



ADMINISTRATIVE RULES OF MONTANA



37.99.163 PRIVATE ALTERNATIVE ADOLESCENT RESIDENTIAL PROGRAMS: FOOD PREPARATION AND HANDLING

- (1) Safe food handling and preparation practices must be followed in all programs. All food must be from an approved source and must be transported, labeled, stored, covered, prepared, and served in a sanitary manner to prevent contamination.
- (2) The program must have conveniently located hand washing facilities, supplied with liquid hand soap, disposable towels kept clean in a dispenser, and cleanable trash can.
- (3) Any staff person or program participant handling or preparing food must thoroughly wash hands, wrists, and exposed arms with soap and warm running water for at least 20 seconds:
 - (a) before and after handling food;
 - (b) after using the bathroom; and
 - (c) after handling raw food such as raw meat, uncooked eggs, and unwashed fruits and vegetables.
- (4) General food safety requirements must include:
 - (a) all canned foods and dry ingredients must be stored in a designated area;
 - (b) food cannot be stored on the floor;
 - (c) food must be free from adulteration or other contamination and must be safe for human consumption;
 - (d) food that is not stored in original containers must be dated, labeled, and covered;
 - (e) all food must be cooked and reheated to the recommended temperature;
 - (f) milk and other dairy products must be pasteurized;
 - (g) use of home canned foods other than jams, jellies, and fruits is prohibited;
 - (h) use of thermometers is required to check food temperatures;
 - (i) cold storage of potentially hazardous food must be at 41°F or below;
 - (j) frozen food must be kept frozen;
 - (k) hot storage of potentially hazardous food must be 135°F or above;
 - (l) each type of food must be stored and arranged so that cross-contamination of one type with another is prevented; and

- (m) raw fruits and vegetables must be thoroughly washed in potable water to remove soil and other contaminants before being cut, combined with other ingredients, cooked, served, or offered for human consumption in ready-to-eat form. Fruits and vegetables may be washed by using chemicals approved by the Environmental Protection Agency (EPA).
- (5) General health and safety requirements include the following:
- (a) Use clean cutting boards, knives, can openers, and other equipment and utensils for each type of food preparation to prevent cross-contamination.
 - (b) A person with symptoms of a communicable disease that can be transmitted to foods or who is a carrier of such a disease may not work with food, clean equipment, or clean utensils.
 - (c) When the regulatory authority has reasonable cause to suspect possible disease transmission within a program, the program must take appropriate action in accordance with ARM Title 37, chapter 114, regarding communicable disease control.
- (6) Equipment and utensil sanitation requirements include the following:
- (a) Kitchenware, tableware, and food contact surfaces must be washed, rinsed, and completely dried after each use.
 - (b) Moist cloths used for wiping kitchen and dining area surfaces, equipment, and utensils must be placed in chemical sanitizer solution frequently enough and be of sufficient strength to maintain 200 to 400 parts per million (ppm) available chlorine or equivalent.
 - (c) Sinks used for food preparation must be cleaned before beginning the preparation of the food.
- (7) A domestic style dishwasher may be used only if it is equipped with a heating element and the following conditions are met:
- (a) The dishwasher must be capable of washing and sanitizing all dishware, utensils, and food service equipment normally used for the preparation and service of a meal in one cycle.
 - (b) The dishwasher must have water at a temperature of at least 165°F when it enters the machine, if it uses hot water for sanitization.
 - (c) If it uses a heat cycle with a heating element for sanitization, the dishwasher must be allowed to run through the entire cycle before it is opened.

Authorizing statute(s): 52-2-803, 52-2-805, MCA

Implementing statute(s): 52-2-803, 52-2-805, 52-2-809, MCA

History: NEW, 2019 MAR p. 2029, Eff. 11/9/19.