | The license fees established by a licensor pursuant to section 3717.25 of the Revised Code for retail food establishments as described in section 3717.01 of the Revised Code shall be specified for the following categories:   | ORC 3717.07                           | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-4-03(A)(5) | Micro markets, defined in rule 3717-1-01 of the Administrative Code, which shall be charged a license fee of ninety dollars upon implementation of this rule.  | ORC 3717.07(A)                        | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-4-03(A)(5) | Effective January 1, 2015, the license fee for micro markets shall be determined according to paragraph (A)(1) of this rule.   | ORC 3717.07(A)                        | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-4-03(B)(1) | Noncommercial retail food establishments in all risk level categories, which shall be fifty per cent of the fee established in paragraphs (A)(1) and (A)(2) of this rule, as applicable; and   | ORC 3717.07(A)                        | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-4-03(B)(2) | Noncommercial temporary retail food establishments, which shall be fifty per cent of the fee established in paragraph (A)(3) of this rule.   | ORC 3717.07(A)                        | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-4-04(A)    | A cost analysis shall be conducted each fiscal year.   | ORC 3717.04, ORC 3717.07, ORC 3717.33 | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-4-04(A)    | The licensor shall use data from the previous fiscal year to calculate the actual cost of administering and enforcing Chapter 3717. of the Revised Code, and the rules adopted thereunder for food service operations and retail food establishments licensed by the licensor.   | ORC 3717.04, ORC 3717.07, ORC 3717.33 | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-4-04(A)    | The licensor shall calculate the actual cost of administration and enforcement attributable to each of the following components on forms prescribed or approved by the director:   | ORC 3717.04, ORC 3717.07, ORC 3717.33 | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-4-04(B)    | Except as specified in paragraph (D) of this rule, the licensor shall calculate the cost attributable to each component listed in paragraph (A) of this rule for administering and enforcing Chapter 3717. of the Revised Code and the rules adopted thereunder for operations licensed by the licensor.   | ORC 3717.04, ORC 3717.07, ORC 3717.33 | No, general rulemaking authority | No, general rulemaking authority |

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| OAC 901:3-4-04(B)    | Cost shall not exceed all reasonable and necessary direct cost and indirect cost determined in accordance with the applicable principles and standards established by office of management and budget circular A-87, revised, as set forth in 2 CFR 225 (August 31, 2005).  | ORC 3717.04, ORC 3717.07, ORC 3717.33 | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-4-04(B)    | The licensor shall use a form prescribed or approved by the director of agriculture and the director of health that includes the following data:  | ORC 3717.04, ORC 3717.07, ORC 3717.33 | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-4-04(C)    | The licensor shall calculate the license fee for each retail food establishment category listed in rule 901:3-4-03 of the Administrative Code as follows:   | ORC 3717.04, ORC 3717.07, ORC 3717.33 | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-4-04(D)(1) | The total sanitarian hours that may be accounted for in calculating the cost attributable to the food service operations and retail food establishments identified in paragraph (A)(1) of this rule shall not exceed an average of nine hours per risk classified food service operation and retail food establishment. | ORC 3717.04, ORC 3717.07, ORC 3717.33 | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-4-04(E)    | The licensor shall provide a proportional reduction in the fees to be charged in the next license period if a licensor included anticipated costs in the calculation of licensing fees and the total amount of anticipated costs was not incurred.  | ORC 3717.07(B)(4)                     | Yes, state law                   | Yes, state law                   |
| OAC 901:3-4-04(F)    | The licensor shall provide for a proportionate reduction in fees to be charged in the next license period if it is discovered through an audit by the auditor of state or any other means that the licensor has charged or is charging a license fee that exceeds the amount that should have been charged.             | ORC 3717.07(B)(5)                     | Yes, state law                   | Yes, state law                   |
| OAC 901:3-4-04(G)    | The licensor shall reduce the fees to be charged in the next license period when a reduction is imposed as a penalty under division (C) of section 3717.071 of the Revised Code.  | ORC 3717.04, ORC 3717.07, ORC 3717.33 | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-4-05       | The licensor shall determine the risk level based on the highest risk level activity of the retail food establishment in accordance with the following criteria:  | ORC 3717.04 & ORC 3717.33             | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-4-05       | A "food delivery operation" as defined in division (H) of section 3717.01 of the Revised Code shall be classified as risk level I.  | ORC 3717.04 & ORC 3717.33             | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-4-05       | A "micro market" as defined in paragraph (B) of rule 3717-1-01 of the Administrative Code shall be classified as a risk level I.  | ORC 3717.04 & ORC 3717.33             | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-4-06       | A licensor shall inspect retail food establishments at least every fifteen months as follows:   | ORC 3717.04 & ORC 3717.33(E)          | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-4-07       | No person, firm, association, organization, corporation, or government operation shall construct, install, provide, equip, or extensively alter a retail food establishment until the facility layout and equipment specifications therefore have been submitted to and approved in writing by the licensor.            | ORC 3717.33(L)                        | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-4-07       | When the facility layout and equipment specifications are submitted to the licensor, they shall be acted upon within thirty calendar days after date of receipt.  | ORC 3717.33(L)                        | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-4-07       | The facility layout and equipment specifications shall be approved by the licensor in accordance with the rules adopted pursuant to section 3717.05 of the Revised Code stating the criteria for facility layout and equipment specifications.  | ORC 3717.33(L)                        | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-4-08(A)    | An appeal of a proposed denial, suspension or revocation of an endorsement on a retail food establishment license and appeal of the suspension of an endorsement on a license for a violation presenting a clear and present danger to the public health shall be conducted in the same manner.                         | ORC 3717.33(J)                        | No, general rulemaking authority | No, general rulemaking authority |

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| OAC 901:3-4-08(B)    | In the case of a proposal to deny, suspend, or revoke a retail food establishment license, the licensor shall provide the license holder with written notice of the proposed action and the cause for the action.   | ORC 3717.33(J) | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-4-08(B)    | The notice shall describe the procedure for appealing the proposed denial, suspension, or revocation.   | ORC 3717.33(J) | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-4-08(B)(1) | The licensor shall provide written notice by certified mail, return receipt requested, or by hand delivery.   | ORC 3717.33(J) | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-4-08(B)(1) | If the notice is returned because of failure of delivery, the licensor shall send the notice by regular mail to the retail food establishment location listed on the license or conspicuously post the notice at an entrance of the operation, and posting or mailing constitutes notice. | ORC 3717.33(J) | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-4-08(B)(2) | After receiving the notice, to obtain a hearing, the license holder must submit a written request that the licensor receives within fifteen days.   | ORC 3717.33(J) | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-4-08(B)(3) | The licensor shall schedule a hearing before the licensor or a hearing officer designated by the licensor.  | ORC 3717.33(J) | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-4-08(B)(3) | If the licensor provides a hearing officer, he or she shall be licensed to practice law in Ohio and shall not have participated in any manner in the decision to take the action against the license holder.  | ORC 3717.33(J) | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-4-08(B)(3) | and shall not have participated in any manner in the decision to take the action against the license holder   | ORC 3717.33(J) | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-4-08(B)(4) | The licensor shall mail or hand-deliver notice of the date, time, and place of the hearing to the license holder no less than ten days before the scheduled date.   | ORC 3717.33(J) | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-4-08(B)(5) | At the hearing, the license holder shall have the opportunity to present its case orally or in writing and to confront and cross-examine witnesses.   | ORC 3717.33(J) | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-4-08(B)(6) | If the hearing is before a hearing officer, he or she shall prepare a written recommendation as to the validity of the licensor's action,   | ORC 3717.33(J) | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-4-08(B)(6) | which shall rest solely on the evidence presented at the hearing and the statutory and regulatory provisions governing the licensor's action.   | ORC 3717.33(J) | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-4-08(B)(6) | The hearing officer shall describe the basis for his or her recommendation, but need not prepare a full opinion or formal findings of fact and conclusions of law.  | ORC 3717.33(J) | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-4-08(B)(6) | The hearing officer shall mail by certified mail, return receipt requested, or hand-deliver the recommendation to the licensor and the license holder.  | ORC 3717.33(J) | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-4-08(B)(7) | After reviewing any timely objections, the licensor may by motion take additional evidence or approve, modify, or disapprove the hearing officer's recommendation and shall enter an order in the record of its proceedings.  | ORC 3717.33(J) | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-4-08(C)    | In the case of a suspension of a license issued for a violation presenting clear and present danger to the public health, the licensor shall provide the license holder with written notice of the action, the cause for the action, and the effective date of the action.                | ORC 3717.33(J) | No, general rulemaking authority | No, general rulemaking authority |



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| OAC 901:3-4-08(C) | The written notice shall specify the procedure for appealing the suspension  | ORC 3717.33(J) | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-4-08(C) | and shall list the address to which a  | ORC 3717.33(J) | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-4-08(C) | hearing request shall be sent or delivered.  | ORC 3717.33(J) | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-4-08(C) | If a hearing is requested, it shall be heard not later than two business days after the request is received by the licensor.   | ORC 3717.33(J) | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-4-08(C) | At the hearing, the license holder shall have the opportunity to present its case orally or in writing and to confront and cross-examine witnesses.  | ORC 3717.33(J) | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-4-08(C) | At the hearing, the licensor shall determine whether the clear and present danger to the public health continues to exist.   | ORC 3717.33(J) | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-4-08(D) | Any determination made or order entered by the licensor pursuant to this rule shall be made as follows:  | ORC 3717.33(J) | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-4-09(A) | The licensor shall accept all complaints regarding retail food establishments.   | ORC 3717.33(G) | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-4-09(A) | The complaints shall be investigated in accordance with a written policy of the licensor.  | ORC 3717.33(G) | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-4-09(A) | The policy shall include at a minimum:   | ORC 3717.33(G) | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-4-09(B) | The results of the licensor's investigation shall be documented on a retail food establishment inspection form.  | ORC 3717.33(G) | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-4-09(B) | The complaint form, any laboratory results, and the retail food establishment form documenting the investigation findings shall be filed in the licensor's retail food establishment's file. | ORC 3717.33(G) | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-4-10    | The request shall be in writing and contain a detailed description of the dispute including any applicable supporting documentation.   | ORC 3717.33(J) | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-4-10    | The Ohio department of agriculture shall investigate the case and the findings transmitted to all affected entities.   | ORC 3717.33    | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-4-11    | To request enforcement support a board of health or the authority having the duties of a board of health must request assistance to the director on a form prescribed by the director.       | ORC 3717.33    | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-4-12(B) | A tag removing an article from use shall state the reason for the article's removal from use, and either   | ORC 3717.33(F) | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-4-12(C) | No license holder shall remove or permit to be removed, a tag without the permission of the licensor.  | ORC 3717.33(F) | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-4-13    | A license holder of a retail food establishment shall:   | ORC 3717.33(C) | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-4-13(B) | Maintain records required as a condition of a variance or a required HACCP plan.   | ORC 3717.33(C) | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-4-14(E) | No person shall refuse to furnish a sample for analysis upon a demand and tender of payment.   | ORC 3717.33(B) | No, general rulemaking authority | No, general rulemaking authority |

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| OAC 901:3-4-15(B) | Whenever a licensor finds or has cause to believe within a retail food establishment or food service operation in their jurisdiction that any food is adulterated, or so misbranded as to be dangerous or fraudulent, within the meaning of sections 3715.01 and 3715.52 to 3715.72 of the Revised Code, or that infant formula, or baby food is expired, the licensor shall affix to the item a tag giving notice that the item is, or is suspected of being, adulterated, misbranded, or expired and has been embargoed. | ORC 3715.551      | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-4-15(B) | The tag shall warn all persons not to remove or dispose of the item by sale or otherwise until permission for removal or disposal is given by the licensor or the court.   | ORC 3715.551      | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-4-15(C) | When a food, infant formula, or baby food that has been embargoed has been found by the licensor to be adulterated, misbranded, or expired, the licensor shall petition the municipal or county court in whose jurisdiction the item is embargoed for an order for condemnation of the item.   | ORC 3715.551      | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-4-15(C) | When the licensor has not found within ten days that an item embargoed is adulterated, misbranded, or expired, the licensor shall remove the tag or other marking.   | ORC 3715.551      | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-4-15(D) | If the court finds that an embargoed item is adulterated, misbranded, or expired, the item shall, after entry of the decree, be destroyed at the expense of the claimant thereof, under the supervision of the licensor, and all court costs, fees, storage,   | ORC 3715.551      | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-4-15(D) | and other proper expenses shall be taxed against the claimant of the item or the claimant's agent; provided, that when the adulteration or misbranding can be corrected by proper labeling or processing of the item, the court, after entry of the decree and after such costs, fees, and expenses have been paid and a good and sufficient bond,   | ORC 3715.551      | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-4-15(D) | conditioned that the item shall be so labeled or processed, has been executed, may by order direct that the item be delivered to the claimant thereof for labeling or processing under the supervision of the licensor.  | ORC 3715.551      | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-4-15(D) | The expense of supervision shall be paid by the claimant.  | ORC 3715.551      | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-4-15(D) | The bond shall be returned to the claimant of the item on representation to the court by the licensor that the item is no longer in violation of sections 3715.01 and 3715.52 to 3715.72 of the Revised Code, and that the expenses of supervision have been paid.   | OAC 901:3-4-15(D) | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-4-15(E) | Whenever the licensor finds in any retail food establishment or food service operation, any meat, seafood, poultry, vegetable, fruit, or other perishable foods that are unsound, or contain any filthy, decomposed, or putrid substance, or that may be poisonous or deleterious to health or otherwise unsafe, the foods are declared to be a nuisance, and the licensor shall forthwith condemn or destroy the foods, or in any other manner render the items unsalable as human food.                                  | ORC 3715.551      | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-4-16(A) | Persons seeking approval for a course of study for persons to be certified in food protection, shall make application to the Ohio department of health in accordance with Chapter 3701-21 of the Administrative Code.  | ORC 3717.33(A)    | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-4-16(B) | Any person recognized by the Ohio department of health as "certified in food protection" shall also be recognized as such by the Ohio department of agriculture and any other licensor of retail food establishments in Ohio.  | ORC 3717.33(A)    | No, general rulemaking authority | No, general rulemaking authority |

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| OAC 901:3-4-16(C) | The licensor shall mandate level one certification in food protection training for risk level I, II, III, and IV retail food establishments for the reasons provided in paragraph (I) of rule 3701-21-25 of the Administrative Code.  | ORC 3717.33(A) | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-4-17(A) | Pursuant to section 3717.11 of the Revised Code the director of agriculture shall survey at least once every three years the retail food establishment program of every licensor for retail food establishments.  | ORC 3717.33(H) | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-4-17(A) | The licensor shall provide the director of agriculture with all requested information to complete the survey.   | ORC 3717.33(H) | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-4-17(B) | The director of agriculture shall provide the survey methodology to all licensors.  | ORC 3717.33(H) | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-4-17(B) | The methodology shall include:  | ORC 3717.33(H) | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-4-17(C) | The director of agriculture shall survey the retail food establishment program in accordance with the survey methodology  | ORC 3717.33(H) | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-4-17(C) | and shall determine whether the licensor is qualified to administer and enforce Chapter 3717. of the Revised Code, Chapter 3717-1 of the Administrative Code and the applicable rules of this chapter.  | ORC 3717.33(H) | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-4-17(C) | After the survey is complete, the director of agriculture shall classify the licensor as approved or provisional and provide a survey report to the licensor.   | ORC 3717.33(H) | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-4-17(C) | If the licensor is classified as provisional, the director of agriculture shall provide it with:  | ORC 3717.33(H) | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-4-17(D) | The department of agriculture shall reevaluate a board or authority's provisional retail food establishment program in the established time frame to determine if the program is in compliance.   | ORC 3717.33(H) | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-4-17(D) | If in compliance, the director of agriculture shall classify the licensor as approved.  | ORC 3717.33(H) | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-4-17(D) | If the deficiencies have not been corrected, the director of agriculture shall propose to disapprove the licensor,  | ORC 3717.33(H) | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-4-17(D) | or shall propose to revoke the approval, whichever is appropriate.  | ORC 3717.33(H) | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-4-17(E) | The informal hearing shall be conducted before the director of agriculture or the director of agriculture's authorized representative no later than thirty days after the director of agriculture received the request for hearing.   | ORC 3717.33(H) | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-4-17(E) | The director of agriculture shall issue a written decision no later than thirty days after the conclusion of the informal hearing.  | ORC 3717.33(H) | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-4-18    | Upon reinstatement, the director of agriculture shall provide the licensor a set-time frame for survey  | ORC 3717.33(I) | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-4-18    | which shall be no later than one year after reinstatement.  | ORC 3717.33(I) | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-4-18    | The licensor shall be classified as provisional until the licensor has successfully passed the survey. If the director of agriculture determines that the licensor is qualified to administer and enforce Chapter 3717. of the Revised Code, Chapter 3717-1 of the Administrative Code, and the applicable rules of this chapter, | ORC 3717.33(I) | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-4-18    | the director of agriculture shall classify the licensor as approved.  | ORC 3717.33(I) | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-5-01(A) | Food processing establishments processing acidified foods in hermetically sealed containers shall comply with Chapter 901:3-5 of the Administrative Code and the applicable provisions of Chapter 901:3-17 of the Administrative Code.  | ORC 913.04     | Yes, state law                   | Yes, state law                   |

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| OAC 901:3-5-02(A)    | The operators of processing and packaging systems shall be under the operating supervision of a person who has attended a school for giving instruction in food-handling techniques, food-protection principles, personal hygiene, plant sanitation practices, pH controls, critical factors in acidification, and who has been identified by that school as having satisfactorily completed the prescribed course of instruction. | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-5-02(B)    | The supervisor identified in paragraph (A) of this rule shall supply the director, upon request, a copy of their certificate of completion for the prescribed applicable course of instruction.  | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-5-03(A)    | The manufacturer shall employ appropriate quality control procedures to ensure that finished foods do not present a health hazard.   | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-5-03(A)(1) | Acidified foods shall be so manufactured, processed, and packaged that a finished equilibrium pH value of 4.6 or lower is achieved within the time designated in the scheduled process and maintained in all finished foods.   | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-5-03(A)(1) | Manufacturing shall be in accordance with the scheduled process filed with the U.S. food and drug administration.  | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-5-03(A)(1) | Acidified foods shall be thermally processed to an extent that is sufficient to destroy the vegetative cells of microorganisms of public health significance and those of no health significance capable of reproducing in the food under the conditions in which the food is stored, distributed, retailed and held by the user.  | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-5-03(A)(2) | Sufficient control, including frequent testing and recording of results, shall be exercised so that the finished equilibrium pH values for acidified foods are not higher than 4.6.  | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-5-03(A)(2) | If the finished equilibrium pH of the food is above 4.0, the measurement of the finished equilibrium pH shall be by a potentiometric method,   | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-5-03(A)(2) | and the in-process measurements by titration or colorimetry shall be related to the finished equilibrium pH.   | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-5-03(A)(4) | Testing and examinations of containers shall occur often enough to ensure that the container suitably protects the food from leakage or contamination.   | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-5-03(B)(1) | Each container or product shall be marked with an identifying code permanently visible to the naked eye.   | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-5-03(B)(2) | The required identification shall specify in code the establishment where the product was packed, the product contained therein, and the year, day, and period during which it was packed.   | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-5-03(B)(3) | The packing period code shall be changed often enough to enable ready identification of lots during their sale and distribution.   | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-5-04(A)(1) | Processor shall supply upon request a copy of: (a) Their FDA food canning establishment number; and (b) The scheduled process filed with the FDA including a list of critical control points.  | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-5-04(A)(2) | Complete records covering all aspects of the establishment of the process  | ORC 913.04 | Yes, state law | Yes, state law |
| OAC 901:3-5-04(A)(2) | and associated incubation test shall be prepared and shall be permanently retained by the person or organization making the determination.   | ORC 913.04 | Yes, state law | Yes, state law |

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| OAC 901:3-5-04(B)       | Whenever any process operation deviates from the scheduled process for any acidified food and/or the equilibrium pH of the finished product is higher than 4.6, the commercial processor of the acidified food shall either: (1) Fully reprocess that portion of the food in accordance with the scheduled process filed with FDA; (2) Thermally process it as a low-acid food under Chapter 901:3-3 of the Administrative Code; or (3) Set aside that portion of the food involved for further evaluation as to any potential public health significance. | ORC 913.04      | Yes, state law                   | Yes, state law                   |
| OAC 901:3-5-04(B)(3)(a) | The evaluation of the deviation shall be made to detect any potential hazard to public health.   | ORC 913.04      | Yes, state law                   | Yes, state law                   |
| OAC 901:3-5-04(B)(3)(b) | Unless the evaluation demonstrates that the food has undergone a process that has rendered it safe, the food set aside shall either be fully reprocessed to render it safe, or be destroyed.   | ORC 913.04      | Yes, state law                   | Yes, state law                   |
| OAC 901:3-5-04(B)(3)(c) | A record shall be made of the procedures used in the evaluation and the results.   | ORC 913.04      | Yes, state law                   | Yes, state law                   |
| OAC 901:3-5-04(B)(3)(e) | Food involved that has been determined to present a potential health hazard and not been reprocessed to render it safe shall be destroyed.   | ORC 913.04      | Yes, state law                   | Yes, state law                   |
| OAC 901:3-5-04(C)       | A manufacturer shall promptly notify the director of any instance of spoilage, process deviation, or contamination with microorganisms when: (1) There is a potential health endangering significance; and (2) Where the lot of such food, in whole or in part, has entered distribution in commerce.  | ORC 913.04      | Yes, state law                   | Yes, state law                   |
| OAC 901:3-5-04(D)       | A manufacturer shall prepare and maintain files on procedures which contains plans for the following: (1) Recalling products; (2) Identifying, collecting, warehousing and controlling products; (3) Determining the effectiveness of recalls; (4) Notifying the director of any recalls; and (5) Implementing recall programs.  | ORC 913.04      | Yes, state law                   | Yes, state law                   |
| OAC 901:3-5-05(A)       | Records shall be maintained of examinations of raw materials, packaging materials, finished products, and of suppliers' guarantees or certifications.  | ORC 913.04      | Yes, state law                   | Yes, state law                   |
| OAC 901:3-5-05(B)       | Processing and production records showing adherence to scheduled processes, including records of pH measurements and other critical factors intended to ensure a safe product, shall be maintained   | ORC 913.04      | Yes, state law                   | Yes, state law                   |
| OAC 901:3-5-05(B)       | and shall contain sufficient additional information such as product code, date, container size, and product, to permit a public health hazard evaluation of the processes applied to each lot, batch, or other portion of production.  | ORC 913.04      | Yes, state law                   | Yes, state law                   |
| OAC 901:3-5-05(C)       | All departures from scheduled processes having a possible bearing on public health or the safety of the food shall be noted and the affected portion of the product identified;  | ORC 913.04      | Yes, state law                   | Yes, state law                   |
| OAC 901:3-5-05(C)       | these departures shall be recorded and made the subject of a separate file or log identifying the appropriate data delineating them, the action taken to rectify them, and the disposition of the portion of the product involved.   | ORC 913.04      | Yes, state law                   | Yes, state law                   |
| OAC 901:3-5-05(D)       | Records shall be maintained identifying initial distribution of the finished product to facilitate, when necessary, the segregation of specific food lots that may have become contaminated or otherwise unfit for their intended use.   | ORC 913.04      | Yes, state law                   | Yes, state law                   |
| OAC 901:3-5-05(E)       | Copies of all records provided for in paragraphs (B), (C), and (D) of this rule shall be retained at the processing plant or other reasonably accessible location for a period of three years from the date of manufacture.  | ORC 913.04      | Yes, state law                   | Yes, state law                   |
| OAC 901:3-6-01(A)       | Pursuant to section 3717.221 of the Revised Code, the director shall administer the applicable provisions of   | ORC 3717.221(C) | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-6-01(A)       | Unregistered farm markets, unregistered farm product auctions, and a farmer's market participant at an unregistered farmers' market shall be licensed and regulated pursuant to Chapter 3717. of the Revised Code as a retail food establishment or a food service operation.  | ORC 3717.221(C) | No, general rulemaking authority | No, general rulemaking authority |

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| OAC 901:3-6-02(A)    | Food shall be obtained from sources that comply with law.  | ORC 3717.221(C) | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-6-02(B)    | Food shall be labeled as specified in law,   | ORC 3717.221(C) | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-6-02(B)    | and shall be honestly presented in a way that does not mislead or misinform the consumer.  | ORC 3717.221(C) | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-6-02(C)    | Eggs shall be clean and sound.   | ORC 3717.221(C) | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-6-02(D)    | Ice used as a cooling medium shall be made from water that complies with rule 901:3-6-06 of the Administrative Code.   | ORC 3717.221(C) | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-6-02(E)    | All food products shall be safe, unadulterated, and honestly presented.  | ORC 3717.221(C) | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-6-02(E)    | Food or color additives, colored overwraps, or lights may not be used to misrepresent the true appearance, color, or quality of a food.  | ORC 3717.221(C) | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-6-02(F)    | Food shall be protected from contamination.  | ORC 3717.221(C) | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-6-02(G)    | Eggs shall be maintained at an ambient air temperature of forty-five degrees Fahrenheit or less.   | ORC 3717.221(C) | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-6-02(H)    | Poultry and non-amenable meats shall be maintained frozen or at an internal temperature of forty-one degrees Fahrenheit or less.   | ORC 3717.221(C) | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-6-02(I)    | Food that is unsafe, adulterated, or not honestly presented shall be discarded.  | ORC 3717.221(C) | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-6-02(J)    | Except for whole and intact raw agricultural products, foods shall not be displayed or stored on the ground.   | ORC 3717.221(C) | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-6-02(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 901:3-17 of the Administrative Code.  | ORC 3717.221(C) | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-6-03(A)    | Except as specified in paragraphs (A)(1), (A)(2), and (A)(3) of this rule, foods requiring refrigeration or freezing shall be held in mechanical refrigeration or freezer units at temperatures specified in rule 901:3-6-02 of the Administrative Code.                                     | ORC 3717.221(C) | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-6-03(B)    | Toilet facilities shall:   | ORC 3717.221(C) | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-6-03(C)    | All equipment and facilities used in a farm market, farmers' market, and a farm product auction shall be maintained and clean.   | ORC 3717.221(C) | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-6-04(A)    | Each farm market or farm product auction that offers raw poultry, non-amenable meats or both for sale shall clean and sanitize utensils and food contact surfaces of equipment used in the preparation, display, and sale of the raw poultry and non-amenable meats in one of the following: | ORC 3717.221(C) | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-6-04(B)    | The following procedure shall be used to manually wash, rinse, and sanitize utensils and food contact surfaces of equipment in a three step process:   | ORC 3717.221(C) | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-6-04(B)(1) | In the first compartment, equipment and utensils shall be thoroughly washed in a detergent solution that is kept clean;  | ORC 3717.221(C) | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-6-04(B)(2) | In the second compartment, equipment and utensils shall be rinsed free of detergent and abrasives with clean water;  | ORC 3717.221(C) | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-6-04(B)(3) | In the third compartment, equipment and utensils shall be sanitized by either immersion for: . . .   | ORC 3717.221(C) | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-6-04(C)    | The following procedure shall be used to manually wash and sanitize utensils and food contact surfaces of equipment in a two step process:   | ORC 3717.221(C) | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-6-04(C)(1) | In the first compartment, equipment and utensils shall be immersed and thoroughly washed with an approved detergent-sanitizer solution that is kept clean;   | ORC 3717.221(C) | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-6-04(C)(2) | In the second compartment, equipment and utensils shall be immersed and thoroughly sanitized with an approved detergent-sanitizer solution that is kept clean.   | ORC 3717.221(C) | No, general rulemaking authority | No, general rulemaking authority |

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| OAC 901:3-6-04(C)(3) | The same approved detergent-sanitizer product used in paragraphs (C)(1) and (C)(2) of this rule shall be used for both the cleaning and sanitizing steps.   | ORC 3717.221(C)           | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-6-04(D)    | A chemical sanitizer shall be used according to the manufacturer's label.   | ORC 3717.221(C)           | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-6-05(A)    | Personnel shall wash their hands to prevent the contamination of food, especially after using the toilet room or handling raw meat or poultry.  | ORC 3717.221(C)           | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-6-05(B)    | Except as permitted in paragraph (C) of this rule, handwashing facilities shall consist water as defined in rule 901:3-6-06 of the Administrative Code, soap, and disposable towels.  | ORC 3717.221(C)           | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-6-06(A)    | Except as provided in paragraph (B) of this rule, water provided for hand washing and cleaning pursuant to this chapter shall be from a municipal water supply.   | ORC 3717.221(C)           | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-6-06(B)    | Water from a non-municipal supply, provided for hand washing and cleaning, may be used in this chapter however it shall be tested annually to determine that the water is negative for total coliform.  | ORC 3717.221(C)           | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-6-07       | A person or government entity operating a farm market, a farm product auction, a farmers' market, or a stand at a farmers' market, shall permit the director to inspect, for the purpose of determining compliance with this chapter or investigating a complaint.  | ORC 3717.221(C)           | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-6-07       | On request of the director, the operator of the farm market, a farm product auction, a farmers' market, or a stand at a farmers' market, shall permit the director to examine the operator's records to obtain information about the purchase, receipt, or use of food, supplies, and equipment.  | ORC 3717.221(C)           | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-6-08       | When a farm market, farm product auction, or participant at a farmers' market is offering food products for sale that are of a type or that exceed the scope of those permitted in rule 901:3-6-01 of the Administrative Code, the director shall refer the licensing and regulation of such facility to the local board of health with jurisdiction. | ORC 3717.221(C)           | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-7-01(A)    | Food processing establishments processing fish and fishery products shall comply with Chapter 901:3-7 and the applicable provisions of Chapter 901:3-17 of the Administrative Code.   | ORC 3715.02; ORC 3715.021 | Yes, state law                   | Yes, state law                   |
| OAC 901:3-7-01(A)(4) | "Critical limit" means the maximum or minimum value to which a physical, biological, or chemical parameter must be controlled at a critical control point to prevent, eliminate, or reduce to an acceptable level the occurrence of the identified food safety hazard.  | ORC 3715.02; ORC 3715.021 | Yes, state law                   | Yes, state law                   |
| OAC 901:3-7-02(A)    | Every processor shall conduct, or have conducted for it, a hazard analysis to determine whether there are food safety hazards that are reasonably likely to occur for each kind of fish and fishery product processed by that processor and to identify the preventive measures that the processor can apply to control those hazards.                | ORC 3715.02; ORC 3715.021 | Yes, state law                   | Yes, state law                   |
| OAC 901:3-7-02(A)    | Controls shall be established for those food safety hazards that are reasonably likely to occur.  | ORC 3715.02; ORC 3715.021 | Yes, state law                   | Yes, state law                   |
| OAC 901:3-7-02(B)(1) | Every processor shall have and implement a written HACCP plan whenever a hazard analysis reveals one or more food safety hazards that are reasonably likely to occur, as described in paragraph (A) of this rule.   | ORC 3715.02; ORC 3715.021 | Yes, state law                   | Yes, state law                   |
| OAC 901:3-7-02(B)(1) | A HACCP plan shall be specific to: (a) Each location where fish and fishery products are processed by that processor; and (b) Each kind of fish and fishery product processed by the processor.   | ORC 3715.02; ORC 3715.021 | Yes, state law                   | Yes, state law                   |
| OAC 901:3-7-02(C)    | The HACCP plan shall, at a minimum do all of the following:   | ORC 3715.02; ORC 3715.021 | Yes, state law                   | Yes, state law                   |
| OAC 901:3-7-02(C)    | List the food safety hazards that are reasonably likely to occur that must be controlled for each fish and fishery product including as appropriate:  | ORC 3715.02; ORC 3715.021 | Yes, state law                   | Yes, state law                   |

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| OAC 901:3-7-02(C)(3) | List the critical limits that must be met at each of the critical control points.  | ORC 3715.02; ORC 3715.021 | Yes, state law | Yes, state law |
| OAC 901:3-7-02(C)(7) | The records shall contain the actual values and observations obtained during monitoring.   | ORC 3715.02; ORC 3715.021 | Yes, state law | Yes, state law |
| OAC 901:3-7-02(D)(1) | The HACCP plan shall be signed and dated, either by the most responsible individual onsite at the processing facility or by a higher level official of the processor.  | ORC 3715.02; ORC 3715.021 | Yes, state law | Yes, state law |
| OAC 901:3-7-02(D)(1) | This signature shall signify that the HACCP plan has been accepted for implementation by the firm.   | ORC 3715.02; ORC 3715.021 | Yes, state law | Yes, state law |
| OAC 901:3-7-02(D)(2) | The HACCP plan shall be dated and signed: (a) Upon initial acceptance; (b) Upon any modification; and (c) Upon verification of the plan in accordance with paragraph (A)(1) of rule 901:3-7-04 of the Administrative Code.   | ORC 3715.02; ORC 3715.021 | Yes, state law | Yes, state law |
| OAC 901:3-7-02(E)    | A HACCP plan for such fish and fishery products shall address any other food safety hazards that are reasonably likely to occur.   | ORC 3715.02; ORC 3715.021 | Yes, state law | Yes, state law |
| OAC 901:3-7-03(A)    | Whenever a deviation from a critical limit occurs, a processor shall take corrective action either by: (1) Following a corrective action plan that is appropriate for the particular deviation, or (2) Following the procedures in paragraph (C) of this rule  | ORC 3715.02; ORC 3715.021 | Yes, state law | Yes, state law |
| OAC 901:3-7-03(B)    | If a written corrective action plan is developed, it shall become part of the HACCP plans in accordance with paragraph (C)(5) of rule 901:3-7-02 of the Administrative Code, by which they predetermine the corrective actions that they will take whenever there is a deviation from a critical limit.  | ORC 3715.02; ORC 3715.021 | Yes, state law | Yes, state law |
| OAC 901:3-7-03(B)    | A corrective action plan shall ensure that: (1) No product enters commerce that is either injurious to health or is otherwise adulterated as a result of the deviation; and (2) The cause of the deviation is corrected  | ORC 3715.02; ORC 3715.021 | Yes, state law | Yes, state law |
| OAC 901:3-7-03(C)    | When a deviation from a critical limit occurs and the processor does not have a corrective action plan that is appropriate for that deviation, the processor shall: (1) Segregate and hold the affected product, at least until the requirements of paragraphs (C)(2) and (C)(3) of this rule are met; (2) Perform or obtain a review by an individual or individuals who have been trained in accordance with rule 901:3-7-06 of the Administrative Code to determine the acceptability of the affected product for distribution; (3) Take corrective action, when necessary, with respect to the affected product to ensure that no product enters commerce that is either injurious to health or is otherwise adulterated as a result of the deviation; (4) Take corrective action, when necessary, to correct the cause of the deviation; (5) Perform or obtain timely reassessment by an individual or individuals who have been trained in accordance with rule 901:3-7-06 of the Administrative Code, to determine whether the HACCP plan needs to be modified to reduce the risk of recurrence of the deviation, and modify the HACCP plan as necessary. | ORC 3715.02; ORC 3715.021 | Yes, state law | Yes, state law |
| OAC 901:3-7-03(D)    | All corrective actions taken in accordance with this rule shall be fully documented in records that are subject to verification in accordance with paragraph (A)(3)(b) of rule 901:3-7-04 of the Administrative Code and the record keeping requirements of rule 901:3-7-05 of the Administrative Code.  | ORC 3715.02; ORC 3715.021 | Yes, state law | Yes, state law |
| OAC 901:3-7-04(A)    | Every processor shall verify that the HACCP plan is adequate to control food safety hazards that are reasonably likely to occur, and that the plan is being effectively implemented.   | ORC 3715.02; ORC 3715.021 | Yes, state law | Yes, state law |
| OAC 901:3-7-04(A)    | Verification shall include, at a minimum:  | ORC 3715.02; ORC 3715.021 | Yes, state law | Yes, state law |
| OAC 901:3-7-04(A)(1) | The reassessment shall be performed by an individual or individuals who have been trained in accordance with rule 901:3-7-06 of the Administrative Code.   | ORC 3715.02; ORC 3715.021 | Yes, state law | Yes, state law |



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| OAC 901:3-7-04(A)(1)    | The HACCP plan shall be modified immediately whenever a reassessment reveals that the plan is no longer adequate to fully meet the requirements of paragraph (C) of rule 901:3-7-02 of the Administrative Code.  | ORC 3715.02; ORC 3715.021 | Yes, state law | Yes, state law |
| OAC 901:3-7-04(A)(3)(a) | This review shall occur within one week of the day that the records are made;  | ORC 3715.02; ORC 3715.021 | Yes, state law | Yes, state law |
| OAC 901:3-7-04(A)(3)(b) | This review shall occur within one week of the day that the records are made; and  | ORC 3715.02; ORC 3715.021 | Yes, state law | Yes, state law |
| OAC 901:3-7-04(B)       | Processors shall immediately follow the procedures in rule 901:3-7-03 of the Administrative Code whenever any verification procedure, including the review of a consumer complaint, reveals the need to take a corrective action.  | ORC 3715.02; ORC 3715.021 | Yes, state law | Yes, state law |
| OAC 901:3-7-04(C)       | Whenever a processor does not have a HACCP plan because a hazard analysis has revealed no food safety hazards that are reasonably likely to occur, the processor shall reassess the adequacy of that hazard analysis whenever there are any changes that could reasonably affect whether a food safety hazard now exists.  | ORC 3715.02; ORC 3715.021 | Yes, state law | Yes, state law |
| OAC 901:3-7-04(C)       | The reassessment shall be performed by an individual or individuals who have been trained in accordance with rule 901:3-7-06 of the Administrative Code.   | ORC 3715.02; ORC 3715.021 | Yes, state law | Yes, state law |
| OAC 901:3-7-04(D)       | The calibration of process-monitoring instruments, and the performing of any periodic end-product and in-process testing, in accordance with paragraphs (A)(2)(b) to (A)(2)(c) of this rule shall be documented in records that are subject to the record keeping requirements of rule 901:3-7-05 of the Administrative Code.                                      | ORC 3715.02; ORC 3715.021 | Yes, state law | Yes, state law |
| OAC 901:3-7-05(A)       | All records required by this chapter shall include: (1) The name and location of the processor or importer; (2) The date and time of the activity that the record reflects; (3) The signature or initials of the person performing the operation; and (4) When applicable, the identity of the product and the production code.                                    | ORC 3715.02; ORC 3715.021 | Yes, state law | Yes, state law |
| OAC 901:3-7-05(A)(4)    | Processing and other information shall be entered on records at the time that it is observed.  | ORC 3715.02; ORC 3715.021 | Yes, state law | Yes, state law |
| OAC 901:3-7-05(B)(1)    | All records required by this chapter shall be retained at the processing facility for at least one year after the date they were prepared in the case of refrigerated products and for at least two years after the date they were prepared in the case of frozen, preserved, or shelf-stable products.  | ORC 3715.02; ORC 3715.021 | Yes, state law | Yes, state law |
| OAC 901:3-7-05(B)(2)    | Records that relate to the general adequacy of equipment or processes being used by a processor, including the results of scientific studies and evaluations, shall be retained at the processing facility for at least two years after their applicability to the product being produced at the facility.   | ORC 3715.02; ORC 3715.021 | Yes, state law | Yes, state law |
| OAC 901:3-7-05(B)(3)    | If the processing facility is closed for a prolonged period between seasonal packs, or if record storage capacity is limited on a processing vessel or at a remote processing site, the records may be transferred to some other reasonably accessible location at the end of the seasonal pack but shall be immediately returned for official review upon demand. | ORC 3715.02; ORC 3715.021 | Yes, state law | Yes, state law |
| OAC 901:3-7-05(C)       | All records required by this part and all plans and procedures required by this part shall be available for official review and copying at reasonable times.   | ORC 3715.02; ORC 3715.021 | Yes, state law | Yes, state law |

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| OAC 901:3-7-06(A) | At a minimum, the following functions shall be performed by an individual who has successfully completed training in the application of HACCP principles to fish and fishery product processing: (1) Developing a HACCP plan, which could include adapting a model or generic-type HACCP plan that is appropriate for a specific processor in order to meet the requirements in paragraph (B) of rule 901:3-7-02 of the Administrative Code; (2) Reassessing and modifying the HACCP plan in accordance with the: (a) Corrective action procedures specified in paragraph (C)(5) of rule 901:3-7-03 of the Administrative Code; (b) Verification activities specified in paragraph (A)(1) of rule 901:3-7-04 of the Administrative Code; and (c) Hazard analysis in accordance with the verification activities specified in paragraph (C) of rule 901:3-7-04 of the Administrative Code; and (3) Performing the record review required in paragraph (A)(3) of rule 901:3-7-04 of the Administrative Code. | ORC 3715.02; ORC 3715.021 | Yes, state law | Yes, state law |
| OAC 901:3-7-06(B) | An individual described in paragraph (A) of this rule shall provide the director, upon request, a copy of their certificate of completion for the application of HACCP principles for fish and fishery product processing.   | ORC 3715.02; ORC 3715.021 | Yes, state law | Yes, state law |
| OAC 901:3-7-07(A) | Each processor shall monitor the sanitary conditions and practices during processing.  | ORC 3715.02; ORC 3715.021 | Yes, state law | Yes, state law |
| OAC 901:3-7-07(A) | Each processor shall correct in a timely manner any sanitary conditions and practices that are not met to ensure, at a minimum, conformance with those sanitary conditions and practices specified in Chapter 901:3-17 of the Administrative Code that are both applicable to the plant and the food being processed and relate specified sanitation control procedures  | ORC 3715.02; ORC 3715.021 | Yes, state law | Yes, state law |
| OAC 901:3-7-07(B) | Each processor shall maintain sanitation control records that, at a minimum, document the monitoring and corrections prescribed by paragraph (A) of this rule. These records are subject to the requirements of rule 901:3-7-05 of the Administrative Code.  | ORC 3715.02; ORC 3715.021 | Yes, state law | Yes, state law |
| OAC 901:3-7-08    | Processors of smoked and smoke-flavored fishery products, except those subject to the requirements of Chapters 901:3-3 and 901:3-5 of the Administrative Code, shall include in their HACCP plans how they are controlling the formation of the toxin by Clostridium botulinum for, at a minimum, the shelf life of the product under normal and moderate abuse conditions.  | ORC 3715.02; ORC 3715.021 | Yes, state law | Yes, state law |
| OAC 901:3-7-09(A) | Processors shall include in their HACCP plans how they are controlling the origin of the molluscan shellfish they process to ensure that the conditions of paragraphs (B), (C), and (D) of this rule are met in order to meet the requirements of rules 901:3-7-01 to 901:3-7-10 of the Administrative Code as they apply to microbiological contamination, chemical contamination, natural toxins, and related food safety hazards .  | ORC 3715.02; ORC 3715.021 | Yes, state law | Yes, state law |
| OAC 901:3-7-09(B) | Processors shall only process molluscan shellfish harvested from growing waters approved for harvesting by a shellfish control authority.  | ORC 3715.02; ORC 3715.021 | Yes, state law | Yes, state law |
| OAC 901:3-7-09(C) | To meet the requirements of paragraph (B) of this rule, processors who receive shellstock shall accept only shellstock from a harvester who is in compliance with such licensure requirements as may apply to the harvesting of molluscan shellfish or from a processor who is certified by a shellfish control authority.   | ORC 3715.02; ORC 3715.021 | Yes, state law | Yes, state law |
| OAC 901:3-7-09(C) | Each container of shellstock received by a processor shall have a tag affixed  | ORC 3715.02; ORC 3715.021 | Yes, state law | Yes, state law |

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| OAC 901:3-7-09(C)    | on which shall bear, at a minimum, the information required in rule 901:3-7-10 of the Administrative Code.   | ORC 3715.02; ORC 3715.021 | Yes, state law | Yes, state law |
| OAC 901:3-7-09(C)    | Processors shall maintain records that document that all shellstock have met the requirements of this rule.  | ORC 3715.02; ORC 3715.021 | Yes, state law | Yes, state law |
| OAC 901:3-7-09(C)    | These records shall document: (1) The date of harvest; (2) The location of harvest by state and site; (3) The quantity and type of shellfish; (4) The date of receipt by the processor; and (5) The name of the harvester, the name or registration number of the harvester's vessel, or an identification number issued to the harvester by the shellfish control authority.  | ORC 3715.02; ORC 3715.021 | Yes, state law | Yes, state law |
| OAC 901:3-7-09(D)    | To meet the requirements of paragraph (B) of this rule, processors who receive shucked molluscan shellfish shall accept only containers of shucked molluscan shellfish that bear a label that complies with rule 901:3-7-10 of the Administrative Code.  | ORC 3715.02; ORC 3715.021 | Yes, state law | Yes, state law |
| OAC 901:3-7-09(D)    | Processors shall maintain records that document that all shucked molluscan shellfish have met the requirements of this rule.   | ORC 3715.02; ORC 3715.021 | Yes, state law | Yes, state law |
| OAC 901:3-7-09(D)    | These records shall document: (1) The date of receipt; (2) The quantity and type of shellfish; and (3) The name and certification number of the packer or repacker of the product.   | ORC 3715.02; ORC 3715.021 | Yes, state law | Yes, state law |
| OAC 901:3-7-10(A)    | Except as provided in paragraph (B) of this rule, all shellstock shall bear a tag that discloses the following information: (1) The date of harvest; (2) The location of harvest by state and site; (3) The quantity and type of shellfish; and (4) The name of the harvester, the name or registration number of the harvester's vessel, or an identification number issued to the harvester by the shellfish control authority.  | ORC 3715.02; ORC 3715.021 | Yes, state law | Yes, state law |
| OAC 901:3-7-10(C)    | All containers of shucked molluscan shellfish shall bear a label that identifies the name, address, and certification number of the packer or repacker of the molluscan shellfish.   | ORC 3715.02; ORC 3715.021 | Yes, state law | Yes, state law |
| OAC 901:3-7-10(D)    | Any molluscan shellfish without such a tag, shipping document, or label, or with a tag, shipping document, or label that does not bear the information required by paragraphs (A), (B), and (C) of this rule shall be subject to detention, embargo, condemnation or destruction, in accordance with section 3715.55 of the Revised Code.  | ORC 3715.02; ORC 3715.021 | Yes, state law | Yes, state law |
| OAC 901:3-7-11       | Failure of a processor to have and implement the HACCP plan as specified in rule 901:3-7-02 of the Administrative Code shall render the fish or fishery products of that processor adulterated under section 3715.59 of the Revised Code.  | ORC 3715.02; ORC 3715.021 | Yes, state law | Yes, state law |
| OAC 901:3-8-01(A)    | All food processing establishments handling shellstock for interstate distribution shall meet the requirements of Chapter 901:3-8 of the Administrative Code and Chapter 901:3-1 of the Administrative Code to assure the sale or distribution of shellfish from safe sources and to assure shellfish has not been adulterated during cultivating, harvesting, processing, shipping, or handling.  | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-01(B)(8) | "Certification number" means the unique identification number issued by the director to each dealer for each location. Each certification number shall consist of a one to five digit Arabic number preceded by the two letter state abbreviation and followed by a two letter abbreviation for the type of activity or activities the dealer is qualified to perform in accordance with this chapter using the following terms: (a) Shellstock shipper (ss); (b) Shucker-packer (sp); (c) Repacker (rp); (d) Reshipper (rs); and (e) Depuration processor (dp). | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |

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| OAC 901:3-8-01(B)(15) | "Critical limit" means the maximum or minimum value to which a physical, biological, or chemical parameter must be controlled at a critical control point to prevent, eliminate or reduce to an acceptable level the occurrence of the identified food safety hazard.  | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-01(B)(15) | "Safe materials" means articles manufactured from or composed of materials that may not reasonably be expected to, directly or indirectly, become a component of or otherwise adversely affect the characteristics of any food.  | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-02(A)     | Shellfish shipments shall be considered acceptable when:   | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-02(B)(1)  | Shellfish shall be rejected when:  | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-02(B)(2)  | The director shall notify the shipping dealer, the receiving dealer, and the state where the shipment originated, of the shipment's rejection.   | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-02(C)(1)  | The harvester, or dealer who transports shellstock from the harvester to the original dealer, shall assure that all trucks used to transport shellstock are properly constructed, operated, and maintained to prevent contamination, deterioration, and decomposition.   | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-02(C)(2)  | Storage bins on trucks or other vehicles used in the transport of shellstock for direct marketing shall be kept clean with potable water; and provided with effective drainage.  | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-02(C)(3)  | Shellstock shall be transported in refrigerated trucks when the shellstock have been previously refrigerated or when ambient air temperature and time of travel are such that unacceptable bacterial growth or deterioration may occur.  | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-02(C)(4)  | Prechilling trucks or other vehicles is required when ambient air temperatures are such that unacceptable bacterial growth or deterioration may occur.   | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-02(C)(5)  | When mechanical refrigeration units are used, the units shall be:  | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-02(C)(6)  | Any ice used to cool shellstock during transport shall meet the requirements of paragraph (B)(1)(d) of rule 901:3-8-04 of the Administrative Code.   | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-02(C)(7)  | Cats, dogs, and other animals shall not be allowed in any part of the truck or other vehicle where shellstock is stored.   | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-02(D)(1)  | The dealer shall reject or discard any shellfish shipments which: (a) Do not originate from a licensed harvester or dealer; and/or (b) Are unwholesome or adulterated, inadequately protected, or whose source cannot be identified.   | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-02(D)(2)  | Transportation agents or common carriers used by a dealer are not required to be certified.  | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-02(D)(3)  | The dealer shall:  | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-02(E)(1)  | All containers used to transport shellstock shall be: (a) Constructed to allow for easy cleaning; and (b) Operated and maintained to prevent product contamination.  | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-02(E)(2)  | All containers shall be cleaned with: (a) Potable water; and (b) Detergents, sanitizers, and other supplies acceptable for food contact surface  | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-02(F)(1)  | All containers used for storing shellfish shall be clean and fabricated from safe materials.   | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-02(F)(2)  | When the entire cargo consists of shellfish products only, except for bulk shipments, shellstock shipments shall be shipped on pallets.  | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-02(F)(2)  | If the conveyance does not have a channeled floor, pallets shall be used for all shellfish.  | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-02(F)(3)  | When the conveyance has mixed cargos, the shellfish shall be shipped as part of a mixed cargo of seafood or other food product only when: (a) Shellfish products are protected from contamination by the other cargo; (b) All cargo is placed on pallets; and (c) No other cargo is placed on or above the shellfish unless all cargo is packed in sealed, crush resistant, waterproof containers. | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-02(F)(4)  | Any ice used to cool shellfish shall meet the requirements of paragraph (B)(1)(d) of rule 901:3-8-04 of the Administrative Code.   | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |

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| OAC 901:3-8-02(G)(1)(a)     | When the shipping time is four hours or less, the dealer shall ship all shellfish: (i) Well iced; or (ii) Using other acceptable means of refrigeration.   | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-02(G)(1)(b)     | When mechanical refrigeration units are used, the units shall be equipped with automatic controls  | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-02(G)(1)(b)     | and shall be capable of maintaining the ambient air in the storage area at temperatures of forty-five degrees Fahrenheit or less.  | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-02(G)(1)(c)     | The dealer shall not be required to provide thermal recorders during shipment.   | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-02(G)(1)(d)     | Lack of ice or other acceptable types of refrigeration shall be considered an unsatisfactory shipping condition.   | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-02(G)(2)(a)     | When the shipping time is greater than four hours, the dealer shall ship all shellfish in: (i) Mechanically refrigerated conveyances which are equipped with automatic controls and capable of maintaining the ambient air in the storage area at temperatures of forty-five degrees Fahrenheit or less; or (ii) Containers with an internal ambient air temperature maintained at or below temperatures of forty-five degrees Fahrenheit or less. | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-02(G)(2)(b)     | Unless the dealer has an approved HACCP plan with an alternate means of monitoring time-temperature, the initial dealer shall assure that a suitable time-temperature recording device accompanies each shipment of shellfish.   | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-02(G)(2)(c)     | The initial dealer shall note the date and time on the temperature-indicating device, if appropriate.  | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-02(G)(2)(d)     | Each receiving dealer shall write the date and time on the temperature-indicating device, if appropriate, when the shipment is received and the doors of the conveyance or the containers are opened.  | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-02(G)(2)(e)     | The final receiving dealer shall keep the time-temperature recording chart or other record of time and temperature in a file   | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-02(G)(2)(e)     | and shall make it available to the director upon request.  | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-02(G)(2)(f)     | An inoperative temperature-indicating device shall be considered as no recording device.   | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-03(A)(1)        | Every dealer shall conduct a hazard analysis to determine the food safety hazards that are reasonably likely to occur for each kind of shellfish product processed by that dealer and to identify the preventive measures that the dealer can apply to control those hazards.  | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-03(A)(2)        | Every dealer shall have and implement a written HACCP plan.  | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-03(A)(2)        | A HACCP plan shall be specific to:   | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-03(A)(3)        | The HACCP plan shall, at a minimum:  | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-03(A)(3)(b)(i)  | At a minimum, the critical control points shall include those identified in paragraph (A) of rule 901:3-8-04, paragraph (A) of rule 901:3-8-05, paragraph (A) of rule 901:3-8-06, and paragraph (A) of rule 901:3-8-07 of the Administrative Code, as applicable:  | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-03(A)(3)(b)(ii) | At a minimum, the critical control points shall include those identified in paragraph (A) of rule 901:3-8-04, paragraph (A) of rule 901:3-8-05, paragraph (A) of rule 901:3-8-06, and paragraph (A) of rule 901:3-8-07 of the Administrative Code, as applicable.  | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-03(A)(3)(c)     | List the critical limits that must be met at each of the critical control points.  | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |

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| OAC 901:3-8-03(A)(3)(c)         | At a minimum, the critical limits shall include those listed in rules 901:3-8-04, 901:3-8-05, 901:3-8-06, and 901:3-8-07 of the Administrative Code, as applicable.  | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-03(A)(3)(c)         | The critical limits identified in rules 901:3-8-04, 901:3-8-05, 901:3-8-06, and 901:3-8-07 of the Administrative Code, shall be met as components of good manufacturing practices.   | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-03(A)(3)(f)         | The records shall contain the actual values and observations obtained during monitoring.   | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-03(A)(4)(a)         | The HACCP plan shall be signed and dated, either by the most responsible individual on site at the processing facility or by a higher-level official of the dealer.  | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-03(A)(4)(a)         | This signature shall signify that the HACCP plan has been accepted for implementation by the dealer.   | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-03(A)(4)(b)         | The HACCP plan shall be signed and dated: (i) Upon initial acceptance; (ii) Upon any modification; and (iii) Upon verification of the plan in accordance with paragraph (A)(6) of this rule.   | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-03(A)(5)(a)         | Whenever a deviation from a critical limit occurs, a dealer shall take corrective action either by: (i) Following a corrective action plan that is appropriate for the particular deviation, or (ii) Following the procedures in paragraph (A)(5)(b) of this rule. | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-03(A)(5)(b)         | When a deviation from a critical limit occurs and the dealer does not have a corrective action plan that is appropriate for that deviation, the dealer shall:  | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-03(A)(5)(b)(ii)     | The review shall be performed by an individual or individuals who have been trained in accordance with paragraph (A)(8) of this rule, or experience, to perform such a review;   | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-03(A)(5)(c)         | All corrective actions taken in accordance with this section shall be fully documented in records that are subject to verification in accordance with paragraph (A)(6) of this rule and the record keeping requirements of paragraph (A)(7) of this rule.          | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-03(A)(6)(a)         | Every processor shall verify that the HACCP plan is adequate to control food safety hazards that are reasonably likely to occur, and that the plan is being effectively implemented.   | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-03(A)(6)(a)         | Verification shall include, at a minimum:  | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-03(A)(6)(a)(i)      | The reassessment shall be performed by an individual or individuals who have been trained in accordance with paragraph (A)(8) of this rule.  | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-03(A)(6)(a)(i)      | The HACCP plan shall be modified immediately whenever a reassessment reveals that the plan is no longer adequate to fully meet the requirements of paragraph (A)(3) of this rule;  | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-03(A)(6)(a)(iii)(a) | The purpose of this review shall be, at a minimum, to ensure that the records are complete and to verify that they document values that are within the critical limits.  | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-03(A)(6)(a)(iii)(a) | This review shall occur within one week of the day that the records are made;  | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-03(A)(6)(a)(iii)(b) | The purpose of this review shall be, at a minimum, to ensure that the records are complete and to verify that appropriate corrective actions were taken in accordance with paragraph (A)(5) of this rule.  | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-03(A)(6)(a)(iii)(b) | This review shall occur within one week of the day that the records are made; and  | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-03(A)(6)(a)(iii)(c) | The purpose of these reviews shall be to ensure that the records are complete, and that these activities occurred in accordance with the processor's written procedures.   | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |

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| OAC 901:3-8-03(A)(6)(a)(iii)(c) | These reviews shall occur within a reasonable time after the records are made.  | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-03(A)(6)(b)         | Dealers shall immediately follow the procedures in paragraph (A)(5) of this rule whenever any verification procedure, including the review of a consumer complaint, reveals the need to take a corrective action.   | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-03(A)(6)(c)         | The calibration of process-monitoring instruments, and the performing of any periodic end-product and in-process testing, in accordance with paragraph (A)(6)(a)(ii)(b) and paragraph (A)(6)(a)(ii)(c) of this rule shall be documented in records that are subject to the record keeping requirements of paragraph (A)(7) of this rule.  | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-03(A)(7)(a)         | All records required by paragraph (A) and paragraph (B) of this rule shall include: (i) The name and location of the dealer; (ii) The date and time of the activity that the record reflects; (iii) The signature or initials of the person performing the operation; and (iv) Where appropriate, the identity of the product and the production code, if any. Processing and other information shall be entered on records at the time that it is observed.  | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-03(A)(7)(a)(iv)     | Processing and other information shall be entered on records at the time that it is observed.   | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-03(A)(7)(b)         | All records required by paragraph (A) and paragraph (B) of this rule shall be retained at the processing facility for at least one year after the date they were prepared in the case of refrigerated products and for at least two years after the date they were prepared in the case of frozen products.   | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-03(A)(7)(c)         | Records that relate to the general adequacy of equipment or processes being used by a processor, including the results of scientific studies and evaluations, shall be retained at the processing facility for at least two years after their applicability to the product being produced at the facility.  | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-03(A)(7)(d)         | If the processing facility is closed for a prolonged period between seasonal operations, or if record storage capacity is limited on a processing vessel or at a remote processing site, the records may be transferred to some other reasonably accessible location at the end of the seasonal operations but shall be immediately returned for official review upon request.  | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-03(A)(7)(e)         | All records required by paragraph (A) and paragraph (B) of this rule and HACCP plans required by paragraph (A)(2) and paragraph (A)(3) of this rule shall be available for official review and copying at reasonable times.   | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-03(A)(8)(a)         | At a minimum, the following functions shall be performed by an individual who has successfully completed training in the application of HACCP principles to shellfish processing to perform these functions; (i) Developing a HACCP plan; (ii) Reassessing and modifying the HACCP plan in accordance with the corrective action procedures specified in paragraph (A)(5)(b)(v) of this rule, and the HACCP plan in accordance with the verification activities specified in paragraph (A)(6)(a)(i) of this rule; and (iii) Performing the record review required by paragraph (A)(6)(a)(iii) of this rule. | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-03(A)(8)(b)         | An individual described in paragraph (A)(8) of this rule shall provide the director, upon request, a copy of their certificate of completion of training for the application of HACCP principles for shellfish processing.  | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |

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| OAC 901:3-8-03(B)(1)    | Each dealer shall monitor general sanitation conditions and practices that are both appropriate to the plant and the food being processed to ensure, at a minimum, conformance with the applicable requirements specified in Chapter 901:3-1 of the Administrative Code; and paragraph (B) of rule 901:3-8-04, paragraph (B) of rule 901:3-8-05, paragraph (B) of rule 901:3-8-06, and paragraph (B) of rule 901:3-8-07 of the Administrative Code. | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-03(B)(2)    | Each dealer shall maintain sanitation control records that, at a minimum, document the monitoring and corrections prescribed by paragraph (B)(1) of this rule. These records are subject to the requirements of paragraph (A)(7) of this rule.  | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-03(C)       | Each dealer shall comply with the requirements in Chapter 901:3-1 of the Administrative Code and the physical facility requirements contained in paragraph (C) rule 901:3-8-04, paragraph (C) of rule 901:3-8-05, paragraph (C) of rule 901:3-8-06, and paragraph (C) of rule 901:3-8-07 of the Administrative Code that are applicable to the plant and the food being processed.  | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-03(D)(1)(a) | No person shall act as a dealer prior to obtaining certification from the director.   | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-03(D)(1)(b) | Any person who wants to be a dealer shall: (i) Make application to the director for certification or recertification and provide all identifying information required on the application form; (ii) Have and implement a HACCP plan, and have a program of sanitation monitoring and record keeping in compliance with Chapter 901:3-7 of the Administrative Code, except for the requirement for harvester identification on a dealer's tag.       | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-03(D)(1)(c) | Each dealer shall have a business address at which inspections of facilities, activities, or equipment can be conducted.  | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-03(D)(1)(d) | Upon receipt of such application and upon approval of the facilities and sanitary condition of the establishment or area, a certification shall be issued by the director.  | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-03(D)(1)(e) | All shellfish certifications shall expire on December thirty-first of each year   | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-03(D)(1)(e) | and shall be renewed.   | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-03(D)(1)(e) | In no case shall a shellfish processing establishment operate without a valid certification issued by the director.   | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-03(D)(1)(e) | The certification shall not be transferable with respect to persons or locations.   | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-03(D)(1)(f) | Current certifications shall be kept on file and open to inspection by the director.  | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-03(D)(1)(h) | Thereafter, without delay, the director shall afford the shellfish operator an opportunity for a hearing.   | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-03(D)(2)(a) | Any person who shucks shellfish shall be certified as a shucker-packer.   | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-03(D)(2)(b) | Any person who repacks shucked shellfish shall be certified as a shucker-packer or repacker.  | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-03(D)(2)(c) | Any person who repacks shellstock shall be certified as a shellstock shipper, shucker-packer, or repacker.  | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-03(D)(2)(d) | Any person who ships and receives the shellstock in interstate commerce shall be certified as a shellstock shipper, repacker, or shucker-packer.  | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-03(D)(2)(e) | Any person who purchases shellstock or shucked shellfish from dealers and sells the product without repacking or relabeling to other dealers, wholesalers, or retailers shall be certified as a reshipper.  | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-03(D)(2)(f) | A repacker shall not shuck shellfish.   | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |



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| OAC 901:3-8-03(E)(1)          | The dealer shall buy shellfish only from sources certified by the director or listed in the ICSSL.   | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-03(E)(2)          | The dealer shall keep the harvester's tag affixed to each container of shellstock until the container is: (a) Shipped; or (b) Emptied to wash, grade, or pack the shellstock.  | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-03(E)(3)(a)       | The dealer's tags shall: (i) Be durable, waterproof, and sanctioned by the director prior to use; and (ii) Be at least two and five eighths inches by five and one-fourth inches in size.  | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-03(E)(3)(b)       | The dealer's tag shall contain the following indelible, legible information in the order specified below: (i) The dealer's name and address; (ii) The dealer's certification number as assigned by the director and the original shellstock shipper's certification number; (iii) The date of harvest;     | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-03(E)(3)(b)(iv)   | If growing areas have not been indexed then an appropriate geographical or administrative designation must be used;  |                           |                |                |
| OAC 901:3-8-03(E)(3)(b)(vii)  | The following statement, or an equivalent statement, shall be included on all shellstock; "Retailers, inform your customers" "Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions".     | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-03(E)(3)(b)(viii) | All shellstock intended for raw consumption shall include a consumer advisory.   | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-03(E)(3)(b)(viii) | The following statement, or an equivalent statement, shall be included on all shellstock;  | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-03(E)(3)(d)       | If the shellstock is removed from the original container, the tag on the new container shall meet the requirements in paragraph (E)(2) of this rule.   | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-03(E)(4)(a)       | When the shellstock is removed from the original container, the dealer shall: (i) Keep the harvester tag for ninety days; (ii) Keep track of the growing area and date of harvest for shellstock; and (iii) Maintain the lot identity of all shellstock during any intermediate stage of processing.       | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-03(E)(4)(b)       | A dealer receiving bulk tagged lots of shellstock must have an intermediate processing plan approved by the director to ensure that each lot of shellstock is kept separate and identified in a way which prevents commingling or misidentification.   | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-03(E)(4)(c)       | In order for a dealer to tag a lot container of shellstock in lieu of meeting the requirement in paragraph (E)(2) of this rule for a harvester or dealer tag on each individual container, the dealer shall have an intermediate processing plan approved by the director which establishes the procedures | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-03(E)(4)(c)       | the dealer shall use to tag the lot during the washing, packing or staging of shellfish.   | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-03(E)(5)          | If shellstock are sold in bulk, the dealer shall provide a transaction record prior to shipment.   | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-03(E)(5)          | This transaction record shall contain all the information required in paragraph (G)(2) of this rule with the addition of the name of the consignee.  | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-03(F)(1)(a)       | When returnable containers are used, the shipment shall be accompanied by a transaction record containing: (i) The original shucker-packer's name and certification number; (ii) The shucking date; and (iii) The quantity of shellfish per container and the total number of containers.                  | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-03(F)(1)(c)       | At a minimum, the dealer shall label each individual package containing fresh or frozen shucked shellfish meat in a legible and indelible form in accordance with 21 CFR 161.30 and 21 CFR 161.136.  | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |

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| OAC 901:3-8-03(F)(1)(d)     | The dealer shall assure that each package containing less than sixty-four fluid ounces of fresh or frozen shellfish shall have: (i) The shucker-packer's or repacker's certification number on the label; and, (ii) A "Sell by date" which provides a reasonable subsequent shelf-life or the words "Best if used by" followed by a date when the product would be expected to reach the end of its shelf-life.                                    | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-03(F)(1)(d)(ii) | The date shall consist of the abbreviation for the month and number of the day of the month. For frozen shellfish, the year will be added to the date.   | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-03(F)(1)(e)     | The dealer shall assure that each package containing more than sixty-four fluid ounces of fresh or frozen shellfish  | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-03(F)(1)(e)     | shall have: (i) The shucker-packer's or repacker's certification number on the label; and,   | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-03(F)(1)(e)(ii) | A "Date shucked" which shall: (a) For fresh shellfish, consist of the number of the day of the year or the month and the number of the day of the month; (b) For frozen shellfish, include the year; and, (c) Appear on the lid and sidewall or bottom of disposable containers.   | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-03(F)(1)(f)     | If the dealer thaws and repacks frozen shellfish, the dealer shall label the shellfish container as previously frozen.   | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-03(F)(1)(g)     | The dealer shall provide all label information in a legible and indelible form.  | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-03(F)(2)        | If the dealer elects to repack shellfish, the dealer shall pack and label all shellfish in accordance with paragraph (F) of this rule  | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-03(F)(2)        | except that the original date of shucking shall be used in establishing the sell by date.  | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-03(G)(1)(a)     | Each shellfish shipment shall be accompanied by a shipping document.   | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-03(G)(1)(b)     | (b) The shipping document shall contain: (i) The name, address, and certification number of the shipping dealer; (ii) The name and address of the major consignee; and (iii) The kind and quantity of the shellfish product.   | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-03(G)(1)(c)     | The receiving dealer shall: (i) Maintain in a file a copy of the completed shipping document; and (ii) Make the shipping document available to the director upon request.  | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-03(G)(1)(d)     | If the shipment is subdivided to different dealers, each receiving dealer shall maintain records sufficient to trace the portion received back to the original shipment.   | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-03(G)(2)(a)     | Each dealer shall have a business address at which transaction records are maintained.   | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-03(G)(2)(b)     | Each dealer shall maintain complete, accurate, and legible records of the director's required information in a form authorized by the director.  | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-03(G)(2)(c)     | Transaction records shall be sufficient to: (i) Document that the shellfish are from a source authorized under this chapter; (ii) Permit a container of shellfish to be traced back to the specific incoming lot of shucked shellfish from which it was taken; (iii) Permit a lot of shucked shellfish or a lot of shellstock to be traced back to the growing area(s), date(s) of harvest, and if possible, the harvester or group of harvesters. | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-03(G)(2)(d)     | Purchase and sales shall be recorded: (i) In a permanently bound ledger book; or (ii) Using other recording methods acceptable to and authorized by the director.  | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-03(G)(2)(e)     | The transaction records shall be retained: (i) In the case of fresh shellfish, for a minimum of one year; and (ii) In the case of frozen shellfish, for at least two years or the shelf-life of the product, whichever is longer.  | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-03(G)(2)(f)     | If computer records are maintained, the director shall approve the format and its use.   | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-04(A)(1)        | The dealer shall shuck and pack only shellstock which is from sources certified by the director or listed in the ICSSL; and identified with a tag on each container or a transaction record on each bulk shipment.   | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |

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| OAC 901:3-8-04(A)(2)          | The dealer shall ensure that the storage of shellstock once placed under temperature control and until sale to the processor or final consumer,  | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-04(A)(2)          | shellstock shall be:(a) Iced; or (b) Placed and stored in a storage area or conveyance maintained at forty-five degrees Fahrenheit or less; (c) Not permitted to remain without ice, mechanical refrigeration or other approved methods of refrigeration for more than two hours at points of transfer such as loading docks; and (d) Not permitted to be placed in wet storage.   | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-04(A)(3)          | The dealer that processes shall ensure that: (a) For shellstock refrigerated prior to shucking, shucked meats are chilled to an internal temperature of forty-five degrees Fahrenheit or less within four hours of removal from refrigeration.   | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-04(A)(3)(b)       | If heat shock is used, once heat shocked shellstock is shucked, the shucked shellfish meats shall be cooled to forty-five degrees Fahrenheit or less within two hours after the heat shock process.  | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-04(A)(4)          | The dealer shall store shucked and packed shellfish in covered containers at an ambient air temperature in the storage area of forty-five degrees Fahrenheit or less.  | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-04(B)(1)(a)       | The dealer shall provide a water supply approved by the applicable regulatory agency: (i) For a public water system, the Ohio environmental protection agency; or (ii) For a private water system, the local board of health.  | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-04(B)(1)(b)       | The dealer shall have the water supply sampled in accordance with the approval of the Ohio environmental protection agency or the local board of health as applicable,   | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-04(B)(1)(b)       | and shall maintain sample results on file at the plant.  | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-04(B)(1)(c)       | The dealer shall assure that any steam used in food processing or that comes in contact with food contact surfaces is free from any additives, or deleterious substances.  | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-04(B)(1)(d)       | Any ice used in the processing, storage, or transport of shellstock or shucked shellfish shall: (i) Be made on-site from potable water in a commercial ice machine; or (ii) Come from a facility approved by the director or the appropriate regulatory agency.  | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-04(B)(1)(e)(i)    | Water from a potable water supply shall be used to wash shellstock.  | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-04(B)(1)(e)(ii)   | If the dealer uses any system to wash shellstock which recirculates water, the dealer shall: (a) Obtain approval for the construction or remodeling of the system from the director. (b) Provide a water treatment and disinfection system to treat an adequate quantity of water to a quality acceptable for shellstock washing which, after disinfection, meets the coliform standards for drinking water, and does not leave any unacceptable residues in the shellstock; and (c) Test bacteriological water quality daily. | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-04(B)(1)(f)(i)    | The dealer shall design, install, modify, repair, and maintain all plumbing and plumbing fixtures to: (a) Prevent contamination of water supplies; (b) Prevent any cross-connection between the pressurized potable water supply and water from an unacceptable source.  | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-04(B)(1)(f)(i)(b) | The dealer shall install and maintain in good working order devices to protect against backflow and back siphonage.  | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-04(B)(1)(f)(ii)   | Shellstock washing storage tanks and related plumbing shall be fabricated from safe materials and  | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-04(B)(1)(f)(ii)   | tank construction shall be such that it: (a) Is easily accessible for cleaning and inspection; (b) Is self-draining; and (c) Meets the requirements for food contact surfaces.   | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-04(B)(2)(a)(i)    | Except for equipment in continuous use and placed in service prior to January 1, 1989, the dealer shall use only equipment which conforms to the shellfish industry equipment construction guide in Appendix A of this rule.   | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |

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| OAC 901:3-8-04(B)(2)(a)(ii)  | The dealer shall use only equipment and utensils, including approved plastic ware and finished product containers which are: (a) Constructed in a manner and with materials that can be cleaned, sanitized, maintained or replaced in a manner to prevent contamination of shellfish products; (b) Free from any exposed screws, bolts, or rivet heads on food contact surfaces; and (c) Fabricated from food grade materials.   | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-04(B)(2)(a)(iii) | The dealer shall assure that all joints on food contact surfaces have smooth easily cleanable surfaces; and are welded.  | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-04(B)(2)(a)(iv)  | Shucking blocks shall be provided which are: (a) Easily cleanable; (b) Fabricated from safe material; (c) Solid, one piece construction; and (d) Easily removed from the shucking bench, unless the block is an integral part of the bench.  | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-04(B)(2)(a)(v)   | All equipment used in heat shock processing shall meet the requirements of paragraph (B)(2)(a)(i), paragraph (B)(2)(a)(ii), and paragraph (B)(2)(a)(iii) of this rule.   | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-04(B)(2)(a)(vi)  | All equipment used to handle ice   | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-04(B)(2)(a)(vi)  | shall be kept clean and stored in a sanitary manner,   | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-04(B)(2)(a)(vi)  | and shall meet the construction requirements in paragraph (B)(2)(a)(i), paragraph (B)(2)(a)(ii), and paragraph (B)(2)(a)(iii) of this rule.  | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-04(B)(2)(b)(i)   | Food contact surfaces of equipment, utensils and containers shall be cleaned and sanitized to prevent contamination of shellfish and other food contact surfaces.  | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-04(B)(2)(b)(i)   | The dealer shall: (a) Provide adequate cleaning supplies and equipment, including three compartment sinks, brushes, detergents, and sanitizers. Hot water and pressure hoses shall be available within the plant; (b) Sanitize equipment and utensils prior to the start-up of each day's activities and following any interruption during which food contact surfaces may have been contaminated; and (c) Wash and rinse equipment and utensils at the end of each day. | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-04(B)(2)(b)(ii)  | All conveyances and equipment which come into contact with stored shellstock shall be cleaned and maintained in a manner and frequency as necessary to prevent shellstock contamination.   | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-04(B)(2)(b)(iii) | Shellfish shall be protected from contamination by washing and rinsing shucking containers and sanitizing before each filling.   | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-04(B)(2)(b)(iv)  | Containers which may have become contaminated during storage shall be washed, rinsed, and sanitized prior to use   | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-04(B)(2)(b)(iv)  | or shall be discarded.   | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-04(B)(2)(b)(v)   | Shucked shellfish shall be packed in clean containers and stored in a manner which assures their protection from contamination.  | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-04(B)(2)(b)(vi)  | If used, the finger cots or gloves shall be: (a) Made of impermeable materials except where the use of such material is inappropriate or incompatible with the work being done; (b) Sanitized at least twice daily; (c) Cleaned more often, if necessary; (d) Properly stored until used; and (e) Maintained in a clean, intact, and sanitary condition.   | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-04(B)(3)(a)(i)   | Shellstock shall be stored in a manner to protect shellstock from contamination in dry storage and at points of transfer.  | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-04(B)(3)(a)(ii)  | Shucked shellfish shall be protected from contamination.   | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-04(B)(3)(a)(iii) | Shellstock shall not be placed in containers with standing water for the purposes of washing shellstock or loosening sediment.   | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-04(B)(3)(a)(iv)  | Equipment and utensils shall be stored in a manner to prevent splash, dust, and contamination.   | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-04(B)(3)(b)(i)   | Where the same employees work in both the shucking and packing activities, the employees shall wash their hands thoroughly after entering.   | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |

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| OAC 901:3-8-04(B)(3)(b)(ii)  | The dealer shall require all employees to wash their hands thoroughly with soap and water and sanitize their hands in an adequate hand washing facility: (a) Before starting work; (b) After each absence from the work station; (c) After each work interruption; and (d) Any time when their hands may have become soiled or contaminated. | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-04(B)(4)(a)      | Hand washing facilities with warm water at a minimum temperature of one hundred ten degrees Fahrenheit, dispensed from a hot and cold mixing or combination faucet, shall be provided.   | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-04(B)(4)(b)      | Sewage and liquid disposable wastes shall be properly removed from the facility.   | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-04(B)(4)(c)      | An adequate number of conveniently located toilets shall be provided.  | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-04(B)(4)(d)      | The dealer shall provide each toilet facility with an adequate supply of toilet paper in a suitable holder.  | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-04(B)(5)(a)      | Shellfish shall be protected from contamination while being transferred from one point to another during handling and processing.  | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-04(B)(5)(b)      | Lighting fixtures, light bulbs, skylights, or other glass suspended over food storage or processing activities in areas where shellfish are exposed shall be of the safety type or protected to prevent food contamination in case of breakage.  | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-04(B)(5)(c)      | Food contact surfaces shall be protected from contamination by adulterants by using cleaning compounds and sanitizing agents only in accordance with manufacturer label directions.  | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-04(B)(5)(d)(i)   | Ice which is not made on site in the shellfish processing facility shall be inspected upon receipt and rejected if the ice is not delivered in a way so as to be protected from contamination.   | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-04(B)(5)(d)(ii)  | Ice shall be stored in a safe and sanitary manner to prevent contamination of the ice.   | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-04(B)(5)(e)      | Ventilation shall be provided to minimize condensation in areas where food is stored, processed, or packed.  | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-04(B)(6)(a)(i)   | The dealer shall assure that only toxic substances necessary for plant activities are present in the facility.   | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-04(B)(6)(a)(ii)  | Each of the following categories of toxic substances shall be stored separately: (a) Insecticides and rodenticides; (b) Detergents, sanitizers, and related cleaning agents; and (c) Caustic acids, polishes, and other chemicals.   | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-04(B)(6)(a)(iii) | The dealer shall not store toxic substances above shellfish or food contact surfaces.  | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-04(B)(6)(b)(i)   | When pesticides are used, the dealer shall apply pesticides in accordance with Chapter 921. of the Revised Code and the rules adopted thereunder to control insects and rodents in such a manner to prevent the contamination of any shellfish or packaging materials with residues.   | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-04(B)(6)(B)(ii)  | Cleaning compounds and sanitizing agents shall be properly labeled and used only in accordance with the manufacturer's label directions.   | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-04(B)(6)(b)(iii) | Toxic substances shall be labeled and used in accordance with the manufacturer's label directions.   | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-04(B)(7)(a)      | The dealer shall take all reasonable precautions to assure that any employee with a disease in the communicable stage which might be transmissible through food shall be excluded from working in any capacity in which the employee may come in contact with the shellfish or with food contact surfaces.                                   | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-04(B)(7)(b)      | An employee with an infected wound shall keep it covered with a proper bandage, an impermeable barrier, and a single-use glove for a hand lesion.  | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-04(B)(8)         | The dealer shall operate the facility to assure that pests are excluded from the facility and processing activities.   | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-04(C)(1)(a)(i)   | The physical facilities shall be maintained in good repair.  | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |

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| OAC 901:3-8-04(C)(1)(a)(ii)  | Animals or unauthorized persons shall not be allowed in those portions of the facilities where shellfish are stored, handled, processed, or packaged or food handling equipment, utensils, and packaging materials are cleaned or stored.  | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-04(C)(1)(a)(iii) | Air pump intakes shall be located in a protected place.  | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-04(C)(1)(a)(iii) | Air filters shall be installed on all blower air pump intakes.   | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-04(C)(1)(b)(i)   | Facilities for shucking and packing activities shall be separated by use of: (a) Separate rooms; (b) Partitions; or (c) Sufficient spacing.  | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-04(C)(1)(b)(ii)  | Manufacturing activities which could result in the contamination of the shellfish shall be separated by adequate barriers.   | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-04(C)(1)(c)      | The dealer shall provide toilet room doors which are tight fitting, self closing, and do not open directly into a processing area.   | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-04(C)(1)(d)(i)   | Sanitary conditions shall be maintained throughout the facility.   | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-04(C)(1)(d)(ii)  | All dry area floors shall be hard, smooth, easily cleanable;   | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-04(C)(1)(d)(iii) | All wet area floors used in areas to store shellstock, process food, and clean equipment and utensils shall be constructed of easily cleanable, impervious, and corrosion resistant materials which: (a) Are graded to provide adequate drainage; (b) Have even surfaces, and are free from cracks that create sanitary problems and interfere with drainage; and (c) Have sealed junctions between floors and walls to render them impervious to water. | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-04(C)(1)(d)(iv)  | Walls, ceilings, and interior surfaces of rooms where shellfish are stored, handled, processed, or packaged shall be constructed of easily cleanable, corrosion resistant, impervious materials.   | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-04(C)(1)(e)      | Grounds around the facility shall be maintained to be free from rodent attraction and harborage, and inadequate drainage conditions which can result in shellfish contamination.   | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-04(C)(2)(a)      | Hand washing facilities shall be provided which are: (i) Convenient to work areas; (ii) Separate from the three compartment sinks used for cleaning equipment and utensils; and (iii) Directly plumbed to an approved sewage disposal system.  | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-04(C)(2)(b)      | The dealer shall provide at least one hand sink in the packing room.   | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-04(C)(2)(c)      | The dealer shall provide at each hand washing facility; (i) A supply of hand cleansing soap or detergent; (ii) A conveniently located supply of single service towels in a suitable dispenser or a hand drying device that provides heated air; (iii) An easily cleanable waste receptacle; and (iv) Hand washing signs in a language understood by the employees;   | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-04(C)(2)(d)      | All plumbing and plumbing fixtures shall be designed, installed, modified, repaired, and maintained to provide a water system that is adequate in quantity and under pressure, and includes: (i) Cold and warm water at all sinks; and (ii) Hand washing facilities adequate in number and size for the number of employees, and that are located where supervisors can observe employee use;  | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-04(C)(2)(e)      | Adequate floor drainage, including backflow preventers such as air gaps, shall be provided where floors are: (i) Used in shellstock storage; (ii) Used for food holding units; (iii) Cleaned by hosing, flooding, or similar methods; and (iv) Subject to the discharge of water or other liquid waste on the floor during normal activities.  | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-04(C)(2)(f)      | A safe, effective means of sewage disposal for the facility shall be provided;   | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-04(C)(2)(g)      | Installation of drainage or waste pipes over food processing or food storage areas, or over areas in which containers and utensils are washed or stored shall not be permitted.  | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |

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| OAC 901:3-8-04(C)(3)     | Ventilation, heating, or cooling systems shall not create conditions that may cause the shellfish products to become contaminated.  | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-04(C)(4)     | To insure that insects and vermin are not present in the facility, the dealer shall employ necessary internal and external insect and vermin control measures including but not limited to tight fitting, self-closing doors; screening of not less than fifteen mesh per inch; and controlled air currents.                  | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-04(C)(5)     | Disposal of waste materials, shell and other non-edible materials shall be promptly and effectively removed from the shucking bench or table.   | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-04(C)(5)     | All areas and receptacles used for the storage or conveyance of waste shall be operated and maintained to prevent attraction, harborage, or breeding places for insects and vermin.   | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-04(C)(6)(a)  | The dealer shall use only equipment, including approved plastic ware, which is constructed in a manner and with materials that can be cleaned, sanitized, maintained, or replaced.  | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-04(C)(6)(b)  | The dealer shall use easily cleanable, corrosion resistant, impervious materials, free from cracks to construct: (i) Shucking benches and contiguous walls; and (ii) Stands or stalls and stools for shucker; (iii) Any non-food contact surfaces in shellfish storage or handling areas.                                     | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-04(C)(6)(c)  | Shucking benches shall drain completely and rapidly,  | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-04(C)(6)(c)  | and shall drain away from any shellfish on the benches.   | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-04(C)(7)(a)  | Cleaning activities for equipment shall be conducted in a manner and at a frequency appropriate to prevent contamination of shellfish and food contact surfaces.  | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-04(C)(7)(b)  | All conveyances and equipment which come into contact with stored shellstock shall be cleaned and maintained in a manner and frequency as necessary to prevent shellstock contamination.  | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-04(C)(8)     | The dealer shall:   | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-04(C)(8)(c)  | Inspect incoming shipments and shall reject dead or inadequately protected shellstock.  | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-04(C)(9)     | A dealer that uses heat shock to prepare shellstock for shucking shall: (a) Post the schedule for the heat shock process in a conspicuous location; and (b) Make sure all responsible persons are familiar with the requirements. (c) Cool all hot dipped shellstock immediately after the heat shock process.                | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-04(C)(9)(c)  | This cooling shall be accomplished by: (i) Dipping in an ice bath; or (ii) Use of flowing potable water.  | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-04(C)(9)(d)  | If a heat shock water tank is used, the dealer shall completely drain and flush the tank at three hour intervals or less so that all mud and debris which have accumulated in the dip tank are eliminated.  | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-04(C)(10)    | Any employee handling shucked shellfish shall be required to: (a) Wear effective hair restraints; (b) Remove any hand jewelry that cannot be sanitized or secured; (c) Wear finger cots or gloves if jewelry cannot be removed; (d) Wear clean outer garments, which are rinsed or changed as necessary to be kept clean; and | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-04(C)(10)(e) | In any area where shellfish are shucked or packed and in any area which is used for cleaning or storage of utensils, the dealer shall not allow employees to: (i) Store clothing or other personal belongings; (ii) Eat or drink; (iii) Spit; or (iv) Use tobacco in any form.  | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-04(C)(11)(a) | A reliable, competent individual shall be designated to supervise general plant management and activities.  | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-04(C)(11)(b) | Cleaning procedures shall be developed and supervised to assure cleaning activities do not result in contamination of shellfish or food contact surfaces.   | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-04(C)(11)(c) | All supervisors shall be: (i) Trained in proper food handling techniques and food protection principles; and (ii) Knowledgeable of personal hygiene and sanitary practices.   | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |

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| OAC 901:3-8-04(C)(11)(d)                  | The dealer shall require: (i) Supervisors to monitor employee hygiene practices, including hand washing, eating, and smoking at work stations, and storing personal items or clothing; (ii) Supervisors to assure that proper sanitary practices are implemented,   | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-04 - Appendix A (14)          | Filter Media - Filters for the air intake of a blower shall consist of fiberglass with down stream backing dense enough to prevent fiberglass break off from passing through, cotton flannel, wool flannel, non-woven fabric or other suitable materials which under conditions of use, are non-toxic and nonshedding and which do not release toxic volatile or other contaminants to the air, or volatile which may impart any flavor or odor to the product. | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-04 - Appendix A (38)          | Weld - Permanent seams or joints. When welded seams are used, the weld area and the deposited material shall be as corrosion-resistant as the parent material.  | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-04 - Appendix A               | Stainless steel is a family of iron based alloys that must contain at least 10.5 % Chromium (Cr).   | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-04 - Appendix A(I)(E)         | The aluminum type chosen for the application shall be demonstrated to be appropriate and acceptable for the intended use.   | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-04 - Appendix A - (I)(F)      | When utilized these materials shall be in compliance with appropriate sections of the 21 Code of Federal Regulations, Parts 170- 21 CFR 199 ( 21 CFR 170- 199 ).  | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-04 - Appendix A - (I)(F)      | These materials shall be relatively inert, resistant to scratching, scoring, and distortion by the temperature, chemicals, and methods to which they are normally subjected in operation, or by cleaning and bactericidal treatment.  | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-04 - Appendix A - (I)(F)      | They shall be non- toxic, fat resistant, relatively non-absorbent, relatively insoluble   | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-04 - Appendix A - (I)(F)      | and shall not release component chemicals or impart a flavor to the product.  | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-04 - Appendix A(II)(E)        | Removable parts shall be readily demountable employing simple hand tools, which are available to operating or cleaning personnel; except that equipment that is to be CIP cleaned should have representative product contact surfaces easily accessible for inspection.   | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-04 - Appendix A(II)(G)        | All other fittings must be reviewed using the criteria in this document.  | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-04 - appendix A(III)(A)(1)    | All product-contact surfaces shall be of A.I.S.I.2 Type No. 304 stainless steel or equally corrosion resistant metal that is non-toxic and non-absorbent except that: (a) Plastic materials may be used for the blower tank drain gate and drain valve.   | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-04 - appendix A(III)(A)(1)(a) | These materials shall be relatively inert, resistant to scratching, scoring, and distortion by the temperature, chemicals, and methods to which they are normally subjected in operation, or by cleaning and bactericidal treatment.  | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-04 - appendix A(III)(A)(1)(a) | They shall be non-toxic, fat resistant, relatively nonabsorbent, relatively insoluble, and shall not release component chemicals or impart a flavor to the product3. (b) Rubber and rubber-like materials may be used for blower tanks paddles or gate, drain gate, and drain valve.  | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-04 - appendix A(III)(A)(1)(a) | and shall not release component chemicals, nor impart a flavor to the product.3   | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-04 - appendix A(III)(A)(1)(b) | These materials shall be relatively inert, resistant to scratching, scoring, and distortion by the temperature, chemicals, and methods to which they are normally subjected in operation, or by cleaning and bactericidal   | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |



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| OAC 901:3-8-04 - appendix A(III)(A)(1)(b) | They shall be non-toxic, fat resistant, relatively non- absorbent, relatively insoluble  | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-04 - appendix A(III)(A)(1)(b) | and shall not release component chemicals, nor impart a flavor to the product. <sup>3</sup>  | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-04 - Appendix A(III)(A)(2)    | All non-product contact surfaces shall be of inherently corrosion-resistant material,  | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-04 - Appendix A(III)(A)(2)    | shall be rendered corrosion-resistant,   | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-04 - Appendix A(III)(A)(2)    | or shall be painted.   | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-04 - Appendix A(III)(A)(2)    | Surfaces to be painted shall be effectively prepared for painting;   | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-04 - Appendix A(III)(A)(2)    | and the paint used shall adhere, be relatively non-absorbent,  | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-04 - Appendix A(III)(A)(2)    | and shall provide a smooth, cleanable and durable surface.   | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-04 - Appendix A(III)(A)(2)    | Parts having both product-contact and non-product-contact shall not be painted.  | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-04 - Appendix A(III)(B)(1)    | All product-contact surfaces shall be at least smooth as No. 4 ground finish on stainless steel sheets.  | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-04 - Appendix A(III)(B)(2)    | All seams in product-contact surfaces shall be welded with the welds ground smooth and polished to not less than a No. 4 finish.   | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-04 - Appendix A(III)(B)(2)    | All outside seams shall be smooth and waterproof.  | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-04 - Appendix A(III)(B)(2)    | All weld areas and deposited weld material shall be substantially as corrosion-resistant.  | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-04 - Appendix A(III)(B)(3)    | All appurtenances, including drain gates and chutes having product-contact surfaces, shall be easily removable for cleaning,   | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-04 - Appendix A(III)(B)(3)    | or shall be readily cleanable in place.  | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-04 - Appendix A(III)(B)(4)    | All product-contact surfaces shall be easily accessible, visible, and readily cleanable, either when in an assembled position or when removed.   | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-04 - Appendix A(III)(B)(5)    | All internal angles of 135E or less on product contact surfaces shall have minimum radii of 1/4" ( 6.35 mm), except that minimum radii for fillets or welds in product-contact surfaces may be smaller for essential functional reasons. | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-04 - Appendix A(III)(B)(5)    | In no case shall radii less than 1/8" ( 3.18 mm).  | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-04 - Appendix A(III)(B)(6)    | All sanitary pipe fittings shall conform to "3-A Sanitary Standards for Fittings Used on Milk and Milk Products Equipment," and supplements thereto.   | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-04 - Appendix A(III)(B)(7)    | Nonproduct-contact surfaces shall have a smooth finish, be free of pockets and crevices, and readily cleanable.  | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-04 - Appendix A(III)(B)(8)    | Legs shall be of sufficient length to provide at least 12" ( 30.5 cm) clearance between the lowest fixed point of the tank and the floor,  | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-04 - Appendix A(III)(B)(8)    | shall be smooth with rounded ends,   | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-04 - Appendix A(III)(B)(8)    | and shall not hollow tube stock,   | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-04 - Appendix A(III)(B)(8)    | they shall be effectively sealed.  | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-04 - Appendix A(III)(B)(8)    | If legs are of hollow tube stock, they shall be effectively sealed.  | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-04 - Appendix A(III)(B)(9)    | All threads on product-contact surfaces shall comply with specifications for threads contained in the 3-A Sanitary Standards for Fittings. <sup>4</sup>  | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-04 - Appendix A(III)(B)(10)   | External and internal sections of the air pipe shall be easily cleanable to a point at least two inches above the tank overflow level.   | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-04 - Appendix A(III)(B)(11)   | The false bottom shall be so constructed as to be as rigid and, in any event, of at least 16 U.S. Standard gage stainless steel, or equivalent material. (Figure 6)  | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |

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| OAC 901:3-8-04 - Appendix A(III)(B)(12) | Perforations or slots in the false bottom shall not be less than 3/16 inch ( 4.76 mm) in the minimum diameter   | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-04 - Appendix A(III)(B)(12) | and the end radius of the perforations shall be not less than 3/32 inch ( 2.38 mm).   | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-04 - Appendix A(III)(B)(12) | After perforation, the flat surface of the sheet from which the perforating punch or drill emerges on the down stroke shall be polished to the equivalent of not less than a No. 4 ground finish.(Figure 6) | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-04 - Appendix A(III)(B)(13) | The compressing equipment shall be of such design so as to preclude contamination of the air with lubricant vapors and fumes.   | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-04 - Appendix A(III)(B)(13) | The air supply shall be taken from a clean space or from relatively clean outer air,  | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-04 - Appendix A(III)(B)(13) | and shall pass through a filter upstream from the compressing equipment.  | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-04 - Appendix A(III)(B)(13) | This filter shall be so located and constructed that it is easily accessible for examination, and the filter media are easily removable for cleaning or replacing.  | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-04 - Appendix A(III)(B)(13) | The filter shall be protected from weather, drainage, water, product spillage and physical damage (Figure 7).   | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-04 - Appendix A(III)(B)(14) | Air distribution piping, fittings, and gaskets between the downstream terminal filter and any product or product contact surface shall sanitary 3-A design.   | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-04 - Appendix A(III)(B)(15) | Air lines shall be easily cleanable construction to a point 2" ( 5.08 cm) above the tank over flow. (Figure 4)  | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-04 - Appendix A(III)(B)(17) | Air distribution piping or manifold located inside the blower tank shall be designed so as to preclude contamination of the product.  | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-04 - Appendix A(III)(B)(17) | This manifold shall be designed to be easily removed from the tank and removable end caps to facilitate sanitary cleaning. (Figures 8 and 9)  | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-04 - Appendix A(III)(B)(18) | Perforations or slots in the manifold or air distribution pipe shall not be less than 1/8" ( 3.18 mm) in the minimum diameter.  | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-04 - Appendix A(III)(B)(18) | After perforation, the pipe from which the perforation punch or drill emerges on the down stroke shall be polished to the equivalent of not less than a No. 4 ground finish. (Figure 9)                     | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-04 - Appendix A(III)(B)(19) | Wire mesh shall not be used as a filter.  | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-04 - Appendix A(III)(B)(20) | The blower tank shall be constructed so that it will not buckle or sag and so that it will be self-draining.  | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-04 - Appendix A(III)(B)(20) | Product-contact surfaces shall be constructed of not less than 16 U.S. standard gage stainless steel or equivalent material.  | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-04 - Appendix A(III)(B)(21) | Maximum dimension of the tank from point of overflow to drain valve flange shall not exceed 40" ( 101.6 cm).  | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-04 - Appendix A(III)(B)(22) | Drain valves and flange shall comply with the 3-A Sanitary Standards for Fitting used on Milk and Milk Products Equipment.  | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-04 - Appendix A(III)(B)(22) | The flange shall be welded to the body of the blower tank.  | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-04 - Appendix A(III)(B)(23) | 23. There shall be no exposed screw, bolt, or rivet heads in product-contact surfaces.  | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-04 - Appendix A(IV)(A)(1)   | All product-contact surfaces shall be of A.I.S.I. type No. 304 stainless steel, or equally corrosion-resistant metal that is non-toxic and nonabsorbent, except that:                                       | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |

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| OAC 901:3-8-04 - Appendix A(IV)(A)(1)(a) | These materials shall be relatively inert, resistant to scratching, scoring, and distortion by temperature, chemicals, and methods to which they are normally subjected in operation, or by cleaning and bactericidal treatment.  | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-04 - Appendix A(IV)(A)(1)(a) | They shall be non-toxic, fat resistant, relatively nonabsorbent, relatively insoluble,  | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-04 - Appendix A(IV)(A)(1)(a) | and shall not release component chemicals nor impart a flavor to the product. <sup>3</sup>  | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-04 - Appendix A(IV)(A)(2)    | All non product-contact surfaces shall be inherently corrosion-resistant, and except for funnel drain,  | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-04 - Appendix A(IV)(A)(2)    | shall be painted.   | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-04 - Appendix A(IV)(A)(2)    | Surfaces to be painted shall be effectively prepared for painting   | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-04 - Appendix A(IV)(A)(2)    | and the paint used shall adhere, be relatively nonabsorbent,  | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-04 - Appendix A(IV)(A)(2)    | and shall provide a smooth, cleanable, and durable surface.   | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-04 - Appendix A(IV)(A)(2)    | Parts having both product and non product-contact surfaces shall not be painted.  | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-04 - Appendix A(IV)(B)(1)    | All product-contact surfaces shall be at least as smooth as a No. 4 ground finish on stainless steel sheets.  | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-04 - Appendix A(IV)(B)(2)    | All seams in product-contact surfaces shall be welded with the welds ground smooth and polished to not less than a No. 4 ground finish.   | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-04 - Appendix A(IV)(B)(2)    | All outside seams shall be smooth and waterproof.   | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-04 - Appendix A(IV)(B)(2)    | All weld areas and deposited weld metal shall be substantially as corrosion resistant as the parent metal.  | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-04 - Appendix A(IV)(B)(3)    | All appurtenances having product-contact surfaces shall be easily removable for cleaning,   | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-04 - Appendix A(IV)(B)(3)    | or shall be readily cleanable in place.   | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-04 - Appendix A(IV)(B)(4)    | All product-contact surfaces shall be easily accessible, visible, and readily cleanable, either when in an assembled position or when removed (Figure 11)   | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-04 - Appendix A(IV)(B)(5)    | All internal angles of 135E or less on product-contact surfaces shall have minimum radii of 1/4" ( 6.35 mm)except that minimum radii for fillets of welds in product-contact surfaces may be smaller for essential functional reasons.(Figure 2)  | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-04 - Appendix A(IV)(B)(6)    | The skimmer shall be constructed so that it will not buckle or sag while in use, so that both the perforated area and drainage funnel are self-draining, and so as to provide plane surfaces free of depressions, indentations, or bulges which prevent draining when the pitch is not greater than 1" ( 25.4 mm) in 50" (127 cm). (Corners and rims of a perforated skimmer should be adequately reinforced to prevent damage from handling during cleaning and bactericidal treatment.) | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-04 - Appendix A(IV)(B)(7)    | The product-contact surfaces shall be constructed of not less than 16 U.S. standard gage stainless steel or equivalent material.  | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-04 - Appendix A(IV)(B)(7)    | The perforations or slots in the strainer shall be at least 1/4" ( 6.35 mm) in diameter or width, respectfully(Figure 12 and Dimension A, Figure 13) and not more than 1 1/4" ( 31.75 mm) apart (Dimension B, Figure 13)  | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-04 - Appendix A(IV)(B)(7)    | 5. The strainer area shall have no perforations within 1/2" ( 12.7 mm) of the edge (Dimension C, Figure 13) .4  | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-04 - Appendix A(IV)(B)(7)    | After perforations, the flat surface of the sheet from which the perforating punch or drill emerges on the down stroke shall be polished to the equivalent of not less than a No. 4 ground finish.  | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |

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| OAC 901:3-8-04 - Appendix A(IV)(B)(7)     | No bracing for the skimmer or the skimmer support stand shall block any perforations unless the brace is made of corrosion-resistant material and fabricated in a manner suitable for a product-contact surfaces, and unless it can be readily removed for cleaning.   | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-04 - Appendix A(IV)(B)(7)     | A minimum of 3 1/2" ( 8.89 cm) shall be provided between the strainer and the top of the skimmer (Dimension E, Figure 13) .  | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-04 - Appendix A(IV)(B)(8)     | A minimum vertical clearance of 2" ( 5.08 cm) shall be provided between the perforated skimmer area and the drainage funnel.(Dimension D, Figure 13) .   | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-04 - Appendix A(IV)(B)(9)     | The funnel drain shall have a discharge opening of a size sufficient to discharge the drainage without pooling above, and be not less than equivalent to a diameter of 4" ( 10.16 cm).   | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-04 - Appendix A(IV)(B)(9)     | The funnel drain shall terminate in a free discharge, a distance of at least 6" ( 15.24 cm) above the floor or the drain connection if located at a higher elevation than the floor.(Figure 13)  | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-04 - Appendix A(IV)(B)(10)    | There shall be no threads on product contact surfaces except as provided for in the 3-A Sanitary Standards for Fittings.   | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-04 - Appendix A(IV)(B)(11)    | Legs shall be smooth with rounded ends, and have no exposed threads.   | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-04 - Appendix A(IV)(B)(11)    | If legs are of hollow tube stock, they shall be effectively sealed.(Figure 5)  | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-04 - Appendix A(IV)(B)(12)    | Frames, frame legs, and supporting edge for the skimmer shall have: (a) Structural parts not in contact with the product, and parts constructed with a smooth finish so as to be readily cleanable. (b) Self-draining exterior surfaces. (c) A minimum of 6" ( 15.24 cm) of space between the lowest part of the frame and the floor to provide ready access for cleaning legs and feet and those parts not readily removable. | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-04 - Appendix A(IV)(B)(13)    | The frame shall provide continuous support for the outside edge of the skimmer strainer. (Figure 14)   | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-04 - Appendix A(IV)(B)(14)    | The receiving-container shelf under the skimmer chute, where provided as an integral part of the skimmer support frame, shall be constructed of nonabsorbent, corrosion-resistant material and located so that the receiving-container rim will be at least two feet above the floor.(Figure 14)   | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-04 - Appendix A(IV)(B)(15)    | All seams in the funnel drain area shall be smooth and waterproof, and substantially as corrosion resistant as the parent metal.   | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-04 - Appendix A(IV)(B)(16)    | There shall be no exposed bolts, screws, or rivets in the product-contact surfaces.  | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-04 - Appendix A(IV)(B)(17)    | Caster, rollers can be mounted on the skimmer. These shall be of such material, design and construction as to permit its being easily moved by one person.   | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-04 - Appendix A(IV)(B)(17)    | Castors shall be so installed as to be easily cleanable.   | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-04 - Appendix A(IV)(B)(18)    | All framing and reinforcing members shall be so placed as to eliminate harborage for vermin.   | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-04 - Appendix A(IV)(B)(18)    | The ends of all hollow sections of reinforcing and framing members shall be closed.  | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-04 - Appendix A(IV)(B)(18)(a) | Horizontal angle reinforcing and gussets shall not be placed where food or debris may accumulate thereon.  | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-04 - Appendix A(IV)(B)(18)(b) | Where angles are used horizontally, they shall have one leg turned down wherever the nature of the equipment permits   | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-04 - Appendix A(IV)(B)(18)(b) | or shall be formed integral with the sides.  | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-04 - Appendix A(IV)(B)(18)(c) | All vertical sections shall be either open or completely closed.   | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-04 - Appendix A(V)(A)(1)      | All metallic product-contact surfaces shall be of A.I.S.I. type No. 304 stainless steel or Aluminum Association type No. 5052-0 alloy, or equally corrosion-resistant metal that is nontoxic.  | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |

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| OAC 901:3-8-04 - Appendix A(V)(A)(2)  | Plastic materials may be used as a food-contact surface or non food-contact surface. When used, these materials shall be relatively inert, resistant to scratching, scoring, and distortion by the temperature, chemicals, and methods to which they are normally subjected in operation, or by cleaning and bactericidal treatment. | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-04 - Appendix A(V)(A)(2)  | They shall be non-toxic, fat resistant, relatively nonabsorbent, relatively insoluble,   | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-04 - Appendix A(V)(A)(2)  | and shall not release component chemicals or impart flavor to the product.3  | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-04 - Appendix A(V)(A)(3)  | If constructed of stainless steel, the containers shall not be constructed of less than 20 gauge material. If constructed of aluminum alloy  | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-04 - Appendix A(V)(A)(3)  | the material shall not have a thickness less than 0.064 " ( 1.63 mm).  | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-04 - Appendix A(V)(A)(4)  | All non product-contact surfaces shall be of corrosion-resistant material,   | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-04 - Appendix A(V)(A)(4)  | and shall provide a smooth, cleanable, and durable surface.  | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-04 - Appendix A(V)(B)(1)  | All product-contact surfaces shall be at least as smooth as a number 4 ground finish on stainless steel, or equivalent surface finish on aluminum.   | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-04 - Appendix A(V)(B)(2)  | All internal angles of 135E or less on product contact surfaces shall have minimum radii of 1/4" ( 6.35 mm).   | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-04 - Appendix A(V)(B)(3)  | There shall be no seams, crevices, or other openings within the food-contact surfaces.   | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-04 - Appendix A(V)(B)(4)  | The container rim shall be rolled so as to permit easy and complete cleaning.  | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-04 - Appendix A(V)(B)(4)  | The bead shall either be an open type with an external radii of not less than 3/16" ( 4.76 mm) or a sealed closed type.  | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-04 - Appendix A(V)(B)(5)  | The container lid shall be so constructed as to afford easy and complete cleaning,   | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-04 - Appendix A(V)(B)(5)  | shall be reasonably tight fitting,   | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-04 - Appendix A(V)(B)(5)  | and a lip shall extend at least one inch down the outside of the container.  | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-04 - Appendix A(V)(B)(5)  | Provisions shall be made for sealing the container so that any tampering will be evident.(See Figure 15)   | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-04 - Appendix A(V)(B)(6)  | Handles shall be provided on 5-gallon or larger containers.  | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-04 - Appendix A(V)(B)(6)  | The handles shall be considered as a non product-contact surface.  | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-04 - Appendix A(VI)(A)(1) | All metallic product-contact surfaces shall be of A.I.S.I. type No. 304 stainless steel or Aluminum Association type No. 5052-0 aluminum alloy, or equally corrosion-resistant metal that is nontoxic.   | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-04 - Appendix A(VI)(A)(2) | When used, these materials shall be relatively inert, resistant to scratching, scoring, and distortion by the temperature, chemicals, and methods to which they are normally subjected in operation, or by cleaning and bactericidal treatment.  | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-04 - Appendix A(VI)(A)(2) | They shall be non-toxic, fat resistant, relatively nonabsorbent, relatively insoluble,   | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-04 - Appendix A(VI)(A)(2) | and shall not release component chemicals or impart flavor to the product.3  | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-04 - Appendix A(VI)(A)(3) | If constructed of stainless steel, the buckets shall not be constructed of less than 22 gauge material and   | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-04 - Appendix A(VI)(A)(3) | the pans shall not be constructed with less than 24 gauge material   | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-04 - Appendix A(VI)(A)(3) | or if constructed of aluminum alloy, the material shall not have a thickness less than 0.064 " ( 1.63 mm).   | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-04 - Appendix A(VI)(A)(4) | All non product-contact surfaces shall be of corrosion-resistant material  | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-04 - Appendix A(VI)(A)(4) | and shall provide a smooth, cleanable, and durable surface.  | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |

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| OAC 901:3-8-04 - Appendix A(VI)(B)(1)  | All product-contact surfaces shall be as smooth as a number 4 ground finish on stainless steel or equivalent surface finish on aluminum.   | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-04 - Appendix A(VI)(B)(2)  | All internal angles of 135E or less on product-contact surfaces shall have minimum radii of 1/4" ( 6.35 mm)  | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-04 - Appendix A(VI)(B)(3)  | The shellfish shucking bucket shall not exceed a nine-pint capacity,   | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-04 - Appendix A(VI)(B)(3)  | except for the soft clam ( <i>Mya arenaria</i> ) shucking pan which shall not exceed a four pint capacity. (Figures 16 and 17)   | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-04 - Appendix A(VI)(B)(4)  | There shall be no seams, crevices or other openings within the food-contact surfaces,  | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-04 - Appendix A(VI)(B)(4)  | except that two holes 180E apart shall be permitted in the side of each bucket near the top o accommodate a removable ball-type handle. (See Figure 18)  | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-04 - Appendix A(VI)(B)(5)  | The container rim shall be so constructed as to afford maximum strength and protection against damage,   | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-04 - Appendix A(VI)(B)(5)  | and shall be so rolled as to permit easy and complete cleaning.  | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-04 - Appendix A(VI)(B)(5)  | The bead shall be open type with an external radii of not less than 3/16" ( 4.76 mm) or a sealed closed type.  | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-04 - Appendix A(VI)(B)(6)  | The bail, if provided, shall be considered as contact surface and subject to material specifications as outlined in paragraph A of this standard.  | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-04 - Appendix A(VI)(B)(6)  | The bail shall be not less than 3/16" in diameter ( 4.76 mm);  | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-04 - Appendix A(VI)(B)(6)  | it shall be so constructed that it will be held into place by spring tension.  | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-04 - Appendix A(VI)(B)(6)  | The bail shall be so constructed that it can be easily removed from the shucking bucket for cleaning purposes.   | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-04 - Appendix A(VII)(A)(1) | All metallic product contact surfaces shall be of A.I.S.I. type No. 304 stainless steel or equally corrosion resistant metal that is nontoxic and non- absorbent.  | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-04 - Appendix A(VII)(A)(2) | Only such materials shall be used in the construction of a table as will withstand wear, penetration of vermin, the corrosive action of food, cleaning compounds and such other elements as may be found in the environment. | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-04 - Appendix A(VII)(A)(2) | Such materials shall not impart an odor, color, taste or toxic material to the food.   | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-04 - Appendix A(VII)(A)(4) | All non-product contact surfaces shall be inherently corrosion resistant,  | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-04 - Appendix A(VII)(A)(4) | and shall provide a smooth, cleanable and durable surface.   | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-04 - Appendix A(VII)(A)(4) | Parts having both product and non-product contact surfaces shall not be painted.   | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-04 - Appendix A(VII)(B)(1) | All product contact surfaces shall be at least as smooth as a No. 4 ground finish on stainless steel sheets.   | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-04 - Appendix A(VII)(B)(2) | All seams in product contact surfaces shall be welded with the welds ground smooth and polished to not less than a No. 4 ground finish.  | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-04 - Appendix A(VII)(B)(2) | All outside seams shall be smooth and waterproof.  | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-04 - Appendix A(VII)(B)(2) | All weld areas and deposited weld metal shall be substantially as corrosion resistant as the parent metal.   | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-04 - Appendix A(VII)(B)(3) | All product contact surface shall be easily accessible, visible and readily cleanable, either when in an assembled position or when removed.   | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |

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| OAC 901:3-8-04 - Appendix A(VII)(B)(4)     | All internal angles of 135E or less on product contact surfaces shall have minimum radii of 1/4" ( 6.35 mm) except that minimum radii for fillets of welds in product contact surface may be smaller for essential functional reasons.                  | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-04 - Appendix A(VII)(B)(5)     | The table shall be constructed so that it will not buckle or sag while in use, so as to provide plane surface free of depressions, indentations, or bulges which prevents draining when the pitch is not greater than 1" ( 2.54 cm).                    | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-04 - Appendix A(VII)(B)(6)     | The product contact surfaces shall be constructed of not less than 16 U.S. standard gauge stainless steel or equivalent material.   | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-04 - Appendix A(VII)(B)(7)     | The splash contact surfaces shall be of smooth, easily cleanable and corrosion resistant materials, or  | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-04 - Appendix A(VII)(B)(7)     | they shall be rendered corrosion resistant with a material which is non-cracking, non-chipping and non-spalling.  | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-04 - Appendix A(VII)(B)(7)     | Paint shall not be used.  | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-04 - Appendix A(VII)(B)(8)     | Non-food contact surfaces shall be smooth and of corrosion resistant material od  | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-04 - Appendix A(VII)(B)(8)     | shall be rendered corrosion resistant or painted.   | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-04 - Appendix A(VII)(B)(8)     | Lead base paint shall not be used.  | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-04 - Appendix A(VII)(B)(9)     | When welded seams are used, the weld area and the deposited weld material shall be as corrosion resistant as the parent material.   | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-04 - Appendix A(VII)(B)(9)     | The welded area surface requiring routine cleaning in surface in contact with food shall be smooth.   | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-04 - Appendix A(VII)(B)(11)    | All joints and seams in the food zone shall be sealed   | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-04 - Appendix A(VII)(B)(11)    | and shall be smooth as he surfaces being joined.  | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-04 - Appendix A(VII)(B)(11)    | Wherever feasible and practical, equipment or parts in the food zone shall be stamped, extruded, formed or cast in one piece.   | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-04 - Appendix A(VII)(B)(12)    | Exposed threads, screws, bolts and rivet heads, nuts shall be eliminated from the food contact surfaces.  | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-04 - Appendix A(VII)(B)(13)    | Food contact surfaces which during the course of fabrication are so worked as to reduce their corrosion resistant characteristics, shall receive such additional treatment as is necessary to render, or to return them to a corrosion resistant state. | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-04 - Appendix A(VII)(B)(14)    | All exposed edges and nosings on horizontal surfaces shall be integral with tops, regardless of profiles, and where exposed to fingers and cleaning   | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-04 - Appendix A(VII)(B)(14)    | they shall be made smooth.  | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-04 - Appendix A(VII)(B)(14)(a) | Nosings shall be open 3/4" ( 19.05 mm) or completely closed against the body of the unit on all sides to prevent the harborage of insects.  | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-04 - Appendix A(VII)(B)(14)(b) | The space between the top and the flange shall be not less than 3/4" ( 19.05 mm).   | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-04 - Appendix A(VII)(B)(14)(c) | The space between the sheared edge and the frame angle shall not be less than 3/4" ( 19.05 mm) to provide access for cleaning. (Figure 19)  | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-04 - Appendix A(VII)(B)(15)    | Legs and feet shall be non-absorbent and of sufficient rigidity to provide support with a minimum cross bracing and so fastened to the body of the equipment.(Figure 20)  | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-04 - Appendix A(VII)(B)(15)(a) | When the outside dimension of the leg is greater that the outside dimension of the foot by 2" ( 12.7 mm) or more in the same plane, the foot shall, at minimum adjustment extend 1" ( 2.54 cm) below the leg.   | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-04 - Appendix A(VII)(B)(15)(b) | All opening to hollow sections between feet and legs shall be drip proof construction with no opening greater than 1/32" ( 0.794 mm)  | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-04 - Appendix A(VII)(B)(15)(b) | All other opening to hollow sections shall be sealed.   | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |

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| OAC 901:3-8-04 - Appendix A(VII)(B)(15)(c) | Gussets, when used, shall be assembled to the equipment in such a manner as to insure easy cleanability and to eliminate insect harborage.  | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-04 - Appendix A(VII)(B)(15)(c) | The assembly shall have no recessed areas or spaces.(Figure 21)   | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-04 - Appendix A(VII)(B)(16)(a) | All framing and reinforcing members shall be so placed as to eliminate harborage for vermin.  | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-04 - Appendix A(VII)(B)(16)(b) | The ends of all hollow sections of reinforcing and framing members shall be sealed.   | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-04 - Appendix A(VII)(B)(16)(c) | Horizontal angle reinforcing and gussets shall not be placed where food or garbage may accumulate thereon.  | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-04 - Appendix A(VII)(B)(16)(d) | Where angles are used horizontally, they shall have one leg turned down wherever the nature of the equipment permits,   | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-04 - Appendix A(VII)(B)(16)(d) | or shall be integral with the sides   | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-04 - Appendix A(VII)(B)(16)(e) | All vertical sections shall be either completely closed or open to the floor.   | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-04 - Appendix A(VIII)(A)(1)    | Only those corrosion resistant materials capable of maintaining original surface characteristics under the prolonged influence of the use environment, including the expected food contact and normal use of cleaning compounds and sanitizing solutions shall be used. | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-04 - Appendix A(VIII)(A)(2)    | Belt materials shall be nontoxic, oil proof and of such construction that raw edges and sides will be sealed.   | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-04 - Appendix A(VIII)(A)(2)    | The belt shall be relatively nonabsorbent.  | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-04 - Appendix A(VIII)(A)(2)    | Belt lacings or fastenings shall meet the applicable clean ability requirements for food, splash and nonfood zones.   | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-04 - Appendix A(VIII)(B)(1)    | Conveyor belt, belt support pan, rollers, driving mechanism and pulleys shall be readily accessible for cleaning.   | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-04 - Appendix A(VIII)(B)(2)    | The base of conveyor units shall have readily removable access panels to permit cleaning.   | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-04 - Appendix A(VIII)(B)(3)    | Readily removable catch pans of proper design and adequate capacity shall be provided wherever spillage, splash and similar debris may accumulate.  | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-04 - Appendix A(VIII)(B)(3)    | Food waste collection and disposal stations shall be designed, constructed and equipped to facilitate the collection and/or disposal of shell waste in an acceptable manner and to be easily cleaned.   | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-04 - Appendix A(VIII)(B)(4)    | Drains, when provided in connection with conveyors shall be equipped with readily removable strainer baskets or similar device.   | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-04 - Appendix A(VIII)(B)(5)    | Motors shall be so located as to be protected against splash, spillage and the like, or to be otherwise protected.  | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-04 - Appendix A(VIII)(B)(6)    | In the non-food zone, exposed threads and projecting screws and studs should be used only when it has been demonstrated that other fastening methods are impractical  | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-04 - Appendix A(VIII)(B)(6)    | and they shall be eliminated from the splash contact surfaces.  | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-04 - Appendix A(VIII)(B)(6)(a) | Exposed rivet, screw, or bolt in the splash zone shall be of low profile type such as brazier, or modified brazier rivets or pan and oval screw and bolt heads.   | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-04 - Appendix A(IX)(A)(1)      | Only those corrosion resistant materials capable of maintaining original surface characteristics under the prolonged influence of the use environment, including the expected food contact and normal use of cleaning compounds and sanitizing solutions shall be used. | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-04 - Appendix A(IX)(A)(2)      | Food contact surfaces shall be effectively washed to remove or completely loosen soils by manual or mechanical means such as the application of detergents; hot water; brushes; or high pressure sprays.  | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-04 - Appendix A(IX)(A)(3)      | The grinder must be constructed to be easily disassembled and assembled to facilitate inspection, maintenance, cleaning, and sanitizing.  | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-04 - Appendix A(IX)(A)(3)      | These food contact parts shall be manufactured from high impact materials that are easily cleanable and non-corrosive.  | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |



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| OAC 901:3-8-04 - Appendix A(IX)(A)(3) | The grinder must be constructed to be easily disassembled and assembled to facilitate inspection, maintenance, cleaning, and sanitizing.   | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-04 - Appendix A(IX)(B)(2) | Juncture point where the motor shaft enters the blade chamber must be sealed to reduce dirt and detritus deposition around the shaft.  | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-04 - Appendix A(IX)(B)(3) | The blade must be made from a single piece of high impact non-corrosive material.  | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-04 - Appendix A(IX)(B)(3) | Blade teeth must be an integral part of the blade,   | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-04 - Appendix A(IX)(B)(3) | or if grinding surfaces are used instead of teeth, they must be welded to the face of the blade with all welds ground smooth.  | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-04 - Appendix A(IX)(B)(4) | The housing around the blade assembly must be constructed of material that is corrosion resistant.   | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-04 - Appendix A(IX)(B)(5) | Bolts or screws must be constructed of corrosion resistant material to prevent rust and corrosion.   | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-04 - Appendix A(IX)(B)(6) | The inside surface of the blade housing must be smooth, and if welded ground smooth for easy cleaning.   | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-04 - Appendix A(IX)(B)(7) | The blade housing must be designed with an easily removable cover that will open up the entire blade assembly area to facilitate inspection, cleaning, sanitizing, and maintenance.  | ORC 3715.021, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-8-05(A)(1)                  | The dealer receiving shellfish shall repack only shellfish which: (a) Originated from a dealer; and (b) Are identified with a label as specified in paragraph (E) of rule 901:3-8-03 of the Administrative Code.   | ORC 3715.02, ORC 3715.021 | Yes, state law | Yes, state law |
| OAC 901:3-8-05(A)(2)                  | The dealer processing shellfish shall ensure that repacked shellfish are: (a) Maintained at an internal temperature of forty-five degrees Fahrenheit or less; and (b) Maintained at a temperature less than forty-five degrees Fahrenheit in any portion of frozen shellfish thawed for repacking. | ORC 3715.02, ORC 3715.021 | Yes, state law | Yes, state law |
| OAC 901:3-8-05(A)(3)                  | The dealer shall store repacked, shucked shellfish in covered containers at an ambient air temperature of forty-five degrees Fahrenheit or less.   | ORC 3715.02, ORC 3715.021 | Yes, state law | Yes, state law |
| OAC 901:3-8-05(B)(1)(a)               | The dealer shall provide a water supply approved by the applicable regulatory agency   | ORC 3715.02, ORC 3715.021 | Yes, state law | Yes, state law |
| OAC 901:3-8-05(B)(1)(b)               | The dealer shall have the water supply sampled in accordance with the approval of the Ohio environmental protection agency or the local board of health as applicable,   | ORC 3715.02, ORC 3715.021 | Yes, state law | Yes, state law |
| OAC 901:3-8-05(B)(1)(b)               | and shall maintain sample results on file at the plant.  | ORC 3715.02, ORC 3715.021 | Yes, state law | Yes, state law |
| OAC 901:3-8-05(B)(1)(c)               | The dealer shall assure that any steam used in food processing or that comes in contact with food surfaces if free from any additives or deleterious substances.   | ORC 3715.02, ORC 3715.021 | Yes, state law | Yes, state law |
| OAC 901:3-8-05(B)(1)(d)               | Any ice used in the processing, storage, or transport of shellstock or shucked shellfish shall: (i) Be made on-site from potable water in a commercial ice machine; or (ii) Come from a facility approved by the director or the appropriate regulatory age  | ORC 3715.02, ORC 3715.021 | Yes, state law | Yes, state law |
| OAC 901:3-8-05(B)(2)(a)               | The dealer shall design, install, modify, repair, and maintain all plumbing and plumbing fixtures to: (i) Prevent contamination of water supplies; (ii) Prevent any cross-connection between the pressurized potable water supply and water from an unacceptable source.                           | ORC 3715.02, ORC 3715.021 | Yes, state law | Yes, state law |
| OAC 901:3-8-05(B)(2)(a)               | The dealer shall install and maintain in good working order devices to protect against backflow and back siphonage.  | ORC 3715.02, ORC 3715.021 | Yes, state law | Yes, state law |
| OAC 901:3-8-05(B)(3)(a)(i)            | Except for equipment in continuous use and placed in service prior to January 1, 1989, the dealer shall use only equipment which conforms to the shellfish industry equipment construction guide as specified in appendix A of rule 901:3-8-04 of the Administrative Code.                         | ORC 3715.02, ORC 3715.021 | Yes, state law | Yes, state law |

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| OAC 901:3-8-05(B)(3)(a)(ii)  | The dealer shall use only equipment and utensils, including approved plastic ware which is: (a) Constructed in a manner and with materials that can be cleaned, sanitized, maintained, or replaced in a manner to prevent contamination of shellfish products; (b) Free from any exposed screws, bolts, or rivet heads on food contact surfaces; and (c) Fabricated from food grade materials. | ORC 3715.02, ORC 3715.021 | Yes, state law | Yes, state law |
| OAC 901:3-8-05(B)(3)(a)(iii) | The dealer shall assure that all joints on food contact surfaces have smooth, easily cleanable surfaces; and are welded.   | ORC 3715.02, ORC 3715.021 | Yes, state law | Yes, state law |
| OAC 901:3-8-05(B)(3)(a)(iv)  | All equipment used to handle ice shall be kept clean and stored in a sanitary manner,  | ORC 3715.02, ORC 3715.021 | Yes, state law | Yes, state law |
| OAC 901:3-8-05(B)(3)(a)(iv)  | and shall meet the construction requirements in paragraph (B)(2)(a)(i) of rule 901:3-8-04, paragraph (B)(2)(a)(ii) of rule 901:3-8-04, and paragraph (B)(2)(a)(iii) of rule 901:3-8-04 of the Administrative Code.   | ORC 3715.02, ORC 3715.021 | Yes, state law | Yes, state law |
| OAC 901:3-8-05(B)(3)(b)      | Food contact surfaces of equipment, utensils, and containers shall be cleaned and sanitized to prevent contamination of shellfish and other food contact surfaces.   | ORC 3715.02, ORC 3715.021 | Yes, state law | Yes, state law |
| OAC 901:3-8-05(B)(3)(b)      | The dealer shall: (i) Provide adequate cleaning supplies and equipment, including three compartment sinks, brushes, detergents, and sanitizers.  | ORC 3715.02, ORC 3715.021 | Yes, state law | Yes, state law |
| OAC 901:3-8-05(B)(3)(b)      | Hot water and pressure hoses shall be available within the plant; (ii) Sanitize equipment and utensils prior to the start-up of each day's activities and following any interruption during which food contact surfaces may have been contaminated; and (iii) Wash and rinse equipment and utensils at the end of each day.  | ORC 3715.02, ORC 3715.021 | Yes, state law | Yes, state law |
| OAC 901:3-8-05(B)(3)(c)      | Containers which may have become contaminated during   | ORC 3715.02, ORC 3715.021 | Yes, state law | Yes, state law |
| OAC 901:3-8-05(B)(3)(c)      | storage shall be washed, rinsed,   | ORC 3715.02, ORC 3715.021 | Yes, state law | Yes, state law |
| OAC 901:3-8-05(B)(3)(c)      | and sanitized prior to use or shall be discarded.  | ORC 3715.02, ORC 3715.021 | Yes, state law | Yes, state law |
| OAC 901:3-8-05(B)(3)(d)      | Shucked shellfish shall be repacked in clean containers: (i) Fabricated from food grade materials; and (ii) Stored in a manner which assures their protection from contamination.  | ORC 3715.02, ORC 3715.021 | Yes, state law | Yes, state law |
| OAC 901:3-8-05(B)(3)(e)      | If used, the finger cots or gloves shall be: (i) Made of impermeable materials except where the use of such material is inappropriate or incompatible with the work being done; (ii) Sanitized at least twice daily; (iii) Cleaned more often, if necessary; (iv) Properly stored until used; and (v) Maintained in a clean, intact, and sanitary conditions.                                  | ORC 3715.02, ORC 3715.021 | Yes, state law | Yes, state law |
| OAC 901:3-8-05(B)(4)(a)(i)   | Shucked shellfish shall be protected from contamination;   | ORC 3715.02, ORC 3715.021 | Yes, state law | Yes, state law |
| OAC 901:3-8-05(B)(4)(a)(ii)  | Equipment and utensils shall be stored in a manner to prevent splash, dust, and contamination.   | ORC 3715.02, ORC 3715.021 | Yes, state law | Yes, state law |
| OAC 901:3-8-05(B)(4)(b)(i)   | The dealer shall assure that all employees working in direct contact with shellfish processing activities or food contact surfaces maintain a high level of personal hygiene and cleanliness.  | ORC 3715.02, ORC 3715.021 | Yes, state law | Yes, state law |
| OAC 901:3-8-05(B)(4)(b)(ii)  | The dealer shall require all employees to wash their hands thoroughly with soap and water and sanitize their hands in an adequate hand washing facility: (a) Before starting work; (b) After each absence from the work station; (c) After each work interruption; and (d) Any time when their hands may have become soiled or contaminated.   | ORC 3715.02, ORC 3715.021 | Yes, state law | Yes, state law |
| OAC 901:3-8-05(B)(5)(a)      | Hand washing facilities with warm water at a minimum temperature of one hundred ten degrees Fahrenheit, dispensed from a hot and cold mixing or combination faucet, shall be provided.   | ORC 3715.02, ORC 3715.021 | Yes, state law | Yes, state law |
| OAC 901:3-8-05(B)(5)(b)      | Sewage and liquid disposable wastes shall be properly removed from the facility.   | ORC 3715.02, ORC 3715.021 | Yes, state law | Yes, state law |
| OAC 901:3-8-05(B)(5)(c)      | An adequate number of conveniently located toilets shall be provided.  | ORC 3715.02, ORC 3715.021 | Yes, state law | Yes, state law |
| OAC 901:3-8-05(B)(5)(d)      | The dealer shall provide each toilet facility with an adequate supply of toilet paper in a suitable holder.  | ORC 3715.02, ORC 3715.021 | Yes, state law | Yes, state law |
| OAC 901:3-8-05(B)(6)(a)      | Shellfish shall be protected from contamination while being transferred from one point to another during handling and processing.  | ORC 3715.02, ORC 3715.021 | Yes, state law | Yes, state law |

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| OAC 901:3-8-05(B)(6)(b)      | Any lighting fixtures, light bulbs, skylights, or other glass suspended over food storage or processing activities in areas where shellfish are exposed shall be of the safety type or protected to prevent food contamination in case of breakage.                                    | ORC 3715.02, ORC 3715.021 | Yes, state law | Yes, state law |
| OAC 901:3-8-05(B)(6)(c)      | Food contact surfaces shall be protected from contamination by adulterants by using cleaning compounds and sanitizing agents only in accordance with the manufacturer's label directions.  | ORC 3715.02, ORC 3715.021 | Yes, state law | Yes, state law |
| OAC 901:3-8-05(B)(6)(d)      | Ice used in shellfish processing which is not made on site in the shellfish processing facility shall be inspected upon receipt and rejected if the ice is not delivered in a way so as to be protected from contamination.  | ORC 3715.02, ORC 3715.021 | Yes, state law | Yes, state law |
| OAC 901:3-8-05(B)(6)(d)      | Ice shall be stored in a safe and sanitary manner to prevent contamination of the ice.   | ORC 3715.02, ORC 3715.021 | Yes, state law | Yes, state law |
| OAC 901:3-8-05(B)(6)(e)      | Adequate ventilation shall be provided to minimize condensation in areas where food is stored, processed or packed.  | ORC 3715.02, ORC 3715.021 | Yes, state law | Yes, state law |
| OAC 901:3-8-05(B)(7)(a)(i)   | The dealer shall assure that only toxic substances necessary for plant activities are present in the facility.   | ORC 3715.02, ORC 3715.021 | Yes, state law | Yes, state law |
| OAC 901:3-8-05(B)(7)(a)(ii)  | Each of the following categories of toxic substances shall be stored separately: (a) Insecticides and rodenticides; (b) Detergents, sanitizers, and related cleaning agents; and (c) Caustic acids, polishes, and other chemicals.   | ORC 3715.02, ORC 3715.021 | Yes, state law | Yes, state law |
| OAC 901:3-8-05(B)(7)(a)(iii) | The dealer shall not store toxic substances above shellfish or food contact surfaces.  | ORC 3715.02, ORC 3715.021 | Yes, state law | Yes, state law |
| OAC 901:3-8-05(B)(7)(b)(i)   | When pesticides are used, the dealer shall apply pesticides in accordance with Chapter 921. of the Revised Code and the rules adopted thereunder to control insects and rodents in such a manner to prevent the contamination of any shellfish or repackaging materials with residues. | ORC 3715.02, ORC 3715.021 | Yes, state law | Yes, state law |
| OAC 901:3-8-05(B)(7)(b)(ii)  | Cleaning compounds and sanitizing agents shall be labeled and used only in accordance with the manufacturer's label directions.  | ORC 3715.02, ORC 3715.021 | Yes, state law | Yes, state law |
| OAC 901:3-8-05(B)(7)(b)(iii) | Toxic substances shall be labeled and used in accordance with the manufacturer's label directions.   | ORC 3715.02, ORC 3715.021 | Yes, state law | Yes, state law |
| OAC 901:3-8-05(B)(8)(a)      | The dealer shall take all reasonable precautions   | ORC 3715.02, ORC 3715.021 | Yes, state law | Yes, state law |
| OAC 901:3-8-05(B)(8)(a)      | to assure that any employee with a disease in the communicable stage which might be transmissible through food shall be excluded from working in any capacity in which the employee may come in contact with the shellfish or with food contact surfaces.                              | ORC 3715.02, ORC 3715.021 | Yes, state law | Yes, state law |
| OAC 901:3-8-05(B)(8)(b)      | An employee with an infected wound shall keep it covered with proper bandage, an impermeable barrier, and a single-use glove for a hand lesion.  | ORC 3715.02, ORC 3715.021 | Yes, state law | Yes, state law |
| OAC 901:3-8-05(B)(9)         | The dealer shall operate the facility to assure that pests which may be a source of shellfish contamination are excluded from the facility.  | ORC 3715.02, ORC 3715.021 | Yes, state law | Yes, state law |
| OAC 901:3-8-05(C)(1)(a)(i)   | The physical facilities shall be maintained in good repair.  | ORC 3715.02, ORC 3715.021 | Yes, state law | Yes, state law |
| OAC 901:3-8-05(C)(1)(a)(ii)  | Animals or unauthorized persons shall not be allowed in those portions of the facilities where shellfish are stored, handled, processed, or packaged or food handling equipment, utensils, and packaging materials are cleaned or stored.  | ORC 3715.02, ORC 3715.021 | Yes, state law | Yes, state law |
| OAC 901:3-8-05(C)(1)(a)(iii) | Air pump intakes shall be located in a protected place.  | ORC 3715.02, ORC 3715.021 | Yes, state law | Yes, state law |
| OAC 901:3-8-05(C)(1)(a)(iii) | Air filters shall be installed on all blower air pump intakes.   | ORC 3715.02, ORC 3715.021 | Yes, state law | Yes, state law |
| OAC 901:3-8-05(C)(1)(b)      | The dealer shall operate the facility to provide adequate protection from contamination and adulteration by assuring that dirt and other filth are excluded from the facility.   | ORC 3715.02, ORC 3715.021 | Yes, state law | Yes, state law |
| OAC 901:3-8-05(C)(1)(c)      | The dealer shall provide toilet room doors which are tight fitting, self closing, and do not open directly into a processing area.   | ORC 3715.02, ORC 3715.021 | Yes, state law | Yes, state law |
| OAC 901:3-8-05(C)(1)(d)(i)   | Sanitary conditions shall be maintained throughout the facility;   | ORC 3715.02, ORC 3715.021 | Yes, state law | Yes, state law |
| OAC 901:3-8-05(C)(1)(d)(ii)  | All dry area floors shall be hard, smooth, easily cleanable; and   | ORC 3715.02, ORC 3715.021 | Yes, state law | Yes, state law |

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| OAC 901:3-8-05(C)(1)(d)(iii) | All wet area floors used in areas to process food and clean equipment and utensils shall be constructed of easily cleanable, impervious, and corrosion resistant materials which: (a) Are graded to provide adequate drainage; (b) Have even surfaces, and are free from cracks that create sanitary problems and interfere with drainage; (c) Have sealed junctions between floors and walls to render them impervious to water | ORC 3715.02, ORC 3715.021 | Yes, state law | Yes, state law |
| OAC 901:3-8-05(C)(1)(d)(iv)  | Walls, ceilings and interior surfaces of rooms where shellfish are stored, handled, processed, or packaged shall be constructed of easily cleanable, corrosion resistant, impervious materials.  | ORC 3715.02, ORC 3715.021 | Yes, state law | Yes, state law |
| OAC 901:3-8-05(C)(1)(d)(v)   | Grounds around the facility shall be maintained to be free from rodent attraction and harborage, and inadequate drainage conditions which can result in shellfish contamination.   | ORC 3715.02, ORC 3715.021 | Yes, state law | Yes, state law |
| OAC 901:3-8-05(C)(2)(a)      | Hand washing facilities shall be provided which are: (i) Convenient to work areas; (ii) Separate from the three compartment sinks used for cleaning equipment and utensils; and (iii) Directly plumbed to an approved sewage disposal system.  | ORC 3715.02, ORC 3715.021 | Yes, state law | Yes, state law |
| OAC 901:3-8-05(C)(2)(b)      | The dealer shall provide at least one hand sink in the packing room.   | ORC 3715.02, ORC 3715.021 | Yes, state law | Yes, state law |
| OAC 901:3-8-05(C)(2)(c)      | The dealer shall provide at each hand washing facility; (i) A supply of hand cleansing soap or detergent; (ii) A conveniently located supply of single service towels in a suitable dispenser or a hand drying device that provides heated air; (iii) An easily cleanable waste receptacle; and (iv) Hand washing signs in a language understood by the employees.   | ORC 3715.02, ORC 3715.021 | Yes, state law | Yes, state law |
| OAC 901:3-8-05(C)(2)(d)      | All plumbing and plumbing fixtures shall be designed, installed, modified, repaired, and maintained to provide a water system that is adequate in quantity and under pressure, and includes: (i) Cold and warm water at all sinks; and (ii) Hand washing facilities adequate in number and size for the number of employees and that are located where supervisors can observe employee use.                                     | ORC 3715.02, ORC 3715.021 | Yes, state law | Yes, state law |
| OAC 901:3-8-05(C)(2)(e)      | Adequate floor drainage, including backflow preventers such as air gaps, shall be provided where floors are: (i) Used for food holding units; (ii) Cleaned by hosing, flooding, or similar methods; and (iii) Subject  | ORC 3715.02, ORC 3715.021 | Yes, state law | Yes, state law |
| OAC 901:3-8-05(C)(2)(f)      | A safe, effective means of sewage disposal for the facility shall be provided.   | ORC 3715.02, ORC 3715.021 | Yes, state law | Yes, state law |
| OAC 901:3-8-05(C)(2)(g)      | Installation of drainage or waste pipes over food processing or food storage areas, or over areas in which containers and utensils are washed or stored shall not be permitted.  | ORC 3715.02, ORC 3715.021 | Yes, state law | Yes, state law |
| OAC 901:3-8-05(C)(3)         | Ventilation, heating, or cooling systems shall not create conditions that may cause the shellfish products to become contaminated.   | ORC 3715.02, ORC 3715.021 | Yes, state law | Yes, state law |
| OAC 901:3-8-05(C)(4)         | To insure that insects and vermin are not present in the facility, the dealer shall employ necessary internal and external insect and vermin control measures including but not limited to tight fitting, self-closing doors; screening of not less than fifteen mesh per inch; and controlled air currents.   | ORC 3715.02, ORC 3715.021 | Yes, state law | Yes, state law |
| OAC 901:3-8-05(C)(5)(a)      | Disposal of waste materials shall not create a public health hazard or nuisance.   | ORC 3715.02, ORC 3715.021 | Yes, state law | Yes, state law |
| OAC 901:3-8-05(C)(5)(b)      | All areas and receptacles used for the storage or conveyance of waste shall be operated and maintained to prevent attraction, harborage, or breeding places for insects and vermin.  | ORC 3715.02, ORC 3715.021 | Yes, state law | Yes, state law |
| OAC 901:3-8-05(C)(6)(a)      | The dealer shall use only equipment, including approved plastic ware, which is constructed in a manner and with materials that can be cleaned, sanitized, maintained, or replaced; and   | ORC 3715.02, ORC 3715.021 | Yes, state law | Yes, state law |
| OAC 901:3-8-05(C)(6)(b)      | The dealer shall use easily cleanable, corrosion resistant, impervious materials, free from cracks to construct any non-food contact surfaces in shellfish storage or handling areas.  | ORC 3715.02, ORC 3715.021 | Yes, state law | Yes, state law |
| OAC 901:3-8-05(C)(7)(a)      | Cleaning activities for equipment and utensils shall be conducted in a manner and at a frequency appropriate to prevent contamination of shellfish and food contact surfaces.  | ORC 3715.02, ORC 3715.021 | Yes, state law | Yes, state law |
| OAC 901:3-8-05(C)(7)(b)      | All conveyances and equipment which come into contact with stored shellstock shall be cleaned and maintained in a manner and frequency as necessary to prevent shellstock contamination.   | ORC 3715.02, ORC 3715.021 | Yes, state law | Yes, state law |
| OAC 901:3-8-05(C)(8)(a)      | The dealer shall:  | ORC 3715.02, ORC 3715.021 | Yes, state law | Yes, state law |
| OAC 901:3-8-05(C)(9)         | Any employee handling shucked shellfish shall be required to:  | ORC 3715.02, ORC 3715.021 | Yes, state law | Yes, state law |

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| OAC 901:3-8-05(C)(9)(e)     | In any area where shellfish are shucked or packed and in any area which is used for cleaning or storage of utensils, the dealer shall not allow employees to: (i) Store clothing or other personal belongings; (ii) Eat or drink; (iii) Spit; or (iv) Use tobacco in any form.   | ORC 3715.02, ORC 3715.021 | Yes, state law | Yes, state law |
| OAC 901:3-8-05(C)(9)(a)     | A reliable, competent individual shall be designated to supervise general plant management and activities;   | ORC 3715.02, ORC 3715.021 | Yes, state law | Yes, state law |
| OAC 901:3-8-05(C)(9)(b)     | Cleaning procedures shall be developed and supervised to assure cleaning activities do not result in contamination of shellfish or food contact surfaces.  | ORC 3715.02, ORC 3715.021 | Yes, state law | Yes, state law |
| OAC 901:3-8-05(C)(9)(c)     | All supervisors shall be: (i) Trained in proper food handling techniques and food protection principles; and (ii) Knowledgeable of personal hygiene and sanitary practices.  | ORC 3715.02, ORC 3715.021 | Yes, state law | Yes, state law |
| OAC 901:3-8-05(C)(9)(d)     | The dealer shall require: (i) Supervisors to monitor employee hygiene practices, including hand washing, eating, and smoking at work stations, and storing personal items or clothing. (ii) Supervisors to assure that proper sanitary practices are implemented, including: (a) Plant and equipment clean-up; (b) Rapid product handling; and (c) Shellfish protection from contamination.  | ORC 3715.02, ORC 3715.021 | Yes, state law | Yes, state law |
| OAC 901:3-8-06(A)(1)        | The dealer receiving shellstock shall ship or repack only shellstock which is obtained from: (a) Sources certified by the director or listed in the ICSSL; (b) A licensed harvester who has: (i) Harvested the shellstock from an approved or conditionally approved area in the open status as identified by the tag; and (ii) Identified the shellstock with a tag on each container or transaction record on each bulk shipment; or (c) A dealer who has identified the shellstock with a tag on each container.            | ORC 3715.02, ORC 3715.021 | Yes, state law | Yes, state law |
| OAC 901:3-8-06(A)(2)        | The dealer storing shellstock shall ensure that once placed under temperature control and until sale to the processor or final consumer,   | ORC 3715.02, ORC 3715.021 | Yes, state law | Yes, state law |
| OAC 901:3-8-06(A)(2)        | shellstock shall be: (a) Iced; or (b) Placed in a storage area or conveyance maintained at forty-five degrees Fahrenheit or less; (c) Not permitted to remain without ice, mechanical refrigeration or other approved methods of refrigeration, as required in paragraph (A)(2)(a) and paragraph (A)(2)(b) of this rule for more than two hours at points of transfer such as loading docks; and (d) Not permitted to be placed in wet storage.  | ORC 3715.02, ORC 3715.021 | Yes, state law | Yes, state law |
| OAC 901:3-8-06(B)(1)(a)     | The dealer shall provide a water supply approved by the applicable regulatory agency;  | ORC 3715.02, ORC 3715.021 | Yes, state law | Yes, state law |
| OAC 901:3-8-06(B)(1)(b)     | The dealer shall have the water supply sampled in accordance with the approval of the Ohio environmental protection agency or the local board of health as applicable,   | ORC 3715.02, ORC 3715.021 | Yes, state law | Yes, state law |
| OAC 901:3-8-06(B)(1)(b)     | and shall maintain sample results on file at the plant.  | ORC 3715.02, ORC 3715.021 | Yes, state law | Yes, state law |
| OAC 901:3-8-06(B)(1)(c)     | The dealer shall assure that any steam used in food processing or that comes in contact with food surfaces is free from any additives or deleterious substances.   | ORC 3715.02, ORC 3715.021 | Yes, state law | Yes, state law |
| OAC 901:3-8-06(B)(1)(d)     | Any ice used in the processing, storage, or transport of shellstock shall: (i) Be made on-site from potable water in a commercial ice machine; or (ii) Come from a facility approved by the director or the appropriate regulatory agency.   | ORC 3715.02, ORC 3715.021 | Yes, state law | Yes, state law |
| OAC 901:3-8-06(B)(1)(e)(i)  | Water from potable water supply shall be used to wash shellstock.  | ORC 3715.02, ORC 3715.021 | Yes, state law | Yes, state law |
| OAC 901:3-8-06(B)(1)(e)(ii) | If the dealer uses any system to wash shellstock which recirculates water, the dealer shall: (a) Obtain approval for the construction or remodeling of the system from the director. (b) Provide a water treatment and disinfection system to treat an adequate quantity of water to a quality acceptable for shellstock washing which, after disinfection, meets the coliform standards for drinking water, and does not leave any unacceptable residues in the shellstock; and (c) Test bacteriological water quality daily. | ORC 3715.02, ORC 3715.021 | Yes, state law | Yes, state law |
| OAC 901:3-8-06(B)(1)(f)(i)  | The dealer shall design, install, modify, repair, and maintain all plumbing and plumbing fixtures to: (a) Prevent contamination of water supplies; (b) Prevent any cross-connection between the pressurized potable water supply and water from an unacceptable source.  | ORC 3715.02, ORC 3715.021 | Yes, state law | Yes, state law |

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| OAC 901:3-8-06(B)(1)(f)(i)(b) | The dealer shall install and maintain in good working order devices to protect against backflow and back siphonage.   | ORC 3715.02, ORC 3715.021 | Yes, state law | Yes, state law |
| OAC 901:3-8-06(B)(1)(f)(ii)   | Shellstock washing storage tanks and related plumbing shall be fabricated from safe materials and   | ORC 3715.02, ORC 3715.021 | Yes, state law | Yes, state law |
| OAC 901:3-8-06(B)(1)(f)(ii)   | tank construction shall be such that it: (a) Is easily accessible for cleaning and inspection; (b) Is self-draining; and (c) Meets the requirements for food contact surfaces.  | ORC 3715.02, ORC 3715.021 | Yes, state law | Yes, state law |
| OAC 901:3-8-06(B)(2)(a)(i)    | Except for equipment in continuous use and placed in service prior to January 1, 1989, the dealer shall use only equipment which conforms to the shellfish industry equipment construction guide as specified in appendix A of rule 901:3-8-04 of the Administrative Code.  | ORC 3715.02, ORC 3715.021 | Yes, state law | Yes, state law |
| OAC 901:3-8-06(B)(2)(a)(ii)   | The dealer shall use only equipment and utensils, including approved plastic ware which is: (a) Constructed in a manner and with materials that can be cleaned, sanitized, maintained or replaced in a manner to prevent contamination of shellstock; and (b) Free from exposed screws, bolts, or rivet heads on food contact surfaces; and (c) Fabricated from food grade materials. | ORC 3715.02, ORC 3715.021 | Yes, state law | Yes, state law |
| OAC 901:3-8-06(B)(2)(a)(iii)  | The dealer shall assure that all joints on food contact surfaces have smooth, easily cleanable surfaces; and are welded.  | ORC 3715.02, ORC 3715.021 | Yes, state law | Yes, state law |
| OAC 901:3-8-06(B)(2)(a)(iv)   | All equipment used to handle ice shall be kept clean and stored in a sanitary manner,   | ORC 3715.02, ORC 3715.021 | Yes, state law | Yes, state law |
| OAC 901:3-8-06(B)(2)(a)(iv)   | and shall meet the construction requirements in paragraph (B)(2)(a)(i) of rule 901:3-8-04, paragraph (B)(2)(a)(ii) of rule 901:3-8-04, and paragraph (B)(2)(a)(iii) of rule 901:3-8-04 of the Administrative Code.  | ORC 3715.02, ORC 3715.021 | Yes, state law | Yes, state law |
| OAC 901:3-8-06(B)(2)(b)(i)    | (i) Food contact surfaces of equipment, utensils, and containers shall be cleaned and sanitized to prevent contamination of shellstock and other food contact surfaces.   | ORC 3715.02, ORC 3715.021 | Yes, state law | Yes, state law |
| OAC 901:3-8-06(B)(2)(b)(i)    | The dealer shall: (a) Provide adequate cleaning supplies and equipment, including three compartment sinks, brushes, detergents, and sanitizers.   | ORC 3715.02, ORC 3715.021 | Yes, state law | Yes, state law |
| OAC 901:3-8-06(B)(2)(b)(i)    | Hot water and pressure hoses shall be available within the plant; (b) Sanitize equipment and utensils prior to the start-up of each day's activities and following any interruption during which food contact surfaces may have been contaminated; and (c) Wash and rinse equipment and utensils at the end of each day.  | ORC 3715.02, ORC 3715.021 | Yes, state law | Yes, state law |
| OAC 901:3-8-06(B)(2)(b)(ii)   | Containers which may have become contaminated during storage shall be washed, rinsed and sanitized prior to use   | ORC 3715.02, ORC 3715.021 | Yes, state law | Yes, state law |
| OAC 901:3-8-06(B)(2)(b)(ii)   | or shall be discarded.  | ORC 3715.02, ORC 3715.021 | Yes, state law | Yes, state law |
| OAC 901:3-8-06(B)(2)(c)(i)    | If used, the finger cots or gloves shall be: (i) Made of impermeable materials except where the use of such material is inappropriate or incompatible with the work being done; (ii) Sanitized at least twice daily; (iii) Cleaned more often, if necessary; (iv) Properly stored until used; and (v) Maintained in a clean, intact, and sanitary conditions.                         | ORC 3715.02, ORC 3715.021 | Yes, state law | Yes, state law |
| OAC 901:3-8-06(B)(3)(a)(i)    | Shellstock shall be stored in a manner to protect shellstock from contamination in dry storage and at points of transfer.   | ORC 3715.02, ORC 3715.021 | Yes, state law | Yes, state law |
| OAC 901:3-8-06(B)(3)(a)(ii)   | Shucked shellfish shall be protected from contamination.  | ORC 3715.02, ORC 3715.021 | Yes, state law | Yes, state law |
| OAC 901:3-8-06(B)(3)(a)(iii)  | Shellstock shall not be placed in containers with standing water for the purposes of washing shellstock or loosening sediment.  | ORC 3715.02, ORC 3715.021 | Yes, state law | Yes, state law |
| OAC 901:3-8-06(B)(3)(a)(iv)   | Equipment and utensils shall be stored in a manner to prevent splash, dust, or contamination.   | ORC 3715.02, ORC 3715.021 | Yes, state law | Yes, state law |
| OAC 901:3-8-06(B)(3)(b)       | The dealer shall require all employees to wash their hands thoroughly with soap and water and sanitize their hands in an adequate hand washing facility before starting work; after each absence from the work station; after each work interruption; and any time when their hands may have become soiled or contaminated.   | ORC 3715.02, ORC 3715.021 | Yes, state law | Yes, state law |
| OAC 901:3-8-06(B)(4)(a)       | Hand washing facilities with warm water at a minimum temperature of one hundred ten degrees Fahrenheit, dispensed from a hot and cold mixing or combination faucet, shall be provided.  | ORC 3715.02, ORC 3715.021 | Yes, state law | Yes, state law |

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| OAC 901:3-8-06(B)(4)(b)      | Sewage and liquid disposable wastes shall be properly removed from the facility.  | ORC 3715.02, ORC 3715.021 | Yes, state law | Yes, state law |
| OAC 901:3-8-06(B)(4)(c)      | An adequate number of conveniently located toilets shall be provided.   | ORC 3715.02, ORC 3715.021 | Yes, state law | Yes, state law |
| OAC 901:3-8-06(B)(4)(d)      | The dealer shall provide each toilet facility with an adequate supply of toilet paper in a suitable holder.   | ORC 3715.02, ORC 3715.021 | Yes, state law | Yes, state law |
| OAC 901:3-8-06(B)(5)(a)      | Shellstock shall be protected from contamination while being transferred from one point to another during handling and processing;  | ORC 3715.02, ORC 3715.021 | Yes, state law | Yes, state law |
| OAC 901:3-8-06(B)(5)(b)      | Any lighting fixtures, light bulbs, skylights, or other glass suspended over food storage or processing activities in areas where shellstock are exposed shall be of the safety type or protected to prevent food contamination in case of breakage.                                  | ORC 3715.02, ORC 3715.021 | Yes, state law | Yes, state law |
| OAC 901:3-8-06(B)(5)(c)      | Food contact surfaces shall be protected from contamination by adulterants by using cleaning compounds and sanitizing agents only in accordance with manufacturer's label directions.   | ORC 3715.02, ORC 3715.021 | Yes, state law | Yes, state law |
| OAC 901:3-8-06(B)(5)(d)      | Shellstock shall be packed in clean containers.   | ORC 3715.02, ORC 3715.021 | Yes, state law | Yes, state law |
| OAC 901:3-8-06(B)(5)(e)      | Ice used in shellstock processing which is not made on site in the shellstock processing facility shall be inspected upon receipt and rejected if the ice is not delivered in a way so as to be protected from contamination.   | ORC 3715.02, ORC 3715.021 | Yes, state law | Yes, state law |
| OAC 901:3-8-06(B)(5)(e)      | Ice shall be stored in a safe and sanitary manner to prevent contamination of the ice.  | ORC 3715.02, ORC 3715.021 | Yes, state law | Yes, state law |
| OAC 901:3-8-06(B)(5)(f)      | Adequate ventilation shall be provided to minimize condensation in areas where food is stored, processed, or packed.  | ORC 3715.02, ORC 3715.021 | Yes, state law | Yes, state law |
| OAC 901:3-8-06(B)(6)(a)(i)   | The dealer shall assure that only toxic substances necessary for plant activities are present in the facility.  | ORC 3715.02, ORC 3715.021 | Yes, state law | Yes, state law |
| OAC 901:3-8-06(B)(6)(a)(ii)  | Each of the following categories of toxic substances shall be stored separately: (a) Insecticides and rodenticides; (b) Detergents, sanitizers, and related cleaning agents; and (c) Caustic acids, polishes, and other chemicals.  | ORC 3715.02, ORC 3715.021 | Yes, state law | Yes, state law |
| OAC 901:3-8-06(B)(6)(a)(iii) | The dealer shall not store toxic substances above shellfish or food contact surfaces.   | ORC 3715.02, ORC 3715.021 | Yes, state law | Yes, state law |
| OAC 901:3-8-06(B)(6)(b)(i)   | When pesticides are used, the dealer shall apply pesticides in accordance with Chapter 921. of the Revised Code and the rules adopted thereunder to control insects and rodents in such a manner to prevent the contamination of any shellstock or packaging materials with residues. | ORC 3715.02, ORC 3715.021 | Yes, state law | Yes, state law |
| OAC 901:3-8-06(B)(6)(b)(ii)  | Cleaning compounds and sanitizing agents shall be labeled and used only in accordance with the manufacturer's label directions.   | ORC 3715.02, ORC 3715.021 | Yes, state law | Yes, state law |
| OAC 901:3-8-06(B)(6)(b)(iii) | Toxic substances shall be labeled and used in accordance with the manufacturer's label directions.  | ORC 3715.02, ORC 3715.021 | Yes, state law | Yes, state law |
| OAC 901:3-8-06(B)(7)(a)      | The dealer shall take all reasonable precautions to assure that any employee with a disease in the communicable stage which might be transmissible through food   | ORC 3715.02, ORC 3715.021 | Yes, state law | Yes, state law |
| OAC 901:3-8-06(B)(7)(a)      | shall be excluded from working in any capacity in which the employee may come in contact with the shellstock or with food contact surfaces.   | ORC 3715.02, ORC 3715.021 | Yes, state law | Yes, state law |
| OAC 901:3-8-06(B)(7)(b)      | An employee with an infected wound shall keep it covered with a proper bandage, an impermeable barrier, and a single-use glove for a hand lesion.   | ORC 3715.02, ORC 3715.021 | Yes, state law | Yes, state law |
| OAC 901:3-8-06(B)(8)         | The dealer shall operate the facility to assure that pests which may be a source of shellstock contamination are excluded from the facility.  | ORC 3715.02, ORC 3715.021 | Yes, state law | Yes, state law |
| OAC 901:3-8-06(C)(1)(a)(i)   | The physical facilities shall be maintained in good repair.   | ORC 3715.02, ORC 3715.021 | Yes, state law | Yes, state law |
| OAC 901:3-8-06(C)(1)(a)(ii)  | Animals or unauthorized persons shall not be allowed in those portions of the facilities where shellstock are stored, handled, processed, or packaged or food handling equipment, utensils, and packaging materials are cleaned or stored.  | ORC 3715.02, ORC 3715.021 | Yes, state law | Yes, state law |
| OAC 901:3-8-06(C)(1)(b)      | The dealer shall operate the facility to provide adequate protection from contamination and adulteration by assuring that dirt and other filth are excluded from the facility.  | ORC 3715.02, ORC 3715.021 | Yes, state law | Yes, state law |

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| OAC 901:3-8-06(C)(1)(c)      | The dealer shall provide toilet room doors which are tight fitting, self-closing, and do not directly open into a processing area.   | ORC 3715.02, ORC 3715.021 | Yes, state law | Yes, state law |
| OAC 901:3-8-06(C)(1)(d)(i)   | Sanitary conditions shall be maintained throughout the facility.   | ORC 3715.02, ORC 3715.021 | Yes, state law | Yes, state law |
| OAC 901:3-8-06(C)(1)(d)(ii)  | All dry area floors shall be hard, smooth, easily cleanable, and in good repair; and   | ORC 3715.02, ORC 3715.021 | Yes, state law | Yes, state law |
| OAC 901:3-8-06(C)(1)(d)(iii) | All wet area floors used in areas to store shellstock, process food, and clean equipment and utensils shall be constructed of easily cleanable, impervious, and corrosion resistant materials which: (a) Are graded to provide adequate drainage; (b) Have even surfaces, and are free from cracks that create sanitary problems and interfere with drainage; and (c) Have sealed junctions between floors and walls to render them impervious to water. | ORC 3715.02, ORC 3715.021 | Yes, state law | Yes, state law |
| OAC 901:3-8-06(C)(1)(d)(iv)  | Walls, ceilings, and interior surfaces of rooms where shellstock are stored, handled, processed, or packaged shall be constructed of easily cleanable, corrosion resistant, impervious materials.  | ORC 3715.02, ORC 3715.021 | Yes, state law | Yes, state law |
| OAC 901:3-8-06(C)(1)(e)      | Grounds around the facility shall be maintained to be free from rodent attraction and harborage and inadequate drainage conditions which can result in shellfish contamination.  | ORC 3715.02, ORC 3715.021 | Yes, state law | Yes, state law |
| OAC 901:3-8-06(C)(2)(a)      | Hand washing facilities shall be provided which are: (i) Convenient to work areas; and (ii) Separate from the three compartment sinks used for cleaning equipment and utensils.  | ORC 3715.02, ORC 3715.021 | Yes, state law | Yes, state law |
| OAC 901:3-8-06(C)(2)(b)      | All plumbing and plumbing fixtures shall be designed, installed, modified, repaired, and maintained to provide a water system that is adequate in quantity and under pressure, and includes: (i) Cold and warm water at all sinks; and (ii) Hand washing facilities adequate in number and size for the number of employees, and that are located where supervisors can observe employee use   | ORC 3715.02, ORC 3715.021 | Yes, state law | Yes, state law |
| OAC 901:3-8-06(C)(2)(c)      | The dealer shall provide at each hand washing facility: (i) A supply of hand cleansing soap or detergent; (ii) A conveniently located supply of single service towels in a suitable dispenser or a hand drying device that provides heated air; (iii) An easily cleanable waste receptacle; and (iv) Hand washing signs in a language understood by the employees.   | ORC 3715.02, ORC 3715.021 | Yes, state law | Yes, state law |
| OAC 901:3-8-06(C)(2)(d)      | Adequate floor drainage, including backflow preventers such as air gaps, shall be provided where floors are: (i) Used in shellstock storage; (ii) Used for food holding units; (iii) Cleaned by hosing, flooding, or similar methods; and (iv) Subject to the discharge of water or other liquid waste on the floor during normal activities.  | ORC 3715.02, ORC 3715.021 | Yes, state law | Yes, state law |
| OAC 901:3-8-06(C)(2)(e)      | A safe, effective means of sewage disposal for the facility shall be provided.   | ORC 3715.02, ORC 3715.021 | Yes, state law | Yes, state law |
| OAC 901:3-8-06(C)(2)(f)      | Installation of drainage or waste pipes over food processing or food storage areas, or over areas in which containers and utensils are washed or stored shall not be permitted.  | ORC 3715.02, ORC 3715.021 | Yes, state law | Yes, state law |
| OAC 901:3-8-06(C)(3)         | Ventilation, heating, or cooling systems shall not create conditions that may cause the shellfish products to become contaminated.   | ORC 3715.02, ORC 3715.021 | Yes, state law | Yes, state law |
| OAC 901:3-8-06(C)(4)         | To insure that insects and vermin are not present in the facility, the dealer shall employ necessary internal and external insect and vermin control measures including but not limited to tight fitting, self-closing doors; screening of not less than fifteen mesh per inch; and controlled air currents.   | ORC 3715.02, ORC 3715.021 | Yes, state law | Yes, state law |
| OAC 901:3-8-06(C)(5)(a)      | Disposal of waste materials shall not create a public health hazard or nuisance.   | ORC 3715.02, ORC 3715.021 | Yes, state law | Yes, state law |
| OAC 901:3-8-06(C)(5)(b)      | All areas and receptacles used for the storage or conveyance of waste shall be operated and maintained to prevent attraction, harborage, or breeding places for insects and vermin.  | ORC 3715.02, ORC 3715.021 | Yes, state law | Yes, state law |
| OAC 901:3-8-06(C)(6)(a)      | The dealer shall use only equipment, including approved plastic ware, which is constructed in a manner and with materials that can be cleaned, sanitized, maintained, or replaced; and   | ORC 3715.02, ORC 3715.021 | Yes, state law | Yes, state law |
| OAC 901:3-8-06(C)(6)(b)      | The dealer shall use easily cleanable, corrosion resistant, impervious materials, free from cracks to construct any non-food contact surfaces in shellstock storage or handling areas.   | ORC 3715.02, ORC 3715.021 | Yes, state law | Yes, state law |
| OAC 901:3-8-06(C)(7)(a)      | Cleaning and sanitizing activities for equipment and utensils shall be conducted in a manner and at a frequency appropriate to prevent contamination of shellstock and food contact surfaces.  | ORC 3715.02, ORC 3715.021 | Yes, state law | Yes, state law |



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| OAC 901:3-8-06(C)(7)(b)  | All conveyances and equipment which come into contact with stored shellstock shall be cleaned and maintained in a manner and frequency as necessary to prevent shellstock contamination.   | ORC 3715.02, ORC 3715.021 | Yes, state law | Yes, state law |
| OAC 901:3-8-06(C)(8)(a)  | The dealer shall: (i) Assure that shellshock is: (a) Alive; (b) Reasonably free of sediment; and, (c) Culled. (ii) Not commingle shellstock during repacking.  | ORC 3715.02, ORC 3715.021 | Yes, state law | Yes, state law |
| OAC 901:3-8-06(C)(8)(b)  | The dealer shall inspect incoming shipments  | ORC 3715.02, ORC 3715.021 | Yes, state law | Yes, state law |
| OAC 901:3-8-06(C)(8)(b)  | and shall reject dead or inadequately protected shellstock.  | ORC 3715.02, ORC 3715.021 | Yes, state law | Yes, state law |
| OAC 901:3-8-06(C)(8)(c)  | A dealer whose activity consists of trucks or docking facilities only shall: (i) Have a permanent business address at which records are maintained and inspections can be performed; and (ii) Not repack shellstock.   | ORC 3715.02, ORC 3715.021 | Yes, state law | Yes, state law |
| OAC 901:3-8-06(C)(8)(d)  | A dealer who stores or repacks shellstock shall have: (i) A facility for proper storage or repacking of shellstock; or (ii) Arrangements with a facility approved by the director for the storage or repacking of shellstock.  | ORC 3715.02, ORC 3715.021 | Yes, state law | Yes, state law |
| OAC 901:3-8-06(C)(9)     | In any area where shellstock are stored and in any area which is used for the cleaning or storage of utensils, the dealer shall not allow employees to store clothing or other personal belongs; eat or drink; spit; or use tobacco in any form.   | ORC 3715.02, ORC 3715.021 | Yes, state law | Yes, state law |
| OAC 901:3-8-06(C)(10)(a) | A reliable, competent individual shall be designated to supervise general plant management and activities.   | ORC 3715.02, ORC 3715.021 | Yes, state law | Yes, state law |
| OAC 901:3-8-06(C)(10)(b) | Cleaning procedures shall be developed and supervised to assure cleaning activities do not result in contamination of shellstock or food contact surfaces.   | ORC 3715.02, ORC 3715.021 | Yes, state law | Yes, state law |
| OAC 901:3-8-06(C)(10)(c) | All supervisors shall be: (i) Trained in proper food handling techniques and food protection principles; and (ii) Knowledgeable of personal hygiene and sanitary practices.  | ORC 3715.02, ORC 3715.021 | Yes, state law | Yes, state law |
| OAC 901:3-8-06(C)(10)(d) | The dealer shall require: (i) Supervisors to monitor employee hygiene practices, including hand washing, eating, and smoking at work stations, and storing personal items or clothing. (ii) Supervisors to assure that proper sanitary practices are implemented, including: (a) Plant and equipment clean-up; (b) Rapid product handling; and (c) Shellfish protection from contamination. (iii) Employees to: (a) Be trained in proper food handling and personal hygiene practices; and (b) Report any symptoms of illness to their supervisor. | ORC 3715.02, ORC 3715.021 | Yes, state law | Yes, state law |
| OAC 901:3-8-07(A)(1)     | The dealer shall reship only shellfish received which: (a) Is from sources certified by the director or listed in the ICSSL; (b) Are identified with a tag as specified in paragraph (E) of rule 901:3-8-03 of the Administrative Code or a label as specified in paragraph (F) of rule 901:3-8-03 of the Administrative Code  | ORC 3715.02, ORC 3715.021 | Yes, state law | Yes, state law |
| OAC 901:3-8-07(A)(2)     | The dealer shall ensure that once placed under temperature control and until sale to the processor or final consumer,  | ORC 3715.02, ORC 3715.021 | Yes, state law | Yes, state law |
| OAC 901:3-8-07(A)(2)     | shellstock shall be: (a) Iced; or (b) Placed in a storage area or conveyance maintained at forty-five degrees Fahrenheit or less; (c) Not permitted to remain without ice, mechanical refrigeration, or other approved means of refrigeration for more than two hours at points of transfer such as loading docks; and (d) Not permitted to be placed in wet storage.  | ORC 3715.02, ORC 3715.021 | Yes, state law | Yes, state law |
| OAC 901:3-8-07(A)(3)     | The dealer shall store shucked shellfish at a temperature of forty-five degrees Fahrenheit or less.  | ORC 3715.02, ORC 3715.021 | Yes, state law | Yes, state law |
| OAC 901:3-8-07(B)(1)(a)  | The dealer shall provide a water supply approved by the applicable regulatory agency:  | ORC 3715.02, ORC 3715.021 | Yes, state law | Yes, state law |
| OAC 901:3-8-07(B)(1)(b)  | The dealer shall have the water supply sampled in accordance with the approval of the Ohio environmental protection agency or the local board of health as applicable,   | ORC 3715.02, ORC 3715.021 | Yes, state law | Yes, state law |
| OAC 901:3-8-07(B)(1)(b)  | and shall maintain sample results on file at the plant.  | ORC 3715.02, ORC 3715.021 | Yes, state law | Yes, state law |
| OAC 901:3-8-07(B)(1)(c)  | Any ice used in the storage, or transport of shellstock or shucked shellfish shall; (i) Be made on-site from potable water in a commercial ice machine; or (ii) Come from a facility approved by the director or the appropriate regulatory agency.  | ORC 3715.02, ORC 3715.021 | Yes, state law | Yes, state law |

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| OAC 901:3-8-07(B)(2)         | The dealer shall design, install, modify, repair, and maintain all plumbing and plumbing fixtures to: (a) Prevent contamination of water supplies; (b) Prevent any cross-connection between the pressurized potable water supply and water from an unacceptable source.              | ORC 3715.02, ORC 3715.021 | Yes, state law | Yes, state law |
| OAC 901:3-8-07(B)(2)         | The dealer shall install and maintain in good working order devices to protect against backflow and back siphonage.  | ORC 3715.02, ORC 3715.021 | Yes, state law | Yes, state law |
| OAC 901:3-8-07(B)(3)         | All equipment used to handle ice shall be kept clean and stored in a sanitary manner,  | ORC 3715.02, ORC 3715.021 | Yes, state law | Yes, state law |
| OAC 901:3-8-07(B)(3)         | and shall meet the construction requirements in paragraph (B)(2)(a)(i) of rule 901:3-8-04, paragraph (B)(2)(a)(ii) of rule 901:3-8-04, and paragraph (B)(2)(a)(iii) of rule 901:3-8-04 of the Administrative Code.   | ORC 3715.02, ORC 3715.021 | Yes, state law | Yes, state law |
| OAC 901:3-8-07(B)(4)(a)(i)   | Shellstock shall be stored in a manner to protect the shellstock from contamination in dry storage and at points of transfer.  | ORC 3715.02, ORC 3715.021 | Yes, state law | Yes, state law |
| OAC 901:3-8-07(B)(4)(a)(ii)  | Shucked shellfish shall be protected from contamination.   | ORC 3715.02, ORC 3715.021 | Yes, state law | Yes, state law |
| OAC 901:3-8-07(B)(4)(a)(iii) | Equipment shall be stored in a manner to prevent splash, dust, and contamination.  | ORC 3715.02, ORC 3715.021 | Yes, state law | Yes, state law |
| OAC 901:3-8-07(B)(4)(b)      | The dealer shall require all employees to wash their hands thoroughly with soap and water and sanitize their hands in an adequate hand washing facility  | ORC 3715.02, ORC 3715.021 | Yes, state law | Yes, state law |
| OAC 901:3-8-07(B)(5)(a)      | Hand washing facilities with warm water at a minimum temperature of one hundred ten degrees Fahrenheit, dispensed from a hot and cold mixing or combination faucet, shall be provided;   | ORC 3715.02, ORC 3715.021 | Yes, state law | Yes, state law |
| OAC 901:3-8-07(B)(5)(b)      | Sewage and liquid disposable wastes shall be properly removed from the facility;   | ORC 3715.02, ORC 3715.021 | Yes, state law | Yes, state law |
| OAC 901:3-8-07(B)(5)(c)      | An adequate number of conveniently located, toilets shall be provided;   | ORC 3715.02, ORC 3715.021 | Yes, state law | Yes, state law |
| OAC 901:3-8-07(B)(5)(d)      | The dealer shall provide each toilet facility with an adequate supply of toilet paper in a suitable holder.  | ORC 3715.02, ORC 3715.021 | Yes, state law | Yes, state law |
| OAC 901:3-8-07(B)(6)(a)      | Shellfish shall be protected from contamination while being transferred from one point to another during handling and processing.  | ORC 3715.02, ORC 3715.021 | Yes, state law | Yes, state law |
| OAC 901:3-8-07(B)(6)(b)      | Any lighting fixtures, light bulbs, skylights, or other glass suspended over food storage or processing activities in areas where shellfish are exposed shall be of the safety type or protected to prevent food contamination in case of breakage;                                  | ORC 3715.02, ORC 3715.021 | Yes, state law | Yes, state law |
| OAC 901:3-8-07(B)(6)(c)      | food contact surfaces shall be protected from contamination by adulterants by using cleaning compounds and sanitizing agents only in accordance with manufacturer's label directions;  | ORC 3715.02, ORC 3715.021 | Yes, state law | Yes, state law |
| OAC 901:3-8-07(B)(6)(d)      | Ice used in shellfish processing which is not made on site in the shellfish processing facility shall be inspected upon receipt and rejected if the ice is not delivered in a way so as to be protected from contamination.  | ORC 3715.02, ORC 3715.021 | Yes, state law | Yes, state law |
| OAC 901:3-8-07(B)(6)(d)      | Ice shall be stored in a safe and sanitary manner to prevent contamination of the ice.   | ORC 3715.02, ORC 3715.021 | Yes, state law | Yes, state law |
| OAC 901:3-8-07(B)(6)(e)      | Adequate ventilation shall be provided to minimize condensation in areas where food is stored, processed or packed.  | ORC 3715.02, ORC 3715.021 | Yes, state law | Yes, state law |
| OAC 901:3-8-07(B)(7)(a)(i)   | The dealer shall assure that only toxic substances necessary for plant activities are present in the facility;   | ORC 3715.02, ORC 3715.021 | Yes, state law | Yes, state law |
| OAC 901:3-8-07(B)(7)(a)(ii)  | Each of the following categories of toxic substances shall be stored separately: (a) Insecticides and rodenticides; (b) Detergents, sanitizers, and related cleaning agents; and (c) Caustic acids, polishes, and other chemicals.   | ORC 3715.02, ORC 3715.021 | Yes, state law | Yes, state law |
| OAC 901:3-8-07(B)(7)(a)(iii) | The dealer shall not store toxic substances above shellfish.   | ORC 3715.02, ORC 3715.021 | Yes, state law | Yes, state law |
| OAC 901:3-8-07(B)(7)(b)(i)   | When pesticides are used, the dealer shall apply pesticides in accordance with Chapter 921. of the Revised Code and the rules adopted thereunder to control insects and rodents in such a manner to prevent the contamination of any shellfish or packaging materials with residues; | ORC 3715.02, ORC 3715.021 | Yes, state law | Yes, state law |
| OAC 901:3-8-07(B)(7)(b)(ii)  | Cleaning compounds and sanitizing agents shall be labeled and used only in accordance with the manufacturer's label directions;  | ORC 3715.02, ORC 3715.021 | Yes, state law | Yes, state law |

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| OAC 901:3-8-07(B)(7)(b)(iii) | Toxic substances shall be labeled and used in accordance with the manufacturer's label directions.   | ORC 3715.02, ORC 3715.021 | Yes, state law | Yes, state law |
| OAC 901:3-8-07(B)(8)(a)      | The dealer shall take all reasonable precautions to assure that any employee with a disease in the communicable stage which might be transmissible through food  | ORC 3715.02, ORC 3715.021 | Yes, state law | Yes, state law |
| OAC 901:3-8-07(B)(8)(a)      | shall be excluded from working in any capacity in which the employee may come in contact with the shellfish or with food contact surfaces;   | ORC 3715.02, ORC 3715.021 | Yes, state law | Yes, state law |
| OAC 901:3-8-07(B)(8)(b)      | An employee with an infected wound shall keep it covered with a proper bandage, an impermeable barrier, and a single-use glove for a hand lesion.  | ORC 3715.02, ORC 3715.021 | Yes, state law | Yes, state law |
| OAC 901:3-8-07(B)(9)         | The dealer shall operate the facility to assure that pests which may be a source of shellfish contamination are excluded from the facility.  | ORC 3715.02, ORC 3715.021 | Yes, state law | Yes, state law |
| OAC 901:3-8-07(C)(1)(a)(i)   | The physical facilities shall be maintained in good repair;  | ORC 3715.02, ORC 3715.021 | Yes, state law | Yes, state law |
| OAC 901:3-8-07(C)(1)(a)(ii)  | Animals or unauthorized persons shall not be allowed in those portions of the facilities where shellfish are stored, handled, processed, or packaged or food handling equipment, utensils, and packaging materials are cleaned or stored.  | ORC 3715.02, ORC 3715.021 | Yes, state law | Yes, state law |
| OAC 901:3-8-07(C)(1)(b)      | The dealer shall operate the facility to provide adequate protection from contamination and adulteration by assuring that dirt and other filth are excluded from the facility.   | ORC 3715.02, ORC 3715.021 | Yes, state law | Yes, state law |
| OAC 901:3-8-07(C)(1)(c)      | The dealer shall provide toilet room doors which are tight fitting, self-closing, and do not open directly into a processing area.   | ORC 3715.02, ORC 3715.021 | Yes, state law | Yes, state law |
| OAC 901:3-8-07(C)(1)(d)(i)   | Sanitary conditions shall be maintained throughout the facility;   | ORC 3715.02, ORC 3715.021 | Yes, state law | Yes, state law |
| OAC 901:3-8-07(C)(1)(d)(ii)  | All dry area floors shall be hard, smooth, easily cleanable; and   | ORC 3715.02, ORC 3715.021 | Yes, state law | Yes, state law |
| OAC 901:3-8-07(C)(1)(d)(iii) | (iii) All wet area floors used in areas to store shellstock, process food, and clean equipment and utensils shall be constructed of easily cleanable, impervious, and corrosion resistant materials which: (a) Are graded to provide adequate drainage; (b) Have even surfaces, and are free from cracks that create sanitary problems and interfere with drainage; and (c) Have sealed junctions between floors and walls to render them impervious to water. | ORC 3715.02, ORC 3715.021 | Yes, state law | Yes, state law |
| OAC 901:3-8-07(C)(1)(d)(iv)  | Walls, ceilings, and interior surfaces of rooms where shellfish are stored, handled, processed, or packaged shall be constructed of easily cleanable, corrosion resistant, impervious material;  | ORC 3715.02, ORC 3715.021 | Yes, state law | Yes, state law |
| OAC 901:3-8-07(C)(1)(d)(iv)  | Grounds around the facility shall be maintained to be free from rodent attraction and harborage and inadequate drainage conditions which can result in shellfish contamination.  | ORC 3715.02, ORC 3715.021 | Yes, state law | Yes, state law |
| OAC 901:3-8-07(C)(2)(a)      | Hand washing facilities shall be provided which are: (i) Convenient to work areas; (ii) Separate from the three compartment sinks used for cleaning equipment and utensils; and (iii) Directly plumbed to an approved sewage disposal system.  | ORC 3715.02, ORC 3715.021 | Yes, state law | Yes, state law |
| OAC 901:3-8-07(C)(2)(b)      | All plumbing and plumbing fixtures shall be designed, installed, modified, repaired, and maintained to provide a water system that is adequate in quantity and under pressure, and includes: (i) Cold and warm water at all sinks; and (ii) Hand washing facilities adequate in number and size for the number of employees, and that are located where supervisors can observe employee use.  | ORC 3715.02, ORC 3715.021 | Yes, state law | Yes, state law |
| OAC 901:3-8-07(C)(2)(c)      | The dealer shall provide at each hand washing facility:  | ORC 3715.02, ORC 3715.021 | Yes, state law | Yes, state law |
| OAC 901:3-8-07(C)(2)(d)      | Adequate floor drainage, including backflow preventers such as air gaps, shall be provided where floors are: (i) Used in shellstock storage; (ii) Used for food holding units; (iii) Cleaned by hosing, flooding, or similar methods; and (iv) Subject to the discharge of water or other liquid waste on the floor during normal activities.  | ORC 3715.02, ORC 3715.021 | Yes, state law | Yes, state law |
| OAC 901:3-8-07(C)(2)(e)      | A safe, effective means of sewage disposal for the facility shall be provided.   | ORC 3715.02, ORC 3715.021 | Yes, state law | Yes, state law |
| OAC 901:3-8-07(C)(2)(f)      | Installation of drainage or waste pipes over food processing or food storage areas, or over areas in which containers and utensils are washed or stored shall not be permitted.  | ORC 3715.02, ORC 3715.021 | Yes, state law | Yes, state law |

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| OAC 901:3-8-07(C)(4)     | Ventilation, heating, or cooling systems shall not create conditions that may cause the shellfish products to become contaminated.   | ORC 3715.02, ORC 3715.021            | Yes, state law | Yes, state law |
| OAC 901:3-8-07(C)(4)     | To insure that insects and vermin are not present in the facility, the dealer shall employ necessary internal and external insect and vermin measures including but not limited to tight fitting, self-closing doors; screening of not less than fifteen mesh per inch; and controlled air currents.   | ORC 3715.02, ORC 3715.021            | Yes, state law | Yes, state law |
| OAC 901:3-8-07(C)(5)(a)  | Disposal of waste materials shall not create a public health hazard or nuisance.   | ORC 3715.02, ORC 3715.021            | Yes, state law | Yes, state law |
| OAC 901:3-8-07(C)(5)(b)  | All areas and receptacles used for the storage or conveyance of waste shall be operated and maintained to prevent attraction, harborage, or breeding places for insects and vermin.  | ORC 3715.02, ORC 3715.021            | Yes, state law | Yes, state law |
| OAC 901:3-8-07(C)(6)(a)  | The dealer shall use only equipment, including approved plastic ware, which is constructed in a manner and with materials that can be cleaned, sanitized, maintained, or replaced.   | ORC 3715.02, ORC 3715.021            | Yes, state law | Yes, state law |
| OAC 901:3-8-07(C)(6)(b)  | The dealer shall use easily cleanable, corrosion resistant, impervious materials, free from cracks to construct any non-food contact surfaces in shellfish storage or handling areas.  | ORC 3715.02, ORC 3715.021            | Yes, state law | Yes, state law |
| OAC 901:3-8-07(C)(7)(a)  | Cleaning activities for equipment and utensils shall be conducted in a manner and at a frequency appropriate to prevent contamination of shellfish and food contact surfaces.  | ORC 3715.02, ORC 3715.021            | Yes, state law | Yes, state law |
| OAC 901:3-8-07(C)(7)(b)  | All conveyances and equipment which come into contact with stored shellstock shall be cleaned and maintained in a manner and frequency as necessary to prevent shellstock contamination.   | ORC 3715.02, ORC 3715.021            | Yes, state law | Yes, state law |
| OAC 901:3-8-07(C)(8)(a)  | The dealer shall: (i) Buy shellfish only from sources certified by the director or listed in the ICSSL; and (ii) Add the dealer's name and certification number to the package.  | ORC 3715.02, ORC 3715.021            | Yes, state law | Yes, state law |
| OAC 901:3-8-07(C)(8)(b)  | The dealer shall not: (i) Commingle, sort, or repack shellstock or shucked shellfish; or (ii) Remove or alter any existing tag or label.   | ORC 3715.02, ORC 3715.021            | Yes, state law | Yes, state law |
| OAC 901:3-8-07(C)(8)(c)  | A dealer whose activity consists of trucks only shall have: (i) A facility for the storage of shellfish; or (ii) Arrangements with a facility approved by the director for the storage of shellfish; and (iii) A permanent business address at which records are maintained and inspections can be performed.  | ORC 3715.02, ORC 3715.021            | Yes, state law | Yes, state law |
| OAC 901:3-8-07(C)(9)     | In any area where shellfish are stored and in any area which is used for the cleaning or storage of utensils, the dealer shall not allow employees to: (a) Store clothing or other personal belongings; (b) Eat or drink; (c) Spit; or (d) Use tobacco in any form.  | ORC 3715.02, ORC 3715.021            | Yes, state law | Yes, state law |
| OAC 901:3-8-07(C)(10)(a) | A reliable, competent individual shall be designated to supervise general plant management and activities.   | ORC 3715.02, ORC 3715.021            | Yes, state law | Yes, state law |
| OAC 901:3-8-07(C)(10)(b) | Cleaning procedures shall be developed and supervised to assure cleaning activities do not result in contamination of shellfish or food contact surfaces.  | ORC 3715.02, ORC 3715.021            | Yes, state law | Yes, state law |
| OAC 901:3-8-07(C)(10)(c) | All supervisors shall be: (i) Trained in proper food handling techniques and food protection principles; and (ii) Knowledgeable of personal hygiene and sanitary practices.  | ORC 3715.02, ORC 3715.021            | Yes, state law | Yes, state law |
| OAC 901:3-8-07(C)(10)(d) | The dealer shall require: (i) Supervisors to monitor employee hygiene practices, including hand washing, eating, and smoking at work stations, and storing personal items or clothing; (ii) Supervisors to assure that proper sanitary practices are implemented, including: (a) Plant and equipment clean-up; (b) Rapid product handling; and (c) Shellfish protection from contamination. (iii) Employees to: (a) Be trained in proper food handling and personal hygiene practices; and (b) Report any symptoms of illness to their supervisor. | ORC 3715.02, ORC 3715.021            | Yes, state law | Yes, state law |
| OAC 901:3-12-02(B)       | "FDA" shall be read as "Ohio department of agriculture."   | ORC 925.26, ORC 3715.02, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-12-02(C)       | "Section 402 of the Federal Food, Drug, and Cosmetic Act" shall be read as "section 3715.59 of the Revised Code."  | ORC 925.26, ORC 3715.02, ORC 3715.02 | Yes, state law | Yes, state law |
| OAC 901:3-12-02(D)       | "Section 403(w) of the Federal Food, Drug, and Cosmetic Act" shall be read as "section 3715.60 of the Revised Code."   | ORC 925.26, ORC 3715.02, ORC 3715.02 | Yes, state law | Yes, state law |

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| OAC 901:3-12-03       | Pursuant to rule 901:3-12-01 of the Administrative Code, following sections of the 21 C.F.R. 112 are deleted in their entirety and shall not become rules of the Ohio department of agriculture:   | ORC 952.06                            | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-12-04(A)    | 21 C.F.R. 112.166(a) delete existing language and insert: "You must have all records required under this part readily available and accessible during the retention period for inspection and copying by the Ohio department of agriculture upon oral or written request, except that you have 24 hours to obtain records you keep offsite and make them available and accessible to the Ohio department of agriculture for inspection and copying." | ORC 925.26 & 21 CFR 112.166(a)        | Yes, federal law                 | Yes, federal law                 |
| OAC 901:3-12-05(A)(1) | Very small businesses shall be in compliance on or before January 27, 2020.  | ORC 952.06 & 21 C.F.R. 112.3          | Yes, both state and federal law  | Yes, both state and federal law  |
| OAC 901:3-12-05(A)(2) | Small businesses shall be in compliance on or before January 27, 2019.   | ORC 952.06 & 21 C.F.R. 112.3          | Yes, both state and federal law  | Yes, both state and federal law  |
| OAC 901:3-12-05(A)(3) | All other businesses shall be in compliance on or before the effective date of this rule.  | ORC 952.06 & 21 C.F.R. 112.3          | Yes, both state and federal law  | Yes, both state and federal law  |
| OAC 901:3-12-05(B)    | The C.F.R. sections listed in paragraphs (B)(1) to (B)(17) of this rule shall be enforced by the Ohio department of agriculture on the dates provided in paragraphs (C)(1) to (C)(3) of this rule.   | ORC 952.06 & 21 C.F.R. 112.3          | Yes, both state and federal law  | Yes, both state and federal law  |
| OAC 901:3-12-05(C)(1) | Very small businesses shall be in compliance with paragraphs (B)(1) to (B)(17) of this rule on or before January 26, 2022.   | ORC 952.06 & 21 C.F.R. 112.3          | Yes, both state and federal law  | Yes, both state and federal law  |
| OAC 901:3-12-05(C)(2) | Small businesses shall be in compliance with paragraphs (B)(1) to (B)(17) of this rule on or before January 26, 2021.  | ORC 952.06 & 21 C.F.R. 112.3          | Yes, both state and federal law  | Yes, both state and federal law  |
| OAC 901:3-12-05(C)(3) | All other businesses shall be in compliance with paragraphs (B)(1) to (B)(17) of this rule on or before January 27, 2020.  | ORC 952.06 & 21 C.F.R. 112.3          | Yes, both state and federal law  | Yes, both state and federal law  |
| OAC 901:3-12-06(A)(1) | Farms who request to be voluntarily regulated shall annually register with the Ohio department of agriculture.   | ORC 925.26, ORC 3715.02, ORC 3715.021 | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-12-06(A)(3) | All interested farms must renew annually in order to be voluntarily regulated.   | ORC 925.26, ORC 3715.02, ORC 3715.021 | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-12-06(A)(4) | Once registered farms may not withdraw their voluntary registration unless specifically permitted by the Ohio department of agriculture.   | ORC 925.26, ORC 3715.02, ORC 3715.021 | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-12-06(A)(4) | All voluntary registered farms shall be subject to the laws and rules applicable to very small businesses as defined in 21 C.F.R. 112.3 (2017).  | ORC 925.26, ORC 3715.02, ORC 3715.021 | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-17-01       | All food processing establishments as defined in section 3715.021 of the Revised Code, including processors of intoxicating beverages, shall comply with the rules of this chapter to determine that food has been manufactured under such conditions that render the food safe, unadulterated, and not misbranded.  | ORC 3715.02, ORC 3715.021             | Yes, both state and federal law  | Yes, both state and federal law  |
| OAC 901:3-17-02(B)    | "Establishment", with the exception of the term "retail food establishment," shall be read as "facility."  | ORC 3715.02, ORC 3715.021             | Yes, state law                   | Yes, state law                   |
| OAC 901:3-17-02(B)(2) | "FDA" shall be read as "Ohio department of agriculture."   | ORC 3715.02, ORC 3715.021             | Yes, state law                   | Yes, state law                   |
| OAC 901:3-17-02(B)(3) | "Section 402 of the Federal Food, Drug, and Cosmetic Act" shall be read as "section 3715.59 of the Revised Code."  | ORC 3715.02, ORC 3715.021             | Yes, state law                   | Yes, state law                   |
| OAC 901:3-17-02(B)(4) | "Section 403(w) of the Federal Food, Drug, and Cosmetic Act" shall be read as "section 3715.60 of the Revised Code."   | ORC 3715.02, ORC 3715.021             | Yes, state law                   | Yes, state law                   |
| OAC 901:3-17-03(B)    | Pursuant to rule 901:3-17-01 of the Administrative Code, following sections of the 21 C.F.R. 117 are deleted in their entirety and shall not become rules of the Ohio department of agriculture:   | ORC 3715.02, ORC 3715.021             | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-17-04(B)    | 21 C.F.R. 117.201 is amended to add the following language: (g) " Ohio department of agriculture. All records required by this part must be made promptly available to a duly authorized representative of the director of the Ohio department of agriculture for official review and copying upon oral or written request."   | ORC 3715.02, ORC 3715.021             | Yes, state law                   | Yes, state law                   |
| OAC 901:3-17-04(D)    | 21 C.F.R. 117.320 delete existing language and insert: "All records required by this part must be made promptly available to a duly authorized representative of the director of the Ohio department of agriculture for official review and copying upon oral or written request."   | ORC 3715.02, ORC 3715.021             | Yes, state law                   | Yes, state law                   |

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| OAC 901:3-20-01(A)    | Pursuant to division (B) of section 3715.025 of the Revised Code, cottage food production operations shall comply with the provisions of Chapter 901:3-20 of the Administrative Code.  | ORC 3715.025               | Yes, state law                   | Yes, state law                   |
| OAC 901:3-20-02(A)    | A cottage food production operation shall label each food product and include on the label the information mandated by section 3715.023 of the Revised Code, in addition to the food labeling requirements of 21 CFR Part 101 (April 1, 2014) .  | ORC 3715.025               | Yes, both state and federal law  | Yes, both state and federal law  |
| OAC 901:3-20-04(A)(8) | Granola, granola bars, granola bars dipped in candy , if fruit is used in any of these products it must be commercially dried;   | ORC 3715.025               | Yes, both state and federal law  | Yes, both state and federal law  |
| OAC 901:3-20-04(B)    | Cottage food products may not be packed using reduced oxygen packaging.  | ORC 3715.025               | Yes, both state and federal law  | Yes, both state and federal law  |
| OAC 901:3-20-05       | A cottage food operation may not do any of the following:  | ORC 3715.025               | Yes, state law                   | Yes, state law                   |
| OAC 901:3-21-01(B)(1) | Pursuant to section 3715.041 of the Revised Code, the director shall administer the applicable provisions of Chapter 901:3-21 of the Administrative Code to food processing establishments as defined in section 3715.021 of the Revised Code.   | ORC 3715.02 & ORC 3715.041 | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-21-01(B)(1) | The application must be returned to the Ohio department of agriculture and postmarked on or before the thirty-first of January in order to be considered timely.   | ORC 3715.02 & ORC 3715.041 | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-21-01(B)(2) | A new food processing establishment (a firm not actively inspected by the division of food safety) shall be inspected to determine if the firm is in compliance with this chapter and Chapter 925. of the Revised Code and all applicable rules adopted under those chapters.                                | ORC 3715.041(B)(1)         | Yes, state law                   | Yes, state law                   |
| OAC 901:3-21-01(C)    | A food processing establishment currently inspected by the Ohio department of agriculture and on notice pursuant to section 913.41 of the Revised Code must come into compliance before an application for registration is provided.   | ORC 3715.02 & ORC 3715.041 | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-21-01(D)    | The late fee as provided in division (C)(2) of section 3715.041 of the Revised Code shall be up to fifty dollars for registrations not postmarked on or prior to the thirty-first of January.  | ORC 3715.041(B)(2)         | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-21-01(D)    | The director shall not renew the registration until the applicant pays the registration and late fee.  | ORC 3715.041(B)(2)         | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-23-02(A)(6) | "Critical limit" means the maximum or minimum value to which a physical, biological, or chemical parameter must be controlled at a critical control point to prevent, eliminate, or reduce to an acceptable level the occurrence of the identified food hazard.  | ORC 3715.021(A)            | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-23-02(A)    | Each processor shall have and implement a sanitation standard operating procedure that addresses sanitation conditions and practices before, during, and after processing.   | ORC 3715.021(A)            | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-23-02(A)    | The sanitation standard operating procedure shall address:   | ORC 3715.021(A)            | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-23-02(B)    | The processor shall monitor the conditions and practices during processing with sufficient frequency to ensure, at a minimum, conformance with those conditions and practices specified Chapter 901:3-17 of the Administrative Code that are appropriate both to the plant and to the food being processed.  | ORC 3715.021(A)            | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-23-02(B)    | Each processor shall correct, in a timely manner, those conditions and practices that are not met.   | ORC 3715.021(A)            | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-23-02(C)    | Records. Each processor shall maintain sanitation standard operating procedure records that, at a minimum, document the monitoring and corrections prescribed by paragraph (B) of this rule. These records are subject to the recordkeeping requirements of rule 901:3-23-07 of the Administrative Code.     | ORC 3715.021(A)            | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-23-03(A)    | Each processor shall develop, or have developed for it, a written hazard analysis to determine whether there are food hazards that are reasonably likely to occur for each type of juice processed by that processor and to identify control measures that the processor can apply to control those hazards. | ORC 3715.021(A)            | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-23-03(A)    | The written hazard analysis shall consist of at least the following:   | ORC 3715.021(A)            | No, general rulemaking authority | No, general rulemaking authority |

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| OAC 901:3-23-03(A)(2)       | An evaluation of each food hazard identified to determine if the hazard is reasonably likely to occur and thus, constitutes a food hazard that must be addressed in the HACCP plan.   | ORC 3715.021(A) | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-23-03(A)(2)       | This evaluation shall include an assessment of the severity of the illness or injury if the food hazard occurs;   | ORC 3715.021(A) | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-23-03(B)          | The hazard analysis shall include food hazards that can be introduced both within and outside the processing plant environment, including food safety hazards that can occur before, during, and after harvest.   | ORC 3715.021(A) | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-23-03(B)          | The hazard analysis shall be conducted by an individual or individuals who have been trained in accordance with rule 901:3-23-08 of the Administrative Code   | ORC 3715.021(A) | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-23-03(B)          | and shall be subject to the record keeping requirements of rule 901:3-23-07 of the Administrative Code.   | ORC 3715.021(A) | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-23-03(C)          | HACCP plans for juice need not address the food hazards associated with microorganisms and microbial toxins that are controlled by the requirements of Chapters 901:3-3 and 901:3-5 of the Administrative Code. A HACCP plan for such juice shall address any other food hazards that are reasonably likely to occur. | ORC 3715.021(A) | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-23-04(A)          | Each processor shall have and implement a written HACCP plan whenever a hazard analysis reveals one or more food hazards that are reasonably likely to occur during processing, as described in rule 901:3-23-03 of the Administrative Code.  | ORC 3715.021(A) | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-23-04(A)          | The HACCP plan shall be developed by an individual or individuals who have been trained in accordance with rule 901:3-23-08 of the Administrative Code  | ORC 3715.021(A) | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-23-04(A)          | and shall be subject to the record keeping requirements of rule 901:3-23-07 of the Administrative Code.   | ORC 3715.021(A) | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-23-04(A)          | A HACCP plan shall be specific to:  |                 | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-23-04(B)          | The HACCP plan shall, at a minimum: . . .   | ORC 3715.021(A) | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-23-04(B)(3)       | List the critical limits that shall be met at each of the critical control points;  | ORC 3715.021(A) | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-23-04(B)(7)       | The records shall contain the actual values and observations obtained during monitoring.  | ORC 3715.021(A) | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-23-05(A)          | Whenever a deviation from a critical limit occurs, a processor shall take corrective action either by:  | ORC 3715.021(A) | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-23-05(B)          | If a written corrective action plan is developed, it shall become part of the HACCP plans in accordance with rule 901:3-23-04(B)(5) of the Administrative Code, by which they predetermine the corrective actions that they will take whenever there is a deviation form a critical limit.                            | ORC 3715.021(A) | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-23-05(B)          | A corrective action plan shall ensure that:   | ORC 3715.021(A) | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-23-05(C)          | When a deviation from a critical limit occurs and the processor does not have a corrective action plan that is appropriate for that deviation, the processor shall:   | ORC 3715.021(A) | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-23-05(D)          | All corrective actions taken in accordance with this rule shall be fully documented in records that are subject to verification in accordance with rule 901:3-23-06 of the Administrative Code and the record keeping requirements of rule 901:3-23-07 of the Administrative Code.                                    | ORC 3715.021(A) | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-23-06(A)          | Each processor shall verify that the hazard analysis and critical control point plan is being implemented according to design.  | ORC 3715.021(A) | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-23-06(A)(1)       | Verification activities shall include:  | ORC 3715.021(A) | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-23-06(A)(1)(c)    | At the option of the processor, the performance of periodic end-product or in-process testing; except that processors of citrus juice that rely in whole or in part on surface treatment of fruit shall perform end-product testing in accordance with rule 901:3-23-09 of the Administrative Code.                   | ORC 3715.021(A) | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-23-06(A)(1)(d)    | Verification activities shall include: . . .  | ORC 3715.021(A) | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-23-06(A)(1)(d)(i) | This review shall occur within seven days of the day that the records are made;   | ORC 3715.021(A) | No, general rulemaking authority | No, general rulemaking authority |

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| OAC 901:3-23-06(A)(1)(d)(ii)  | This review shall occur within seven days of the day that the records are made;  | ORC 3715.021(A) | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-23-06(A)(1)(d)(iii) | The purpose of these reviews shall be to ensure that the records are complete and that these activities occurred in accordance with the processor's written procedures.  | ORC 3715.021(A) | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-23-06(A)(1)(d)(iii) | These reviews shall occur within a reasonable time after the records are made.   | ORC 3715.021(A) | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-23-06(B)            | Each processor shall validate that the HACCP plan is adequate to control food safety hazards that are reasonably likely to occur;  | ORC 3715.021(A) | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-23-06(B)            | this validation shall occur at least once within twelve months after implementation and at least annually thereafter or whenever any changes in the process occur that could affect the hazard analysis or alter the HACCP plan in any way.  | ORC 3715.021(A) | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-23-06(B)            | The validation shall be performed by an individual or individuals who have been trained in accordance with rule 901:3-23-08 of the Administrative Code and,  | ORC 3715.021(A) | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-23-06(B)            | shall be subject to record keeping requirements of rule 901:3-23-07 of the Administrative Code.  | ORC 3715.021(A) | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-23-06(B)            | The HACCP plan shall be modified immediately whenever a validation reveals that the plan is no longer adequate to fully meet the requirements of this chapter.   | ORC 3715.021(A) | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-23-06(C)            | Whenever a juice processor has no HACCP plan because a hazard analysis has revealed no food hazards that are reasonably likely to occur, the processor shall reassess the adequacy of that hazard analysis whenever there are any changes in the process that could reasonably affect whether a food hazard exists.  | ORC 3715.021(A) | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-23-06(C)            | The validation of the hazard analysis shall be performed by an individual or individuals who have been trained in accordance with rule 901:3-23-08 of the Administrative Code,   | ORC 3715.021(A) | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-23-06(C)            | and, records documenting the validation shall be subject to the record keeping requirements of rule 901:3-23-07 of the Administrative Code.  | ORC 3715.021(A) | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-23-07(A)            | Each processor shall maintain the following records documenting the processor's hazard analysis and critical control point plan:   | ORC 3715.021(A) | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-23-07(B)            | General requirements. All records required by this chapter shall include: . . .  | ORC 3715.021(A) | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-23-07(B)(4)         | Processing and other information shall be entered on records at the time that it is observed.  | ORC 3715.021(A) | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-23-07(B)(4)         | The records shall contain the actual values and observations obtained during monitoring.   | ORC 3715.021(A) | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-23-07(C)(1)         | The records in paragraphs (A)(2) and (A)(3) of this rule shall be signed and dated by the most responsible individual onsite at the processing facility or by a higher level official of the processor.  | ORC 3715.021(A) | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-23-07(C)(1)         | These signatures shall signify that these records have been accepted by the firm.  | ORC 3715.021(A) | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-23-07(C)(2)         | The records in paragraphs (A)(2) and (A)(3) of this rule shall be signed and dated:  | ORC 3715.021(A) | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-23-07(D)(1)         | All records required by this chapter shall be retained at the processing facility as follows: (a) Perishable or refrigerated juices, at least one year after the date that such products were prepared, (b) Frozen, preserved, or shelf stable products, two years or the shelf life of the product, whichever is greater, after the date that the products were prepared. . . . | ORC 3715.021(A) | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-23-07(D)(3)         | If the processing facility is closed for a prolonged period between seasonal packs, the records may be transferred to some other reasonably accessible location at the end of the seasonal pack but shall be immediately returned to the processing facility for official review upon request.   | ORC 3715.021(A) | No, general rulemaking authority | No, general rulemaking authority |



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| OAC 901:3-23-07(E)    | All records required by this chapter shall be available for review and copying at reasonable times.  | ORC 3715.021(A) | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-23-08(A)    | At a minimum, the following functions shall be performed by an individual who has successfully completed training in the application of HACCP principles to juice processing:  | ORC 3715.021(A) | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-23-08(B)    | An individual described in paragraph (A) of this rule shall provide the director, upon request, a copy of their certificate of completion for the application of HACCP principles to juice processing.   | ORC 3715.021(A) | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-23-09(B)    | In order to meet the requirements of rules 901:3-23-01 to 901:3-23-09 of the Administrative Code, processors of juice products shall include in their hazard analysis and critical control point plans control measures that will consistently produce, at a minimum, a five-log reduction of the pertinent microorganism, for a period at least as long as the shelf life of the product when stored under normal and moderate abuse conditions.      | ORC 3715.021(A) | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-23-09(B)    | All juice processors shall meet the requirements of paragraph (A) of this rule through treatments that are applied directly to the juice, except that citrus juice processors may use treatments to fruit surfaces, provided that the 5-log reduction process begins after culling and cleaning as defined in rule 901:3-23-01(C)(1) and (C)(7) of the Administrative Code and the reduction is accomplished within a single production facility.      | ORC 3715.021(A) | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-23-09(C)    | All juice processors shall meet the requirements of paragraphs (A) and (B) of this rule and perform final product packaging within a single production facility operating under the applicable provisions found in Chapter 901:3-17 of the Administrative Code.  | ORC 3715.021(A) | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-23-09(C)    | Processors claiming an exemption under paragraph (A)(1) or (A)(2) of this rule shall also process and perform final product packaging of all juice subject to the claimed exemption within a single production facility operating under the applicable provisions found in Chapter 901:3-17 of the Administrative Code.  | ORC 3715.021(A) | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-23-09(D)    | Each juice processor that relies on treatments that do not come into direct contact with all parts of the juice to achieve the requirements of this rule shall analyze the finished product for biotype I Escherichia coli at an approved laboratory at the following frequency and sample sizes: (1) One twenty mL sample (consisting of two ten mL subsamples) for each one-thousand gallons of juice produced shall be sampled each production day. | ORC 3715.021(A) | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-23-09(D)(1) | If less than one thousand gallons of juice is produced per day, the sample must be taken for each one-thousand gallons produced but not less than once every five working days that the facility is producing that juice.  | ORC 3715.021(A) | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-23-09(D)(1) | Each subsample shall be taken by randomly selecting a package of juice ready for distribution to consumers.  | ORC 3715.021(A) | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-23-09(D)(1) | If less than one thousand gallons of juice is produced per day, the sample must be taken for each one-thousand gallons produced but not less than once every five working days that the facility is producing that juice. Each subsample shall be taken by randomly selecting a package of juice ready for distribution to consumers.  | ORC 3715.021(A) | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-23-09(D)(2) | If the facility is producing more than one type of juice covered by this rule, processors shall take subsamples according to paragraph (D)(1) of this rule for each of the covered juice products produced.  | ORC 3715.021(A) | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-23-09(D)(3) | Processors shall analyze each subsample for the presence of E. coli by a method designed to detect the presence or absence of E. coli in a twenty mL sample of juice (consisting of two ten mL subsamples).  | ORC 3715.021(A) | No, general rulemaking authority | No, general rulemaking authority |

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| OAC 901:3-23-09(D)(4)        | If either ten mL subsample is positive for E. coli, the twenty mL sample is recorded as positive and the processor shall:   | ORC 3715.021(A)       | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-23-09(D)(4)(b)     | If the review of monitoring records or the additional testing indicates that the five-log reduction standard was not achieved, the processor shall take corrective action as set forth in rule 901:3-23-05 of the Administrative Code.  | ORC 3715.021(A)V      | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-23-09(D)(5)        | If two samples in a series of seven tests are positive for E. coli, the control measures to attain the five-log reduction standard shall be deemed to be inadequate   | ORC 3715.021(A)V      | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-23-09(D)(5)        | and the processor shall immediately: .  | ORC 3715.021(A)V      | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-23-09(D)(5)(b)     | The review shall be sufficiently extensive to determine if there are trends towards loss of control:  | ORC 3715.021(A)V      | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-23-09(D)(5)(b)(ii) | If the conditions and practices are being met, the processor shall validate the HACCP plan in relation to the five-log reduction standard.  | ORC 3715.021(A)V      | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-23-10              | Failure of a processor to have and to implement a hazard analysis and critical control point plan that complies with rules 901:3-23-02, 901:3-23-03 and 901:3-23-04 of the Administrative Code, or otherwise to operate in accordance with the requirements of this chapter, shall render the juice products of that processor adulterated under section 3715.59 of the Revised Code. | ORC 3715.021(A)       | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-31-07(A)(1)        | No product shall bear or contain any substance which would render it adulterated or which is not approved in regulation 901:3-31-06, 901:3-31-11 or by the director in specific cases.  | ORC 3715.021(A)       | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-31-07(A)(2)        | 0.2 percent-with or without water. When water is used to make a solution of citric acid or sodium citrate added to beef blood not more than 2 parts of water to 1 part of citric acid or sodium citrate shall be used.  | OAC 901:3-31-07(A)(2) | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-31-07(A)(2)        | 0.03 percent. A 30 percent concentration of tocopherols in vegetable oils shall be used when added as an anti-oxidant to products designated as "lard" or "rendered pork fat."  | ORC 3715.021(A)       | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-31-07(A)(2)        | Tripe (substance must be removed from product by rinsing with clear water).   | OAC 901:3-31-07(A)(2) | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-31-07(A)(2)        | Catalysts (substances must be eliminated during process)  | OAC 901:3-31-07(A)(2) | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-31-07(A)(2)        | Coal tar dyes approved under the Federal Food, Drug, and Cosmetic Act (Operator must furnish evidence to officer in charge that dye has been certified for use in connection with foods by the Food and Drug Administration)  | OAC 901:3-31-07(A)(2) | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-31-07(A)(2)        | Sodium nitrite (The dry nitrite must be decharacterized with 0.05 percent powdered charcoal or 0.03 percent nigrosine. Bulk decharacterized sodium nitrite when in cook room shall be held in a locked container conspicuously labeled "Decharacterized Sodium Nitrite-to be used by authorized personnel only.")   | ORC 3715.021(A)       | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-31-07(A)(2)        | Curing accelerators; must be used only in combination with curing agents  | ORC 3715.021(A)       | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-31-07(A)(2)        | 10 percent solution to surfaces of cured cuts prior to packaging (the use of such solution shall not result in the addition of a significant [sic] amount of moisture to the product).  | ORC 3715.021(A)       | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-31-07(A)(2)        | 10 percent solution to surfaces of cured cuts prior to packaging (the use of such solution shall not result in the addition of a significant amount of  | ORC 3715.021(A)       | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-31-07(A)(2)        | Sodium or potassium nitrite (supplies of sodium nitrite and potassium nitrite and mixtures containing them must be kept securely under the care of a responsible employee of the establishment.   |                       | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-31-07(A)(2)        | The specific nitrite content of such supplies must be known and clearly marked accordingly).  |                       | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-31-07(A)(2)        | The use of nitrites, nitrates, or combination shall not result in more than 200 parts per million calculated as sodium nitrite, in finished product.  | ORC 3715.021(A)       | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-31-07(A)(2)        | Denuding agents; may be used in combination Must be removed from tripe by rinsing with safe water.  |                       | No, general rulemaking authority | No, general rulemaking authority |

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| OAC 901:3-31-07(A)(2)    | 1 percent when used alone. If used with polysorbate 60 the combined total shall not exceed 1 percent.   | ORC 3715.021(A) | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-31-07(A)(2)    | 1 percent when used alone If used with polysorbate 80 the combined total shall not exceed 1 percent.  | ORC 3715.021(A) | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-31-07(A)(2)    | Hog scald agents; must be removed by subsequent cleaning operations.  | ORC 3715.021(A) | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-31-07(A)(2)    | May be used only in combination with phosphates in ratio of four parts phosphate to one part sodium hydroxide; the combination shall not exceed 5 percent in pickle at 10 percent pump level; 0.5 percent in product.   | ORC 3715.021(A) | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-31-07(A)(2)    | Refining agents (must be eliminated during process of manufacturing)  | ORC 3715.021(A) | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-31-07(A)(2)    | Solutions consisting of water, salt, monosodium glutamate, and approved proteolytic enzymes applied or injected into cuts of beef shall not result in a gain of more than 3 percent above the weight of the untreated product.  | ORC 3715.021(A) | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-31-07(B)(1)    | Paprika or oleoresin paprika may not be used in or on fresh meat, such as steaks, or comminuted fresh meat food products, such as chopped and formed steaks or patties; or in any other meat food products consisting of fresh meat (with or without seasoning), except chorizo sausage and Italian brand sausage, and except other meat food products in which paprika or oleoresin paprika is permitted as an ingredient in a standard of identity or composition in regulation no. 901:3-31-11 | ORC 3715.02     | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-31-07(B)(2)    | Sorbic acid, calcium sorbate, sodium sorbate, and other sorbate salts or sorbic acid may not be used in cooked sau-sage or any other product; sulfurous acid  | ORC 3715.02     | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-31-07(B)(2)    | and salts of sulfurous acid may not be used in or on any product  | ORC 3715.02     | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-31-07(B)(2)    | and niacin or nicotinamide may not be used in or on fresh product, except that potassium sorbate, propylparaben (propyl p-hydroxy-benzoate), calcium propionate, sodium propionate, benzoic acid, and sodium benzoate may be used in or on any product only as provided in the chart in Part (A)(2) of this regulation or as approved by the director in specific cases.  | ORC 3715.02     | No, general rulemaking authority |                                  |
| OAC 901:3-31-07(C)       | Samples of products, water, dyes, chemicals, preservatives, spices, or other articles in establishment shall be taken, without cost to the department, for examination, as often as may be deemed necessary for the efficient conduct of the inspection.  | ORC 3715.021(A) | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-44-01(B)(1)    | A warning letter shall be issued by the director to any producer or processor whose maple syrup or sorghum lead levels are greater than two hundred fifty parts per billion but less than five hundred parts per billion.   | ORC 3715.022(A) | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-44-01(B)(1)    | There shall be no antibiotics detected in any sample of honey or the beeswax of honey.  | ORC 3715.022(A) | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-44-01(B)(1)    | The detection of antibiotics in any amount shall render the honey or the beeswax of honey as adulterated as per section 3715.59 of the Revised Code.  | ORC 3715.022(A) | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-44-01(B)(2)    | Coumaphos shall not exceed one hundred parts per billion in any sample of honey   | ORC 3715.022(A) | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-44-01(B)(2)    | and shall not exceed one hundred parts per million in any sample of the beeswax of honey, otherwise, the honey or beeswax will be considered adulterated as per section 3715.59 of the Revised Code.  | ORC 3715.022(A) | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-45-01(A)(1)    | The following grades shall be used in classifying maple syrup:  | ORC 3715.24(B)  | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-45-01(A)(1)(f) | No deviants for damage shall be allowed in grade A.   | ORC 3715.24(B)  | No, general rulemaking authority | No, general rulemaking authority |

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| OAC 901:3-45-01(B)(1)(c) | Any commercial color determining kit that provides an analysis of clarity and color comparable to that obtained by a spectrophotometer may be used to determine the grade listed on a label; however, in any dispute over the accuracy of a grade claim, a spectrophotometer shall be used to determine grade.  | ORC 3715.24(B)  | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-45-03(A)       | Any producer or processor whose maple syrup conforms to a standard for a grade other than commercial or substandard may place the grade name on the package label. The legend shall be stylized: " U.S. Grade _____," and include the full grade name listed in rule 901:3-45-01 of the Administrative Code.  | ORC 3715.24(B)  | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-45-03(C)       | Any optional ingredients permitted under rule 901:3-45-02 of the Administrative Code, when used, shall be listed on the package label, except for those not required by 21 CFR 101.100 (2017).  | ORC 3715.24(B)  | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-45-04(A)       | Except as specified in paragraph (B) of this rule, all packaging shall be:  | ORC 3715.24(B)  | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-45-04(B)       | Canning containers designed for reuse shall be washed and sanitized prior to refilling.   | ORC 3715.24(B)  | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-45-04(B)       | Closures shall not be reused.   | ORC 3715.24(B)  | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-45-05          | Barrels, drums, and other similar bulk containers used to store or ship maple syrup shall:  | ORC 3715.24(B)  | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-46-03          | A maple syrup processor, sorghum processor, and beekeeper exempt from mandatory inspection under division (A) of section 3715.021 of the Revised Code who requests voluntary inspection shall register with the department.   | ORC 3715.024(A) | Yes, state law                   | Yes, state law                   |
| OAC 901:3-46-03          | This registration shall expire annually on May first and may be renewed.  | ORC 3715.024(A) | Yes, state law                   |                                  |
| OAC 901:3-46-04(A)       | Each maple syrup processor, sorghum processor, and beekeeper exempt from mandatory inspection under division (A) of section 3715.021 of the Revised Code that has registered for voluntary inspection shall be inspected annually by the department.  | ORC 3715.024(B) | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-46-04(C)       | The ODA seals of conformity and inspection logos shall only be used on labels and in advertising and promotion of maple syrup, honey, and sorghum products that are produced and processed in compliance with the provisions of this chapter by persons listed in paragraph (B) of this rule.   | ORC 3715.024(B) | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-46-04(E)       | Prior to incorporating the ODA seals of conformity and inspection logos as a part of their label, each registered and approved maple syrup, sorghum, and honey processor shall submit a sample of their proposed label to the director for approval.  | ORC 3715.024(B) | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-46-04(F)       | Maple syrup, sorghum, and honey products bearing the ODA seals of conformity and inspection logos on a package that has been produced by a person who is not in compliance with the provisions of this chapter, and has not registered or renewed their registration, shall be considered misbranded as per section 3715.60 of the Revised Code.                      | ORC 3715.024(B) | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-46-05(A)       | Buckets, plastic transport tubing, reusable plastic bags, extractors, bottling tanks, and other similar equipment used for the collection of maple sap, sorghum juice, or honey shall be clean, constructed of food grade materials, and shall not be used for any other purpose .  | ORC 3715.024(A) | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-46-05(A)       | This registration shall expire annually on May first and may be renewed.  | ORC 3715.024(A) | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-46-05(A)       | Any container that has contained a chemical or other hazardous material including lead or lead based paint, or has lead solder shall not be used.   | ORC 3715.024(A) | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-46-05(B)       | Prior to use, buckets, plastic transport tubing, reusable plastic bags, extractors, bottling tanks, and other similar equipment shall be thoroughly washed with potable water, sanitized with a chemical sanitizer used in accordance with the United States environmental protection agency approved manufacturer's label, and thoroughly rinsed with potable water. | ORC 3715.024(A) | No, general rulemaking authority | No, general rulemaking authority |

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| OAC 901:3-46-05(C) | At the end of the collection season, buckets, reusable plastic bags, extractors, bottling tanks, and other similar equipment shall be thoroughly washed with potable water.  | ORC 3715.024(A) | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-46-05(C) | After rinsing, buckets, bags, and other similar equipment shall be drained, air-dried, and stacked for storage.  | ORC 3715.024(A) | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-46-06(A) | Except as specified in paragraph (B) of this rule, all packaging shall be:   | ORC 3715.024    | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-46-06(B) | Canning containers designed for reuse shall be washed and sanitized prior to refilling.  | ORC 3715.024    | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-46-06(B) | Closures shall not be reused.  | ORC 3715.024    | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-46-07    | Barrels, drums, and other similar bulk containers used to store or ship maple syrup, honey, or sorghum shall:  | ORC 3715.024    | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-46-08(A) | Perimeter walls and roofs shall effectively protect the premises of the production and processing areas from the weather and the entry of rodents, birds, insects, other vermin and animals,except those involved in the production of the product . | ORC 3715.024    | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-46-08(B) | Floors in the production and processing areas shall be constructed of concrete, wood, or well maintained gravel.   | ORC 3715.024    | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-46-08(B) | A dirt floor shall not be used except in those areas where insects are maintained for the production of the product.   | ORC 3715.024    | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-46-08(C) | Light bulbs shall be shielded, coated, or otherwise shatter-resistant when over processing and bottling equipment.   | ORC 3715.024    | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-46-08(D) | Soap, disposable paper towels, and a method to adequately wash hands shall be provided and used.   | ORC 3715.024    | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-46-08(E) | All food-contact equipment, including hoses, shall be stored off the ground.   | ORC 3715.024    | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-46-08(F) | Food-contact surfaces of equipment used for processing shall be maintained in good repair, be easily cleanable,  | ORC 3715.024    | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-46-08(F) | and shall not contain any chemicals or other hazardous materials including lead, lead based paint, or lead solder.   | ORC 3715.024    | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-46-08(G) | Food-contact surfaces shall be cleaned and sanitized prior to use and after any interruption during which food contact surfaces may have become contaminated.  | ORC 3715.024    | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-46-08(H) | Non food-contact surfaces of equipment used in operation shall be cleaned as frequently as necessary to protect against the contamination of food.   | ORC 3715.024    | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-46-08(I) | There shall be no storage or handling of gasoline, oil, pesticides, and other hazardous materials with food, food grade equipment, or in the area used to process food.  | ORC 3715.024    | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-46-09    | Water used for handwashing and the cleaning and sanitizing of food equipment and utensils shall be potable.  | ORC 3715.024    | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-46-09    | A non-municipal water supply shall be sampled annually   | ORC 3715.024    | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-46-09    | and a copy of the sample results shall be made available to the department for verification during inspection.   | ORC 3715.024    | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-57-02    | The manufacturer, processor, or packager shall determine which food products manufactured, processed,  | ORC 3715.171    | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-57-02    | or packaged shall be considered perishable.  | ORC 3715.171    | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-57-03(A) | The manufacturer, processor, or packager shall establish the sale date for perishable food products.   | ORC 3715.171    | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-57-03(B) | Sale dates established by the original manufacturer, processor, or packager shall not be increased by a repacker unless the product has been reprocessed in a manner which would enhance or lengthen the quality assurance period.                   | ORC 3715.171    | No, general rulemaking authority | No, general rulemaking authority |

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| OAC 901:3-57-04(A)    | No person shall knowingly sell a perishable food product in a consumer package unless the package is clearly marked with a sale date by the packager.  | ORC 3715.171 | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-57-04(A)    | However, nothing in this regulation shall prohibit a coded date, such as a Julian date, which may be required by federal law.  | ORC 3715.171 | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-57-04(B)    | The sale date markings shall be legible to the average consumer under normal conditions of purchase.   | ORC 3715.171 | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-57-04(C)    | Terminology used to describe the sale date of a perishable food product shall be easily understood by the average consumer.  | ORC 3715.171 | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-57-04(D)    | Except as provided in paragraph (E) of this rule, the combination of words, numbers and/or abbreviations used to designate the sale date shall be easily understood by the average consumer.   | ORC 3715.171 | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-62-02(A)    | Food processing establishments processing and bottling drinking water shall comply with Chapter 901:3-62 and the applicable provisions of Chapter 901:3-17 of the Administrative Code.   | ORC 3715.171 | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-62-02(A)    | No person shall manufacture or bottle for sale within the state bottled water unless the person has a license as prescribed in section 913.23 of the Revised Code.   | ORC 913.28   | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-62-02(A)    | Applicants shall apply for a license on a form provided by the director.   | ORC 913.28   | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-62-02(B)    | Prior to licensing, the director shall determine if the source and operations water originates from an approved source, inspect the bottled water plant to determine compliance with this chapter and the applicable good manufacturing practices of Chapter 901:3-1 of the Administrative Code, | ORC 913.28   | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-62-02(B)    | and that any label shall be in conformance with the provisions of this chapter and rule 901:3-1-11 of the Administrative Code.   | ORC 913.28   | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-62-03(A)(1) | On request, plants shall demonstrate to appropriate regulatory officials that the water level stands at some height above the top of the aquifer.  | ORC 913.28   | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-62-03(A)(2) | Ground water must not be under the direct influence of surface water as defined in 40 C.F.R. Part 141.2(1975).   | ORC 913.28   | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-62-03(A)(3) | Mineral water must come from a source tapped at one or more bore holes or springs, originating from a geologically and physically protected underground water source.  | ORC 913.28   | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-62-03(A)(3) | Mineral water shall be distinguished from other types of water by its constant level and relative proportions of minerals and trace elements at the point of emergence from the source, due account being taken of the cycles of natural fluctuations.   | ORC 913.28   | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-62-03(A)(6) | Spring water shall be collected only at the spring or through a bore hole tapping the underground formation feeding the spring.  | ORC 913.28   | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-62-03(A)(6) | There shall be a natural force causing the water to flow to the surface through a natural orifice.   | ORC 913.28   | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-62-03(A)(6) | The location of the spring shall be identified.  | ORC 913.28   | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-62-03(A)(6) | Spring water collected with the use of an external force shall be from the same underground stratum as the spring, as shown by a measurable hydraulic connection using a hydrogeologically valid method between the bore hole and the natural spring,  | ORC 913.28   | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-62-03(A)(6) | and shall have all the physical properties, before treatment, and be of the same composition and quality, as the water that flows naturally to the surface of the earth.   | ORC 913.28   | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-62-03(A)(6) | If spring water is collected with the use of an external force, water must continue to flow naturally to the surface of the earth through the spring's natural orifice.  | ORC 913.28   | No, general rulemaking authority | No, general rulemaking authority |

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| OAC 901:3-62-03(A)(6) | Plants shall demonstrate using a hydrogeologically valid method, that an appropriate hydraulic connection exists between the natural orifice of the spring and the bore hole.  | ORC 913.28 | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-62-03(B)    | In addition to labeling standards set forth in paragraph (A) of this rule and rule 901:3-1-11 of the Administrative Code, the following standards shall also apply:  | ORC 913.28 | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-62-03(B)(1) | If the TDS content of mineral water is below five hundred ppm, or if it is greater than one thousand five hundred ppm, the statement "low mineral content" or the statement "high mineral content", respectively, shall appear on the principal display panel following the statement of identity in type size at least one-half the size of the statement of identity but in no case of less than one-sixteenth of an inch.                         | ORC 913.28 | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-62-03(B)(2) | When bottled water comes from a community water system, as defined in 40 C.F.R. Part 141.2(1975), except when it has been treated to meet the definition of purified water in paragraph (A)(4) of this rule, or sterile water in paragraph (A)(7) of this rule, and is labeled as such, the label shall state "from a community water system" or, alternatively, "from a municipal source" as appropriate, on the principal display panel or panels. | ORC 913.28 | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-62-03(B)(2) | This statement shall immediately and conspicuously precede or follow the name of the food without intervening written, printed, or graphic matter, other than statements required by paragraph (B)(3) of this rule, in type size at least one-half the size of the statement of identity but in no case of less than one-sixteenth of an inch.   | ORC 913.28 | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-62-03(B)(3) | When the label or labeling of a bottled water product states or implies that the bottled water is for use in feeding infants, and the product is not commercially sterile under paragraph (B)(4) of rule 901:3-3-01 of the Administrative Code, the product's label shall bear conspicuously and on the principal display panel the statement "Not sterile. Use as directed by physician or by labeling directions for use of infant formula." .     | ORC 913.28 | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-62-03(B)(4) | For the purposes of this rule, the standard of quality for bottled water, including water for use as an ingredient in beverages shall be specified in 21 C.F.R., Part 165.110(2011).   | ORC 913.28 | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-62-03(B)(4) | When the microbiological, physical, chemical, or radiological quality of bottled water is below that prescribed in 21 C.F.R. Part 165.110(2011), the label shall bear the statement of substandard quality as applicable: .  | ORC 913.28 | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-62-04(A)    | The bottling room shall be separated from other plant operations or storage areas by tight walls, ceilings, and self-closing doors to protect against contamination.   | ORC 913.28 | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-62-04(A)    | Conveyor openings shall not exceed the size required to permit passage of containers.  | ORC 913.28 | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-62-04(B)    | If processing operations are conducted in other than a sealed system under pressure, adequate protection shall be provided to preclude contamination of the water and the system.  | ORC 913.28 | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-62-04(C)    | Adequate ventilation shall be provided to minimize condensation in processing rooms, bottling rooms, and in container washing and sanitizing areas.  | ORC 913.28 | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-62-04(D)    | The washing and sanitizing of containers for bottled water shall be performed in an enclosed room.   | ORC 913.28 | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-62-04(D)    | The washing and sanitizing operation shall be positioned within the room so as to minimize any possible post-sanitizing contamination of the containers before they enter the bottling room.   | ORC 913.28 | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-62-04(E)    | Rooms in which product water is handled, processed, or held or in which containers, utensils, or equipment are washed or held shall not open directly into any room used for domestic household purposes.  | ORC 913.28 | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-62-04(F)    | When employee locker and lunchrooms are provided,  | ORC 913.28 | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-62-04(F)    | they shall be separate from plant operations and storage areas and shall be equipped with self-closing doors.  | ORC 913.28 | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-62-04(F)    | The rooms shall be maintained in a clean and sanitary condition.   | ORC 913.28 | No, general rulemaking authority | No, general rulemaking authority |

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| OAC 901:3-62-04(F)           | Packaging or wrapping material or other processing supplies shall not be stored in locker or lunchrooms.   | ORC 913.28 | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-62-04(G)(1)        | All plant equipment and utensils shall be suitable for their intended use.   | ORC 913.28 | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-62-04(G)(2)        | All product water contact surfaces shall be constructed of nontoxic and nonabsorbent material which can be adequately cleaned or sanitized and is in compliance with section 3715.62 of the Revised Code.  | ORC 913.28 | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-62-04(H)           | Storage tanks shall be of the type that can be closed to exclude all foreign matter  | ORC 913.28 | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-62-04(H)           | and shall be adequately vented.  | ORC 913.28 | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-62-05(A)(1)        | The product water supply for each bottled water plant shall be from an approved source properly located, protected, and operated;  | ORC 913.28 | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-62-05(A)(1)        | and shall be easily accessible, adequate, and of a safe, sanitary quality.   | ORC 913.28 | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-62-05(A)(2)        | If different from the product water supply, the operations water supply shall be obtained from an approved source properly located, protected, and operated;   | ORC 913.28 | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-62-05(A)(2)        | and shall be easily accessible, adequate, and of a safe, sanitary quality.   | ORC 913.28 | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-62-05(A)(3)(a)     | If any coliform organisms are detected, follow-up testing must be conducted to determine whether any of the coliform organisms are Escherichia coli (E. Coli).   | ORC 913.28 | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-62-05(A)(3)(a)(ii) | ((ii) Before a bottler can use source water from a source that has tested positive for E. Coli, the bottler must take appropriate measures to rectify or otherwise eliminate the cause of E. Coli contamination of that source in manner sufficient to prevent its recurrence. | ORC 913.28 | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-62-05(A)(3)(b)     | Test and sample methods shall be those recognized and approved by the E.P.A. or the local board of health, or the director, as applicable, over the approval of the water source   | ORC 913.28 | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-62-05(A)(3)(b)     | and shall be consistent with the minimum requirements set forth in 21 C.F.R. Part 165.110 (b) (2011).  | ORC 913.28 | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-62-05(A)(3)(c)     | Samples of source water shall be tested by a United States environmental protection agency certified laboratory, a state EPA laboratory, or a state certified laboratory.  | ORC 913.28 | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-62-05(A)(3)(d)     | Finished product water must comply with the bottled water quality standards in 21 C.F.R. Part 165.110(b)(2011) and section 3715.59 of the Revised Code dealing with adulterated foods.   | ORC 913.28 | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-62-05(B)           | Whenever air under pressure is directed at product water or a product water-contact surface, it shall be free of oil, dust, rust, excessive moisture, and extraneous materials;  | ORC 913.28 | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-62-05(B)           | and shall not affect the bacteriological quality of the water.   | ORC 913.28 | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-62-06(A)           | The product water-contact surfaces of all multiservice containers, utensils, pipes, and equipment used in the transportation, processing, handling, and storage of product water shall be clean and adequately sanitized.  | ORC 913.28 | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-62-06(A)           | All product water-contact surfaces shall be inspected by plant personnel as often as necessary to maintain the sanitary condition of such surfaces and to assure they are kept free of scale, evidence of oxidation, and other residue.  | ORC 913.28 | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-62-06(A)           | The presence of any unsanitary condition, scale, residue, or oxidation shall be immediately remedied by adequate cleaning and sanitizing of that product water-contact surface prior to use.   | ORC 913.28 | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-62-06(B)           | After cleaning, all multiservice containers, utensils, and disassembled piping and equipment shall be transported and stored in such a manner as to assure drainage  | ORC 913.28 | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-62-06(B)           | and shall be protected from contamination.   | ORC 913.28 | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-62-06(C)           | Single-service containers and caps or seals shall be purchased and stored in sanitary closures and kept clean therein in a clean, dry place until used.  | ORC 913.28 | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-62-06(C)           | Prior to use they shall be examined, and as necessary, washed, rinsed, and sanitized   | ORC 913.28 | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-62-06(C)           | and shall be handled in a sanitary manner.   | ORC 913.28 | No, general rulemaking authority | No, general rulemaking authority |



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| OAC 901:3-62-06(D)    | Filling, capping, closing, sealing, and packaging of containers shall be done in a sanitary manner so as to preclude contamination of the bottled water.  | ORC 913.28 | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-62-07(A)    | All treatment of product water by distillation, ion-exchanging, filtration, ultraviolet treatment, reverse osmosis, carbonation, mineral addition, or any other process shall be done in a manner so as to be effective in accomplishing its intended purpose and in accordance with section 3715.62 of the Revised Code. | ORC 913.28 | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-62-07(A)    | All such processes shall be performed in and by equipment and with substances which will not adulterate the bottled product.  | ORC 913.28 | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-62-07(A)    | A record of the type and date of physical inspections of such equipment, conditions found, and the performance and effectiveness of such equipment shall be maintained by the plant.  | ORC 913.28 | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-62-07(A)    | Product water samples shall be taken after processing and prior to bottling by the plant and analyzed as often as is necessary to assure uniformity and effectiveness of the processes performed by the plant.  | ORC 913.28 | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-62-07(B)(1) | Multiservice primary containers shall be adequately cleaned, sanitized, and inspected just prior to being filled, capped, and sealed.   | ORC 913.28 | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-62-07(B)(1) | Containers found to be unsanitary or defective by the inspection shall be reprocessed or discarded.   | ORC 913.28 | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-62-07(B)(1) | All multiservice primary containers shall be washed, rinsed, and sanitized by mechanical washers or by any other method giving adequate sanitary results.   | ORC 913.28 | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-62-07(B)(1) | Mechanical washers shall be inspected as often as is necessary to assure adequate performance.  | ORC 913.28 | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-62-07(B)(1) | Records of physical maintenance, inspections and conditions found, and performance of the mechanical washer shall be maintained by the plant.   | ORC 913.28 | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-62-07(B)(2) | Multiservice shipping cases shall be maintained in such condition as to assure they will not contaminate the primary container or the product water.  | ORC 913.28 | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-62-07(B)(2) | Adequate dry or wet cleaning procedures shall be performed as often as necessary to maintain the cases in satisfactory condition.   | ORC 913.28 | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-62-07(C)    | Cleaning and sanitizing solutions utilized by the plant shall be sampled and tested by the plant as often as is necessary to assure adequate performance in the cleaning and sanitizing operations.   | ORC 913.28 | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-62-07(C)    | Records of these tests shall be maintained by the plant.  | ORC 913.28 | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-62-07(D)    | Sanitizing operations, including those performed by chemical means or by any other means such as circulation of live steam or hot water, shall be adequate to effect sanitization of the intended product water-contact surfaces and any other critical area.   | ORC 913.28 | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-62-07(D)    | The following times and intensities shall be considered a minimum:  | ORC 913.28 | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-62-07(D)(3) | Chemical sanitizers shall be equivalent in bactericidal action to a two-minute exposure of fifty ppm of available chlorine at fifty-seven degrees Fahrenheit when used as an immersion or circulating solution.   | ORC 913.28 | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-62-07(D)(3) | Chemical sanitizers applied as a spray or fog shall have as a minimum one-hundred ppm of available chlorine at fifty-seven degrees Fahrenheit or its equivalent in bactericidal action.   | ORC 913.28 | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-62-07(D)(5) | When containers are sanitized using a substance other than one provided for in 21 C.F.R. Part 178.1010(1977), such substance shall be removed from the surface of the container by a rinsing procedure.   | ORC 913.28 | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-62-07(D)(5) | The final rinse, prior to filling the container with product water, shall be performed with a disinfected water rinse free of pathogenic bacterial or by an additional sanitizing procedure equivalent in bactericidal action to that required in paragraph (D)(3) of this rule.  | ORC 913.28 | No, general rulemaking authority | No, general rulemaking authority |

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| OAC 901:3-62-07(E)    | Unit package production code. Each unit package from a batch or segment of a continuous production run of bottled water shall be identified by a production code.  | ORC 913.28                  | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-62-07(E)    | The production code shall identify a particular batch or segment of a continuous production run and the day produced.  | ORC 913.28                  | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-62-07(E)    | The plant shall record and maintain information as to the kind of product, volume produced, date produced, lot code used, and the distribution of the finished product to wholesale and retail outlets.  | ORC 913.28                  | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-62-07(F)(1) | During the process of filling, capping or sealing either single-service or multiservice containers, the performance of the filler, capper or sealer shall be monitored and the filled containers visually or electronically inspected to assure they are sound, properly capped or sealed, and coded; and labeled. | ORC 913.28                  | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-62-07(F)(2) | Containers which are not satisfactory shall be reprocessed or rejected.  | ORC 913.28                  | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-62-07(F)(3) | Only nontoxic containers and closures shall be used.   | ORC 913.28                  | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-62-07(F)(4) | All containers and closures shall be sampled and inspected to ascertain that they are free from contamination.   | ORC 913.28                  | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-62-07(F)(5) | At least once each three months, a bacteriological swab or rinse count or both shall be made from at least four containers and closures selected just prior to filling and sealing.  | ORC 913.28                  | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-62-07(F)(5) | All samples shall be free of coliform organisms.   | ORC 913.28                  | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-62-07(F)(5) | Tests shall be performed either by personnel at the plant or an approved laboratory.   | ORC 913.28                  | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-62-07(G)(1) | The representative sample shall consist of primary containers of product or unit packages of product.  | ORC 913.28                  | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-62-07(G)(2) | If any coliform organisms are detected, follow-up testing must be conducted to determine whether any of the coliform organisms are Escherichia coli (E. Coli).   | ORC 913.28                  | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-62-07(G)(3) | The plant shall maintain records of date of sampling, type of product sampled, production code, and results of the analysis.   | ORC 913.28                  | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-62-07(H)    | All records required by rules 901:3-62-05 and 901:3-62-07 of the Administrative Code shall be maintained at the plant for not less than two years.   | ORC 913.28                  | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-62-07(H)    | Plants shall also retain, on file at the plant, current certificates or notifications of approval issued by the E.P.A. or the local board of health, or an engineer or hydrologist, as applicable, approving the plant's source and supply of product water and operations water.                                  | ORC 913.28                  | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-62-07(H)    | All required documents shall be available for official review at reasonable times.   | ORC 913.28                  | No, general rulemaking authority | No, general rulemaking authority |
| OAC 901:3-62-07(I)    | Bottled water shall meet the standards of microbiological, physical, chemical, and radiological quality set forth in 21 C.F.R. Part 165.110(2011).   | ORC 913.28 & 21 CFR 165.110 | Yes, federal law                 | Yes, federal law                 |
| OAC 901:3-62-07(J)    | Bottled water containing a substance at a level considered injurious to health shall be considered adulterated under section 3715.59 of the Revised Code, regardless of whether or not the bottled water bears a label statement of substandard quality prescribed in paragraph (I) of this rule.                  | ORC 913.28                  | No, general rulemaking authority | No, general rulemaking authority |
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