

2013 FOOD CODE – MAJOR CHANGES

The 2013 Food Code is modeled after the Center for Disease Control's five major risk factors for foodborne illness:

- Purchasing food from unsafe food sources
- Poor personal hygiene
- Failing to cook food adequately
- Holding food at incorrect temperatures
- Contaminated equipment

NEW TERMINOLOGY:

Critical Red/Critical/Non-critical violations have been replaced with:

Priority (P) – Eliminates, prevents or reduces risk of food borne illness to a safe level, i.e.:

- Raw foods separated from ready-to-eat foods
- Improper hot-holding or cold-holding temperatures
- Employees not washing their hands when soiled

Priority Foundation (Pf) – Supports or facilitates a priority item, i.e.:

- No person in charge on site
- Thermometers not accessible or calibrated
- Hand sink has no soap

Core – General sanitation and facility maintenance, i.e.:

- Hand sink is dirty

Potentially Hazardous Foods (PHFs) have been redefined as **“Time and Temperature Control for Safety Foods”** (TCS Foods). TCS Foods include: dairy products, eggs, meat, fish, shellfish and crustaceans, baked potatoes, tofu or other soy protein, sprouts, sliced melons, untreated garlic-and-oil mixtures, cooked rice, beans, and vegetables. **New TCS Foods** include cut tomatoes and cut leafy greens.

NEW PROCEDURES:

Date Marking Foods:

You must date mark any food meeting the following criteria:

- TCS food requires time and temperature control to limit the pathogen growth or toxin formation
- Ready-to-eat (RTE) foods that may be eaten without any additional preparation steps to make the food safe
- Foods stored under refrigeration for more than 24 hours. Even if the food is served in less than a week, the items need to be date marked. If the food is not going to be served, sold, or discarded within 24 hours, it must be date marked.

Foods must be marked to indicate when food must be consumed, sold, or discarded, not to exceed seven total days at 41°F or below. If food was combined that was opened on a different date, you should use the date of the oldest ingredient as the reference date. For example: *Lenny mixes a salad on Tuesday, 12/2/2018 with chicken that was prepared on Monday, 12/1/2018, the combined salad should be date marked based on a starting date of Monday and have a use-by date of 12/7/2018.*

Vomit and Diarrhea Spill Kit and Procedure:

The FDA sought to address foodborne illnesses like norovirus because they are highly contagious and fast spreading. Food establishments are now required to have **procedures for employees** to follow when responding to events that involve vomit and diarrhea onto surfaces in the food establishment. This includes written procedures that address specific actions employees must take to minimize:

- The spread of contamination
- Exposure to employees, consumers, food, and surfaces

In addition to written procedures that must be kept on site, a fully stocked, compliant body fluid spill kit must be stored on site. The kit must contain a complete set of protective equipment for employees, an EPA-registered disinfectant rated to kill foodborne illnesses like norovirus and salmonella, caution tape to close off areas, an absorbent material to solidify the biohazard spill and a set of disposal supplies including scrapers, absorbent towels and trash bags. Each kit should contain clear, step-by-step instructions for employees to follow. All supplies and materials in each single-use spill kit should be thrown away after use to eliminate cross contamination risk.

Employee Sick Policy Form:

Staff should be trained on employee illness forms; both conditional and regular employees need to sign off on your establishment's employee sick policy. These forms are to be kept on file, on site. Be sure they understand their responsibility to report any symptoms or illness. A model form created by the MA Department of Public Health will be provided to you at the seminar.

Inspection Report Signage:

A new responsibility of the permit holder is to post a sign or placard in a location in the food establishment that is conspicuous to customers, notifying customers that a copy of the most recent establishment inspection report is available upon request.

HACCP / Special Processes Procedures:

All special processes in facility are to be submitted to the health department before implementing. All procedures are to be kept on-site at all times.

New Resources:

High temp dish machines should have 160°F thermal labels on site to test dishwasher.

Thin probe thermometers are required if burgers or thin grilled items are served at your establishment.