

Comparison of state regulations with 2013 FDA Food Code

STATES:

Alabama, Alaska, Arizona, Arkansas, California, Colorado, Connecticut, Delaware, Florida, Georgia, Hawaii, Idaho, Illinois, Indiana, Iowa, Kansas, Kentucky, Louisiana, Maine, Maryland, Massachusetts, Michigan, Minnesota, Mississippi, Missouri, Montana, Nebraska, Nevada, New Hampshire, New Jersey, New Mexico, New York, North Carolina, North Dakota, Ohio, Oklahoma, Oregon, Pennsylvania, Rhode Island, South Carolina, South Dakota, Tennessee, Texas, Utah, Vermont, Virginia, Washington, West Virginia, Wisconsin, Wyoming

Modifications to 3-302.15 (A) Raw fruits and vegetables shall be thoroughly washed in water to remove soil and other contaminants before being cut, combined with other ingredients, cooked, served, or offered for human consumption in READY-TOEAT form.

None

18AAC31.222(7) except for whole, raw fruits and vegetables that are intended for washing by the consumer before consumption, wash raw fruits and vegetables thoroughly with potable water to remove soil and other contamination before those fruits and vegetables are cut, combined with other ingredients, cooked, served, or offered for human consumption in a ready-to-eat form;

Same as Food Code

(A) Except as specified in (B) of this section and except for whole, raw fruits and vegetables that are intended for washing by the CONSUMER before consumption, raw fruits and vegetables shall be thoroughly washed in water to remove soil and other contaminants before being cut, combined with other ingredients, cooked, served, or offered for human consumption in READY- TO-EAT form

113992. (a) Produce shall be thoroughly washed in **potable** water to remove soil and other contaminants before being cut, combined with other ingredients, cooked, served, or offered for human consumption in ready-to-eat form, except as specified in subdivision (b) and except when intended for washing by the consumer before consumption. (b) Chemicals used to wash or peel produce shall meet the requirements specified in 21 C.F.R. 173.315.

3-408 raw fruits and vegetables shall be thoroughly washed in **running drinking** water to remove soil and other contaminants before being cut, combined with other ingredients, cooked, served, or offered for human consumption in ready-to-eat form. **Commercially, prewashed raw fruits and vegetables that are prepackaged to prevent contamination do not require further washing prior to use.**
(o)(1) Raw fruits and vegetables shall be washed before use.

Same as Food Code

64E-11.004 (5) Raw, unprocessed fruits and vegetables shall be thoroughly washed in **potable** water to remove any existing contaminants before being cut, combined with other ingredients, cooked, or served.

511-6-04 (4)(g) 1. Except as specified in paragraphs (g)2 and 3 of this subsection and except for whole, raw fruits and vegetables that are intended for washing by the consumer before

consumption, raw fruits and vegetables shall be thoroughly washed in water, **in a sink designated for that purpose only**, to remove soil and other contaminants before being cut, combined with other ingredients, cooked, served, or offered for human consumption in ready-to-eat form.

Raw fruits and vegetables shall be thoroughly washed in water to remove soil and other contaminants before being cut, combined with other ingredients, cooked, served, or offered for human consumption in ready-to-eat form.

Raw fruits and vegetables shall be thoroughly washed in water to remove soil and other contaminants before being cut, combined with other ingredients, cooked, served, or offered for human consumption in ready-to-eat form except as specified in ¶ (B) of this section and except that whole, raw fruits and vegetables that are intended for washing by the CONSUMER before consumption need not be washed before they are sold.

Section is currently marked (Repealed)

410 IAC 7-24-175 (a) Raw fruits and vegetables shall be thoroughly washed in water to remove soil and other contaminants before being cut, combined with other ingredients, cooked, served, or offered for human consumption in ready-to-eat form, Adopt Food Code by reference, no modification to 3-302.15

(A) Except as specified in ¶ (B) of this section and except for whole, raw fruits and vegetables that are intended for washing by the CONSUMER before consumption, raw fruits and vegetables shall be thoroughly washed in water to remove soil and other contaminants before being cut, combined with other ingredients, cooked, served, or offered for human consumption in READY- TO-EAT form.

2005 Model Food Code, with no language modifications of 3-205.15

1701.A. Raw fruits and vegetables shall be thoroughly washed in water to remove soil and other contaminants before being cut, combined with other ingredients, cooked, served or offered for human consumption in ready to eat form.

Raw fruits and vegetables shall be thoroughly washed in water to remove soil and other contaminants before being cut, combined with other ingredients, cooked, served, or offered for human consumption in Ready-to-Eat form.

(6) Washing raw fruits and vegetables thoroughly to remove soil and other contaminants before cutting, cooking, or serving, with:

(a) Water; or

(b) Chemicals intended specifically for washing or peeling whole fruits and vegetables as specified in 21 CFR §173.315.

No modification of 1999 Food Code

Raw fruits and vegetables shall be thoroughly washed in water to remove soil and other contaminants before being cut, combined with other ingredients, cooked, served, or offered for human consumption in READY-TO-EAT form.

4626.0255 Raw fruits and vegetables shall be thoroughly washed in water to remove soil and other contaminants before being cut, combined with other ingredients, cooked, served, or offered for human consumption in ready-to-eat form except that whole, raw fruits and

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vegetables that are intended for washing by the consumer before consumption need not be washed before they are sold.

Adoption of 2013 Food Code with no modifications to 3-302.15

Raw fruits and vegetables shall be thoroughly washed in water to remove soil and other contaminants before being cut, combined with other ingredients, cooked, served, or offered for human consumption in ready-to-eat form.

Adoption of 2013 Food Code with no modifications to 3-302.15

Adoption of 2013 Food Code with no modifications to 3-302.15

NAC 446.142 raw fruits and vegetables must be thoroughly washed in water to remove soil and other contaminants before being cut, combined with other ingredients, cooked, served or offered for human consumption in ready-to-eat form.

2. Fruits and vegetables may be washed by using chemicals: (a) Which are generally recognized as safe for the washing of food; or (b) As approved by the health authority.

Adoption of 2009 Food Code with no modifications to 3-302.15

(g) Requirements for washing fruits and vegetables shall include the following:

1. Raw fruits and vegetables shall be thoroughly washed in water to remove soil and other contaminants before being cut, combined with other ingredients, cooked, served, or offered for human consumption in ready-to-eat form, except as specified in (g)2 below and except that whole, raw fruits and vegetables that are intended for washing by the consumer before consumption need not be washed before they are sold.

2. Fruits and vegetables may be washed by using chemicals as specified under N.J.A.C. 8:24-7.2(g).

7. All raw fruits and vegetables shall be washed thoroughly before being cooked or served
14-1.81 Raw fruits and raw vegetables are to be thoroughly washed with potable water before serving.

Adoption of 2009 Food Code with no modifications to 3-302.15

Raw fruits and vegetables must be thoroughly washed in water to remove soil and other contaminants before being cut, combined with other ingredients, cooked, served, or offered for human consumption in ready-to-eat form except as specified in subsection 2 and except that whole, raw fruits and vegetables that are intended for washing by the consumer before consumption need not be washed before they are sold.

2. Fruits and vegetables may be washed and treated by using chemicals and ozone as specified in subsections 5 and 6 of section 33-33-04-108.

Raw fruits and vegetables shall be thoroughly washed in water to remove soil and other contaminants before being cut, combined with other ingredients, cooked, served, or offered for human consumption in ready-to-eat form except:

310:257-5-27. (a) raw fruits and vegetables that are intended for washing by the consumer before consumption, raw fruits and vegetables shall be thoroughly washed in water to remove soil and other contaminants before being cut, combined with other ingredients, cooked, served, or offered for human consumption in ready-to-eat form.

No Modification of 2009 Food Code No Modification of 2013 Food Code No Modification of 2005 Food Code No Modification of 2013 Food Code.

44:02:07:34. Washing fruits and vegetables. Raw fruits and vegetables must be thoroughly washed in water to remove soil and other contaminants before being cut, combined with other ingredients, cooked, served, or offered for human consumption in ready-to-eat form. Fruits and vegetables may be washed by using chemicals as specified in 21 C.F.R. 173.315, April 1, 1996. Any sink used to wash, prepare, store, or soak food must be indirectly connected to the sewer through an airbreak.

Raw fruits and vegetables shall be thoroughly washed in water to remove soil and other contaminants before being cut, combined with other ingredients, cooked, served, or offered for human consumption in ready-to-eat form.

Raw fruits and vegetables shall be thoroughly washed in water to remove soil and other contaminants before being cut, combined with other ingredients, cooked, served, or offered for human consumption in ready-to-eat form.

No Modification of 2013 Food Code

Raw fruits and vegetables shall be thoroughly washed in water to remove soil and other contaminants before being cut, combined with other ingredients, cooked, served, or offered for human consumption in ready-to-eat form except as specified in ¶ 2 of this section and except that whole, raw fruits and vegetables that are intended for washing by the consumer before consumption need not be washed before they are sold.

A. Except as specified in subsection B of this section and except for whole, raw fruits and vegetables that are intended for washing by the consumer before consumption, raw fruits and vegetables shall be thoroughly washed in water to remove soil and other contaminants before being cut, combined with other ingredients, cooked, served, or offered for human consumption in ready-to-eat form.

Except as specified in subsection (2) of this section, and except for whole, raw fruits and vegetables that are intended for washing by the CONSUMER before consumption, raw fruits and vegetables must be thoroughly rinsed under running water to remove soil and other contaminants after any soaking and before being cut, combined with other ingredients, cooked, served, or offered for human consumption in READY-TO-EAT form. (2) Raw fruits and vegetables may be washed by using chemicals as specified under 07225.

(3) For the purposes of this section, raw vegetables include fresh herbs and sprouts.

No Modification of 2005 Food Code

(A) Except as specified in ¶ (B) of this section and except for whole, raw fruits and vegetables that are intended for washing by the CONSUMER before consumption, raw fruits and vegetables shall be thoroughly washed in water to remove soil and other contaminants before being cut, combined with other ingredients, cooked, served, or offered for human consumption in READY-TO-EAT form.

Raw fruits and vegetables shall be thoroughly washed in water to remove soil and other contaminants before being cut, combined with other ingredients, cooked, served, or offered for human consumption in ready-to-eat form except as specified in Chapter 3, Section 40(b),

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and except that whole, raw fruits and vegetables that are intended for washing by the consumer before consumption need not be washed before they are sold.

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[Link](#)

[Chapter 430-3-22 For Food Establishment Sanitation](#)

[Alaska Food Code 18 AAC 31](#)

Crisp or Soak (for produce)?
No matches

Requires dedicated

food prep sink if
soaking is involved

[Recreational, and Institutional Sanitation](#)

No matches

[Arkansas State Board of Health Rules and Regulations Pertaining to Retail Food Establishments](#)

No matches
Requires dedicated

food prep sink if
soaking is involved

[California Retail Food Code 2016](#)

[Colorado Retail Food Establishment Rules and Regulations 6 CCR 1010-219-13-842 Sanitation of places dispensing foods or beverages](#)

[State of Delaware Food Code 2014](#)

No matches
No matches

Visual--No Matches

[Florida Administrative Code Chapter 64E-11 Food Hygiene](#)

No matches

[Georgia Department of Public Health Rules and Regulations Food Service Chapter 511-6-1](#)

No matches

[Chapter 11-50 Hawaii Administrative Rules, Food Safety Code](#)

No matches

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<u>Idaho Food Code</u>	No matches
<u>Illinois Administrative Code Title 77 Chapter I Subchapter m Part 750 Food Service Sanitation Code</u>	N/A
<u>Indiana Retail Food Establishment Sanitation Requirements Title 410 IAC 7-24</u>	No matches
<u>Iowa Chapter 137F Food Establishments and Food Processing Plants</u>	No matches
<u>Kansas Food Code 2012</u>	No matches
<u>902 KAR 45:005. Kentucky Food Code</u>	No matches
<u>Title 51 Part XXIII: Louisiana Public Health Sanitary Code, Retail Food Establishments</u>	No matches
<u>State of Maine Food Code 2013 (10-144 CMR 200)</u>	No matches
<u>Title 10.15.03.09 Food Preparation (Department of Health and Mental Hygiene Food Service Facilities)</u>	No matches
<u>Massachusetts State Sanitary Code Chapter X: Minimum Sanitation Standards for Food Establishments</u>	No matches
<u>Michigan Modified Food Code</u>	No matches
<u>Minnesota Food Code</u>	No matches
<u>Mississippi Food Code</u>	No matches
<u>Missouri Food Code for the Food Establishments of the State of Missouri</u>	No matches
<u>Montana Administrative Rule for Retail Food Establishments</u>	No matches
<u>Nebraska Food Code</u>	No matches

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[Nevada Administrative Code Chapter 446--Food Establishments](#) No matches
[New Hampshire Chapter HE-P 2300 Sanitary Production and Distribution of Food](#) No matches

[New Jersey Administrative Code Chapter 24: Sanitation in Retail Food Establishments and Food and Beverage Vending Machines](#) No matches
[New Mexico Retail Food Protection Requirements](#) No matches

[New York State Sanitary Code, Part 14-1 Food Service Establishments](#) No matches
[North Carolina Food Code Manual](#) No matches

[North Dakota Food Code Chapter 33-33-04-10](#) No matches

[Ohio Uniform Food Safety Code](#) No matches

[Title 310. Oklahoma State Department of Health Chapter 257. Food Service Establishments](#) No matches
[Oregon Department of Human Services Food Sanitation Rules](#) No matches
[Pennsylvania Food Code, Title 7, Chapter 46](#) No matches
[Rhode Island Food Code](#) No matches
[South Carolina Retail Food Establishments Regulation 61-25](#) No matches

[South Dakota Food Service Code Chapter 44:02:07](#) Requires indirectly-drained sink for soaked food.

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[Tennessee Department of Health Bureau of Health Services Chapter 1200-21-01 Food Service Establishment](#)

(website down)

[Texas Administrative Code Title 25 Part 1 Chapter 228 Retail Food](#)
[Utah Administrative Code R 392-100 Food Service Sanitation](#)

No matches
No matches

[Vermont Health Regulations for Food Service Establishments](#)

No matches

[Virginia Administrative Code Chapter 585 Retail Food Establishment Regulations](#)

No matches

[Washington State Retail Food Code Chapter 246-215 WAC](#)
[West Virginia Title 64 Series 17: Food Establishments](#)

Requires a dedicated,
indirectly-drained prep
sink for produce wash.
No matches

[Wisconsin Food Code](#)

No matches

[Wyoming Food Rule](#)

No matches