

VAN WERT COUNTY GENERAL HEALTH DISTRICT

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Buffets at Food Service Operations and Retail Food Establishments

This is a summary and interpretation of some of the rules pertaining to a buffet from the Ohio Uniform Food Safety Code Chapter 3717-1 of the Ohio Administrative Code.

3.2 Food: Protection from Contamination after Receiving

- I. Food must not be stored in direct contact with ice. Food on a buffet may be placed in a container that is submerged in ice as long as there is not direct contact with the food.
- K. In-use utensils—between use storage.
 - 1. Handles of food must stay above the top of the food and the container that holds the food.
 - 2. Utensils may not be stored in a container of water unless that container is 135°F and is cleaned and sanitized every 4 hours.
- O. Clean tableware must be used for second portions and refills.
- U. Food display—preventing contamination by consumers.

Buffets are required to be served on a table with a sneeze guard to protect the food from contamination by consumers.

The buffet is also required to be supervised by a knowledgeable employee.
- V. Consumer self-service operations shall be provided with suitable utensils or dispensing methods that protect the food from contamination.

3.4 Food: Limitation of Growth of Organisms of Public Health Concern

- F. Potentially hazardous food—hot and cold holding.

Hot food must be held at 135°F or above and cold food must be held at 41°F or below.