History:
Since 2001

- FDA issues a new FULL Food Code once in 4 years
- Next complete version published 2017
Revisions:

- 2 years after each full release (referred to as Supplement Food Code)
- 2015 Supplement to the 2013 Food Code
The Food and Drug Administration FDA

Responsible for updates….

• reflect current science and food safety practices

• reduce the incidence of risk factors known to cause foodborne illness
FDA Standard terms to describe a change

- Amend - *existing rule has changed*
- Add - *new item inserted*
- Re-designate - *modify by reformatting the text*
- Remove - *taken out*
- Revise - *replaced in part or entirely*
2015 Supplement Updates

no major changes, but more clarifications

THINGS TO KEEP IN MIND...

FDA FOOD CODE IS FOR ALL INDUSTRIES SERVICING THE PUBLIC FOOD INDUSTRY

HEALTHCARE HAS TOUGHER STANDARDS SET BY:

- CMS FEDERAL LONG TERM CARE SURVEY & CERTIFICATION AND JCAHO
- INDIVIDUAL STATE LONG TERM CARE AND HOSPITAL REGULATIONS

OUR SURVEY ENTITIES REQUIRE WE MEET THE MINIMUM REGULATIONS BUT WE AS CDM CFPP PROFESSIONALS SHOULD ALWAYS STRIVE TO MEET & EXCEED THE REGULATIONS, SERVING SAFE FOOD DAILY!
ADA = Americans with Disabilities Act
ASTM = American Society for Testing and Materials
CDC = Centers for Disease Control and Prevention
CFP = Conference for Food Protection
CFR = Code of Federal Regulations
HACCP = Hazard Analysis and Critical Control Point
IFT = Institute of Food Technologists
Lm = Listeria monocytogenes
JACHO=Joint Commission on Accreditation of Healthcare Organizations
NACMCF = National Advisory Committee on Microbiological Criteria for Foods
NSSP = National Shellfish Sanitation Program
OTC = Over The Counter
PMO = Pasteurized Milk Ordinance
PMP = Pathogen Modeling Program
ROP = Reduced Oxygen Packaging
USDA/FSIS = United States Department of Agriculture/Food Safety & Inspection Service
GRAS-Generally Recognized as Safe
Expand the duties of the Person in Charge in a food establishment to include overseeing the routine monitoring of food temperatures during hot and cold holding...

-CHAPTER 2: MANAGEMENT AND PERSONNEL
Section 2-201.11
Duties were added to those designated to the person in charge. While these may have been assumed to be under that person’s responsibilities, now it is in writing. The implications is that the person with certification…the person in charge, would be responsible for on-going safety during operation, including for monitoring of temperatures, sanitizing of services, avoiding bare hand contact with Ready To Eat food, reporting of health issues.
(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;
Clarify the difference between Typhoid Fever and nontyphoidal Salmonellosis with regard to the reporting of illness and the exclusion and restriction of ill food employees.
Amended to add nontyphoidal Salmonella (NTS) as one of the reportable illnesses for action by the Person in Charge; Added Code language to address employee health controls for the exclusion and restriction of nontyphoidal Salmonella, and removal of exclusion and restriction from NTS
Deleted the term *Potentially Hazardous Food (Time/Temperature Control for Safety Food)*” (PHF/TCS) and made a universal change throughout the Code to replace it with the term “Time/Temperature Control for Safety Food” (TCS). The definition remains the same.
3-301.11(D)

Amended to revise subparagraph (D)(2) to clarify that Paragraph (B) does not apply where a ready-to-eat food is added as an ingredient to another food that does not contain a raw animal food and the combined product will be heated to at least 63°C (145°F).
Revised “Reduced Oxygen Packaging” subparagraph (2)(e), to delete the phrase “placed in a hermetically sealed, impermeable bag” and replace it with “vacuum packaged in an impermeable bag” so it clearly defines the sous vide process as outlined in Annex 6(2)(B)(4)(b). It now reads: “Sous vide packaging, in which raw or partially cooked food is vacuum packaged in an impermeable bag, cooked in the bag, rapidly chilled, and refrigerated at temperatures that inhibit the growth of psychotropic pathogens.”
3-502.12
Amended to add two new references (#24, and #28) and renumbered the remaining references. The new references are regarding time to formation of *C. botulinum* toxin. These references provide support of the pH of 5 limit for the psychotropic strains of *C. botulinum* due to Code changes to allow a 7-day storage for ROP at 41°F and a 30-day hold for vacuum packaging and Cook-Chill/Sous Vide of foods with a pH of 5 or less.
Emphasize that cleaning and sanitizing agents should be provided and available for use during all hours of operation.
2-301.14(H)

Amended to clarify that the requirement to wash hands before donning gloves is specific to the beginning of a task involving working with food and not during the task.
4-602.11

Amended to add new paragraphs 5 and 6 to clarify that food contact surfaces of equipment and utensils that have contacted a raw animal food that is a major food allergen such as raw fish must be cleaned and sanitized prior to contacting different types of raw animal foods.
4-302.13
Amended the tag line to add “mechanical warewashing”

4-602.11

Amended ¶ 4-602.11(B) to change the cleaning and sanitizing frequency for food contact surfaces or utensils that are in contact with a raw animal food that is a major food allergen such as fish, followed by other types of raw animal foods. With this change, the exception to existing subparagraph (A)(1) found in ¶(B) now applies only to raw meat and poultry.
Amended ¶7-204.12(A) to re-designate ¶(A) into a lead-in paragraph with four new subparagraphs: Added 21 CFR 173 Secondary Direct Food Additives Permitted in Food for Human Consumption as new subparagraph (A)(1); Added GRAS ingredients as new subparagraph (A)(2); Added effective food contact notifications as new subparagraph (A)(3); Added 40 CFR 156 Labeling Requirements for Pesticides and Devices as new subparagraph (A)(4) to allow the use of other antimicrobial agents allowed under the food contact notification program for washing fruits and vegetables as well as GRAS ingredients permitted as antimicrobials or for general food use.
Expand and clarify the type of information that should be included when a Hazard Analysis and Critical Control Point Plan is required by a regulatory authority.
Amended ¶8-201.13(B) to add new language to have the food establishment notify the Regulatory Authority through submission of a HACCP plan that they will be conducting ROP operations that conform with procedures in § 3-502.12.

Amended ¶ 8-304.11 to add new ¶(K) to include a requirement for the permit holder to post a sign or placard notifying the public that inspectional information is available for review.
Suggests that regulatory authorities ensure that inspection staff has access to the necessary training and continuing education.
2-2 Employee Health

Amended to add a description of nontyphoidal Salmonella between the descriptions of Norovirus and Salmonella Typhi. Amended to update the list of *Pathogens Transmitted by Food Contaminated by Infected Persons Who Handle Food, and Modes of Transmission of Such Pathogens* from CDC, effective November 30, 2012. Amended the pathogen descriptions in subpart 2-201.11 to be consistent with the Bad Bug Book, 2nd Edition, 2012.
RECAP....

Nothing major for our industry in this Supplement ... we are used to being regulated but now we can see that others in the Food Service Industry are being held to a higher standard and need educated in serving safe food.

Each state in the Union has varying Food Codes (1999, 2001, 2005) written into your state regulations so be sure to familiarize yourself with what is required for Healthcare Food and Nutrition keeping in mind the various care levels such as for Long Term Care, Hospitals, Critical Access, Assisted Living and Residential Care Facilities.
QUESTIONS??????

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