

# MISSOURI FOOD CODE SUMMARY



105 W. North St., Mt. Vernon, MO 65712  
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lawrencecohealth.com

## Permit

- A food service operating permit must be obtained from the Lawrence County Health Department prior to opening along with the annual fee.

## Food Service Training

- Any staff who handles food must complete a basic food safety certification through an approved course.

## Physical Facilities

- Lighting must be adequate in all food areas.
- Lights above food and utensil areas must be shielded or shatterproof.
- Must be in compliance with all local plumbing, electrical, and fire codes.
- Floors, walls, ceilings, shelves, cabinets, etc. must be constructed and finished to be smooth, nonabsorbent, and easily cleanable.
- No bare wood, rough or rusty surfaces.
- Premises inside and out must be maintained free of junk, litter, and unnecessary articles.
- Soiled linens must be properly stored.
- A mop sink is required in new or extensively remodeled facilities.
- Report any power outage of more than 4 hours to the Health Department.
- Report any fires, floods, or other damage to the Health Department immediately.
- In all new or extensively renovated facilities, plans must be submitted to the Lawrence County Environmental Services office for review.
- A three compartment sink is required and should be used whenever washing and sanitizing equipment or utensils is conducted manually.
- Proper sanitizing test kits must be on hand and used to determine adequate concentration.

## Toxic Items

- All toxic items stored on premises (other than on display for sale) must be approved.
- Only pesticides labeled and approved for food service use may be used or stored in food areas.
- All toxic items must be properly labeled, especially those not in the original container.

## Food

- Food must be obtained from sources approved by the Health Department.
- No home-canned foods.
- Eggs must be from an approved commercial source. Fresh (brown) eggs must come from producers licensed by the MO Dept. of Agriculture.
- Discard severely dented, leaking, or swollen cans.
- Label foods not in the original container (sugar, flour, corn starch, etc.).
- Containers of refrigerated potentially hazardous food that is in a ready to-eat form such as ham salad, sliced deli meat, etc, once prepared fresh, thawed, or a commercially prepared container or package opened, must be date marked if it is not to be completely consumed within 24 hours. The package or container must be dated for disposal after 7 days if held at 41 degrees; 4 days if held at 45 degrees. This is a Food Code requirement for the establishment selling the food and has no relationship to a use-by date printed by a manufacturer. **Once the container is opened, you must date mark the product.**

## Food Protection

- **NO BARE HAND** contact with ready-to-eat food. Use gloves or suitable utensils.
- Do not allow customers to use soiled tableware when returning to the buffet or salad bar.
- Food displayed on a buffet or salad bar must be protected from contamination with a sneeze shield or other approved means.
- Do not store raw meat above ready-to-eat food.
- Do not stack meats of different animals together.
- Hot potentially hazardous food (PHF) must be held at 140 degrees F or above.
- Cold PHF must be held at 41 degrees F or below.
- Potentially hazardous food must not spend more than 4 hours at temperatures above 41 degrees or below 140 degrees during preparation, heating, and cooling or it must be discarded.
- Reheat leftovers rapidly to 165 degrees F.
- Serving utensils in use must be stored in food or ice with handle up, in running water well, or clean and dry.

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## Personnel

- A person in charge who is trained in food safety and aware of all rules must be present at all times.
- Do not work with food or clean utensils if you have diarrhea, vomiting, sore throat with fever, jaundice, or have an infected wound. Report symptoms to supervisor.
- Wash hands properly with soap and warm water, scrubbing for 20 seconds.
- Wash hands after using the restroom, touching face or hair, handling raw meat, before putting on food handling gloves, or any other time contamination could occur.
- No smoking or drinking in food prep areas.
- All food handlers must wear a hat, cap, visor, or hairnet. (Includes management if they handle food.)
- No unauthorized persons in food prep areas.

## Food Equipment and Utensils

- Do not set utensils and dishes on cloth towels to dry.
- Glasses, dishes, pots, pans, and trays must be completely dry before being stacked.
- Do not reuse bread sacks to store food.
- Do not use trash bags for food storage.
- Do not store food in receptacles designed for trash.
- Equipment must be moveable or sealed to the wall.
- Adequate ventilation is required for appliances creating excessive grease and moisture.
- Food contact surfaces shall be kept clean at all times while not in actual use. If in constant use, surfaces must be cleaned and sanitized every 4 hours.
- Wiping cloths stored/rinsed in sanitizer required.
- Thermometers must be included in all refrigerated units.
- A metal stem chef thermometer 0-220 degree F. range is required to be on hand to check internal food temperatures.

## Garbage Areas

- Cardboard box not an approved trash can.
- Trash cans outside must be covered.
- Dumpsters and grease containers must be covered, the area kept clean, and located on concrete or smooth asphalt.

## Toilet & Hand Washing Facilities

- A handwashing sink must be located so it is convenient to employees in food preparation and utensil washing areas. It must be designated for hand-washing ONLY. Sinks inside bathrooms or used for other purposes do not count.
- Handwashing sinks must be accessible at all times.
- All handwashing sinks used by employees must have signs instructing them to wash their hands.
- Soap and paper towels must be at all hand-washing sinks.
- Restrooms must have proper ventilation.
- Trash cans in women's restrooms must be covered.
- Restroom doors must be self-closing and kept closed.

## Plumbing

- No leaky fixtures.
- No broken handles or basins on sinks.
- Hot water must be adequate at all times and cannot run out when busy.
- Spigots with hoses attached or threaded for hose attachments must have a backflow preventer.

## Insect, Rodent & Animal Control

- Pets are not allowed on the premises.
- No holes, cracks, or gaps in doors, walls, windows, or ceilings where pests can enter.
- Open doors and windows must be screened.
- No insect or rodent activity should be evident.
- Commercial pest control is strongly recommended.

## Sewage

- No dumping mop or other wastewater outside or in food prep or hand wash sinks.
- If using a private sewage system, it must be approved and functioning properly.
- If sewage backs up into food prep or storage areas, it must be shut down until approved to be reopened.