Food Protection Program

Juicing Requirements At-A-Glance

1. Juicing is to be completed in an area with a hand-sink. (2-301.15, 5-202.12, 5-204.11, 5-205.11)

2. Food handlers are to wash hands prior to food preparation. (2-301.12, 2-301.15, 3-301.11)

3. All equipment is to be commercial grade NSF/ANSI approved or its equivalent. (4-205.10)

4. Labeled in compliance with the Code. (3-201.11, 3-404.11)

5. Bottles and caps must be food grade from an approved source. (3-202.153-304.11, 4-101.11, 4-102.11, 4-201.11, 4-701.10, 4-903.11)

6. Fruits and vegetables are to be washed prior to juicing. (2-103.11, 3-301.11)

7. Fruits and vegetables are to be stored to prevent contamination. (3-302.11)

8. All equipment is to be washed, rinsed, and sanitized to prevent contamination. (4-202.12, 4-602.11, 4-603.15, 4-703.11)

9. Bottled Juice is to be cooled to an internal temperature of 40°F prior to display for customer. (3-501.14, 3-501.15, 3-501.16, 3-306.11, 3-404.11)

10. Unpasteurized juice is only allowed for retail sales directly to the consumer. (3-404.11)

This is intended to assist with compliance with the Food Code. Other sections of the Food Code may be applicable based on individual juicing processes.

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