**Refilling of Consumer-Owned Food Containers**

Retail food establishments in Oregon may allow customers to bring and use their own food containers if a written plan is prepared in advance and maintained at the food establishment. The written plan shall include the policies developed by the individual business to comply with Part 3.304.17 (E) of the 2023 ODA Retail Food Code.

***3.304.17 (E)*** *If a FOOD ESTBALISHMENT has written procedures prepared in advance and maintained at the FOOD ESTABLISHMENT that are made available to the REGULATORY AUTHORITY upon request that specify its written procedures for compliance with this Part 3-304.17(E) A FOOD ESTABLISHMENT may allow CONSUMERS to:*

*(1) Refill a visibly clean CONSUMER-owned container meeting the requirements of Parts 4- 101.11, 4- 201.11 and 4-202.11(A) with non-READY-TO-EAT FOOD, bulk FOOD, and PACKAGED FOOD;*

*(2) Have an EMPLOYEE refill a visibly clean CONSUMER-owned container meeting the requirements of Parts 4-101.11, 4-201.11 and 4-202.11(A) with FOOD using a contamination free process.*

**Fillable Written Procedures Template**

1. **CONTAINER DESIGN:** Indicate the types of containers that will be allowed and what types of containers will be prohibited.

                                                                                          

                                                                                          

                                                                                          

                                                                                          

                                                                                          

                                                                                          

1. **CONSUMER EDUCATION:** Indicate how the food establishment will educate consumers on 1) the types of containers that may be refilled with food 2) the requirement for containers to be clean and in good repair prior to filling 3) the types of foods that may be placed in consumer owned refillable containers and 4) how to notify a food employee if risks are observed.

1. **CONTROL MEASURES:** Indicate measures that will be taken to prevent consumer owned containers from being used for the self-service of Time/ Temperature Control for Safety foods available at salad bars, buffets, yogurt machines, etc.

1. **EMPLOYEE TRAINING:** Describe your employee training plan.

1. **RECORD KEEPING:** Describe how the written plan will be made available to Oregon Department of Agriculture Food Safety inspectors upon request.

                                                                                

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Owner/ Operator (Print Name) Title

                                                             

Owner/ Operator Signature Date

                                                             

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