

May 17, 2005

PIM #05-01

MEMORANDUM

TO: District Directors
Environmental Health Managers
District Standardization Officers
Division of Food and Environmental Services Staff

FROM: Gary L. Hagy, Director
Division of Food and Environmental Services

SUBJECT: Foodservice Protection – Continental Breakfasts

Attached is a new PIM regarding continental breakfast operations at hotels. It updates and replaces existing PIM #98-03.

In most cases, continental breakfasts are low risk food service operations that require very little, if any, food preparation. In some cases, the menu is such that the requirement for a three-compartment sink is not necessary. These guidelines were developed to identify operations where the requirement for a three-compartment sink is not necessary.

The format of the document is that which we developed for all entries into the Division's Program Implementation Manual.

Please insert this document in your PIM manual and distribute copies to all persons in your district working in the foodservice protection program. Please note that this PIM supersedes PIM #98-03, which is hereby rescinded. This PIM is effective May 17, 2005.

If you have any questions, please contact me or one of my staff

Program: Foodservice Protection

Subject: Continental Breakfast

Objective: The goal of statewide foodservice protection is the prevention of foodborne illness. Our effectiveness in this pursuit is dependent upon our ability to protect the public by informing foodservice operators to employ safe food service practices in all situations.

Authority: The authority for this PIM is as follows:

Code of Virginia

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|-------------|---------------------------------|
| 1. §35.1-1 | Definitions |
| 2. §35.1-18 | License Required |
| 3. §35.1-20 | Issuance and Denial of Licenses |
| 4. §35.1-22 | Periodic Inspections |

Food Regulations

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| 1. §5-421-3510 | Public Health Protection |
| 2. §5-421-3660 | Permits |
| 3. §5-421-3670 | Application Procedure |
| 4. §5-421-3680 | Form of Submission |
| 5. §5-421-3800 | Periodic Inspection |
| 6. §5-421-370 | Egg and milk products, pasteurized |
| 7. §5-421-450 | Preventing contamination |
| 8. §5-421-470 | Packaged and unpackaged food |
| 9. §5-421-510 | Washing fruits and vegetables |
| 10. §5-421-530 | Storage & display of food in contact with water & ice |
| 11. §5-421-540 | Food contact with equipment and utensils |
| 12. §5-421-550 | In-use utensils, between use storage |
| 13. §5-421-610 | Food storage |
| 14. §5-421-620 | Food storage; prohibited areas |
| 15. §5-421-640 | Food preparation |
| 16. §5-421-650 | Food display |
| 17. §5-421-660 | Condiments, protection |
| 18. §5-421-670 | Consumer self-service operations |
| 19. §5-421-690 | Miscellaneous sources of contamination |
| 20. §5-421-820 | Potentially hazardous food, hot and cold holding |
| 21. §5-421-1450 | Cooling, heating, and holding capacities |
| 22. §5-421-1460D | Manual warewashing, sink compartment requirements |
| 23. §5-421-1770 | Equipment, food-contact & non-food contact surfaces |

24. §5-421-1780	Equipment food-contact surfaces & utensils
25. §5-421-1880	Food contact surfaces and utensils
26. §5-421-1960	Equipment and utensils, air-drying required
27. §5-421-2000	Equipment, utensils, linens, single-service & single-use
28. §5-421-2020	Kitchenware and utensils
29. §5-421-2170	Approved material
30. §5-421-2180	Approved system and cleanable fixtures
31. §5-421-2230	Handwashing lavatory
32. §5-421-2280	Handwashing lavatory
33. §5-421-2650	Storage areas, rooms, & receptacles, capacity & availability

Public Health Rationale: Food shall be protected from contamination during display and service to the public.

Background: The recent popularity of serving complementary continental breakfast in hotels and motels has resulted in a wide variety of foods being served without regard to public health protection and without issuance of a permit to operate a restaurant. These operations meet the definition of a food establishment as defined in the *Code of Virginia* and the *Food Regulations* and a permit shall be issued.

The purpose of this interpretation is to define those operations that are not required to have a three-compartment sink but must use a detergent sanitizer. All continental breakfast operations that comply with the regulations and this PIM shall be considered low priority.

Interpretation: A continental breakfast means a breakfast meal restricted to the following foods:

- (1) Beverages such as coffee, tea and fruit juices
- (2) Grade A Pasteurized milk and milk products
- (3) Whole fresh fruit
- (4) Commercially processed fruits
- (5) Pre-prepared commercial potentially hazardous foods (PHF's) that require reheating only, or that can be served by simply opening a commercial package and putting food into a dispensing container.
- (6) Baked goods, such as non PHF pastries rolls, bread, muffins
- (7) Cereals
- (8) Single service jams, jellies, honey and syrup
- (9) Commercially manufactured single service cheese, and cream cheese

Procedure: The following minimum criteria shall be used to determine what type of continental breakfast operation does not need a three-compartment sink. Such operations shall be deemed to be in compliance with the regulations if they have the necessary facilities to wash and sanitize the utensils and equipment used to serve food using a detergent

sanitizer. Operations that are limited to the following shall not be required to provide a three-compartment sink.

1. Food preparation shall not be allowed except for the washing of whole fruit.
2. Commercially prepared pastries, bread products dispensed in a manner to prevent contamination.
3. PHF's such as eggs, gravy and bacon may be offered with the following conditions:
 - a. Products must be fully processed and come from a commercial source.
 - b. The product must be packaged in a way that allows it to be presented with minimal handling, and then only with tongs, spatulas or similar utensils. For example, peeled hardboiled eggs would be purchased already peeled.
 - c. The product must be packaged in a way that allows it to be reheated with minimal handling, and handling with tongs, spatulas or similar utensils only.
 - d. All PHF's shall be maintained at the hot and cold-holding temperatures required by 12 VAC 5-421-820. The location shall have a calibrated food thermometer available for verifying that these temperatures are maintained throughout the service period.
 - e. No unwrapped PHF can be saved and reused.
4. Beverages, including milk, provided in individual commercially filled containers or dispensed from approved commercial bulk dispensers (i.e., not pitchers) which are capable of being disassembled and washed. An exception will be coffee makers with coffee pots. Milk shall be maintained at the temperatures required by the regulations. Each refrigeration unit used for dispensing or storing potentially hazardous food shall have a thermometer.
5. Cereal provided in individual commercially filled containers or dispensed from an approved commercial bulk dispenser which can be disassembled and washed.
6. Individual cream cheese packets shall be maintained at the temperature required by the regulations, unless the manufacturer provides documentation that the product is aseptically processed and packaged.
7. All containers of food shall be protected during storage and service.
8. Coffee whiteners, half and half, and cream shall be dispensed in individual commercially filled containers and shall be maintained at the temperatures required by

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the regulations unless the product is UHT, aseptically processed and packaged by an approved manufacturer.

9. A suitable utensil washing sink shall be provided that is adequate for washing and rinsing the utensils used in the specific operation. The operation of the sink shall follow those outlined in 12 VAC 5-421-1460D. Such utensil washing sink shall not be used for handwashing.
10. Employees who monitor the operation shall wash their hands before handling food, food equipment and utensils, and an approved handwashing sink shall be provided for this purpose.
11. All tableware shall be single service and shall be protected during storage and display.

Responsibility: The district environmental health manager is responsible for the implementation of these procedures by the district foodservice protection program.

The local environmental health specialist senior is responsible for the assessment and maintenance of compliance in specific foodservice establishments.

This PIM replaces PIM #98-03 which is hereby rescinded.

Effective Date: 17 May 2005

Approved by: _____
Director
Division of Food and Environmental Health Services

Endorsed by: _____
Director
Office of Environmental Health Services