Food Sanitation Rules
Significant Rule Changes

The changes to the Food Sanitation Rules (OAR 333-150) listed below were developed by a workgroup of industry and regulatory members to update the statewide standards. Please note that the proposed rules listed below are not the only changes to the food establishment standards. The complete rules are available at **www.healthoregon.org/foodsafety**.

√	Rule Citation	Subject	Summary	Effective Date
	1-201.12(B), Definition	Catering	Updated definition to clarify catering is for a private event.	1/1/2026
	1-201.12(B), Definition	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.	1/1/2026
	1-201.12(B), Definition	Major Food Allergen	Updated definition to include sesame as a major food allergen.	1/1/2026
	1-201.12(B), Definition	Mechanically Tenderized	Updated definition to include injected meats.	1/1/2026
	1-201.12(B), Definition	Molluscan Shellfish	Updated definition to include shellstock, shucked shellfish and in-shell products.	1/1/2026
	1-201.12(B), Definition	Personal Chef	Updated definition to clarify that a personal chef is an individual who provides cooking services exclusively in the client's home kitchen and prepares food only for the client and their non-paying guests.	1/1/2026
	1-201.12(B), Definition	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.	1/1/2026
	1-201.12(B), Definition	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.	1/1/2026
	2-102.12 (A)	Certified Food Protection Manager	**Step 1:** At least one person in charge shall be a certified food protection manager.	January 1, 2029
	2-102.12 (B)	Certified Food Protection Manager	**Step 2:** At least one person in charge working each day shall be a certified food protection manager. The certified person in charge must be present during the hours of operation that represents the highest food safety risk to the food establishment.	January 1, 2031
	2-102.20(B)	Food Protection Manager Certification	The food establishment has a person in charge who shows they are knowledgeable by successfully completing a certified food protection manager course approved by the Conference for Food Protection	1/1/2026
	2-103.11(N)	Person in Charge	Manager must ensure that employees maintain proper temperature control of TCS foods during thawing, hot holding, and cold holding. The manager must also ensure that employees do not contact ready-to-eat foods with bare hands and that all required written plans and procedures are maintained and implemented.	1/1/2026

Establishment Name: _____ City: _____ Date: _____

Operator _____ EHS: _____

If you have any questions or comments on the rules, please contact Erica Van Ess at food.safety@oha.oregon.gov.

See back page for more information

√	Rule Citation	Subject	Summary	Effective Date
	2-201.12	Exclusions and Restrictions	Added Salmonella (non-typhoidal) to the list of excludable diseases for food employees.	1/1/2026
	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.	1/1/2026
	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.	1/1/2026
	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.	1/1/2026
	3-301.11	Preventing Contamination from the hands	Contacting ready-to-eat foods with bare hands is prohibited unless a written plan is in place and approved by the regulatory authority.	1/1/2026
	3-302.15(B)	Washing Fruits and Vegetables	A test kit or other device that accurately measures the active ingredient concentration in the fruit and vegetable wash solution may be provided.	1/1/2026
	3-402.12(B)(1),(2)	Records, Creation and Retention	The parasite destruction letter no longer requires the specific species of fish to be listed and does not need to be updated annually.	1/1/2026
	3-501.13(E)	Thawing	All reduced oxygen packaged fish labeled as "must be kept frozen" must be removed from packaging when thawing.	1/1/2026
	3-501.14(B)	Cooling	Adds an additional option allowing food to be cooled uncovered and protected from contamination in a shallow layer of two inches or less in equipment that maintains an ambient air temperature of 5ºC (41ºF) or less.	1/1/2026
	3-502.12(D)	Reduced Oxygen Packaging Without a Variance	Does not require a variance for reduced oxygen packaging (ROP) of cooked food held for up to 30 days if held at or below 1°C (34°F), or up to 7 days at or below 5ºC (41ºF).	1/1/2026
	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 5ºC (41ºF), and removed from its package within 48 hours.	1/1/2026
	4-302.13	Temperature Measuring Devices, Manual and Mechanical 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.	1/1/2026
	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.	1/1/2026
	5-202.12(A)	Handwashing Facility, Installation	The temperature required to be provided at a handwashing sink has been lowered from 100°F to 85°F.	1/1/2026
	7-204.12 (B),(C),(D)	Chemicals for Washing, Treatment, Storage and Processing Fruits and Vegetables, Criteria	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.	1/1/2026