

Overview of Existing Oklahoma Statutes and Rules regarding Food Safety

O.S § 63 1-1101 thru 1-1119

Authority for Food License

63-1-1118 & OAC 310:257-1-2

- It shall be unlawful for any person to operate or maintain any establishment, stationary or otherwise, where food or drink is offered for sale, or sold, to the public, unless the person is the holder of a food establishment license issued for such purpose by the State Commissioner of Health or designee.

63-1-1119 & OAC 310:260-1-6

- Any manufacturer, wholesaler or broker of food or drugs doing business in the State of Oklahoma, or bringing into and offering for sale within the State of Oklahoma any article of food or drug, shall secure an annual license from the Commissioner of Health and shall pay for such license a fee, to be fixed by the State Board of Health.

Definitions - Food

Title 63 O.S. § 1-1101

The term "food" means (1) articles used for food or drink for man, (2) chewing gum, and (3) articles used for components of any such article.

OAC 310:257-1-2

The term "food" means (1) articles used for food or drink for man, (2) chewing gum, and (3) articles used for components of any such article.

OAC 310:260-1-6

"Food" means any raw, cooked, or processed edible substance, ice, beverage or ingredient used or intended for use or for sale in whole or in part for human consumption.

Good Manufacturing Practice

OAC 310:260

GMP's

- Personnel
- Grounds and plants (construction and design)
- Sanitary Operations
 - General Maintenance/storage
 - Use and storage of cleaning substances
 - Pest control
- Sanitary facilities and controls
 - Water supply/plumbing
 - Sewage disposal /toilet facilities
 - Hand washing facilities
 - Solid waste disposal
- Equipment & utensils (construction and design)
- Processes and controls
 - General sanitation requirements
 - Raw materials
 - Manufacturing operations

Good Manufacturing Practice

OAC 310:260

- Key Focus Areas
 - Good Manufacturing Process
 - Labeling and Packaging
 - Quality Assurance & Testing

Good Manufacturing Process

- All operations shall be conducted in accordance with adequate sanitation principles.
- Finished product rely on control of water activity or pH for control of bacterial growth.
- Raw materials and other ingredients shall:
 - be inspected or otherwise handled as necessary to ascertain that they are clean and suitable for processing into food.
 - not contain levels of microorganisms that may produce food poisoning or other disease in humans.
 - comply with current Food and Drug Administration regulations, guidelines, and action levels for poisonous or deleterious substances.

Labeling and Packaging

- Meaningful coding of products sold or otherwise distributed from a manufacturing, processing, packing, or repacking activity should be utilized to enable positive lot identification

Quality Assurance & Testing

- Appropriate quality control operations shall be employed to ensure that food is suitable for human consumption and that food-packaging materials are safe and suitable.
- All reasonable precautions shall be taken to ensure that production procedures do not contribute contamination from any source.
- Chemical, microbial, or extraneous material testing procedures shall be used where necessary to identify sanitation failures or possible food contamination.

FDA - GMPs

