



ADMINISTRATIVE RULES OF MONTANA



37.110.262 CHAPTER 2: MANAGEMENT AND PERSONNEL

- (1) The following additions have been made to section 2-102.12 of Chapter 2.
 - (a) A one-year, phase-in period will apply to affected establishments to have a Certified Food Protection Manager, and the one-year period will begin from the date new rules are adopted.
 - (b) After the one-year, phase-in period, new legal licensees required to have a Certified Food Protection Manager must have a Certified Food Protection Manager within 90 days of issuance of a new license.
 - (c) After the one-year, phase-in period, existing legal licensees required to have a Certified Food Protection Manager must have a Certified Food Protection Manager within 45 days of losing their Certified Food Protection Manager.
- (2) The following additions have been made to 2-102.12(B) of Chapter 2.
 - (a) Temporary food establishments engaged in the following activities are exempt from having a certified food protection manager:
 - (i) serving non-TCS (time/temperature controlled for safety) foods;
 - (ii) serving nonalcoholic or alcoholic beverages with or without beverage ice;
 - (iii) serving commercially pre-cooked, pre-packaged ready-to-eat, TCS foods, such as hot dogs, sausages, FDA and United States Department of Agriculture (USDA) registered canned food products, frozen pizzas;
- (3) The regulatory authority may require or exempt additional food safety training for temporary food establishments under the authority granted in 8-102.10 of Chapter 8.
- (4) The following additions have been made to subpart 2-201 Responsibilities of Permit Holder, Person in Charge, Food Employees, and Conditional Employees of Chapter 2.
- (5) Specific communicable disease control measures, outlined in the Food Code, should be followed unless more stringent rules are provided in ARM 37.114.501.

Authorizing statute(s): 50-50-103, MCA

Implementing statute(s): 50-50-103, MCA

History: NEW, 2014 MAR p. 2957, Eff. 1/1/15.