



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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