

Westport Weston Health District Sanitary Code
CHAPTER 2 FOOD

ARTICLE 1 GENERAL PROVISIONS

SECTION 2.1 DEFINITIONS

For the purpose of this chapter,

- (a) **"Approved Source"** means a source which complies with applicable federal, state or local regulations.
- (b) **"Catering Food Service"** means a food establishment which involves the sale or distribution of food and drink prepared in bulk at one geographic location for service in individual portions at another location, or which involves preparation and service of food on public or private premises not under ownership or control of the operator of such service.
- (c) **"Consumer Advisory"** means a brochure, label statement, deli case or menu advisory targeted at vulnerable consumers who, due to certain health conditions, may be at increased risk for foodborne illness when eating raw or undercooked potentially hazardous foods.
- (d) **"Food Establishment"** means any place, other than a private residence, where non-prepackaged food or drink, whether hot or cold, potentially or not-potentially hazardous, is prepared and/or served or dispensed in any portion size for individual consumption on or off the premises, including, but not limited to, restaurants, take-out restaurants, ice cream stores, delicatessens, grocery stores with on-site food preparation, cafeterias, institutions and bakeries.
- (e) **"Food Facility"** means any food establishment, temporary food establishment, catering food service, food store or itinerant food vending business.
- (f) **"Food Preparation"** means the conversion of any food product into a state ready for human consumption.
 - (1) **"Extensive Preparation"** means that the food may be subject to the processes defined limited preparation and also may be subjected to one or more additional process, including, but not limited to, cleaning, cutting (dicing, slicing, shredding), mixing or chopping.
 - (2) **"Limited Preparation"** means that the food processes are restricted to seasoning cooking, cooling and/or reheating

- (g) **"Food Store"** means any place which sells or dispenses for sale at wholesale or retail any groceries, prepackaged foods, whole or bulk bakery products, whole vegetables and fruits, raw meat or fish or packaged dairy products.
- (h) **"Itinerant Food Vendor"** means any food establishment which serves food or drink from a conveyance without a fixed location and without connection to a water supply or sewage disposal system.
- (i) **"Potentially Hazardous Food"** means any food that consists in whole or part of milk ilk roducts eggs, meat. poultry. fish, shellfish, edible crustacea or other ingredients. including svnthetic ingredients, in a form capable of supporting rapid and progressive growth of infectious or toxigenic microorganisms. This term includes raw or undercooked animal food. The term does not include clean, whole, uncracked, odor-free shell eggs or foods which have a pH level of 4.6 or below or a water activity (k) value of 0.85 or less.
- (j) **"Prepackaged"** means that the individual food portion is completely wrapped to preclude contamination. All prepackaged food shall be prepared and packaged in an approved food facility.
- (k) **"Sashimi"** means chunks of raw fish.
- (l) **"Sushi"** means pieces of raw fish with rice and other ingredients.
- (m) **"Temporary Food Establishment"** means any food establishment operating in conjunction with a fair, festival, concert, show, or any kind of event that is advertised and open to the general public, with or without admission fee and which operates for 14 days or less. The term does not 'include events which are not advertised nor open to the general public.

SECTION 2.2 PERMITS

- (a) General
 - (1) No person shall operate a food facility who does not have a valid permit issued by the Westport Weston Health District. Only a person who complies with the requirements of this code shall be entitled to receive or retain such a permit.
 - (2) Permits shall be valid until the expiration date indicated on the permit unless suspended or revoked by the Director of Health, or until such time as the facility changes owners, closes, or goes out-of-business.
 - (3) Permits shall not be transferable from person to person, nor from location to location. The valid permit shall state whether it was issued to a food establishment, temporary food establishment, catering food

service, food store, or itinerant food vending business and shall be posted in a location easily observed by consumers.

(b) Provisional Permits

A provisional permit shall be issued for a period not to exceed 90 days and shall be onrenewable. A provisional permit may be issued to any food facility, except a temporary food establishment, when:

- (1) the Director of Health determines that no health hazards are present; and
- (2) the new owner or operator of the food facility demonstrates proof of intention to correct within a specified period of time not to exceed 90 days, those items which do not comply with this code or the State Public Health Code.

(c) Issuance of Permits

- (1) Any person desiring to operate a food facility shall make written application for a permit on forms provided by the Westport Weston Health District.
- (2) Prior to approval of an application for a permit, the Westport Weston Health District shall inspect the food facility to determine compliance with all requirements.
- (3) The Director of Health shall issue a permit to the applicant if the inspection reveals that the food facility complies with the requirements of the code.

(d) Facilities Operating Without a Permit

When it comes to the attention of the Director of Health that a food facility is operating without a valid permit, the Director of Health shall order such food facility to close and to cease all food operations immediately.

(e) Permit Suspension

- (1) The Director of Health may suspend, without warning, prior notice or hearing, any permit to operate a food facility,
 - (aa) if the rating score on the State Food Service Establishments Inspection Form at the time of a reinspection is below 80,
 - (bb) if the operation constitutes an imminent hazard to public health,

- (cc) if the owner, operator or person in charge has interfered with the performance of the Director of Health's duties.
- (2) An imminent health hazard shall include, but is not limited to, any one of the following:
- (aa) A lack of equipment capable of maintaining the product temperature of all potentially hazardous foods 45°F or below and/or 140°F or above; or
 - (bb) An outbreak of an infectious, pathogenic or toxic agent capable of being transmitted to consumers; or
 - (cc) The absence of potable water, supplied under pressure, in a quantity which, in the opinion of the Director of Health, is capable of meeting the needs of the facility; or
 - (dd) A backup of sewage into the facility or equipment containing food or utensils; or
 - (ee) An infestation of vermin to the extent that food and food contact surfaces cannot be protected from contamination; or
 - (ff) A lack of facilities to wash, rinse and sanitize food contact equipment and utensils.
- (3) Suspension shall be effective immediately upon delivery of written order to the permit holder or person in charge of the food facility by the Director of Health. When a permit is suspended, all food operations shall cease immediately and shall not resume until written approval to resume has been issued by the Director of Health. A suspended permit shall be removed from the premises by the Director of Health.
- (4) When a permit is suspended, the holder of a permit or the person in charge shall be notified in writing of the suspension and that an opportunity for hearing will be provided if a written request for hearing is filed with the Director of Health by the holder of the permit within forty-eight (48) hours. The Director of Health may end the suspension at any time by giving written notice to the permit holder if reasons for suspension no longer exist.
- (5) Upon receiving a request for hearing, the Director of Health shall immediately examine the merits of such suspension and may vacate, modify or affirm such suspension. The permit holder who is aggrieved by such action of the Director of Health may, within forty-eight (48) hours after the making of such decision, appeal to the Commissioner who shall thereupon immediately notify the authority

from whose order the appeal was taken and examine the merits of such suspension and may vacate, modify or affirm such suspension.

(f) Permit Revocation/Nonrenewal

- (1) The Director of Health, after providing opportunity for hearing, may revoke or refuse to renew the permit of any person for serious or repeated violations of any of the provisions of this code or for interference with the Director of Health in the performance of official duties or for cases where the permit to operate has been obtained through nondisclosure, misrepresentation or intentional misstatement of a material fact.
- (2) Prior to revocation or nonrenewal, the Director of Health shall notify the permit holder or person in charge at the facility of the specific reason(s) for such revocation or nonrenewal and that the permit shall be revoked or not renewed at the end of ten (10) calendar days following service of such notice unless a written request for hearing is filed with the Director of Health by the holder of the permit within forty-eight (48) hours of such notice. If no request for hearing is filed within forty-eight (48) hours of such notice, the revocation or nonrenewal becomes final. A revoked permit shall be removed from the premises by the Director of Health.

(g) Permit Reinstatement

(1) Suspension

Whenever a permit has been suspended, the holder of the suspended permit may make written request for permit reinstatement. Within ten (10) days following receipt of a written request, including a statement signed by the applicant that, in his opinion, the conditions causing the suspension have been corrected, the Director of Health shall make a reinspection. If the Director of Health determines that the applicant has complied with the requirements of this code and the State Public Health Code, the permit shall be reinstated and returned to the permit holder.

(2) Revocation/Nonrenewal

After a period of sixty (60) days from the date of revocation or refusal to renew, a written application may be made for the issuance of a new permit.

SECTION 2.3 HEARINGS

The hearings provided for in this chapter shall be conducted by the Director of Health at a time and place designated. The Director of Health shall summarize the proceedings of such hearings and provide sufficient copies. The Director of Health

shall make a final finding based upon the complete hearing record and shall sustain, modify or rescind any notice or order considered in the hearing. A written report of the hearing decision shall be furnished to the permit holder by the Director of Health within ten (10) calendar days of the hearing date.

SECTION 2.4 SERVICE OF NOTICES OR ORDERS

A notice or order provided for in this code is properly served when it is delivered to the permit holder or person in charge, or when it is sent by registered or certified mail, return receipt requested, to the last known address of the holder of the permit. A completed inspection report shall constitute a written notice.

SECTION 2.5 EXISTING FOOD FACILITIES

Any food establishment, catering food service, food store or itinerant food vending business in operation at the adoption of this code shall come into full compliance with all the requirements of this code within twelve (12) months of its effective date.

SECTION 2.6 PLAN REQUIREMENTS

- (a) No food facility shall be constructed or undergo physical alterations, nor shall a structure be converted to a food facility except in accordance with plans and specifications approved by the Westport Weston Health District.
- (b) Properly prepared plans, drawn to a scale of not less than 1/4":1', and specifications for such construction, alteration or conversion shall be submitted to the Westport Weston Health District for review and approval before any construction, alteration or conversion is begun. The plans of the entire facility and specifications shall be submitted in duplicate and the proposed layout- mechanical plans, listing of construction materials and finish of work areas, type and model of equipment and menu.

SECTION 2.7 FOOD EXAMINATION AND DESTRUCTION

- (a) Food and beverage may be sampled and examined at any time by the Director of Health for the enforcement of this code.
- (b) Foods suspected of being from an unapproved source, mishandled, adulterated, contaminated, misbranded and/or spoiled, may be embargoed by written notice of the Director of Health until such time as the source and/or condition of the foods can be verified.
- (c) Such embargoed foods shall be held until written order of destruction or release is issued by the Director of Health.
- (d) Upon written order of the Director of Health, foods found to be unsafe for human consumption, either through contamination,

adulteration, misbranding or mishandling., shall be placed into a garbage container and rendered unusable by pouring bleach or any other adulterating, agent over the food. Condemned foods may be destroyed or disposed of in other methods approved by the Director of Health.

SECTION 2.8 INFECTION CONTROL PROCEDURES

- (a) When there is reasonable cause to suspect the possibility of disease transmission from any food facility employee, the Director of Health shall secure the morbidity history of the suspected employee(s) or make other investigation as may be indicated, and take appropriate action.
- (b) The Director of Health may require any or all of the following measures:
 - (1) the immediate exclusion of the employee from all food facilities;
 - (2) the immediate closure of the food facility until, in the opinion of the Director of Health, no further danger of disease outbreak exists:
 - (3) restriction of the employee's services to some area of the facility where there would be no danger of transmitting disease; and
 - (4) adequate medical and laboratory examinations of the employee. or other employees.

ARTICLE 2 FOOD PROTECTION

SECTION 2.9 EQUIPMENT DESIGN

- (a) All equipment shall meet or exceed standards set by the National Sanitation Foundation (N S F).
- (b) Hard maple or equivalently nonabsorbent wood may be used for cutting blocks, cutting boards, salad bowls, and baker's tables. Wood may be used for single-service articles, such as chop sticks, stirrers, or ice cream spoons. The use of wood as a food contact surface under other circumstances is prohibited.

SECTION 2.10 CLEANING AND SANITIZING

- (a) Where there is manual cleaning and sanitizing of equipment and utensils in food facilities other than food stores, a sink with three compartments shall be provided and used in the manner prescribed in the State Public Health Code. Sink compartments shall be large enough to accommodate the immersion of equipment and utensils, and each compartment shall be supplied with hot and cold potable running water.
- (b) Drainboards or easily movable utensil tables of adequate size shall be provided at all dishwashing sinks for proper storage and handling of soiled utensils and equipment prior to washing and for cleaned utensils and equipment following sanitization and shall be located so as not to interfere with proper use of the dishwashing facilities.
- (c) Chemical sanitizers other than those listed in the State Public Health Code may be approved by the Director of Health upon review of product technical data.

SECTION 2.11 CLEANING FACILITIES

In new or extensively remodeled food facilities at least one utility sink or curbed cleaning facility with a floor drain shall be provided and used for the cleaning of mops or similar wet floor cleaning tools and for the disposal of mopwater or similar liquid wastes. The sink or facility shall be equipped with hot and cold water. The use of handwashing, utensil-washing or equipment-washing, or food preparation sinks for this-purpose is prohibited.

SECTION 2.12 HANDWASHING FACILITIES

Handwashing sinks with hot and cold running water, soap and sanitary towels shall be located in food preparation areas and utensil-washing areas to permit convenient use by all employees.

SECTION 2.13 TOILET FACILITIES

- (a) Toilet facilities shall be provided for the proprietor and employees of the food facility during working hours and for the patrons of food facilities that offer seating. Toilet facilities shall be installed in accordance with and in the number required by the local plumbing code.
- (b) Toilet rooms shall be constructed with easily washable floors and walls and self-closing doors. and shall be well I- illuminated and vented to the outside. Toilet rooms for patron use shall be located so as not to require the patron to pass through any food preparation area.
- (c) Durable and legible signs shall be posted conspicuously in each toilet room directing employees to wash their hands before returning to work.

SECTION 2.14 GREASE INTERCEPTORS

The design, installation and maintenance of grease interceptors shall comply with the requirements of the Water Pollution Control Authority.

SECTION 2.15 FOOD DISPENSING AND PREPARATION UTENSILS

To avoid unnecessary manual contact with food, suitable dispensing utensils shall be used by employees or provided to consumers who serve themselves. Between uses during service. dispensing utensils shall be:

- (a) stored in the food with the dispensing utensil handle extended out of the food; or
- (b) stored clean and dry; or
- (c) stored in cool running water.
- (d) Dispensing utensils and malt collars used in preparing frozen desserts shall be stored either in a running water dipper well, or clean and dry.

SECTION 2.16 POTENTIALLY HAZARDOUS FOOD PREPARATION AND STORAGE

(a) Refrigeration

- (1) Where potentially hazardous and/or perishable foods are displayed, transported or served, a refrigerated system capable of holding all such foods at 45°F or below shall be provided and used.
- (2) Refrigeration systems shall be kept clean and in good repair.

- (3) A thermometer shall be installed and maintained in each refrigerator
- (4) To promote rapid cooling, readily perishable and potentially hazardous foods and food mixtures shall be stored in the refrigerator in shallow containers. Hot food and drink shall be rapidly cooled to 150°F by stirring in a cold water bath or transferring to smaller containers before being placed in a refrigerated unit or by such other means that will insure the cooling of the total mass to a temperature of 45°F or less within two (2) hours.
- (5) Foods shall be stored in the refrigerator so as to permit the free circulation of cold air and in a manner to prevent contamination.
- (6) Ice shall be from approved sources and handled in a sanitary manner.

(b) Hot Food Holding

- (1) Where potentially hazardous and/or perishable foods are displayed, transported or served, a heated, hot food holding unit capable of holding all such foods at 140°F or above shall be provided and used.
- (2) Hot food holding units shall be kept clean and in good repair.
- (3) A thermometer shall be installed and maintained in each enclosed hot food holding unit.
- (4) Potentially hazardous foods that have been cooked and then refrigerated, shall be reheated rapidly to 165°F or higher throughout before being served or before being placed in a hot food holding unit. Steam tables, bain maries, warmers and similar hot food holding units are prohibited for the rapid reheating of potentially hazardous foods.

(c) Bare Hand Contact

- (1) Bare hand contact with ready-to-eat food is prohibited during preparation, storage and display.
- (2) Suitable utensils such as dell tissue, spatulas, tongs, and single-use gloves shall be used to avoid contacting ready-to-eat food with bare hands.

Section 2.17 Product Thermometers

Metal stem-type numerically scaled indicating thermometers, accurate to within 2°F, shall be provided and used to assure the attainment and maintenance of proper internal cooking, holding, or refrigeration temperatures of all potentially hazardous foods.

SECTION 2.18 FROZEN FOOD

- (a) Frozen foods, intended for sale 'in the frozen state, that have been allowed to defrost or partially defrost shall not be sold nor shall they be refrozen.
- (b) Frozen foods shall only be thawed by methods outlined in Section 19-13-B42 of the State Public Health Code and in a microwave oven, as part of a continuous cooking, process, or when the food will be immediately transferred to conventional cooking facilities as part of a continuous cooking process.

SECTION 2.19 MILK

Milk and milk products shall be served in the original, individual container in which they are received from the distributor or from a mechanically refrigerated bulk milk dispenser. Where a bulk dispenser for milk is not available and portions of less than 1/2 pint are required for beverage, cereal, dessert or similar service, milk and milk products may be poured from a commercially filled container into a clean and sanitary service dispenser.

SECTION 2.20 SHELLFISH

All shellfish shall comply with Sections 19-13-B64 through 19-13-B77 of the State Public Health Code.

SECTION 2.21 SASHIMI/Sushi

(a) Pre-freezing

Other than for the following species of tuna: *Thunnus alalunga*, *Thunnus albacares* (Yellowfin tuna), *Thunnus atlanticus*, *Thunnus maccoyii* (Bluefin tuna, Southern), *Thunnus obesus* (Bigeye tuna), or *Thunnus thynnus* (Bluefin tuna, Northern), all fish intended for use as sushi shall be received in a pre-frozen state or be pre-frozen on-site, prior to preparation.

- (1) If an establishment has the capacity to freeze on-site, fish must be stored at -4°F or below for 168 hours (7 days) or frozen for 15 hours in a blast chiller at -4°F.
- (2) If an establishment does not have the capacity to freeze on-site, fish must be received from the supplier at -4°F or below and documentation from the supplier provided to the establishment that fish has been frozen for 15 hours in a blast chiller at a temperature of -31°F, or for 168 hours (7 days) at -4°F.
- (3) Documentation from the supplier, if fish is frozen off-site, or the food service establishment, if fish is frozen on-site, regarding the pre-freezing, must be retained for 90 days beyond the time of service or sale of the fish.

(b) Time as a Public Health Control

If time only, rather than time in conjunction with temperature, is used as the public health control for a working supply of rice in the preparation of sushi:

- (1) The rice shall be marked or otherwise identified to indicate the time that it is removed from temperature control;
- (2) The rice not used in the preparation of sushi shall be discarded within 4 hours from the time it is removed from the temperature control.
- (3) Sushi shall be served immediately or stored or displayed at 45°F or lower.
- (4) Written procedures shall be maintained in the food establishment and made available to the Westport Weston Health District upon request, that ensure that the provisions of this subsection are being met.

(c) Use of Vinegar

Vinegar may be used as a condiment for rice used in the preparation of sushi, but will be considered to be a flavor-enhancer only.

(d) Consumer Advisory

- (1) Consumers shall be notified by deli case, menu advisory, or other appropriate written communication, that the eating of sashimi and/or sushi, raw or undercooked animal food, represents an increased risk of foodborne illness to vulnerable populations.
- (2) The consumer advisory shall state: "Sushi is a raw or undercooked fish product and is a potentially hazardous food. Individuals with certain health conditions may be at higher risk for illness. This product should be refrigerated until serving time."

(e) Required Approvals for Sashimi/Sushi

- (1) Any establishment serving sashimi/sushi must have the facilities to maintain a separate pre-freezing, storage, and preparation area, for the fish.
- (2) A written procedure for the handling of fish and rice must be submitted to the Director of Health for approval.
- (3) The approved procedure cannot be changed without prior written approval from the Director of Health.
- (4) All other provisions of Sections 2.1-2.27 of this code shall apply.

SECTION 2.22 STORAGE

No food, food containers, materials or utensils used in the preparation or dispensing of food shall be stored in a room housing a water closet.

SECTION 2.23 PESTICIDES

Poisonous pesticides, used in food facilities, shall be colored other than white and shall be used in closed bait boxes.

SECTION 2.24 LNENS

Table cloths, napkins and other table linens shall be laundered and cleaned for each sitting

SECTION 2.25 SEWAGE SYSTEMS

- (a) Non-water carried sewage systems shall only be permitted in temporary food establishments and itinerant vending businesses where such systems pose no threat to public health and are separate from the establishment.
- (b) Where no public sewage system is available, a private sewage system that meets all requirements of this code and has been approved by the Director of Health may be used.

ARTICLE 3 FOOD ESTABLISHMENTS

SECTION 2.26 REQUIREMENTS

Food establishments shall comply with the requirements of this code and Section 19-13-B42 of the State Public Health Code and as otherwise provided in this Chapter.

SECTION 2.27 MECHANICAL CLEANING AND SANITIZING

A commercial, automatic sequence dishmachine capable of washing, rinsing and sanitizing the utensils shall be provided in food establishments where multi-use eating and drinking utensils are employed for customer use.

ARTICLE 4 TEMPORARY FOOD ESTABLISHMENTS

SECTION 2.28 REQUIREMENTS

Temporary food establishments shall comply with the requirements of this code and Section 19-13-B42 of the State Public Health Code and as otherwise provided in this chapter:

SECTION 2.29 GENERAL

A temporary food establishment shall be located in clean surroundings and be kept in a clean and sanitary condition. All food intended for use or sale must come from an approved food facility.

SECTION 2.30 POTENTIALLY HAZARDOUS FOOD

Only those potentially hazardous foods requiring limited preparation such as hamburgers and hot dogs, shall be prepared or served. The preparation of other

potentially hazardous foods including cream-filled pastries, eclairs, custards, custard pies and similar products, meat, poultry, fish or salads containing any meat, poultry or fish is prohibited. This prohibition does not apply, if it can be shown to the satisfaction of the Director of Health, that the potentially hazardous food will be prepared, packaged, stored, displayed and transported under conditions meeting the provisions of this code and Section 19-13-B42 of the State Public Health Code.

SECTION 2.31 FOOD PROTECTION

- (a) Storage of packaged food in contact with water or undrained ice is prohibited.
- (b) The storage, display, preparation and transportation of all foods must be in a manner which minimizes contamination from dust, dirt or other contaminants.

SECTION 2.32 ICE

All ice shall be obtained from an approved source. Storage and dispensing of ice shall be in a manner which protects it from contamination.

SECTION 2.33 WASTE

All waste, including sewage, liquid and solid waste, shall be disposed of in a manner that does not create a public nuisance or a threat to public health.

SECTION 2.34 TOILETS AND HANDWASHING

- (a) Convenient and adequate toilet facilities shall be provided for all food handlers. In areas where toilets can not be provided, facilities located in adjacent buildings may be acceptable for use by food handlers provided that written permission for use of the facilities is obtained and submitted with the permit application.
- (b) Handwashing facilities are required and must be provided with warm running water, soap and paper towels.

ARTICLE 5 CATERING FOOD SERVICE

SECTION 2.35 REQUIREMENTS

All catering food service operations shall comply with the requirements of this code and Sections 19-13-B42 and 19-13-B49 of the State Public Health Code and as otherwise provided in this chapter.

ARTICLE 6 FOOD STORES

SECTION 2.36 REQUIREMENTS

Food stores shall comply with the requirements of this code and Section 19-13-B40 of the State Public Health Code and as otherwise provided in this chapter.

SECTION 2.37 CLEANING AND SANITIZING

- (a) All food contact surfaces, equipment and utensils shall be thoroughly cleaned and sanitized after each use.
- (b) Where there is manual cleaning and sanitizing of equipment and utensils in food stores, a sink with two compartments shall be provided. The compartments shall be large enough to accommodate the immersion of equipment and utensils, and each compartment shall be supplied with hot and cold potable running water.
- (c) Methods for sanitization described in "Approved Sanitizing Process" of Section 19-13-B42 shall be employed.

SECTION 2.38 FROZEN FOOD

- (a) Frozen foods that have been allowed to defrost or partially defrost shall not be refrozen and shall not be sold unless advertised as a previously frozen product.
- (b) Frozen foods, intended for sale in the frozen state. that have been allowed to defrost or partially defrost shall not be sold nor shall they be refrozen.

SECTION 2.39 INSPECTION

- (a) At least once every twelve (12) months, the Director of Health, or a registered sanitarian, who has been certified by the Commissioner, shall inspect each food store and shall make additional inspections and reinspections as are necessary for the enforcement of this code.
- (b) The Director of Health, or registered sanitarian, after proper identification, shall be permitted to enter, at any reasonable time, any food store for the purpose of making inspections to determine compliance. The Director of Health shall be permitted to examine the records of the store to obtain information pertaining to food and supplies purchased. received or used and persons employed but not including financial records.
- (c) Whenever an inspection of a food store is made, the findings shall be recorded on the inspection report form set out in this section. A copy of such inspection report form shall be furnished to the permit holder or person in charge.

ARTICLE 7 ITINERANT VENDING BUSINESS

SECTION 2.40 REQUIREMENTS

Itinerant food vending businesses shall comply with the requirements of this code and Section 19-13-B48 of the State Public Health Code and as otherwise provided in this Chapter.

SECTION 2.41 FOOD

All foods, whether potentially or nonpotentially hazardous, shall be prewrapped or prepackaged by a commercial processor or at an approved food facility. The applicant shall furnish a copy of the food facility's permit to the Director of Health.

SECTION 2.42 RESTRICTIONS

No processing, preparation, or portion change shall be allowed in the vending vehicle or during the process of dispensing food items.