

# Food Code

U.S. Public Health Service



# 2013

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

Slide 1

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add date  
Maureen Lee, 1/22/2019

# November 2018 Massachusetts Department of Public Health adopted the

**1. 2013 Federal Food Code with 2015  
Supplement**

**2- Updated version of the Massachusetts State  
Sanitary Code 105CMR 590.000**

105 CMR 590.000 can be viewed at:

<https://ipswichma.gov/204/Public-Health>  
<https://www.mass.gov/lists/retail-food>

## Objectives

- **Significant changes** from 1999 to the 2013 Federal Food Code
- Change in Person in Charge (PIC) Responsibilities
- Examples of violations and risks
- Inspection Form features
- Inspection Approaches





## 2013 Food Code

**Recognizes CDC 5 risk factors, leading cause of foodborne illness.**

- Poor personal hygiene
- Unsafe food sources
- Improper cooking temps
- Improper holding temps
- Contaminated equipment

**Emphasis is on Active Managerial Control**

1. Establish Procedures
2. Train staff
3. Monitor
4. Verify staff following procedures
5. Verify procedures are effective





# Definition Changes

**Time/Temperature Controlled for Safety (TCS)** formally potentially hazardous foods (PHF's)

**TCS foods** require temperature controls to limit pathogenic microorganisms or toxin formation

## *Added TCS foods:*

- Cut leafy greens
- Cut melon
- Cut tomato



## Highly Susceptible Population

- **Added:** children age 9 or under in school, daycare or similar facility are included in a HSP



# When You Review the 2013 Regulations Look for.....

## Better Identification of Risk Controls

Former use of "critical" and  
"non critical" replaced with:

- Priority Item **(P)**
- Priority Foundation Item **(PF)**
- Core Item

## Emphasis on Temperatures and Cleaning & Sanitizing

- Food contact surfaces
- Non food contact surfaces

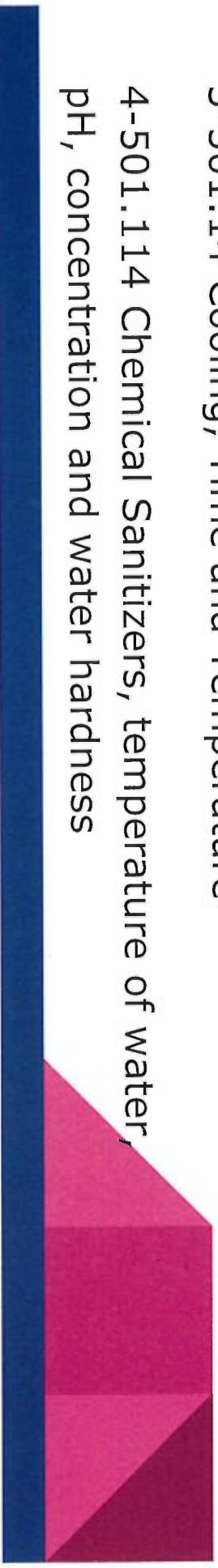


## **Priority Items (P)**

**(Eliminates, prevents, reduces risk to acceptable level)**

### **Examples**

- 3-302-11 Packaged and unpackaged food separation, segregation
- 3-302-15 Washing Fruits and Vegetables - devices and chemicals used in compliance with manufacturer's instructions.
- 3-301.11 No bare hand contact with RTE foods
- 3-304-15(a) Glove use - single task
- 3-501.14 Cooling, Time and Temperature
- 4-501.114 Chemical Sanitizers, temperature of water, pH, concentration and water hardness



## **Priority Foundation Items (Pf)** **(Supports or facilitates a Priority Item)**

### **Examples**

- 3-202-18 Shellstock identification
- 3-301.11 Employees shall minimize bare hand and arm contact with exposed Food that is not in a ready to eat form.
- 3-501.15 Cooling Methods
- 4-203-11 Food Thermometers available and accurate
- 4-302-14 Sanitizing Solution, Testing Devices
- 6-301 Soap & paper towels available at handsink



## **Core Items** **(general sanitation, facility structure, equipment design & general maintenance)**

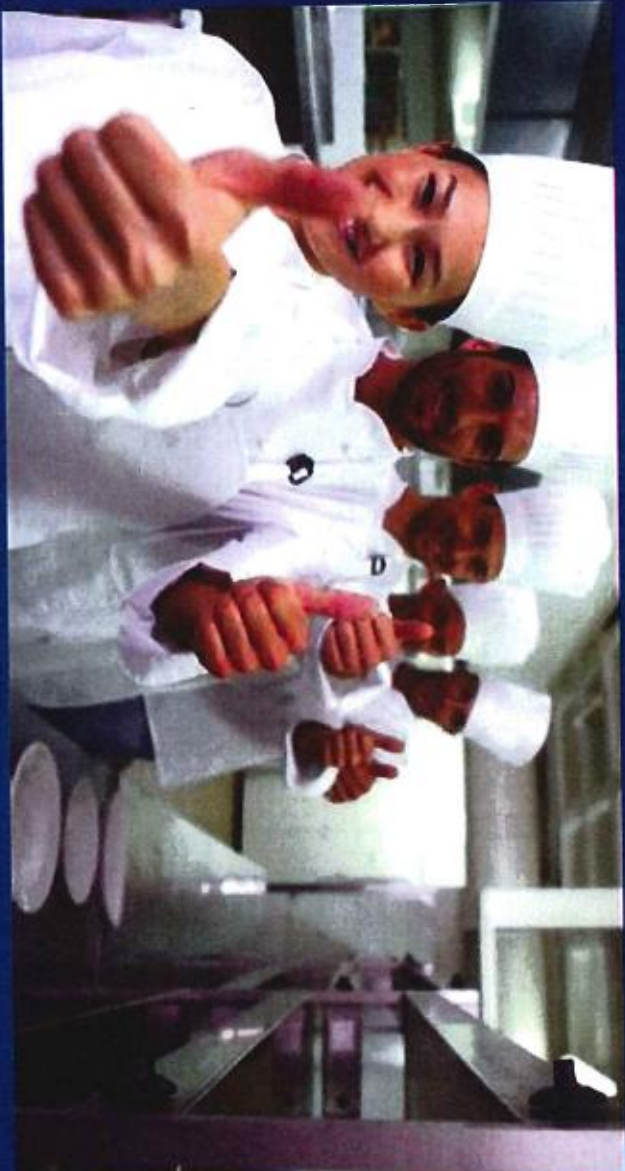
### **Examples**

3-302-12 Food Storage Containers identified with Common Name of Food

3-304-14 Wiping Cloths, Use Limitation, clean, dry, wet in sanitizing solution

3-304-15(b)(c)(d) Gloves, use Limitation





# Chapter 2 Management and Personnel



## 2-102-12 Certified Food Protection Manager

Added:

- Works as a PIC
- Responsible for **direct supervisory and management responsibility** for food preparation and service



## The Person in Charge (PIC)

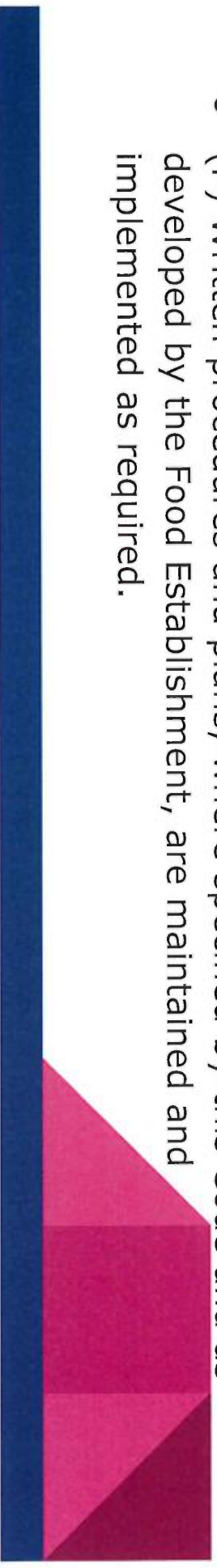
- Assigned and present during all operating hours.
- Knowledgeable of duties (**handout**)
- Responsible for food safety!

\*The Primary PIC is a certified Food Protection Manager and responsible for training all other PIC.



## 2-103-11 Person in Charge Duties

- (F) Employees are verifying that FOODS delivered during ***non-operating*** hours are from approved sources, placed into appropriate storage locations, temperatures maintained, protected from contamination and unadulterated.
- (I) Employees are properly maintaining food temperatures during hot and cold holding. **(use calibrated food thermometer to check temperatures)**
- (O) Requires verified method for employees to report illness and relative health status. **(Employee Reporting Agreement)**
- (P) Written procedures and plans, where specified by this Code and as developed by the Food Establishment, are maintained and implemented as required.



## 2-201.13 Exclusion & Restriction

Employee diagnosed with Norovirus may return to work:

- With Doctors note or..
- After symptoms of vomiting or diarrhea resolved, and more than 72 hours have passed since the employee became asymptomatic.

