



Retail Food Establishments

The Department of Public Health and Human Services (department) adopts and incorporates by reference the following publication: "Food Code, 2013, Recommendations of the United States Public Health Service, Food and Drug Administration" published by National Technical Information Service, Publication PB2013-110462, ISBN 978-1-935239-02-4, November 3, 2013. This publication may be reviewed online at: www.fda.gov (search "Food Code 2013"); or by contacting DPHHS-FCSS, 1400 Broadway Street, Helena, MT 59620, (406) 444-2837.



HAND WASHING

Handwashing is the most important thing you can do to stop the spread of norovirus. Wash with soap and running water for at least 20 seconds before preparing food and any time your hands could be contaminated. Use a clean paper towel to dry hands, turn off sink faucets and open the door.



FOOD PREPARATION

Refer to the 2013 Food Code by FDA Chapter 3 for specific guidance on food product handling, such as shellfish, dairy, meat and procedures to prevent contamination of uncooked foods.



CLEANING

Contact your local environmental health office to aid in cleaning assessment.

Refer to the 2013 Food Code by FDA Chapter 2-501-11 and Annex 3 for specific guidance on cleaning protocols and recommendations. Depending on the nature of the event, different cleaning recommendation may apply.



ILL EMPLOYEES

Sick employees with symptoms of vomiting, diarrhea & jaundice shall be excluded from work. Other conditions, such as a sore throat with fever, lesions on hands or arms, may require exclusion from the establishment or restriction from sensitive duties such as food preparation, food service, or some customer service. Contact your local health authority for more information.

Refer to the 2013 Food Code by FDA Chapter 2 for specific guidance on restriction and exclusion rules that may apply to food handlers.