

481—34.4(137D) Management and personnel.

34.4(1) *Person in charge.* There shall be a person in charge of operations during all hours of food processing who has a thorough understanding of food safety principles and is able to demonstrate control over food safety hazards including:

- a.* Time/temperature controls for cooking, hot holding, cooling, cold holding, and reheating foods;
- b.* Cross contamination during storage and preparation;
- c.* Major food allergens and allergen cross contact;
- d.* Sanitation of food contact surfaces;
- e.* Food handling, hygienic practices, and communicable diseases;
- f.* Receiving and distribution; and
- g.* If applicable, pH and (a_w).

34.4(2) *Food safety training.* The person in charge shall attend a food safety training course approved by the department and provide proof of attendance prior to the issuance of a home food processing establishment license.

34.4(3) *Exclusions from handling food.* Food handlers shall be excluded from handling food, utensils, or packaging materials in the following instances:

- a.* If they are diagnosed with a communicable or contagious disease that can be transmitted through food;
- b.* If they have experienced diarrhea or vomiting in the past 24 hours;
- c.* If they are jaundiced;
- d.* If they have a sore throat with a fever; or
- e.* If they have exposed sores or infected wounds on their hands or arms.

34.4(4) *Hygienic practices.*

a. All food handlers must keep themselves and their clothing clean, hair must be effectively restrained, and hands must be washed as often as necessary to protect food and food contact surfaces from contamination;

b. Ready-to-eat foods must not be handled with bare hands; and

c. Eating, drinking, and use of tobacco is prohibited in food processing areas while homemade food items are exposed or being produced.

[ARC 6569C, IAB 10/5/22, effective 11/9/22]