

Food Code Fact Sheet #28

What you should know about the Code

WWW.HEALTHOREGON.ORG
/FOODSAFETY

OAR 333-150-0000, CHAPTER 2-401.11

(A) Except as specified in (B) of this section, an employee may not eat, drink, or use any form of tobacco products except in designated areas where the contamination of exposed food; clean equipment, utensils, and linens; unwrapped single-service and single-use articles; or other items needing protection cannot result. Pf

(B) A food employee may drink from a closed beverage container if the container is handled to prevent contamination of:

- (1) The employee's hands;
- (2) The container; and
- (3) Exposed food; clean equipment, utensils, and linens; and unwrapped single-service and single-use articles.

PUBLIC HEALTH REASONS:

Proper hygienic practices must be followed by food employees in performing assigned duties to minimize the possibility of transmitting disease through food. Eating or consuming beverages by employees in food preparation areas is prohibited because of the potential of placing the fingers in or about the mouth or nose subsequently contaminating hands, food, clean equipment, utensils and single service articles.

Since excessive heat in some food preparation areas may dehydrate workers and present a medical risk, workers may drink from tightly covered containers with a handle or straw. The beverage container must be carefully handled to prevent contamination of hands and the food preparation areas.

Employee Drink Cups

Food service employees may drink from a closed beverage container with a tight-fitting lid and straw or handle. This is only allowed if food handlers are careful to prevent contamination of hands, utensils, equipment and food. A personal beverage must be kept and consumed in a designated area to minimize the possibility of transmitting germs present in saliva that can cause disease.

The lid and handle or straw helps to keep food safe by creating a barrier between hands and your saliva. But if these cups are not properly used, they can contaminate hands and ultimately the food you will be touching.

Avoid touching any part where the mouth contacts the beverage container, otherwise hands need to be washed before touching food or other food contact surfaces.

In addition to having a tight-fitting lid and handle or straw, re-usable beverage containers must be in good repair and easily cleanable. Before using the beverage container in the kitchen or food preparation area be sure to wash, rinse and sanitize the cup between shifts or as soon as the container becomes soiled where hands and surfaces come into contact.

Allowed: Lid + Handle or Lid + Straw



With sliding lid
open at all times

With straw **up** at all times

NOT Allowed:

