



# Regulations for Food Service to Highly Susceptible Populations

## Who are highly susceptible populations?

Highly susceptible population (HSP) include people who are more likely than others to experience foodborne disease because they are:

- Immunocompromised
- Preschool aged children
- Older adults



Obtaining food from a facility, such as:

- Nursing home
- Assisted living
- Child or adult day care center

Department of Health Hawaii Administrative Rules Chapter 50 regulations for highly susceptible populations refer to *who they are* AND *where they are*. A food establishment will be required to comply with HSP regulations when BOTH who and where components are involved. This also applies for parties where food is provided by family members for the general HSP population, i.e. family cannot bring sashimi platter to be served to all residents at a nursing home.

Food establishments who serve the general public are not considered to be serving a HSP, even if a young child or elderly adult is a customer. These establishments **do not** need to comply with requirements specific to HSP.

## Why does the health department have special requirements for HSP?

Highly susceptible populations are much more likely to get sick and even die from foodborne illness because their immune system may not be strong enough to fight disease.

## What are the special regulations regarding food safety for HSP?

### PROHIBITED PRACTICES

Certain foods & food handling are restricted.

### EGGS

Use pasteurized eggs & egg products.

### JUICE

Serve pasteurized juice.

### PROHIBITED PRACTICES



NO bare hand contact with ready-to-eat food allowed.

- Eggs must always be held at proper temperature.
- Food must be "fully cooked" to proper temperature and within proper times.



NO consumer advisories allowed. (i.e. no rare meat or fish, sunny side up eggs)



NO raw seed sprouts.





No re-serving food from patients in certain quarantined conditions.





## EGGS

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Pasteurized eggs or egg products must be substituted for raw eggs:

-  When more than one egg is broken, combined, but not cooked, baked, or used immediately. No “pooling of eggs.”
-  When preparing food containing uncooked or lightly cooked egg.

Raw, unpasteurized eggs may be used in:



-  ONE customer's serving at a single meal, if the eggs are combine, cooked, and served immediately. Examples include omelets or scrambled eggs.
-  Baked goods that are cooked thoroughly, if the eggs are combined immediately before baking.

## JUICE

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**\*\*\* For juice purposes only, HSP also includes all children up to 9 years old served food in a school, day care setting, or similar facility.**

All juices served must have been pasteurized (i.e. refrigerated juice jug) or commercially sterilized (i.e. juice box).

-  No fresh squeezed juices.
-  No juice with a warning label can be served.

## EXCEPTIONS & REFERENCES

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**Some exceptions can be made under an approved HACCP plan. Contact your inspector for further assistance.**

References: Hawaii Administrative Rules

§ 11-50-2 Definitions

§ 11-50-37 Special requirements for highly susceptible populations.

