

410 IAC 7-26 Quick Glance Updates

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Public Health
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Hendricks County Health Department

The following list encompasses sections of the now effective Indiana Retail Food Establishment Sanitation Requirements 410 IAC 7-26 with the most impactful changes. This list is not all-inclusive of all code changes.

Definitions

Time Temperature Control for Food Safety (TCS)- 410 IAC 7-26-125

A food that requires time/temperature control for safety to limit pathogenic, microorganism, growth or toxin formation.

Priority (P) items- 410 IAC 7-26-92

Directly contributes to foodborne illness or injury

Priority Foundation (Pf) items- 410 IAC 7-26-93

Facilitate or enable one/more priority items

Core (CORE) items- 410 IAC 7-26-25

Items that are usually related to general sanitation, SSOP's, structures, equipment design, or general maintenance

Highly susceptible population- 410 IAC 7-26-59

People who are more likely than others to experience foodborne diseases (immunocompromised, preschool age children, or older adults)

Cut Leafy Greens- 410 IAC 7-26-30

Leafy greens- 410 IAC 7-26-68

Supervision

New Duties of the Person in Charge 410 IAC 7-26-136(a) 6, 10, 15, 16, 17

Employee Health and Hygiene

Employee Health Management- 410 IAC 7-26-137, 138, and 139

Added Salmonella Typhi (Typhoid Fever)

Clean up of vomiting and diarrheal events- 410 IAC 7-26-153

Written procedure required

Food

Preventing contamination from barehand contact- 410 IAC 7-26-173(b)

Separation of unwashed produce from Ready-To-Eat foods- 410 IAC 7-26-175(a)(8)

Pasteurized eggs, substitute for raw eggs- 410 IAC 7-26-177

Added Ice Cream

In-use utensils- 410 IAC 7-26-183(a)(6)

In a container of water maintained at 135°F or above and the container is cleaned every 4 hours or when emptied.

Refilling Returnables- 410 IAC 7-26-188(b)(c)

Returned food; re-service or sale- 410 IAC 7-26-196

Cooking of raw animal food- 410 IAC 7-26 198(a)(2 and 3); (b)(1)

(a)(3) 165°F 1sec (instantaneous)

Thawing of food- 410 IAC 7-26-210(b)

Frozen fish shall be removed from ROP prior to thawing under refrigeration or upon completion of submerged running water.

Time/temperature controls- 410 IAC 7-26-216**Date marking (formally a memo)-** 410 IAC 7-26-214(f) and 410 IAC 7-26-222(a)**Non-continuous cooking of raw animal foods-** 410 IAC 7-26-77 and 410 IAC 7-26-201**Manufacturer cooking instructions-** 410 IAC 7-26-202**Variance requests for special processes-** 410 IAC 7-26-217; 121; 129**Storage of commercially processed food-** 410 IAC 7-26-175**Take home food container re-use-** 410 IAC 7-26-188**Consumer advisory-** 410 IAC 7-26-223 and 410 IAC 7-26-59**Allergen control-** 410 IAC 7-26-221 and 410 IAC 7-26-222(b)**Equipment and Facility Requirements****Wiping cloths-** 410 IAC 7-26-185(e) and (f)

-Sanitizing solution containers shall be stored off floor.

-Single-use disposable sanitizer wipes shall be used according to EPA-approved manufacturer label.

Dish machine-thermometer- 410 IAC 7-26-280

-Options reusable min-max thermometer or single-use temperature-sensitive stickers.

Handwashing sink temperature- 410 IAC 7-26-347

-Minimum water temperature 85 °F

Handwashing signage- 410 IAC 7-26-432

-A poster or sign must be posted.

Controlling pests- 410 IAC 7-26-450

Free of pests following at least one pest control maintenance requirement

(1) Routinely inspecting incoming shipments

(2) Routinely inspecting premises for evidence of pests

(3) Trapping devices or other means specified in sections 459, 467, 468

(4) Eliminating harborage conditions

Service sinks- 410 IAC 7-26-353

Provide at least one; hot water temperature 100°F; may not use toilets and urinals to dispose of mop water and similar waste.

Outdoor food operations- 410 IAC 7-26-489**Compliance and Enforcement****Timely correction for priority (P) and priority foundation (Pf) items-** 410 IAC 7-26-475

Shall correct at time of inspection.

**LHD may agree to or specify, not to exceed: 72 hours for (P) item or 15 calendar days for (Pf) item.

Timely correction for CORE items- 410 IAC 7-26-476

Shall correct by date and time agreed to/specified by LHD but not longer than 90 calendar days.