

**FOOD CODE
WHAT'S NEW**

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Specific Objectives

- **Describe** the purpose of the FDA Food Code.
- **Explain** the process for revision and adoption of the Food Code.
- **Review** changes in the 2017 FDA Food Code.
- **Discuss** how changes in the Food Code will impact foodservice operations.

Purpose

Assist food control jurisdictions at all levels by providing them with a scientifically sound and legal basis for regulating the retail segment of the food industry.

Food Code

U.S. Public Health Service

2017

U.S. DEPARTMENT OF HEALTH AND HUMAN SERVICES
Public Health Service • Food and Drug Administration
College Park, MD 20740

FEDERAL MODEL FOOD CODE

Clarification

What It Is
A document to promote standardization

What It Is Not

- A Federal law or regulation
- Preemptive

Food Code

U.S. Public Health Service

2017

U.S. DEPARTMENT OF HEALTH AND HUMAN SERVICES
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FEDERAL MODEL FOOD CODE

<https://www.fda.gov/downloads/Food/GuidanceRegulation/RetailFoodProtection/FoodCode/UCM595140.pdf>



2017 FOOD CODE LINK

New Releases


- Revised Every 4 Years
- Supplement Released Every 2 Years
- 2017 Food Code Recently Released February 2018



FEDERAL MODEL FOOD CODE

Revision Process

- **Current Science**
- **Conference for Food Protection**
- **Center for Food Safety and Applied Nutrition**



FOOD CODE

State Food Codes

- States and jurisdictions establish own food code
- Your **state** or **local** jurisdiction food code is the one **you are responsible** for following.



FDA.gov lists state food codes

2017 Updates

- Add New Information
- Make Clarifications
- Meet Plain Language Requirements
- Eliminate Barriers



FOOD CODE

Food Code Chapters

1. Purpose and Definitions
2. Management and Personnel
3. Food
4. Equipment, Utensils, and Linens
5. Water, Plumbing, and Waste
6. Physical Facilities
7. Poisonous or Toxic Materials
8. Compliance and Enforcement



Intact Meat

A cut of whole muscle(s) MEAT that has not undergone COMMINATION, INJECTION, MECHANICAL TENDERIZATION, or reconstruction.



TERMINOLOGY CHANGE

Revised: Vending Machine

A self-service device that, upon insertion of a coin, paper currency, token, card, or key, or by **electronic transaction** or optional manual operation, dispenses unit servings of FOOD in bulk or in PACKAGES without the necessity of replenishing the device between each vending operation.



TERMINOLOGY CHANGE

2-102.12 – Certified Food Protection Manager


(A) The **PERSON IN CHARGE** shall be a certified FOOD protection manager who has shown proficiency of required information through passing a test that is part of an ACCREDITED PROGRAM.



PERSON IN CHARGE

Person In Charge

The individual present at a food establishment who is responsible for the operation at the time of inspection.



PERSON IN CHARGE

Section: 2-102.20 (B)

(B) A FOOD ESTABLISHMENT that has a **PERSON IN CHARGE** that is certified by a FOOD protection manager certification program that is evaluated and listed by a Conference for FOOD Protection recognized accrediting agency as conforming to the Conference for FOOD Protection Standards for Accreditation of FOOD Protection Manager Certification Programs is deemed to comply with §2-102.12.

PERSON IN CHARGE

Added Duty

2-103.11 – Duties For Person In Charge


(I) **EMPLOYEES** are properly maintaining the temperatures of **TIME/TEMPERATURE CONTROL FOR SAFETY FOODS** during hot and cold holding through daily oversight of the **EMPLOYEES'** routine monitoring of **FOOD** temperatures

PERSON IN CHARGE

Salmonella Typhi

↓

Typhoid Fever (Caused By Salmonella Typhi)




TERMINOLOGY CHANGE

Nontyphoidal Salmonella

↓

Salmonella (Nontyphoidal)




TERMINOLOGY CHANGE

Had An Illness Due to Salmonella Typhi

↓

Had Typhoid Fever (Caused By Salmonella Typhi)



TERMINOLOGY CHANGE

New Section Added

2-401.13 – Use of Bandages, Finger Cots, or Finger Stalls

If used, an impermeable cover such as a bandage, finger cot or finger stall located on the wrist, hand or finger of a FOOD EMPLOYEE working with exposed FOOD shall be covered with a single-use glove.



Amended Section

2-501.11 – Clean-Up of Vomiting and Diarrheal Events

A FOOD ESTABLISHMENT shall have **written** procedures for EMPLOYEES to follow when responding to vomiting or diarrheal events that involve the discharge of vomitus or fecal matter onto surfaces in the FOOD ESTABLISHMENT. The procedures shall address the specific actions EMPLOYEES must take to minimize the spread of contamination and the exposure of EMPLOYEES, consumers, FOOD, and surfaces to vomitus or fecal matter.

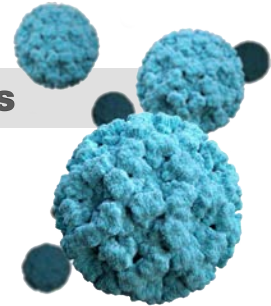


Norovirus

Very Contagious

Spread By:

- Eating/Drinking Contaminated Foods and Liquids
- Touching Surfaces
- Contact With Stool or Vomit From Infected Persons
- Contact With Airborne Droplets



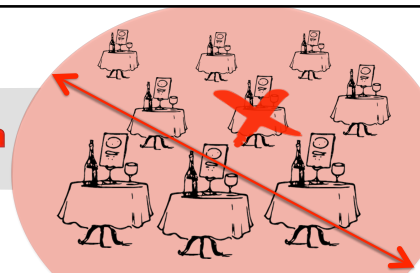
- Personal protective equipment needed for clean up.
- EPA registered disinfectants must be used, or 5000 PPM chlorine.
- <https://www.epa.gov/pesticide-registration/list-g-epas-registered-antimicrobial-products-effective-against-norovirus>



BODY FLUID CLEAN UP

25 Ft Span

Distance That Droplets Can Spread Through the Air



TRANSMISSION MODE AIRBORNE



New Sub-Paragraph Added

3-302.11 – Preventing Food and Ingredient Contamination

A) FOOD shall be protected from cross contamination by:

(1) Except as specified in (1)(d) below, separating raw animal FOODS during storage, preparation, holding, and display from:

- (a) Raw READY-TO-EAT FOOD including other raw animal FOOD such as FISH or sushi or MOLLUSCAN SHELLFISH, or other raw READY-TO-EAT FOOD such as fruits and vegetables,
- (b) Cooked READY-TO-EAT FOOD,
- (c) Fruits and vegetables before they are washed;**
- (d) Frozen, commercially processed and packaged raw animal FOOD may be stored or displayed with or above frozen, commercially processed and packaged, ready-to-eat food.

Intact Meat Added

Section: 3-401.11

(1) 63°C (145°F) or above for 15 seconds for:

- (a) Raw EGGS that are broken and prepared in response to a CONSUMER'S order and for immediate service, and
- (b) Except as specified under Subparagraphs (A)(2) and (A)(3) and ¶ (B), and

(C) of this section, FISH and INTACT MEAT including GAME ANIMALS commercially raised for FOOD as specified under Subparagraph 3-201.17(A)(1) and GAME ANIMALS under a voluntary inspection program as specified under Subparagraph 3-201.17(A)(2);



Modified Cooking Time

Section: 3-401.11

(2) 68°C (155°F) for **17 seconds** or the temperature specified in the following chart that corresponds to the holding time for RATTITES, MECHANICALLY TENDERIZED, and INJECTED MEATS; the following if they are COMMINUTED: FISH, MEAT, GAME ANIMALS commercially raised for FOOD as specified under Subparagraph 3-201.17(A)(1), and GAME ANIMALS under a voluntary inspection program as specified under Subparagraph 3-201.17(A)(2); and raw EGGS that are not prepared as specified under Subparagraph (A)(1)(a) of this section



Plant Food Cooking For Hot Holding

Section: 3-401.13

Replaced **Fruits And Vegetables** with **Plant Foods**



Correction

Section: 3-501.18

Inappropriate Substituted for Appropriate

A food shall be discarded if it is **inappropriately** marked with a date or day that exceeds a temperature and time combination as specified earlier.



Reduced Oxygen Packaging Without a Variance Criteria

Section: 3-502.12

(C) Except for FISH that is frozen before, during, and after PACKAGING and bears a label indicating that it is to be kept frozen until time of use, a FOOD ESTABLISHMENT may not PACKAGE FISH using a REDUCED OXYGEN PACKAGING method.

New Subpart Added

4-303.11 – Cleaning Agents and Sanitizers, Availability

(A) Cleaning agents that are used to clean EQUIPMENT and UTENSILS as specified under Part 4-6, shall be provided and available for use during all hours of operation.

(B) Except for those that are generated on-site at the time of use, chemical SANITIZERS that are used to sanitize EQUIPMENT and UTENSILS as specified under Part 4-7, shall be provided and available for use during all hours of operation.

Chemical Usage

7-204.12 – Chemicals for Washing, Treatment, Storage and Processing Fruits and Vegetables Criteria

Chemicals, including those generated on-site, used to wash or peel raw, whole fruits and vegetables **or used in the treatment, storage, and processing of fruits and vegetables** shall:



Chemical Usage

(A) Be an approved food additive listed for this intended use in 21 CFR 173, ^P or

(B) Be generally recognized as safe (GRAS) for this intended use, ^P or

(C) Be the subject of an effective food contact notification for this intended use (only effective for the manufacturer or supplier identified in the notification), ^P and

(D) Meet the requirements in 40 CFR 156 Labeling Requirements for Pesticide and Devices.

Chapter 8: Compliance and Enforcement

- **Modified contents required for a HACCP Plan**
- **Modified section on ceasing operations and reporting requirements**
 - During extended water or electrical outages, operations may continue if written plans have been approved by the regulatory agency



- **Cite** References For The Food Code
- **Provide** Background & Rationale for Food Code
- **Provide** In-Depth Information on Priority Areas
 - Active Managerial Control
 - Conducting Risk-Based Inspections




ANNEXES

ANNEX 1 - Compliance & Enforcement

ANNEX 2 - References

ANNEX 3 - Public Health Reasons/Admin Guidelines




ANNEXES

ANNEX 4 - Management of Food Safety Practices
Achieving Active Managerial Control of Food borne Illness Risk Factors


ANNEX 5 - Conducting Risk-Based Inspections

ANNEX 6 - Food Processing Criteria

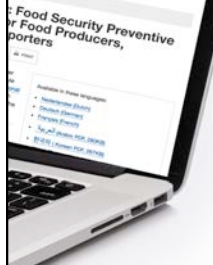


ANNEXES

- **Updated Web Links**
- **Added Supporting Documents**
 - Sanitation Practices Standard Operating Procedures and Good Retail Practices to Minimize Contamination and Growth of Listeria Monocytogenes
 - Bad Bug Book 2nd Edition, Foodborne Pathogens, Microorganisms and Natural Toxins Handbook



ANNEX 2
REFERENCES



Food Defense Guidance From Farm to Table

- Updated Links
- Added Conference for Food Protection Emergency Action Plan for Retail Food Establishments

ANNEX 2
REFERENCES

THANK YOU!
QUESTIONS?

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FoodHandler **SafeBites**

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Presented By: Lori Stephens M.S., RS/REHS
- NOV 14 - Holiday Health and Food Safety**
Presented By: Dr. Catherine Strohbehm, Rh.D., R.D., CP-FS

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