

Food Code Changes

Below is a summary of various changes in the recently adopted food code. The code is based on the Food and Drug Administration's (FDA) model food code from 2009. The items in the summary below represent significant changes from the 1999 code and this new code. Reviewing the summary is not a substitute for reading and understanding the code. **Items in bold are completely new to the code.**

Chapter 1- Definitions

°Accredited program, means manager training that meet the standards set by the Conference for Food Protection.

°Core item, formerly a non-critical violation or items related to general sanitation, operational controls, sanitation standard operating procedures (SSOPs), facilities or structures, equipment design or general maintenance.

°**Cut leafy greens, fresh leafy greens (iceberg, romaine, leaf, butter, baby leaf lettuce; escarole, endive, spring mix, spinach, cabbage, kale, arugula and chard) whose leaves have been cut shredded, sliced, chopped or torn.**

°Extensive renovation, physical change to the establishment that could involve removal of equipment, removing walls, adding or removing equipment to accommodate a new menu or food handling process.

°Non-continuous cooking, a cooking process where the initial heating is intentionally halted so that it may be cooked and held for complete cooking at a later time.

°**Potentially hazardous food, now include cut tomatoes or mixtures of cut tomatoes and cut leafy greens.**

°Priority item, formerly known as critical violation or the application of an item that supports, facilitates or enables the elimination, prevention or reduction of hazards associated with food borne illness or injury to an acceptable level.

CHAPTER 2- Management and Personnel

°Illness notification requirements:

Employee or conditional employee required to notify person-in-charge (PIC).

PIC required to notify regulatory authority when employee reports: jaundice, or diagnosis of Norovirus, Hepatitis A virus, Shigella, Salmonella typhi or ENTEROHEMORRHAGIC or shiga toxin-producing ESCHERICHIA COLI.

°Reorganization and rewording of exclusion, restriction and reinstatement requirements.

CHAPTER 3 – Food

°Specific time, temperature and written procedure requirements to comply with non-continuous cooking process.

°As of December 31, 2013, all refrigerated potentially hazardous foods must be held at 41° Fahrenheit. Clarification of methods allowed for date marking of potentially hazardous foods.

Requirements for the use of time as a public health control

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°Substitute the use of “special process approval” wording in place of the word “variance”. Special process approval is required now for: operating a molluscan shellfish life-support system and sprouting seeds or beans; as well as smoking as a method of food preservation, curing, using food additives, using a reduced oxygen packaging method, custom processing animals, or preparing foods by another method that is determined by the regulatory authority to require approval.

°A consumer advisory has two components:

Reminder, the asterisking of the item that if served raw or undercooked may increase your risk of food borne illness.

Disclosure, a written statement about the health risks of consuming animal foods raw, undercooked or without otherwise being processed to eliminate pathogens.

CHAPTER 4 – Equipment, Utensils, and Linens

°Requirements for the protection of vending machine can openers.

°Allowance for the use of a two- compartment sink for ware washing, with the approval of the regulatory authority.

°Requirement for a thermometer with a small-diameter probe for measuring thin meat patties or fish filets.

CHAPTER 5- Water, Plumbing and Waste

°Well and water supply and sampling standards that reference the Department of Natural Resources (DNR) requirements. New topics include:

Guidance for actions taken based on sample results,
Continuous disinfection requirements, and
Boil orders, advisories and limit use orders.

°Hot water temperature for hand washing reduced to at least 100° Fahrenheit.

°Requirement for service or mop sink to have both hot and cold running water.

°Backflow device requirement on carbonation for beverage dispensers.

°Sewage disposal system requirements that detail both requirements by DNR and Health.

°Outdoor refuse storage areas are only required to be on a non-absorbent surface when there is evidence of vermin, or a nuisance or health hazard is created.

No substantial changes to Chapters 6 or 7.

CHAPTER 8 – Compliance and Enforcement (new chapter)

°Requirements for special process approval and HACCP plans.

°An application process for all new facilities. This does not include temporary vendors.

°Written approval need for extensive renovations of existing establishments.

°Preoperational inspections are to be conducted.

°Approval to open.

°Responsibilities of operator.

°Ceasing operations and closing for imminent health hazards.°

