

Food Safety Scoop



Inside This Issue:

- 2017 Model Food Code
- Definition Changes
- Management & Personnel
- HACCP
- Finding Help



This newsletter is brought to you by the Yavapai County Food Safety Industry Council, which is a joint collaboration between Yavapai County Community Health Services and the University of Arizona Cooperative Extension.

The FSIC meets bimonthly to discuss issues in the food service industry and ways to bring food safety information to the public.

For more information, please call 928-445-6590 ext. 227 or visit our website at: extension.arizona.edu/yavapai/

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FDA Releases 2017 Model Food Code

The Food Code is a vital component of the Federal public-health focused framework for maintaining a safe food supply. It represents FDA's (U.S. Food and Drug Administration) best advice for a uniform system of addressing the safety and protection of food offered at retail and in food service. The Food Code is widely adopted by state, local, tribal and territorial regulatory agencies that regulate restaurants, retail food stores, vending operations and food service operations in schools,

hospitals, nursing homes, and childcare centers. The 2017 edition reflects the input of regulatory



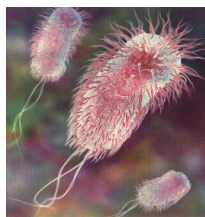
The 2017 FDA Food Code is available at -
<http://www.fda.gov/FoodCode>

officials, industry, academia, and consumers that participated in the 2016 meeting of the Conference for Food Protection (CFP). Collaboration with the

CFP and partners at the USDA-FSIS and the Centers for Disease Control and Prevention helps ensure the Food Code contains sound requirements that would prevent foodborne illness and injury and eliminate the most critical food safety hazards in retail and foodservice facilities. Effective Jan 1, 2019, several changes in the Yavapai County Health Code were enacted which impact the food service industry. This newsletter is a summary of some of the changes of the 2017 FDA Food Code.

Definition Changes

1. The term "Enterhemorrhagic Escherichia coli" (EHEC) O157:H7 is replaced with "Shiga toxin-producing Escherichia coli" (STEC), which includes any E. Coli capable of producing Shiga toxin.
2. Packaged food does not include wrapped or placed in a carry-out container to protect the food during service or delivery to the consumer, by a food employee, upon consumer request.
3. Time/Temperature Controlled for Safety Food (TCS) is the new term for Potentially Hazardous Foods (PHF).
4. The definition of Reduced Oxygen Packaging clearly defines the sous vide process and 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."



Management and Personnel

It is management's responsibility to notify regulatory agencies when an employee's illness is severe enough.

The Big 5 Foodborne Illnesses (Norovirus, Hepatitis A, Shigella spp, STEC E. Coli, and Salmonella Typhi are now the Big 6, to include all non-typhoidal Salmonella (NTS). If an employee is diagnosed with one of the Big 6,

they are restricted from working with food in any context and excluded from the facility if working with the high-risk population.

Minimizing the spread of contamination is critical. New requirements state that food establishments shall have procedures for employees to follow when responding to vomiting or diarrheal events. Written procedures address the specific actions to

minimize the exposure of employees, consumers, food, and surfaces to vomit or fecal matter.

To further reduce the risk of contamination from personnel, read up on the changes relating to hand washing, hand antiseptics, and the use of bandages, finger cots or finger stalls. Topics are outlined in the new 2017 FDA Food Code.



Certified Food Protection Manager

“Hazard Analysis and Critical Point (pronounced hassip)”

HACCP: A State-of-the-Art Approach to Food

A food safety program designed to keep food safe in outer space became a standard here on earth. The system known as Hazard Analysis and Critical Point, or HACCP (pronounced hassip) developed as a program for the astronauts that focuses on preventing hazards that could cause foodborne illness.

HACCP is a process that treats the storage, preparation, and service of food as a continuous system. Correctly carrying out each step ensures the product will be safe.

The new 2017 Food Code amended a paragraph to have the food establishment notify the Regulatory Authority

through the submission of a HACCP plan before engaging in Reduced Oxygen Packaging (ROP). Additionally, there is a new paragraph identifying the conditions under which a HACCP plan is not required for ROP TCS foods (labeled, held at 41°F, removed from its package within 48 hours of being packaged).

Finding Help

The 2017 Food Code provides uniform standards for retail food safety, eliminates redundant processes for establishing food safety criteria, and forms a more standardized approach in controlling food safety hazards in a retail environment.

Members of FDA's National Retail Food Team are available to assist regulatory officials, educators, and the industry in their efforts to adopt, implement, and understand the provisions of the FDA Food Code and Retail Program Standards.

Inquiries may be sent to retailfoodpolicyteam@fdahhs.gov or directly to FDA Retail Food Specialist located across the country.

References:

Summary of 2009 vs 2017 FDA Food Code <http://www.fda.gov/FoodCode>

