

## Who needs to comply?

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The revised regulation applies to approximately 3,000 **wholesale food businesses** that make, process, or distribute food products in Massachusetts. These include:

- Residential kitchens that prepare food for wholesale
- Retail and wholesale seafood dealers and trucks
- Wholesale seafood processors
- Meat and poultry slaughtering and processing operations
- Dietary supplement makers, processors, and distributors
- Milk pasteurization plants
- Wholesale butter and cheese manufacturers
- Frozen dessert or frozen dessert mix manufacturers
- Wholesale juice or apple cider manufacturers
- Food warehouses and cold storage facilities
- Transporters of bakery products into Massachusetts
- Carbonated non-alcoholic beverages and bottled water manufactures and bottlers

If you are unsure whether your business is affected, contact the Food Protection Program.

## Does the regulation apply to retail food businesses?

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No. The revised regulation does not apply to retail businesses who sell food directly to consumers, such as restaurants, grocery stores, and cafeterias. These businesses must comply with a different food safety code (105 CMR 590.000).

## What has changed?

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Many of the old regulations are exactly the same, and are simply better organized and clarified in the revised regulation. New requirements that apply to ALL food wholesale businesses are primarily found in sections 105 CMR 500.005 through 105 CMR 500.008.

### Additional Requirements for Good Manufacturing Practices Now Applicable to ALL Licensees and Permit Holders

All licensees and permit holders now must:

- Ensure that a “person in charge” is present during all hours of facility operations.
- Obtain all food ingredients from approved sources.
- Never put food and ingredients through equipment used for non-food products.
- Use water and ice for food manufacturing only from approved sources.
- Ensure that major food allergens do not contaminate products that do not contain allergens or the equipment used to make those products.
- Ensure that employees never touch ready-to-eat foods with their bare hands.
- Cool foods, where appropriate, to minimize growth of germs and microorganisms.
- Develop written Sanitation Standard Operating Procedures.
- Develop a recall plan to support tracing and recalling distributed food products.
- Develop a written emergency action plan.
- Maintain all records required under the regulation for at least two years. Make records available to inspectors.

### Transportation

All wholesale businesses must transport foods requiring temperature control in mechanically refrigerated vehicles. Additionally, all wholesale businesses must ensure that during transport foods are secured from tampering.

### Prevention of Disease Transmission

Food-borne illness is a major concern for food manufacturers. All licensees and permit holders are responsible for ensuring that employees who handle food are healthy. If an employee has been exposed to or contracted a disease transmissible through food, the facility shall immediately assess and manage the potential for disease transmission.

**Important!!!** This fact sheet briefly summarizes changes in the food safety regulation, but this fact sheet is not a substitute for the regulation itself. Businesses therefore should read applicable sections of the complete revised regulation at:  
<http://www.mass.gov/eohhs/gov/departments/dph/programs/environmental-health/food-safety/public-health-regulations-food-safety.html>.

## Why was the regulation revised?

The regulation was revised to protect public health and provide consistent, simplified standards for wholesale food businesses. After more than 20 years without revision, this update brings food safety requirements up to today's standards and adopts changes that have been made to federal requirements.

## When do the revisions go into effect?

Wholesale food businesses are required to comply with the revised regulation by spring 2015. Food Protection Program investigators will help businesses come into compliance with the revised regulation.

## How can businesses get more information?

For more information, please contact:

**Food Protection Program**  
Bureau of Environmental Health  
Massachusetts Department of Public Health  
305 South Street  
Jamaica Plain, MA 02130

**Email:** [fpp.dph@state.ma.us](mailto:fpp.dph@state.ma.us)

**Phone:** 617-983-6712

**Fax:** 617-983-6770

**TTY:** 617-624-5286

**Web:** <http://mass.gov/dph/fpp>

## Which regulations affect my business?

All wholesale food businesses must comply with food safety requirements in 105 CMR 500.001 through 500.008. The administration and enforcement requirements in 105 CMR 500.200 through 500.213 also apply to all businesses. Other sections of the regulation (105 CMR 500) apply to manufacturers of specific products.

| <u>If your business...</u>   | <u>You also must comply with...</u>  |
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| Is a wholesale residential kitchen   | 105 CMR 500.015  |
| Produces juice or apple cider  | 105 CMR 500.016  |
| Produces fish and fishery products   | 105 CMR 500.020<br>105 CMR 500.021   |
| Slaughters or processes meat or poultry                                    | 105 CMR 500.030<br>105 CMR 500.031   |
| Produces milk and milk products  | 105 CMR 500.060<br>105 CMR 500.061<br>105 CMR 500.062<br>105 CMR 500.063<br>105 CMR 500.064<br>105 CMR 500.065 |
| Manufactures frozen desserts, frozen dessert mixes, butter, or cheese      | 105 CMR 500.080<br>105 CMR 500.081<br>105 CMR 500.082<br>105 CMR 500.083                                       |
| Manufactures or labels bottled water or carbonated non-alcoholic beverages | 105 CMR 500.090<br>105 CMR 500.091<br>105 CMR 500.092<br>105 CMR 500.093<br>105 CMR 500.094                    |

# **REVISED REGULATION: Good Manufacturing Practices for Wholesale Food Businesses**

The primary food safety regulation for wholesale food manufacturing in Massachusetts (105 CMR 500.000) has been revised. The revised regulation includes requirements that used to be spread across multiple regulations. It also includes new requirements.



**Food Protection Program  
Bureau of Environmental Health  
Massachusetts Department of Public Health  
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