2026 ODA Retail Food Code Significant Changes

In July 2026, the Oregon Department of Agriculture (ODA) officially updated the ODA Retail Food Code (OAR 603-025-0030) to align with the 2022 FDA Food Code. These changes were developed by a workgroup of industry and regulatory members to ensure statewide standards reflect current public health guidelines. Please note the rules listed below are a summary of changes to the Oregon Retail Food Code and should not be considered all-inclusive. For the complete rules, please visit https://www.oregon.gov/oda/Documents/Publications/FoodSafety/FoodCode.pdf

Rule Citation	Subject	Summary
1-201.10 (B)	Disinfection	Added a new definition to make clear its distinction from sanitizers.
1-201.10 (B)	Food Defense	Added a new definition that describes the effort to protect food from acts of intentional adulteration or tampering.
1-201.10 (B)	Intact Meat	New definition to refer to a cut of whole muscle(s) meat that has not been ground, tenderized, vacuum tumbled with solutions, reconstructed, cubed or pounded.
1-201.10 (B)	Major Food Allergen	Updated definition to include sesame as a major food allergen.
1-201.10 (B)	Mechanically Tenderized	Updated definition to include injection.
1-201.10 (B)	Molluscan Shellfish	Updated definition to include shellstock, shucked shellfish and in-shell products.
1-201.10 (B)	Time/ Temperature Control for Safety (TCS) Food	Replaces the definition of the term “potentially hazardous food (PHF)” with “time/temperature control for safety food” but does not change the definition. The term TCS will now be used throughout the code instead of PHF.
1-201.10 (B)	Wild Mushroom	Updated the definition to clarify that it is mushrooms in the fresh state that have not undergone any additional processing, such as drying.
2-102.12 (A)(B)	Certified Food Protection Manager	By July 1, 2028, at least one person on staff shall be a certified food protection manager (CFPM). Certain types of food establishments that pose minimal risk of causing or contributing to foodborne illness are exempt.
2-102.20	Food Protection Manager Certification (CFPM)	The CFPMs responsibilities include training and implementing a program of food protection and education for each person in charge.
2-103.11 (F) (I) (J) (O) (Q)	Person in Charge	Person in Charge shall ensure that: - Employees maintain proper temperature control of TCS foods - All written plans and procedures are maintained and implemented - Foods delivered during non-operational hours are from approved sources and are placed in appropriate storage locations - Employees are trained in food defense and food allergy awareness
2-201.12	Exclusions and Restrictions	Added Salmonella (non-typhoidal) to the list of excludable diseases for food employees.
2-201.13	Removal of Exclusions and Restrictions	Food employee with diagnosed or presumptive Norovirus may return to work after vomiting and diarrhea have resolved for 48 hours.
2-401.13	Use of Bandages, Finger Cots or Finger Stalls	If used, an impermeable cover such as a bandage, finger cot, or finger stall worn on the wrist, hand or finger of a food employee handling exposed food shall be covered with a single-use glove.
2-501.11	Clean up of Vomiting and Diarrheal Events	Food establishment must have written procedures for employees to follow when responding to a vomiting or diarrheal event.
3-201.17	Game Animals	Game animals may now be offered for sale or service if they are under a voluntary inspection program administered by the ODA State Meat Program.
3-203.12	Shellstock, Maintaining Identification	Invoices are now acceptable for tracing molluscan shellfish to its original source.

3-304.12	In-Use Utensils, Between-Use Storage	Removed the option to store in use utensils in a container of water that is maintained at a temperature of (41°F) or less in order to align with the 2022 FDA Model Food Code.
3-401.13	Plant Food Cooking for Hot Holding	Plant foods that are cooked for hot holding shall be cooked to a temperature of 135°F.
3-402.11	Raw Animal Foods	Several changes were made to cooking times and temperatures (ex. ground beef burgers shall now be cooked to 155°F for 17 seconds).
3-402.12 (B) (1), (2)	Records, Creation and Retention	The parasite destruction letter no longer requires that the specific species of fish to be listed and does not need to be updated annually.
3-501.13 (E)	Thawing	All reduced oxygen packaged fish labeled as "must be kept frozen" must be completely removed from the packaging when thawing.
3-501.14 (B)	Cooling	Adds an additional option allowing food to be cooled uncovered and protected from contamination in a shallow layer of 2" or less in equipment that maintains an ambient temperature of 41°F or less.
3-502.12 (D)	Reduced Oxygen Packaging Without a Variance - Cook Chill / Sous Vide	Does not require a variance for reduced oxygen packaging (ROP) of cooked food held for up to 30 days if held at or below 34°F or up to 7 days at or below 41°F.
3-502.12 (F)	Reduced Oxygen Packaging Without a Variance	A Hazard Analysis of Critical Control Points (HACCP) plan is no longer required if the food is labeled with production time and date, held at or below 5°C (41°F), and removed from its package within 48 hours.
3-602.12	Other Forms of Identification	A retail food facility shall not sell or offer for sale infant formula after the "use by" date printed on its packaging.
4-302.13	Temperature Measuring Devices, Manual Warewashing	For high temperature warewashing machines, there must be a readily accessible temperature measuring device which records the highest temperature and allows staff to check the utensil surface temperature.
4-303.11	Cleaning Agents and Sanitizers, Availability	Cleaning agents, such as detergents and sanitizer, shall be available onsite for use during all hours of operation.
4-501.115 & 4-603.16	Manual Warewashing Equipment, Chemical Sanitization Using Detergent-Sanitizers	If a detergent-sanitizer is used to sanitize in a manual warewashing process without a separate water rinse step, the same detergent-sanitizer used in the washing step must also be applied in the sanitizing step, or it may be used according to the manufacturer's label.
5-102.11	Standards	Language condensed to describe that a public water system shall meet 40 CFR 141 and OAR 333-061 and water not from a public water system shall be tested annually for *E coli* and coliform bacteria with absent results provided to ODA annually.
5-202.12 (A)	Handwashing Facility, Installation	The temperature required to be provided at a hand washing sink has been lowered from 100°F to 85°F.
7-204.12 (B), (C), (D)	Washing Fruits and Vegetables	Chemicals used to wash or peel raw, whole fruits and vegetables must be generally recognized as safe (GRAS) for the intended use and meet 40 CFR 156 labeling requirements.
8-404.11	Ceasing Operations and Reporting	A food facility may continue operations in the event of an extended interruption of electrical or water service if corrective action is taken, a written emergency operations plan has been approved, and ODA is informed prior to implementation of the plan.