



The following information is an explanation of what is required protection for hard-crusted bread items such as baguettes and French-style breads.

## **What is the food code explanation on hard-crusted breads?**

Hard-crusted breads displayed for retail sale must be protected from contamination. Protection may be provided by product packaging or by display cases furnished with barriers to hand-contact. **If packaged for customer self-service, hard-crusted breads must be completely covered by the bag.** The packaging may be open on one end as long as the wrapping fully covers the loaf. Containers for display of hard-crusted breads must have access points no lower than thirty inches above the floor.

## **What are the requirements?**

State code requires that food services establishment owners protect food from potential or actual sources of contamination during transport, storage, preparation, cooking, display, and service by providing protection through effective measures. Most packaged, ready-to-eat-foods are in sealed containers or wrappers that protect the food until opened by the consumer.

Traditionally, hard-crusted breads are not packaged in sealed containers, but are loosely or minimally packaged to appeal to consumers and allow the desired transfer of air and moisture to maintain the bread's character.

## **Why is this a Public Health concern?**

During display, foods can be contaminated through indirect and direct contact. Most ready-to-eat-foods displayed for retail sale are protected from these sources of contamination through cases, sneeze guards, utensil use, sealed packaging, and employee monitoring of the product.

Packaging of hard-crusted breads in a full coverage wrapper should protect the bread from contamination while still allowing air and moisture exchange important for the bread's quality.

For questions and/or more information contact  
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