

2013 FDA Food Code Updates

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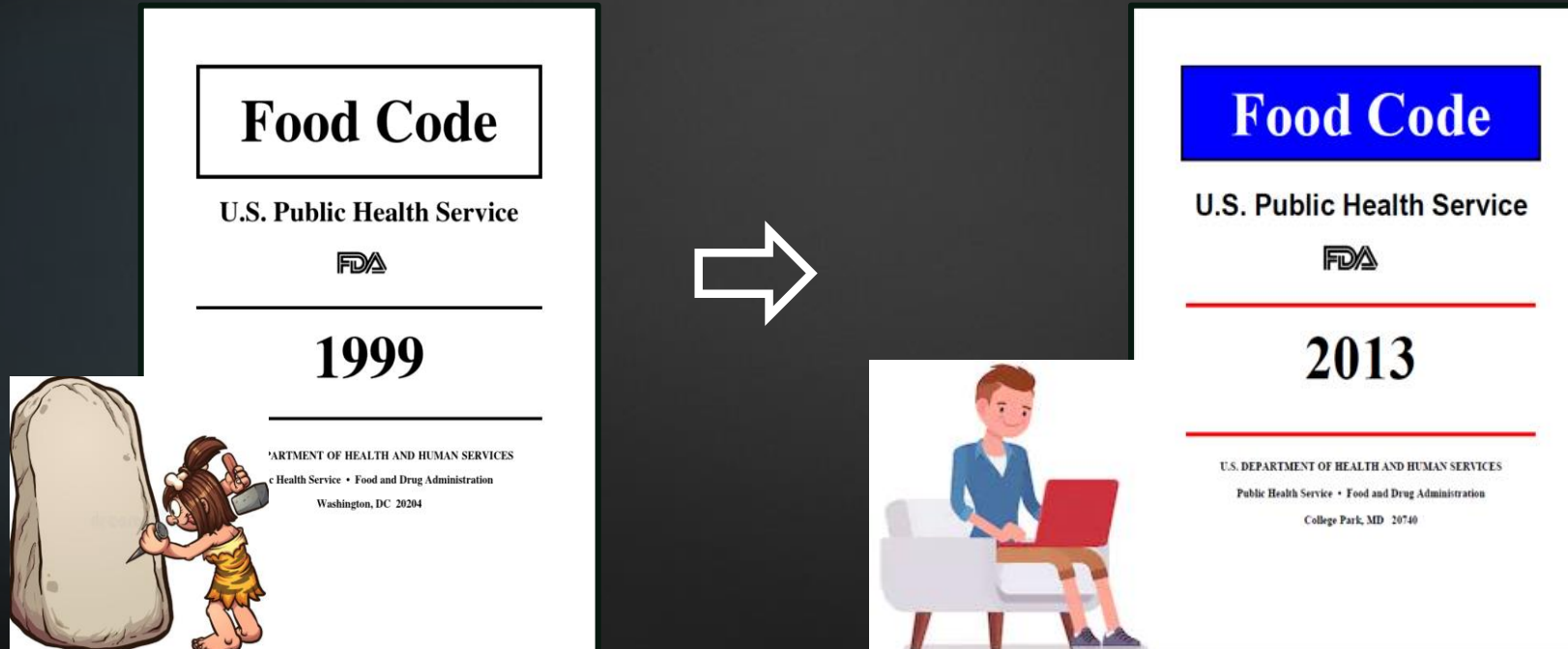
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Uxbridge
Board of Health

Changes to the Food Code

- ▶ The MA Department of Public Health (DPH) amended 105 CMR 590.000: State Sanitary Code Chapter X: Minimum Sanitation Standards for Food Establishments (the Retail Food Code) to include sections of the 2013 FDA Food Code with amendments made by FDA in 2015.
- ▶ Changes became effective on October 5, 2018



Purpose of Updates

- Uniform national standards
- A more standardized approach to inspection of food establishments
- Safeguard public health and provide to consumers food that is safe, unadulterated, and honestly presented

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FIND IT FAST

<ul style="list-style-type: none"> 2020 Meeting Schedule BOH Regulations BOH Summary of Responsibilities Community Emergency Response Team (CERT) Eastern Equine Encephalitis (EEE) Updates Emergency Planning Food Safety Hoarding Resources Household Hazardous Waste Medical Reserve Corps (MRC) Municipal Vulnerability Preparedness (MVP) Permit Applications and Fee Schedule Private Drinking Water Wells 	<div style="text-align: right;"> </div> <h2 style="color: #2c4e64;">Food Safety</h2> <p>NEW FOOD CODE REGULATIONS</p> <p>The MA Department of Public Health (MDPH) amended the Retail Food Code (105 CMR 590.000: State Sanitary Code Chapter X: Minimum Sanitation Standards for Food Establishments) to include sections of the 2013 FDA Food Code with amendments made by FDA in 2015. All food service establishments are required to comply with these changes that became effective on October 5, 2018. Additionally, all food service establishments are have a copy of this code on the premises.</p> <div style="float: right; width: 200px;">  </div> <div style="clear: both;"></div> <p>Merged Retail Food Code (2013 FDA Food Code, 2015 FDA Amendments and Retail Food Code 105 CMR 590)</p> <p>Overview of Changes to 105 CMR 590.00</p> <p>Summary of all Major Changes to the Massachusetts Retail Food Code</p> <p>The Uxbridge Board of Health will be holding two free training sessions for all for Food Establishments on</p>
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Merged Food Code

Merged Retail Food Code (2013 FDA Food Code, 2015 FDA Amendments and Retail Food Code 105 CMR 590)

BLACK TEXT is from the FDA's 2013 Food Code as amended by FDA's 2015 Supplement to the 2013 Food Code

- **BLACK TEXT** with no left border is language from the 2013 FDA Food Code which is the same as language from the 1999 FDA Food Code adopted by the Department of Public Health (DPH) in 2001.
- **BLACK TEXT** with a left border is language from the 2013 FDA Food Code which is different from what was adopted by DPH in 2001.

RED TEXT is from 105 CMR 590.000

- **RED TEXT** with no left border has not been changed by DPH since the 2001 version of 105 CMR 590.000.
- **RED TEXT** with a left border contains new language adopted in 2018 for 105 CMR 590.000.

Merged Food Code

BLACK TEXT with a left border is language from the 2013 FDA Food Code which is different from previous code

RED TEXT with a left border contains new language adopted in 2018 for 105 CMR 590.000.

2-5 Responding to Contamination Events

2-501 Procedures for Responding

2-501.11 Clean-up of Vomiting and Diarrheal Events.

A FOOD ESTABLISHMENT shall have procedures for EMPLOYEES to follow when responding to vomiting or diarrheal events that

involve the discharge of vomitus or fecal matter onto surfaces in the FOOD ESTABLISHMENT. The procedures shall address the specific actions EMPLOYEES must take to minimize the spread of contamination and the exposure of EMPLOYEES, consumers, FOOD, and surfaces to vomitus or fecal matter.^{Pf}

version 10/22/18

26

2-1 Supervision

2-101 Responsibility

2-101.11 Assignment. [590.002(A)]

(A) Except as specified in ¶ (F) of this section, the permit holder shall be the person in charge or shall designate a person in charge and shall ensure that a person in charge is present at the food establishment during all hours of the operation. The owner or person(s) in charge shall designate an alternate person to be in charge at all times when they cannot be present. The alternate, when acting as the person in charge shall be responsible for all duties specified in FC 2-103.11 and must be adequately trained by the person in charge to ensure that the establishment operates in compliance with 105 CMR 590.000.

(B) In addition to the provisions in FC 2-


(b) The facility being in full compliance with 105 CMR 590.000.

(E) If the person(s) in charge with demonstrated knowledge of food safety is transferred, terminated or terminates employment, the owner or permit holder shall notify the board of health in writing and have 60 days to employ a replacement. The board of health may grant an extension not to exceed an additional 60 days to comply with this requirement if deemed necessary.

(F) In a FOOD ESTABLISHMENT with two or more separately PERMITTED departments that are the legal responsibility of the same PERMIT HOLDER and that are located on the same PREMISES, the PERMIT HOLDER may, during specific time periods when food is not being prepared, packaged, or served, design-

New Risk Designations

- ▶ The former use of “critical” or “non-critical” has been changed in recognition of the need to better identify risk-based controls within the Code’s provisions.
- ▶ “P” designation = PRIORITY ITEM
- ▶ “Pf” designation = PRIORITY FOUNDATION ITEM
- ▶ Any unmarked provisions within a section = CORE ITEMS



Person-in-Charge (PIC) and Certified Food Protection Manager (CFPM)

590.002 (A); FC 2-101.11

Person in Charge – Assignment Pf

- ▶ The permit holder shall be the person in charge (PIC) or shall designate a PIC and shall ensure that a PIC is present at the food establishment at **all hours** of the operation.
- ▶ The owner, or person(s) in charge shall designate an alternate person to be in charge at all times when they can't be present. The alternate, when acting as the PIC, shall be responsible for all duties specified in FC 2-103.11 (PIC Duties) and **must be adequately trained** by the PIC to ensure that the establishment operates in compliance with the Retail Food Code

Note: Although the PIC must be a certified food protection manager, the alternate person is not required to be a certified food manager. However, when **acting as the PIC**, **they must meet the requirements stated above.**

PIC – Assignment ^{Pf} *Continued*

- ▶ In addition, each food establishment shall employ at least one ~~full-time equivalent (FTE)~~ PIC who shall be on-site manager or supervisor and is at least 18 years of age and who by being a certified food protection manager has shown proficiency of required information through passing a certification examination that is part of an accredited program recognized by the Department.

590.002(B); FC 2-102.11

Person in Charge – Demonstration Pf

- ▶ (A) Complying with this Code by having no violations of PRIORITY ITEMS during the current inspection;
- ▶ (B) Being a certified FOOD protection manager who has shown proficiency of required information through passing a test that is part of an ACCREDITED PROGRAM; AND
- ▶ (C) Responding correctly to the inspector's questions as they relate to the specific FOOD operation. . . .

NEW: 2-102.11 (C) (9) Describing foods identified as major allergens and the symptoms that a major food allergy could cause in a sensitive individual who has an allergic reaction.

Certified Food Protection Manager (CFPM) Certificates

REMINDER

- ▶ **Shall be prominently posted** in the establishment next to the food establishment permit.
- ▶ Must be removed when the individual(s) is no longer employed on-site by the establishment.
- ▶ Must be replaced if the PIC(s) with demonstrated knowledge of food safety is transferred, terminated, or terminates employment.
 - ▶ **The owner or permit holder shall notify the health department in writing and have 60 days to employ a replacement.**
 - ▶ The health department may grant an extension not to exceed an additional 60 days to comply with this requirement if deemed necessary.

590.002 (D); FC 2-103.11

Person in Charge (PIC) Duties ^{Pf}

(F) EMPLOYEES are verifying that FOODS delivered to the FOOD ESTABLISHMENT during non-operating hours are from APPROVED sources and are placed into appropriate storage locations such that they are maintained at the required temperatures, protected from contamination, unadulterated, and accurately presented. ^{Pf}

(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. ^{Pf}

(M) EMPLOYEES are preventing cross contamination of READY-TO-EAT FOOD with bare hands by properly using suitable UTENSILS such as deli tissue, spatulas, tongs, single-use gloves, or dispensing EQUIPMENT. ^{Pf}

590.002 (D); FC 2-103.11

Person in Charge (PIC) Duties ^{Pf}

(N) EMPLOYEES are properly trained in FOOD safety, **including food allergy awareness**, as it relates to their assigned duties ^{Pf}

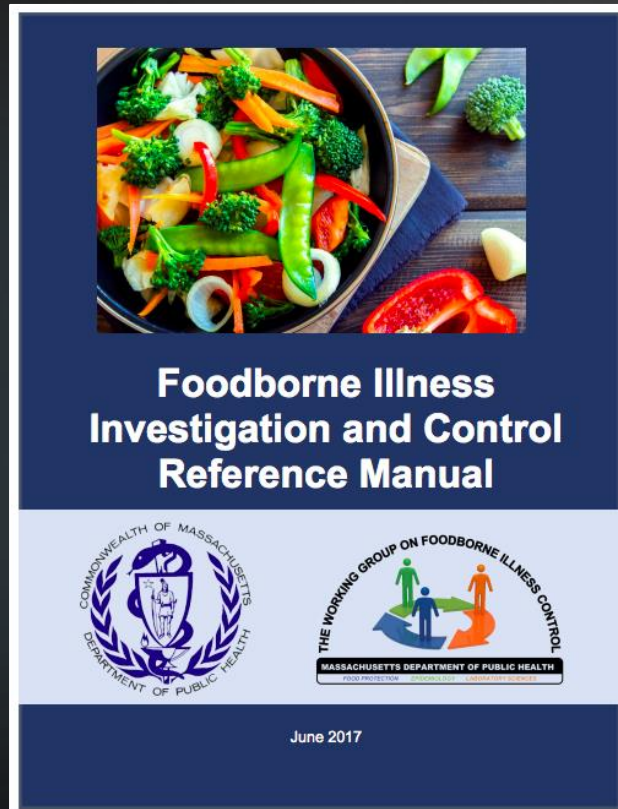
(O) FOOD EMPLOYEES and CONDITIONAL EMPLOYEES are informed ***in a verifiable manner*** of their responsibility to report in accordance with LAW, to the PERSON IN CHARGE, information about their health and activities as they relate to diseases that are transmissible through FOOD, as specified under ¶ 2-201.11(A). ^{Pf}

(P) Written procedures and plans, where specified by this Code and as developed by the FOOD ESTABLISHMENT, are maintained and implemented as required. ^{Pf}

590.002(D); 2-103.11 (O)

PIC Duties - “Verifiable Manner”

- ▶ “Foodborne Illness Investigation and Control Reference Manual”
Food Employee Reporting Agreement - Sample - Ch. 7



Food Employee Reporting Agreement	
Preventing Transmission of Diseases through Food by Infected Food Employees	
<p>The purpose of this agreement is to ensure that Food Employees and Conditional Employees notify the Person in Charge when they experience any of the conditions listed so that the Person in Charge can take appropriate steps to preclude the transmission of foodborne illness.</p>	
<p>I AGREE TO REPORT TO THE PERSON IN CHARGE:</p>	
<p>A. SYMPTOMS OF: diarrhea, fever, vomiting, jaundice, sore throat with fever, and lesions containing pus on the hand, wrist, or an exposed body part (such as boils and infected wounds, however small.)</p>	
<p>B. MEDICAL DIAGNOSIS OF BEING ILL WITH: norovirus, shiga toxin-producing <i>E. coli</i>, <i>S. typhi</i> (typhoid fever), <i>Shigella</i> spp., non-typhoidal <i>Salmonella</i>, and Hepatitis A, as well as other diseases that may be transmitted through food per 105 CMR 300.000. Contact the Food Protection Program at 617-983-6712 or The Epidemiology Program at 617-983-6800 for additional information.</p>	
<p>C. PAST MEDICAL DIAGNOSIS OF DISEASES LISTED ABOVE: Have you ever been diagnosed as being ill with one of the diseases listed above? _____ If you have, what was the date of the diagnosis? _____</p>	
<p>D. HIGH-RISK CONDITIONS:</p> <ul style="list-style-type: none">• Exposure to or suspicion of causing any confirmed outbreak of the diseases listed under Part B above.• A household member has been diagnosed with diseases listed in Part B above.• A household member attending or working in a setting experiencing a confirmed outbreak of one of the diseases listed in part B above.	
<p>I have read (or had explained to me) and understand the requirements concerning my responsibilities under 105 CMR 590.003 Food Code and this agreement to comply with the reporting requirements specified above involving symptoms, diagnoses, and high-risk conditions specified. I also understand that should I experience one of the above symptoms or high-risk conditions, or should I be diagnosed with one of the above illnesses, I may be asked to change my job or to stop working altogether until such symptoms or illnesses have resolved.</p>	
<p>I understand that failure to comply with the terms of this agreement could lead to action by the food establishment or the food regulatory authority that may jeopardize my employment and may involve legal action against me.</p>	
<p>Food Employee or Conditional Food Employee Name (Please Print) _____</p>	
Signature of Above-named Individual _____	Date _____
<p>Signature of Permit Holder or Representative _____</p>	
Date _____	
<p>This is a model form created by MA Department of Public Health which is offered as a tool for industry to use to aid in compliance with 105 CMR 590.003(C) and the Federal Food Code 2-201.11. The use of this form is voluntary and is not required by state regulation. Revised: June, 2017</p>	

590.002 (E); FC 2-201.11

Reportable Symptoms

- ▶ Vomiting
- ▶ Diarrhea
- ▶ Jaundice
- ▶ Fever with Sore Throat
- ▶ Lesions containing pus on hand, wrist or exposed portions of the arm
- ▶ ~~Fever~~ (no longer reportable)

590.002 (E); FC 2-201.11

Reportable Diagnosis and Past Illness

- ▶ Norovirus P
- ▶ Hepatitis A virus P
- ▶ Shigella spp. P
- ▶ SHIGA TOXIN-PRODUCING ESCHERICHIA COLI P
- ▶ Typhoid fever P
- ▶ Salmonella (non-typhoidal) P
- ▶ Any other disease transmissible through food so designated in 105 CMR 300.000: Reportable Diseases, Surveillance, and Isolation and Quarantine Requirements.

and

- ▶ A diagnosis of Typhoid Fever within the past 3 months without antibiotics.

590.002; FC 2-301.12

Proper Handwashing Procedure ^P

Amended to read:

FOOD EMPLOYEES shall clean their hands and exposed portions of their arms, including surrogate prosthetic devices for hands or arms for at least 20 seconds . . .

Procedures:

1. Rinse under clean, running warm water (at least 100°F);
2. Apply an amount of cleaning compound recommended by the cleaning compound manufacturer;
3. Rub together vigorously for at least 10 to 15 seconds . . . Creating friction on the surfaces of the hands and arms..., finger tips, and areas between the fingers;
4. Thoroughly rinse under clean, running warm water; and
5. Immediately follow the cleaning procedure with thorough drying . . .

590.002; FC 2-301.14

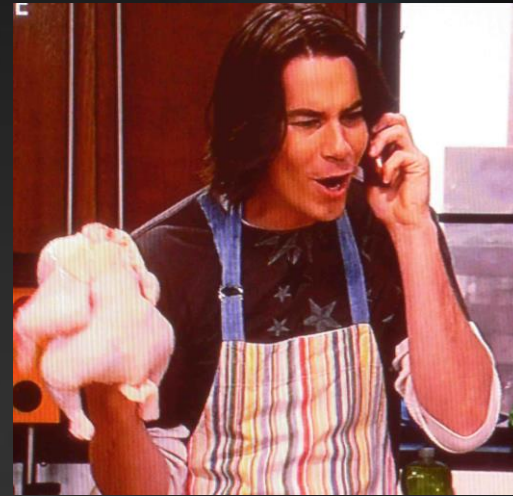
When to Wash Hands ^P

Amended to read:

Food employees shall clean their hands and exposed portions of their arms as specified under 590.002; FC 2-301.12 immediately before engaging in food preparation including working with exposed food, clean equipment and utensils, and unwrapped single-service and single-use articles and

(H) Before wearing gloves to initiate a task that involves working with food

ALWAYS WASH HANDS BEFORE PUTTING ON GLOVES AND WHEN CHANGING GLOVES.



590.003 (C); FC 3-301.11

Bare hand contact ^P

REMINDER

FOOD EMPLOYEES may not contact exposed, READY-TO-EAT FOOD with their bare hands and shall use suitable UTENSILS such as deli tissue, spatulas, tongs, single-use gloves, or dispensing EQUIPMENT. Single-use natural rubber latex gloves are not recommended for food contact in FOOD ESTABLISHMENTS.



Responding to Contamination Events

590.002; FC 2-501.11 Clean-up of Vomiting & Diarrheal Events

Completely new subpart to Chapter 2 of the FDA Food Code

Requires food establishments to have procedures to follow when responding to vomiting or diarrheal events that involve the discharge of vomitus or fecal matter onto surfaces in the establishment.

Procedures shall address the specific actions employees must take to minimize the spread of contamination and the exposure of employees, consumers, food, and surfaces to vomitus or fecal matter.

Putting the proper response into action in a timely manner can help reduce the likelihood that food may become contaminated and that others may become ill as a result of the accident.



Why target Norovirus when cleaning after a vomit or diarrheal event?

According to the CDC:

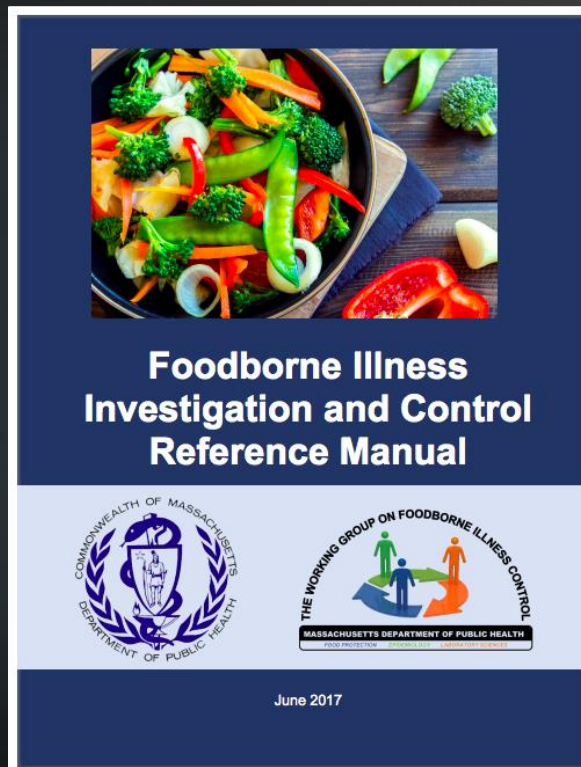
- ▶ Norovirus is the leading cause of foodborne disease outbreaks in the United States.
- ▶ It is responsible for greater than 50% of all foodborne gastroenteritis outbreaks.
- ▶ An estimated 21 million cases of acute gastroenteritis are due to Norovirus infection.
- ▶ Transmission occurs via foodborne and person-to-person routes, airborne inhalation of vomitus droplets, and also through contact with contaminated environmental surfaces.
- ▶ Norovirus causes acute onset of vomiting (often explosive) and diarrhea (also often explosive) which can contaminate surfaces and become airborne increasing the chances of additional infections.
- ▶ Effective clean up of vomitus and fecal matter in a food establishment should involve a more stringent cleaning and disinfecting process.
- ▶ Some compounds that are routinely used for sanitizing food-contact surfaces and disinfecting countertops and floors, such as certain **quaternary ammonium compounds, may not be effective against Norovirus.**
- ▶ Food establishments should have procedures for the cleaning and disinfection of vomitus and/or diarrheal contamination events that address the use of proper disinfectants at the proper concentration.

590.002; FC 2-501.11

Clean-up of Vomiting & Diarrheal Events

Vomit and Diarrhea Clean-up Procedure – Sample - Chapter 8

“Foodborne Illness Investigation and Control Reference Manual”



Vomit and Diarrhea Clean-Up Procedure

WHY DO WE HAVE THIS PROCEDURE?

Vomiting and diarrhea can be symptoms of several very contagious diseases and it is the responsibility of food service management to protect both employees and customers from transmission of these diseases. The most important ways of accomplishing this task are:

- 1) ensure that employees understand the importance of frequent handwashing and that they know where and how to wash their hands;
- 2) ensure that employees understand their responsibility to report all disease symptoms, such as vomiting, diarrhea, jaundice, fever and sore throat; diagnosis of diseases; and exposure to others who are sick to the Person in Charge;
- 3) ensure that employees are trained and do not handle food that is ready to eat with their bare hands;
- 4) ensure that employees understand the importance of following all regular cleaning and sanitizing procedures on a daily basis and special cleaning and sanitizing procedures such as this one.

New employees will be trained in all of the above-mentioned procedures within the first week of hiring. Reminder trainings will be done for all food service staff on an **ANNUAL** basis.

VOMIT/DIARRHEA CLEAN-UP KIT

A vomit/diarrhea clean-up kit is stored in a labeled bin in Contents of Clean-up Kit:

- 1) Personal Protective Equipment (PPE)
 - disposable gloves, nitrile or non-latex
 - face and eye shields (clean and sanitize after use)
 - disposable shoe covers
 - disposable aprons
 - masks
 - hair covers
- 2) Paper towels
- 3) Absorbent material: baking soda, Red Z powder, or kitty litter
- 4) Scoop or scraper, preferably disposable
- 5) Large plastic bags with twist ties
- 6) Caution tape for closing off areas

Buckets, wiping cloths, detergent and sanitizers will also be needed and are available in various locations throughout the food service area. The Person-in-Charge is responsible for refilling the clean-up kit after use. Extra supplies will be on hand. All supplies will be purchased or ordered at the time of the incident so that the kit is ready for use as soon as possible after the incident.

WHEN A VOMITING OR DIARRHEA INCIDENT OCCURS

- 1) Remove the following from the area if no contact with vomit or diarrhea:
 - a) employees and/or customers
 - b) packaged food or food in closed containers
 - c) portable equipment, linens and open single-use and single-service articles.

590.002; FC 2-501.11

Clean-up of Vomiting & Diarrheal Events

Other Helpful Resources:

- ▶ FDA 2013 Annex 3, Chapter 2 lists things to consider when developing a plan that addresses the need for the cleaning and disinfection of a vomitus and/or diarrheal contamination event.
- ▶ CDC Poster – *Help Prevent the Spread of Norovirus* (using bleach)

590.002; FC 2-501.11

Clean-up of Vomiting & Diarrheal Events

Spill Kits – Although not required by regulation, if they make their own, or purchase one, ensure they contain an adequate supply of items (like sorbent, disinfectant, gloves, etc.) and that they refill supplies after use.

If they purchase or make their own spill kits, with the goal of eliminating Norovirus, the CDC recommends that the disinfectant be registered by the EPA as effective against Norovirus.

For more information about disinfectants registered as effective against norovirus by the Environmental Protection Agency (EPA), see:

<https://www.epa.gov/pesticide-registration/list-g-epa-registered-hospital-disinfectants-effective-against-norovirus>

Spill Kit Content – Sorbant Options



Examples: EPA Registered Disinfectants



590.003; FC 3-203.12

Shellstock, Maintaining Identification Pf



(A) Except as specified under (C)(2) of this section, shellstock tags shall remain attached to the container in which the shellstock are received until the container is empty.

(B) The date when the last shellstock from the container is sold or served shall be recorded on the tag or label.

(C) The identity of the source of SHELLSTOCK that are sold or served shall be maintained by retaining SHELLSTOCK tags or labels for 90 calendar days from the date that is recorded on the tag or label (last sold/served date).

590.003; FC 3-401.11

Cooking ^P

- ▶ C) A raw or partially cooked animal food may be served or offered for sale upon consumer request or selection in a R-T-E form if:

Except that ground meats cannot be offered raw or undercooked from a child's menu.

- ▶ Reminder statement: "Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness."

"Meat" means the flesh of animals used as food, including the dressed flesh of cattle, swine, sheep, or goats and other edible animals, except fish, poultry, and wild game animals as specified under subparagraphs 3-201.17 (s)(3) and (4).

590.003; FC 3-402.11

Parasite Destruction ^P

- ▶ (A) Except as specified in ¶ (B) of this sections, before service or sale in ready-to-eat form, raw, raw-marinated, partially cooked, or marinated-partially cooked fish shall be:
 - ▶ Frozen and stored at a temperature of -4°F or below for a minimum of 7 days
 - ▶ Frozen at -31°F or below until solid and stored at -31°F or below for a minimum of 15 hours; or
 - ▶ Frozen at -31°F or below until solid and stored at -4°F or below for a minimum of 24 hours

New Temperature Danger Zone

41°F - 135°F

590.003; FC 3-202.11

Receiving hot foods - now **135°F** or above.

590.003; FC 3-304.12

In-use utensil – may now be stored in hot water at **135°F** or above.

590.003; FC 3-401.13

Cooking fruits and vegetables for hot holding **135°F** or above
(no cooking requirement if cooked for immediate service).

590.003; FC 3-501.13

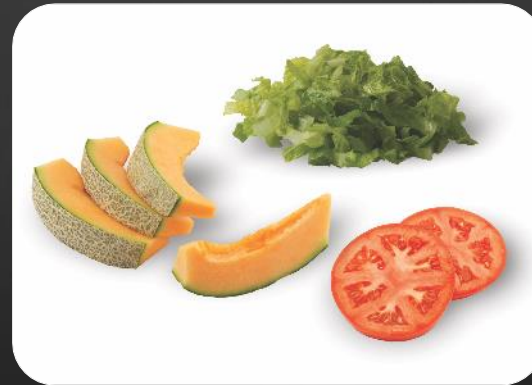
Thawing

(E) Reduced oxygen packaged fish that bears a label indicating that it is to be kept frozen until time of use shall be removed from the reduced oxygen environment:

- (1) Prior to thawing under refrigeration; or
- (2) Prior to, or immediately upon completion of thawing using procedures specified in ¶ (B) of this section (thawing completely submerged under running water).



Time/Temperature Controlled for Safety – TCS Foods



590.003; FC 3-501.17

Ready-to-Eat, TCS Food Date Marking ^{Pf}

(A) On-premise preparation

- ▶ Except when packaging food using a ROP method, refrigerated, R-T-E, TCS food prepared and held in a food establishment for more than 24 hours shall be clearly marked to indicate the date or day by which the food shall be consumed on the premises, sold, or discarded when held at a temperature of 41°F or less for a maximum of 7 days.

***Must be discard date – NOT DATE OPENED**

- ▶ The day of preparation shall be counted as Day 1.

TCS Food Date Marking Continued

(B) Commercially processed food

Refrigerated, R-T-E, TCS food prepared and packaged by a food processing plant shall be clearly marked, at the time the original container is opened in a food establishment and if the food is held for more than 24 hours, to indicate the date or day by which the food shall be consumed on the premises, sold, or discarded, based on the temperature and time combinations specified in the Food Code and:

- (1) The day the original container is opened in the food establishment shall be counted as Day 1; and
- (2) The day or date marked by the food establishment **may not exceed a manufacturer's use-by date** if the manufacturer determined the use-by date based on food safety.

TCS Food Date Marking Continued

(C) Combining ingredients:

A refrigerated, ready-to-eat time/temperature control for safety food ingredient or a portion of a refrigerated, ready-to-eat time/temperature control for safety food that is subsequently combined with additional ingredients or portions of food shall retain the date marking of the earliest-prepared or first-prepared ingredient.

Test Question: If I cooked chicken on January 20th and made chicken salad on January 23rd, what is the discard date?

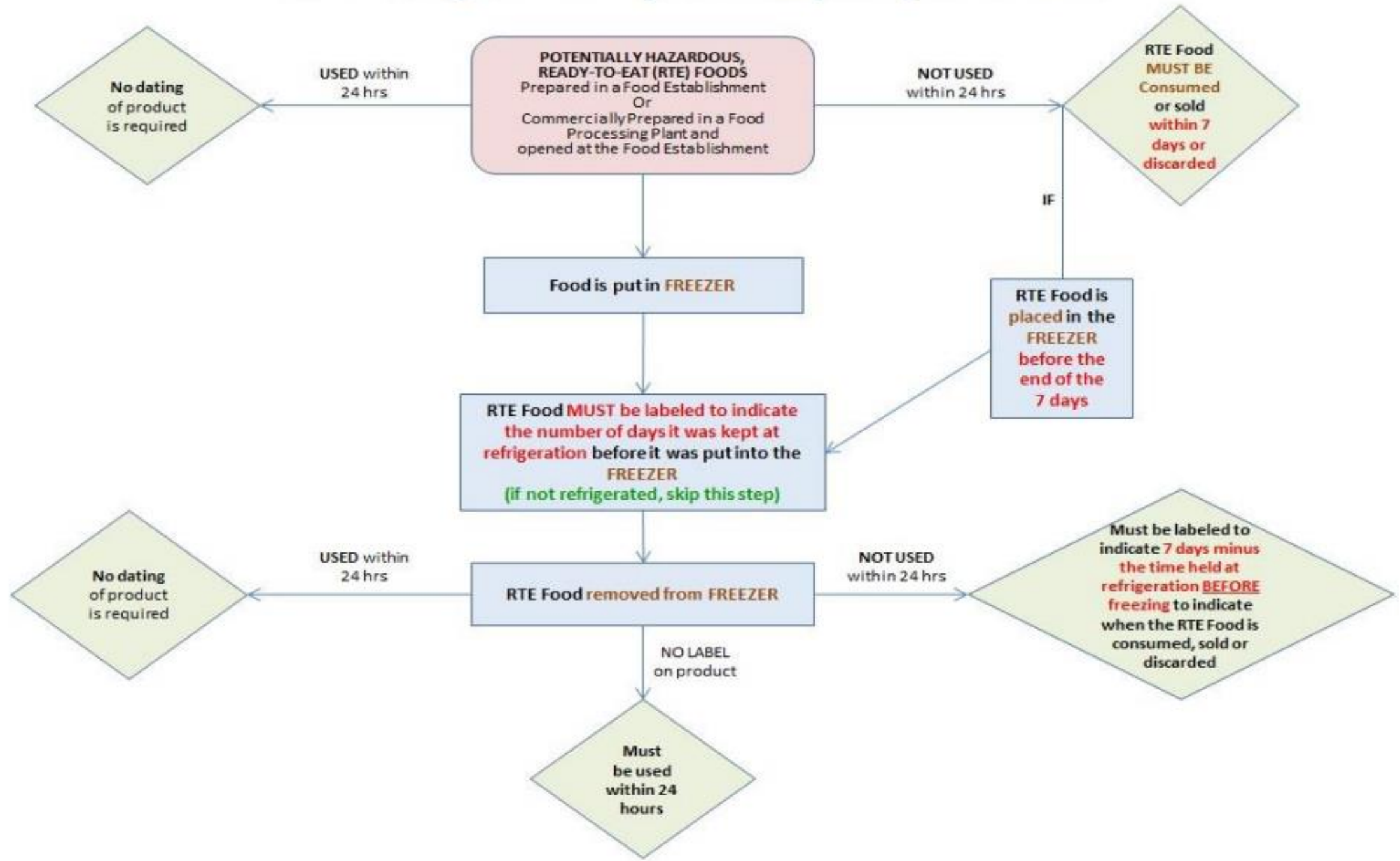
January 26th (Day 1 is Jan. 20th plus 6 days)

TCS Food Date Marking and Freezing

- ▶ Freezing food stops the date marking clock but does not reset it.
- ▶ If a food is stored at 41° F for two days and then frozen at 0° F, it can be safely stored at 41° F for five more days after removal from the freezer.
- ▶ The freezing date and the thawing date must be provided on the container along with the preparation date to indicate how many of the original seven days have expired.
- ▶ If food is not properly dated, it must be used or discarded within 24 hours

Please note the food inspector may discard unlabeled TCS foods during an inspection.

Date Marking of Potentially Hazardous, Ready-to-Eat Foods



590.003; FC 3-502.11

Variance Required ^{Pf}

- Smoking Food (only as method of food preservation)
- Curing Food
- Using Food Additives (i.e. vinegar) as food preservation or to render food a non TCS food
- Reduced Oxygen Packaging (ROP)
- Molluscan shellfish life-support system display tanks for consumption – must obtain additional variance for wet storage systems from DPH (105 CMR 500.021 (D)).
- Custom Processing of Animals
- Preparing food by another method that is determined by RA to require a variance
- **Sprouting seeds – NEW!**

NOTE: HACCP plan required

590.004; FC 3-304.14 (E)

Wiping Cloths, Use Limitation

Containers of chemical sanitizing solutions in which wet wiping cloths are held between uses shall be stored off the floor and in a manner that prevents contamination.



590.004; FC 3-304.14 (E)

Wiping Cloths, Use Limitation

This is not a promotion .
Video provides example of
types of wiping cloths,
sanitizing solutions and tests
strips which can be
purchased from a number
of manufacturers.

Dry wiping cloths have to
be discarded when they
are visibly soiled.



590.004; FC 4-302.13 (A) Temperature Measuring Devices, Manual Warewashing ^{Pf}

In manual warewashing operations, a temperature measuring device shall be provided and readily accessible for frequently measuring the washing and sanitizing temperature. ^{Pf}



590.004; FC 4-302.13 (B) Temperature Measuring Devices, Mechanical Warewashing Pf

In hot water mechanical warewashing operations, an irreversible registering temperature indicator shall be provided and readily accessible for measuring the utensil surface temperature.



590.005; FC 5-202.12

Handwashing Sink Installation

Changed:

A handwashing sink shall be equipped to provide water at a temperature of least **100°F** through a mixing valve. ^{Pf}

590.005; FC 5-203.13

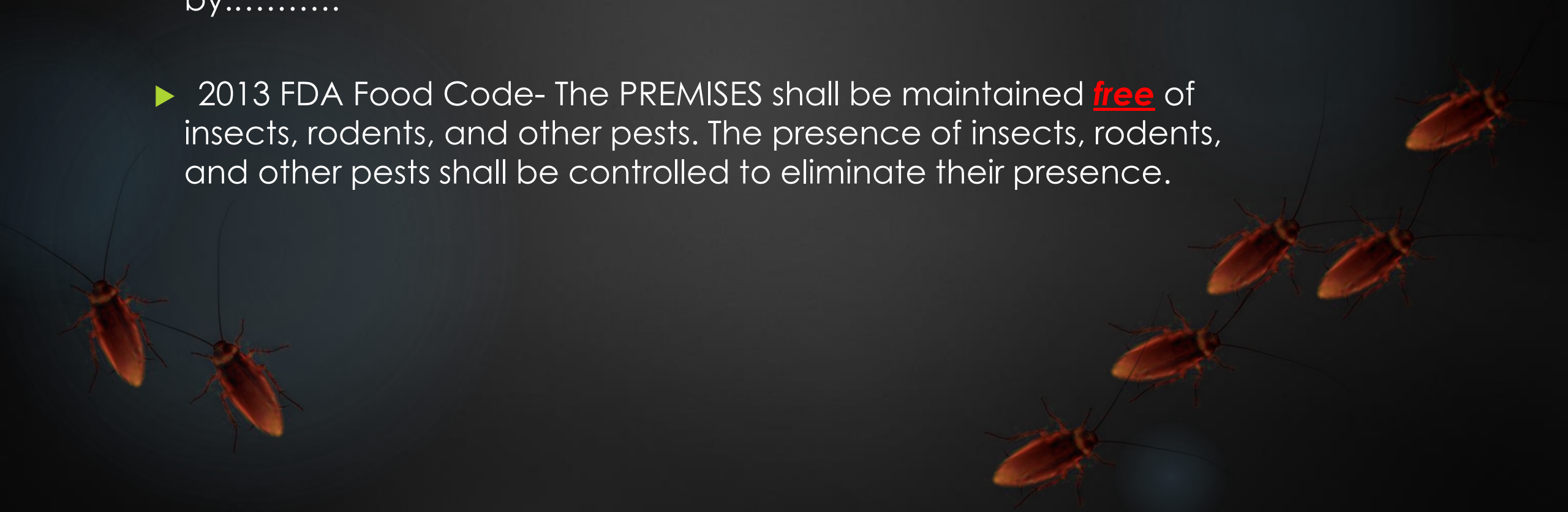
Service Sink

- ▶ At least one (1) service sink or one (1) curbed cleaning facility equipped with a floor drain shall be provided and conveniently located for the cleaning of mops or similar wet floor cleaning tools and for the disposal of mop water and similar liquid waste.
- ▶ Toilets and urinals may not be used as a service sink for the disposal of mop water and similar liquid waste.

590.006; FC 6-501.111

Controlling Pests

- ▶ 1999 FDA Food Code – The presence of insects, rodents, and other pests shall be *controlled to minimize their presence* on the premises by:.....
- ▶ 2013 FDA Food Code- The PREMISES shall be maintained **free** of insects, rodents, and other pests. The presence of insects, rodents, and other pests shall be controlled to eliminate their presence.



Staff Eating, Drinking and Smoking

REMINDER

- ▶ EMPLOYEES shall eat, drink, or use any form of tobacco only in **designated areas**. These areas shall be separate from exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES.
- ▶ **Exception**: A FOOD EMPLOYEE may drink from a closed BEVERAGE container in prep areas if the container is handled to prevent contamination.
 - ▶ Tight fitting lid with a straw
 - ▶ Spill-proof container
 - ▶ The container must be stored away from food and food contact surfaces

Staff Hygiene and Cleanliness

REMINDER

- ▶ Food Employees shall have hair restraints except for food employees such as counter staff who only serve beverages and wrapped or packaged food, hostesses, and wait staff if they present minimal risk.
- ▶ Food Employees shall keep their fingernails trimmed, filed, and maintained and unless wearing intact gloves, may not wear polish or artificial fingernails when working with exposed food.
- ▶ Except for a plain ring such as a wedding band, while preparing food, Food Employees may not wear jewelry on their arms and hands.□
- ▶ Food Employees shall wear clean outer clothing to prevent contamination

Handwashing Stations

REMINDER

- ▶ Each handwashing sink must have five things:
 - 1) Sign
 - 2) Running hot water (at least 100°F)
 - 3) Soap
 - 4) A way to dry hands
(example Single-use paper towels)
 - 5) Waste bin



Wiping Cloths and Buckets

REMINDER

- ▶ Wiping cloths must be stored in a designated bucket of sanitizing solution between uses.
- ▶ Sanitizing solutions must be tested regularly with appropriate test strips.
- ▶ Sanitizing solutions must be changed out if loses its strength.
- ▶ You must have separate sanitizing solutions for raw and ready to RTE (ready-to-eat) foods



Thermometers in Temp. Holding Units

REMINDER

- ▶ Thermometers must be placed in the warmest part of all cold holding units and the coldest part of all hot holding units
- ▶ This is in addition to any factory installed thermometers.



Why Should You Care about Food Safety?

- ▶ PUBLIC INFORMATION: Food Inspection Reports are public information. Residents can and have requested copies of Food Inspection Reports.
 - ▶ Food Establishments must post a conspicuous sign which tells customers that “a copy of last inspection report is available upon request”.
- ▶ RE-INSPECTION FEES: Non-compliance 2nd re-inspections are charged a fee of \$75. Non-compliance 3rd re-inspections are charged a fee of \$100 or Revocation per the agent.
- ▶ SUSPENSION/CLOSURE: Your Food Establishment Permit could be revoked or suspended for violations.

Why Should You Care about Food Safety?

- ▶ New Food Inspection Software will include a score and pictures may be attached to the report to illustrate violations.
- ▶ New inspection reports will be available on the BOH webpage.



FOOD ESTABLISHMENT INSPECTION REPORT											
Inspection Number	Date	Time	Inspection Type	Client Type	Inspector						
69AFF	6/18/19	7:43 PM	Routine	Restaurant	L.Berger						
Permit Number	Person In Charge	Variance	Priority	Priority f	Core	Score					
125ngksik	Joe -		4	3	4	70					
Borne Illness Risk Factors and Public Health Interventions											
D = not observed N/A = not applicable COS = corrected on-site during inspection Repeat Violations Highlighted in Yellow											
						Protection from Contamination (Cont'd)					
IN	OUT	NA	NO	COS		IN	OUT	NA	NO	COS	
					15. Food separated and protected						
					16. Food-contact surfaces; cleaned & sanitized						
					17. Proper disposition of returned, previously served, reconditioned & unsafe foods						

Prepare for Your Next Inspection

PRE-INSPECTION CHECKLIST

Recommended steps that each establishment take to be ready for your first inspection under the updated code



NEW REQUIREMENTS OF UPDATED FOOD CODE

Please refer to green Handout that summarizes the major changes to the Retail Food Code (FC) 105 CMR 590. Below are some items we would like you to focus on addressing immediately.

- ☐ **FC 2-103.11 Person in Charge.** Please refer to white Handout.
 - ☐ Inform employees in a verifiable manner of their responsibility to report all diseases that are transmissible through food. Consider using "Food Employee Reporting Agreement" (gold colored Handout) for each employee and maintain copies in orange folder which is verifiable.
 - ☐ Verify that all food deliveries made during non-operating hours are stored safely and at proper temperatures.
- ☐ **FC 2-501.11 Clean-up of Vomiting and Diarrheal Events.** Please refer to white Handout. Every Food Establishment must now have written procedures for responding to and clean-up of vomiting and diarrheal events. The written procedures and kit will be reviewed by Food Inspector during inspections.
- ☐ **FC 3-304.14 Wiping Cloths, Use Limitation.** Please refer to white Handout. Make sure staff is trained and knowledgeable of storage of wiping cloths and procedures for testing concentration of chemical sanitizer solution.
- ☐ **FC 3-501.17 Date Marking.** Ready-to-Eat Time/Temperature Control for Safety Foods held for more than 24 hours shall be clearly marked to indicate the date or day by which the FOOD shall be consumed on the PREMISES, sold or discarded when held at a temperature of 41°F or less for a maximum of 7 days. Refer to white Handout for full section of Food Code.

Please note that under FC 3-501.18, the Food Inspector may discard Ready-to-Eat, Time/Temperature Control for Safety Food in a container or package that does not bear a date or day or exceeds temperature and time combination as specified in the code.

OTHER REMINDERS

- ☐ **Thermometers available:**
 - ☐ Make sure all temperature holding units (like coolers and refrigerators) have a thermometer located inside the unit closest to the door. This is in addition to any thermometers built into the unit.



Credits/References

- ▶ MHOA/MEHA Food Code Training: 141-slide presentation available on Food Safety webpage.
 - ▶ Massachusetts Health Officers Association (MHOA)
 - ▶ Massachusetts Environmental Health Association
- ▶ MDPH Food Protection Program website
<https://www.mass.gov/lists/food-protection-program-regulations>
- ▶ US Food and Drug Administration (FDA)
 - ▶ Retail Food Industry/Regulatory Assistance & Training
<https://www.fda.gov/food/retail-food-protection/retail-food-industryregulatory-assistance-training>

Thank You for Attending!
Questions



Certified Food Protection Manager

- ▶ Massachusetts Food Protection Manager Certification Exam and Trainer Directory
 - ▶ <https://www.mass.gov/doc/massachusetts-food-protection-manager-certification-exam-and-trainer-directory/download>

Board of Health (BOH) Contact Information

- ▶ Website: <https://www.uxbridge-ma.gov/board-health>
- ▶ Office general email: boh@uxbridge-ma.gov
- ▶ Office phone: 508-278-8600 x8
- ▶ Food Inspector, Joan Clarico
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- ▶ Health Director, Kristin Black
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- ▶ Administrative Assistant, Nancy Centrella
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