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The following pages are the Food and Food Establishment Amendments for the City of Branson, Missouri. These ordinances **include** all changes proposed and accepted by the Board of Aldermen.

The Taney County Health Department enforces these ordinances at all Food Establishments inside the city limits of Branson, Missouri. If you have any questions, please feel free to contact one of our inspectors at (417) 334 – 4544.

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## FOOD AND FOOD ESTABLISHMENT AMENDMENTS

### Sec. 46-3. - Definitions.

*Health official* means the health officer of the city or his duly authorized agent.

*Imminent health hazard* means a significant threat or danger to health that is considered to exist when there is evidence sufficient to show that a product, practice, circumstance, or event creates a situation that requires immediate correction or cessation of operation to prevent illness or injury based on the following:

- (1) Number of potential illnesses or injuries;
- (2) Nature, severity, and duration of the anticipated illness or injury;
- (3) Effect on the environment or the surrounding geographical area.

*Pre-open inspection fee* means inspections required during plan review process or at the time of change in ownership. These fees are to be charged in addition to all other fees.

### Sec. 46-53. - Food Code.

- (a) *Adopted.* The Food Code, 2009 Recommendations of the United States Public Health Service/Food and Drug Administration, chapters 1 through 8 and annex 1, published by the U.S. Department of Health and Human Services, Public Health Services, Food and Drug Administration, a copy of which is on file in the office of the city clerk, is hereby adopted by the city with the additions, insertions, deletions and changes, if any, prescribed in this article. Fees associated with the adopted food code shall be as provided in the city fee schedule.
- (b) *Amendments.* The code adopted by subsection (a) of this section is hereby amended by substituting the following sections or portions of sections for those sections or portions of sections with corresponding numbers of the Food Code, 2009 Recommendations of the United States Public Health Service/Food and Drug

Administration, or where there is no corresponding section in the code, the following sections shall be enacted as additions to the code:

*Chapter 2, section 2-102.11.* Add as follows:

- (D) All food employees who work with unpackaged food, food equipment or utensils, or food contact surfaces shall have taken and passed a short course on applied food service sanitation as approved by the health department.

*Chapter 3, section 3-305.11(D).* Add as follows:

- (D) Breeding mix shall be protected by:
  - (1) Sifting after each use to remove all moist material and refrigerated between uses.
  - (2) Fresh dry mix shall not be added to moist mix.
  - (3) Used dry or wet mix shall not be returned to bulk mix.

*Chapter 3, section 3-501.16(C).* Delete in its entirety.

*Chapter 3, section 3-501.16(C).* Add as follows:

- (C) Buffet lines.
  - (1) On a buffet line, when product is not in compliance with temperature control parameters product container shall be clearly marked showing time placed on buffet line and product shall be held no longer than three continuous hours and then discarded.

*Chapter 4, section 4-204.112(F).* Add as follows:

- (F) Provide an approved thermocouple or metal stem food service thermometer or time/temperature indicator (TTI) to check cooking and serving temperature of all foods.

*Chapter 5, section 5-402.12. Grease trap.* Delete in its entirety.

*Chapter 5, section 5-402.12.* Add as follows:

Grease traps shall be used in all grease/oil/fat producing facilities and shall be designed, installed, and operated in compliance with the city's current grease trap policy and shall be easily accessible for content removal.

*Chapter 8, section 8-401.20.* Add as follows:

- (H) Other risk factors with the currently used risk assessment form as used by the health department across the jurisdiction.

*Chapter 8, sections 8-405.11(C) and (D).* Add as follows:

- (C) When a food establishment receives a score of less than 70 but greater than 59 on a routine inspection, then that establishment, at the discretion of the health department, shall have three days to correct all priority and 90 percent of priority foundation and core violations.
- (D) When a food establishment receives a score of less than 60 on a routine inspection, or with six or more priority violations, it shall have 24 hours to correct all priority and 95 percent of all priority foundation and core violations, or be immediately closed for a time frame determined by the health inspector.

*Chapter 8, section 8-911.10(B).* Delete in its entirety.

*Chapter 8, section 8-911.10(B).* Add as follows:

(B) A person who violates a provision of this code shall be guilty of a misdemeanor, punishable by:

- (1) A fine of not more than \$500.00, or by imprisonment not exceeding 90 days, or both the fine and imprisonment.

*Chapter 8, section 8-913.10(B).* Delete in its entirety.

*Chapter 8, section 8-913.10(B).* Add as follows:

- (B) In addition to any criminal fines and sentences imposed as specified in 8-911.10, or to being enjoined as specified in 8-912.10, a person who violates a provision of this code, any rule or regulation adopted in accordance with law related to food establishments within the scope of this code, or to any term, condition, or limitation of a permit issued as specified in 8-303.10 and 8-303.20 is subject to a civil penalty.

Sec. 46-54. - Permit.

A food establishment permit shall be required and displayed in a conspicuous place. The fees for such permit shall be paid according to the city fee schedule.

Secs. 46-55—46-79. - Reserved.