

Chapter 1 –

- added new definitions from FDA food code
- Defined Barbecue, Catering, Complex Vending units, Dehydration, Fermentation, Freeze-drying, Ghost/Dark Kitchens, Remote Service operations and Slow Cooking to clarify them in regards to regulatory requirements.
- Modified, retitled or clarified definitions for Commissaries, Community Festivals, Mobile food units and pushcarts, Retail food establishments, Temporary food establishments and consecutive violations.

Chapter 2 –

- Clarified supervision & knowledge requirements, with no change to current allowance to have a food handler certificate for the PIC instead of a CFPM.
- Under Duties, added FDA new requirements for knowledge of food allergies and food defense and well as a requirement to be aware of service animal requirements and to restrict pets and comfort animals from the establishment.
- Removed time from the hand washing procedures.

Chapter 3 –

- Added clarification of when Home Based Food may be allowed to be sold or used by a retail food establishment.
- Accepted all FDA changes related to shellstock, added Food Donation section, accepted FDA changes on returnables, added Manufacturer Cooking section, accepted the changes to time as public health measure and date marking and labeling.
- Added section in Honestly presented to reflect the requirements of the SC Shrimp disclosure law.

Chapter 4 –

- Added a provision for the use of Bamboo as a food contact material.
- Removed the requirement for full immersion when sizing a 3 -compartment sink, returned this to the previous regulatory 2/3rds requirement.
- Removed the approval of a 2 compartment sink for new facility and left the allowance for previously approved sinks.
- Added all FDA changes to include disinfecting or sanitizing, including new section on disinfecting.

Chapter 5 – no changes

Chapter 6 –

- Added clarification to retail food establishments in a private home to require a separate entrance to the outdoors and complete partitions and doors to the living quarters.
- Other minor clean up and corrections of lettering.

Chapter 7 –

- Accepted all FDA changes (minor clarifications and addition of disinfection).

Chapter 8 –

- Reorganized for clarification the instructions for submitting HACCP plans section.
- Added the requirement to post the permit document now that we can generate one.
- Added clarifying language to several of the permit exemptions and totally reorganized exemptions for both non-TCS and low risk TCS foods. Added Acai bowls and non-TCS frozen soft serve to list of exempted non-TCS foods.
- Clarified funnel cakes, donuts, waffles and pancakes exemptions and added sampling of melons at farmers markets and produce stands to exemptions.
- Clarified commercially prepackaged food and vending machine exemptions.
- Added a provision to require RFE to register in the online portal within a year of the effective date of the regulation.
- Added a commissary fee of \$50 for Mobile Units and Complex Vending units due to the additional staff time required to approve both the unit and the associated commissary.
- Added a requirement to list all business names on the application including those of Ghost/Dark Kitchens and to notify the Department of changes related to names.
- Realigned the timeframe for change of ownership to match follow up inspection requirements to use staff time more efficiently.
- Clarified when a facility is subject to a downgrade on a consecutive violation regardless of the score and/or when they may be referred for enforcement actions.
- Added a requirement to supply proof of the correction of violations when requesting an early follow up inspection to prevent failures when the follow up is conducted that could lead to downgrades or enforcement actions.
- Clarified how the electronic inspection report is provided and that at the time of inspection that a printed copy can be requested to be mailed.

- Clarified that immediate correction of priority & priority foundation violations is expected, that a ten day (or less) follow up will be conducted to verify that correction is maintained before item is considered to be corrected.
- Added a requirement that RFE's that score 60 or below are to close until at a re-inspection they score a 78 or above.
- Added language to clarify the roles of SCDA and DPH in outbreak investigations.
- Added section to include shrimp law enforcement actions.
- Put a definitive time on the request of a hearing in regards to a hold order.
- Added to list of reasons for suspension failure to return to commissary by a mobile unit.
- Removed reoccurring from reason to revoke permit for failure to allow access to conduct an inspection.

Chapter 9 –

- Made changes in most of the subsections to clarify definitions, reorganized many subsections for clarity and readability.
- 9-1 added section on storage and modified servicing of mobile units & pushcarts. No longer will allow longer than 24 hours before returning to commissary for servicing due to abuse of longer time periods. Clarified that mobile units may not be hooked up to water or sewer at the remote location, water may only be obtained and sewage disposed at the approved commissary.
- 9-1 added standards for toilet rooms on mobile units.
- 9-1 added requirement to display permit certificate to match RFE requirement and requirement to provide a weekly schedule of locations to the department for inspection purposes and a record of commissary usage as well as a photo of the unit or pushcart for identification purposes.
- 9-3 clarified signage requirements for outdoor pet dining, added requirement for an outdoor entrance to this dining area so no pets would go through the indoor dining area, that the floor of the area must be cleanable and that to qualify as an outdoor pet dining area that the area cannot be fully enclosed.
- 9-4 adding a few more mushroom species that can be safely identified by a certified harvester.
- 9-5 made several changes to harmonize this subsection with 9-1 to include maintaining logs of when mobile units and pushcarts use the facility for servicing.
- 9-5 made changes to ensure that the shared use associated operations do not overlap and that each associated operation has dedicated storage areas. Put specific requirements that the facilitator is responsible for, that they are not just

collecting a check with no accountability to ensure that the associated operations are actually using the facility.

- 9-6 Clarified that RFE's that want to do IOC must be able to do the same menu items and volume inside the facility that they want to do outside and that only food that can be fully cooked in 2 hours or less can be done under this subsection. Foods that are slow cooked and require more than a 2 hour cook time must be either conducted indoors or under the provision of 9-7. Only food cooked outdoors may be plated outdoors, other side dishes must be prepared and plated inside the RFE.
- 9-8 Changed chapter title to 5-14 day temporary events to harmonize with changes to 9-9.
- 9-8 Made changes that eliminate the construction of temporary shacks and require either a permanent concession building, or an enclosed concession style trailer. Reorganize many of the sections for readability. Added a requirement to submit the list of vendors 14 days in advance for approval.
- 9-9 Changed chapter title to 1-4 day festivals to eliminate the requirement that a community group were the only possible sponsor and to extend the time frame from 3 to 4 days to operate under this standard as many concerts and events now start on Thursday and run through Sunday.
- 9-9 Restricted the total number of 1-4 day events that could be held by an organization that is not a municipality to 12 times a year and that there must be a 3 day break between events. Added a requirement to submit notification of the event 14 days in advance for approval, the vendor list can come later.
- 9-11 Removed remote service from the title and the subsection, now covers Farmers Markets only, remote service now subsection 9-12. Reorganized the remaining sections and added a requirement for the sponsor to submit annual updated approval request.
- 9-12 A new section that addresses both remote service and catering.
- 9-13 A new section that defines and addresses the operation of Complex Vending Units.