



## FDA 2013 Food Code - Major changes

Critical/Noncritical Violations- Terminology revised:

- Priority (P) Eliminates, prevents or reduces risk to safe level
- Priority Foundation (Pf) Supports or facilitates a Priority item
- Core General sanitation, maintenance

TCS foods Time and Temperature Control for Safety Foods

Replaces “Potentially Hazardous Foods”

- Food that requires Time and Temperature control for safety, to limit pathogenic microorganisms growth or toxin formation
- Criteria based on interaction between pH and Aw. Chart:  $pH \leq 4.6$  and  $A_w \leq .91$

Temperature Danger Zone revised to

- 41° F– 135° F

Cooling parameters

- 135° – 70°F in 2 hours; 70° – 41° F in next 4 hours (total of 6 hrs)
- Foods prepared from ambient temperature must be cooled to 41° F within 4 hours

Hot holding temperature

- Reduced from 140° F to 135° F

Reheating Commercially prepared Ready-to-eat TCS foods

- Must be reheated to 135° F, for hot-holding
- Reheated to any temperature if to be consumed immediately

Datemarking requirement for Ready to eat TCS foods, if not to be used within 24 hours

- Label Ready-to-Eat TCS foods with Use-by date, and
- Discard within 7 days in refrigerator

Frozen foods

- May be stored in any order in the same freezer or shelving

Thawing- Reduced Oxygen Package (ROP) fish

- Remove fish from packaging before thawing in refrigerator or
- Remove fish from package before or after thawing in water/microwave

#### Wiping cloths

- Must be laundered daily, stored in sanitizing solutions in between uses

#### Automatic high temperature warewasher

- Irreversible registering temperature indicators must be kept on location ( for hot water sanitizing, 160° F surface temperature)

#### Allergen safety

- Manager or designated person must be knowledgeable, responsible for allergen safety and information communication

#### Public notice of inspections

- Notice must be posted, stating that latest inspection report is available to the public

#### Pest control

- Premises must be maintained “pest free”, Routinely inspecting supplies, premises for evidence, eliminating harborage conditions  
6-501.111

#### Service sinks must be provided (Mop sink):

- Mop water cannot be dumped in toilets or urinals or sink 5-203.13

#### Illness Policy: PIC shall

- ensure the reporting of illness or symptoms 2-201.
- inform employees of their duty to report illness/symptoms so they be restricted or excluded as necessary 2-103.11
- (one means is the use of a Food Employee Reporting Agreement)

Clean up procedures required to be written, for vomiting and diarrheal accidents