

Subject: RE: Upcoming ODA Rule Advisory Committee Meeting – February 25
Date: Monday, March 2, 2026 at 11:22:59 AM Pacific Standard Time
From: Oren Kariri [REDACTED]
To: JONES Lauren * ODA <Lauren.JONES@oda.oregon.gov>
CC: SUMMERS Sunny * ODA <Sunny.SUMMERS@oda.oregon.gov>, SPRINGER Christina * ODA <Christina.SPRINGER@oda.oregon.gov>, PEABODY Angelina * ODA <Angelina.PEABODY@oda.oregon.gov>, KENDRICK Susan * ODA <Susan.KENDRICK@oda.oregon.gov>, [REDACTED]
Attachments: image001.png

You don't often get email from oren.kariri@newseasonsmarket.com. [Learn why this is important](#)

Good morning Lauren,

Thank you for the clarification.

After reviewing the information, I would like to share the following solutions with our Store Development and Merchandising team, and want to make sure all are acceptable:

1. Store the food contact surface of the serving utensil in hot water at temp of 135F or above.
2. Store the food contact surface of the serving utensil in a clean container protected from contamination (lid or sneeze guard); wash, rinse and sanitize at least every 4 hours.
3. Store the food contact surface of the serving utensil inside the rice, with the handle above the food, not directly in contact with the food.

Note: Due to a technical issue, a similar email may have been sent on Friday. My apologies if you are receiving this twice — it does not appear as sent on my end.

Oren

From: JONES Lauren * ODA <Lauren.JONES@oda.oregon.gov>
Sent: Friday, February 27, 2026 10:20 AM
To: Oren Kariri [REDACTED]
Cc: SUMMERS Sunny * ODA <Sunny.SUMMERS@oda.oregon.gov>; SPRINGER Christina * ODA <Christina.SPRINGER@oda.oregon.gov>; PEABODY Angelina * ODA <Angelina.PEABODY@oda.oregon.gov>; KENDRICK Susan * ODA <Susan.KENDRICK@oda.oregon.gov>
Subject: Re: Upcoming ODA Rule Advisory Committee Meeting – February 25

***External Message* - Use caution before opening links or attachments**

Hi Oren,

Thank you for the question.

Storing an in-use utensil in ambient-temperature, non-running water is not allowed under the current ODA Retail Food Code or under the upcoming revised code as it is not an approved method for in-use utensil storage.

The 4-hour cleaning requirement at ambient temperature applies when an in-use utensil is stored on a clean portion of a food preparation table or cooking equipment (3-304.12(C)), and both the utensil and the food-contact surface are washed, rinsed, and sanitized at the required frequency specified in 4-602.11 and 4-702.11. This provision does not apply to utensils stored in standing water.

For utensils stored between use in non-running water, the Food Code currently provides only two temperature-controlled options, hot water maintained at 135°F or above, or cold water maintained at 41°F or below. We are proposing to remove the 41°F option based on the information outlined in the significant changes document.

Please let me know if this fully addresses your question or if you would like additional clarification. We can discuss this proposed change of removing the 41°F or below water option at the next RAC meeting so the group can provide any comments or feedback on the topic.

Thank you,

Lauren Jones, MPH, Program Manager, Retail and Classified Foods
Oregon Department of Agriculture – Food Safety
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541.969.2989 | Oregon.gov/ODA | Pronouns: she, her, hers

From: Oren Kariri <[REDACTED]>
Date: Wednesday, February 25, 2026 at 4:48 PM
To: JONES Lauren * ODA <Lauren.JONES@oda.oregon.gov>
Cc: SUMMERS Sunny * ODA <Sunny.SUMMERS@oda.oregon.gov>, SPRINGER Christina * ODA <Christina.SPRINGER@oda.oregon.gov>, PEABODY Angelina * ODA <Angelina.PEABODY@oda.oregon.gov>, KENDRICK Susan * ODA <Susan.KENDRICK@oda.oregon.gov>
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Hi Lauren,

It look like I may have missed the below section which actually brings up a clarification question:

Can a utensil, used for serving hot held rice (using time and temp control, maintained above 140F), be stored between-use in a container with water (not running, at ambient temp) if that utensil and container are replaced OR washed, rinsed and sanitized every 4 hours? To the best of my understanding this would be similar to a food contact surface that is continuously in-use at ambient temperature, such as a deli slicer, which is WRS every 4 hours.

Thank you for the guidance,

Oren

3-304.12 In-Use Utensils, Between-Use Storage.

Removing the option to store in use utensils in a container of water if the container is cleaned at a frequency specified under Subparagraph 4-602.11(D)(7); and the water is maintained at a temperature of (41°F) or less. This previous allowance was Oregon specific and was not included in the FDA Model Food Code. ODA will be removing the option to store utensils in ice water because of the following:

- In-use utensils can be stored in water that is maintained at 135F since this would control the multiplication for pathogenic bacteria. However, discussions at Conference for Food Protection have discouraged FDA from allowing in-use utensils in water at 41F due to concerns that bacteria would not be adequately controlled, the water could be overwhelmed with bacteria, and there is no kill step.

From: JONES Lauren * ODA <Lauren.JONES@oda.oregon.gov>
Sent: Wednesday, February 25, 2026 3:19 PM

[REDACTED]