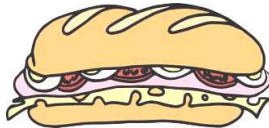





GET READY FOR UPCOMING CHANGES!

Hawaii Administrative Rule Title 11, Chapter 50

CATEGORY	OLD RULE	NEW RULE
PERMITS	<ul style="list-style-type: none"> • Renewal every 2 years • No late payment fee • Not voided upon expiration 	<ul style="list-style-type: none"> • Renewal EVERY year • 20% late payment fee • VOID when expired (establishment will have to reapply for new permit)
READY-TO-EAT FOODS	<ul style="list-style-type: none"> • Minimize bare hand contact with RTE foods. As long as hands are properly washed, bare hand contact with RTE foods is allowed (Ex. sushi, sandwiches, burritos, salads)  <ul style="list-style-type: none"> • No date marking required 	<ul style="list-style-type: none"> • NO BARE HAND CONTACT WITH RTE FOODS. Use gloves, utensils, etc, when handling RTE foods • DATE MARKING REQUIRED ⇒ RTE foods prepared on-site and in opened commercial containers MUST BE LABELED WITH 7 DAY DISCARD DATE <i>(Except foods expected to be used up within 24 hours)</i>
HOLDING TEMPERATURES	<ul style="list-style-type: none"> • Cold ≤ 45°F • Hot ≥ 140°F 	<ul style="list-style-type: none"> • Cold ≤ 41°F • Hot ≥ 135°F
RAW OR UNDERCOOKED FOOD	<ul style="list-style-type: none"> • Service of sashimi, sushi, seared fish, undercooked eggs, undercooked steak, etc. is allowed without advisory 	<ul style="list-style-type: none"> • WRITTEN CONSUMER ADVISORY required to inform consumer of increased risk for foodborne illness from eating these foods <i>(Ex. Consuming raw or undercooked foods may increase your risk of foodborne illness) provided on menu, table tents, placard, etc.</i>
HAND WASHING	<ul style="list-style-type: none"> • Sinks designated for hand washing must be supplied with soap and paper towels 	<ul style="list-style-type: none"> • SIGN required at all hand wash sinks 
THERMOMETERS	<ul style="list-style-type: none"> • Thermometers must be provided in refrigerators and warmers. • Accurate food thermometer must be available. 	<ul style="list-style-type: none"> • Thermometers in food storage units must be PERMANENTLY AFFIXED. • THERMOCOUPLE OR DIGITAL THERMOMETER required when cooking small masses. (i.e. meat patties, fish fillets)