



CABINET FOR HEALTH AND FAMILY SERVICES
DEPARTMENT FOR PUBLIC HEALTH
Division of Public Health Protection and Safety

Steven L. Beshear
Governor

FOOD SAFETY BRANCH
275 East Main Street, HS1C-F
Frankfort, Kentucky 40621
(502) 564-7181
(502) 564-0398
www.chfs.ky.gov

Janie Miller
Secretary

Policy Statement Continental Breakfast

The Kentucky Food Code 902 KAR 45:005, Section 1-201.10 (B) defines Food Establishment. This definition does not include: (3) (a) *An establishment that offers only pre-packaged foods that are not potentially hazardous (time/temperature control for safety) foods.*

The policy of the Division of Public Health Protection and Safety, Food Safety Branch, since 1997 has been as follows:

The term **Continental Breakfast** as defined in the Kentucky Bed and Breakfast Regulation (902 KAR 45:006, Section 1, 6) is as follows;

Beverages such as coffee, tea, and fruit juices
Pasteurized Grade A milk
Fresh Fruits
Frozen and commercially processed fruits
Baked goods such as pastries, rolls, breads, and muffins
Cereals
Jams, jellies, honey, sorghum syrup and other table syrups
Pasteurized Grade A creams and butters, nondairy creamers
UHT (ultra high temperature pasteurized) creamers that do not require refrigeration
Commercially manufactured hard cheeses, commercially manufactured cream cheese and commercially manufactured yogurt

Hotels and Motels may provide continental breakfast to guests from the list above without obtaining a permit to operate a Food Service.

To safely serve your guests, the following requirements must be followed: All foods must be obtained from approved sources in individually prepackaged single serving sizes, except that dry cereal may be poured from original containers into single

service bowls. Non potentially hazardous baked goods may be offered unpackaged if displayed protected by means of individual wrapping or effective or suitable group coverings such as domes or sneeze shields. Eliminate hand contact of foods by the usage of deli tissues, tongs or similar utensils. Only whole uncut fresh fruit may be offered.

Beverages, including bag-in–box milk and fruit juices shall be stored at safe temperatures, and may be poured or dispensed from original containers only into disposable cups.

Dairy products listed above shall be stored at a safe temperature of 41 degrees Fahrenheit or below and may not be stored at ambient temperatures except during times of preparation for service or a maximum of one hour.

All frozen or refrigeration units shall have a thermometer to indicate holding temperature. Refrigerators must be 41 degrees F or below and freezers 0 degrees F or below.

Only single service, disposable utensils shall be used.

Toasters and microwave ovens may be used if maintained clean and in good repair.

If a hotel or motel chooses to serve foods other than those listed above or in a manner inconsistent with the methods outlined then that establishment shall obtain a permit to operate a Food Service Facility in accordance with the State Food Establishment Act and Code. Operating a food service facility requires additional equipment and sanitary controls, but allows for a wider variety of menu choices. Please contact the local county Health Department to apply for a permit to operate a food service or if you have questions regarding your status.

This will remain the policy on continental breakfasts with the following changes:

- **All new establishments will comply with 902 KAR 45:005, Section 3-501.16, (A), (1), (2) (a), (b)**

Revised: 2010 as appendix to 902 KAR 45:005