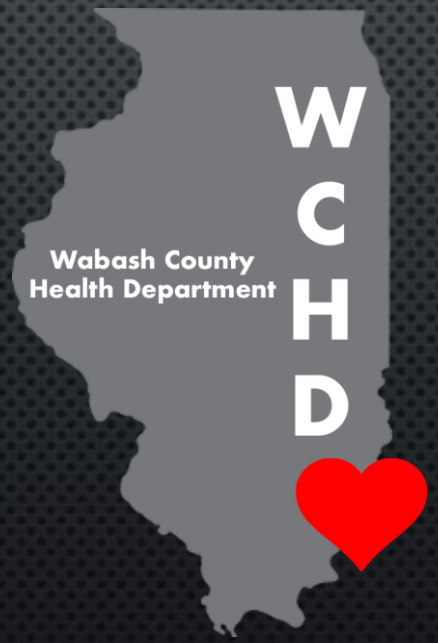
IMPLEMENTATION OF THE 2017 FDA FOOD CODE



FDA 2017 Food Code and IDPH Food Service Sanitation Code (750)

"The Food Code is a model for safeguarding public health and ensuring food is unadulterated and honestly presented when offered to the consumer. This model is offered and adopted by local, state, and federal government jurisdictions . . . That have been delegated compliance responsibilities for food service, retail food stores, or food vending operations." – FDA.gov

"The Food Code", Illinois Food Service Sanitation code; Part 750

New Food Establishment Inspection Form Page 1

Foodborne Illness Risk Factors and Public Health Interventions

- "Risk factors are important practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public Health interventions are control measures to prevent foodborne illness or injury".
- 29 items on the New Form
- Compliance status – In, Out, N/A (not applicable), N/O (not observed)
- COS (Corrected on-site during inspection)
- R (Repeated violation)
- Many of these risk factors were previously referenced as critical or major violations

Foodborne Illness Risk Factors and Public Health Interventions

Food Establishment Inspection Report

Local Health Department Name and Address		No. of Risk Factor/Intervention Violations	Date
		No. of Repeat Risk Factor/Intervention Violations	Time In
Establishment	License/Permit #		Time Out
Street Address		Permit Holder	Risk Category
		Purpose of Inspection	
City/State	ZIP Code		

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/O, N/A) for each numbered item
IN=in compliance **OUT**=not in compliance **N/O**=not observed **N/A**=not applicable
Mark "X" in appropriate box for COS and/or R
COS=corrected on-site during inspection **R**=repeat violation

Risk factors are important practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public health interventions are control measures to prevent foodborne illness or injury.

	Compliance Status		COS	R
	Supervision			
1	In, Out	Person in charge present, demonstrates knowledge, and performs duties		
2	In, Out, N/A	Certified Food Protection Manager (CFPM)		
	Employee Health			
3	In, Out	Management, food employee and conditional employee; knowledge, responsibilities and reporting		
4	In, Out	Proper use of restriction and exclusion		
5	In, Out	Procedures for responding to vomiting and diarrheal events		
	Good Hygienic Practices			
6	In, Out, N/O	Proper eating, tasting, drinking, or tobacco use		
7	In, Out, N/O	No discharge from eyes, nose, and mouth		
	Preventing Contamination by Hands			
8	In, Out, N/O	Hands clean and properly washed		
9	In, Out, N/A, N/O	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed		
10	In, Out	Adequate handwashing sinks properly supplied and accessible		
	Approved Source			
11	In, Out	Food obtained from approved source		
12	In, Out, N/A, N/O	Food received at proper temperature		
13	In, Out	Food in good condition, safe, and unadulterated		
14	In, Out, N/A, N/O	Required records available: shellstock tags, parasite destruction		

	Compliance Status		COS	R
	Protection from Contamination			
15	In, Out, N/A, N/O	Food separated and protected		
16	In, Out, N/A	Food-contact surfaces; cleaned and sanitized		
17	In, Out	Proper disposition of returned, previously served, reconditioned and unsafe food		
	Time/Temperature Control for Safety			
18	In, Out, N/A, N/O	Proper cooking time and temperatures		
19	In, Out, N/A, N/O	Proper reheating procedures for hot holding		
20	In, Out, N/A, N/O	Proper cooling time and temperature		
21	In, Out, N/A, N/O	Proper hot holding temperatures		
22	In, Out, N/A, N/O	Proper cold holding temperatures		
23	In, Out, N/A, N/O	Proper date marking and disposition		
24	In, Out, N/A, N/O	Time as a Public Health Control; procedures & records		
	Consumer Advisory			
25	In, Out, N/A	Consumer advisory provided for raw/undercooked food		
	Highly Susceptible Populations			
26	In, Out, N/A	Pasteurized foods used; prohibited foods not offered		
	Food/Color Additives and Toxic Substances			
27	In, Out, N/A	Food additives: approved and properly used		
28	In, Out, N/A	Toxic substances properly identified, stored, and used		
	Conformance with Approved Procedures			
29	In, Out, N/A	Compliance with variance/specialized process/HACCP		

Inspection Form Page 1 (Cont.)

Good Retail Practices

"Good Retail Practices are preventative measure to control the addition of pathogens, chemical and physical objects into food."

- 29 items
- If not in compliance, Item is marked with an "X"
- Some items may not be applicable or observed at time of inspection, thus noted as such.
- COS (Corrected on-site during inspection)
- R (Repeat violation)

This section contains items that were considered critical items before

- Item 38: Insects, rodents, and animals not present
- Item 50: Hot and cold water available; adequate pressure
- Severity of these violations is not invalidated by the new classification

GOOD RETAIL PRACTICES

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.

Mark "X" in box if numbered item is not in compliance Mark "X" in appropriate box for COS and/or R COS=corrected on-site during inspection R=repeat violation

			COS	R
Safe Food and Water				
30		Pasteurized eggs used where required		
31		Water and ice from approved source		
32		Variance obtained for specialized processing methods		
Food Temperature Control				
33		Proper cooling methods used; adequate equipment for temperature control		
34		Plant food properly cooked for hot holding		
35		Approved thawing methods used		
36		Thermometers provided & accurate		
Food Identification				
37		Food properly labeled; original container		
Prevention of Food Contamination				
38		Insects, rodents, and animals not present		
39		Contamination prevented during food preparation, storage and display		
40		Personal cleanliness		
41		Wiping cloths: properly used and stored		
42		Washing fruits and vegetables		

			COS	R
Proper Use of Utensils				
43		In-use utensils: properly stored		
44		Utensils, equipment & linens: properly stored, dried, & handled		
45		Single-use/single-service articles: properly stored and used		
46		Gloves used properly		
Utensils, Equipment and Vending				
47		Food and non-food contact surfaces cleanable, properly designed, constructed, and used		
48		Warewashing facilities: installed, maintained, & used; test strips		
49		Non-food contact surfaces clean		
Physical Facilities				
50		Hot and cold water available; adequate pressure		
51		Plumbing installed; proper backflow devices		
52		Sewage and waste water properly disposed		
53		Toilet facilities: properly constructed, supplied, & cleaned		
54		Garbage & refuse properly disposed; facilities maintained		
55		Physical facilities installed, maintained, and clean		
56		Adequate ventilation and lighting; designated areas used		
Employee Training				
57		All food employees have food handler training		
58		Allergen training as required		

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New Food Establishment Inspection Form Page 2

Temperature Observations

- Food item, location (i.e. make table, hot holding) and temperature documented
- Temperatures from raw animal food products cooked during the inspection will be taken
  - i.e. If the facility fries chicken, scrambles eggs, bakes fish, grills hamburgers, slow-roasts prime rib, etc., during the inspection, the final cooking temperatures of all of the products will be temped and recorded
  - Cold and hot holding
    - Refrigeration logs and numbering system
- Cooling process

TEMPERATURE OBSERVATIONS

Food Establishment Inspection Report

Establishment: _____ Establishment #: _____

Water Supply: ☐ Public ☐ Private Waste Water System: ☐ Public ☐ Private

Sanitizer Type: _____ PPM: _____ Heat: _____

TEMPERATURE OBSERVATIONS					
Item/Location	Temp	Item/Location	Temp	Item/Location	Temp

Violation Risk Designations

The FDA developed risk designations for violations that show how directly a provision eliminated, prevented, or reduced to an acceptable level, the hazards associated with foodborne illness or injury.

- "Priority" items are a measurable action that directly eliminates or reduces a hazard associated with foodborne illness prevention.
  - i.e. Food employees shall keep their hands and exposed portions of their arms clean.
- "Priority Foundation" items are specific actions to support or enable a priority item.
  - i.e. Soap must be provided for effective hand washing
- "Core" usually relates to general sanitation, operational controls, facilities or structures, equipment design, or general maintenance and repair.
  - i.e. A hand washing sink shall be constructed to easily cleanable.

SCORING

- Facilities will no longer be given a score or any metric at the end of an inspection. As before, this does not change our decision making for issuing rechecks, accelerated inspection schedules, license suspensions, or revocations. All issues relevant to the inspection and facility are still up to the discretion of the sanitarian.
- Use of scoring systems also has negative consequences. For example, it is possible for a food establishment to receive a high numerical score while exhibiting some very serious deficiencies. In recognition of this drawback, some jurisdictions forego scoring systems in favor of demerits or debit systems without assigning a final score. This focuses attention on the items needing correction.
- •Compliance and enforcement actions are still determined by the Health Authority, applied consistently by all sanitarians across all facilities of the same risk category.

Major Changes for FDA Food Code

- Item 1: Person in Charge (PIC)
- Trainings, certifications, Documentation
- Cooking Time/Temperature
- Additional Updates

Item 1: Person in Charge (PIC)

Item 1: PIC present, demonstrates knowledge and performs duties.

1. PIC is present.
2. Demonstration of knowledge by the PIC. This item is marked IN compliance if the PIC meets at least one of the options.

- Certification by an ACCREDITED PROGRAM as specified in 2-102-20.
- Complying with this Code by having no violations of priority items during the current inspection; or
- Correct responses to the inspector's questions regarding public health practices and principles applicable to the operation…in each of the areas enumerated in ¶2-102.11(C)(1), (4)-(16)

3. Duties of the PIC. This item is marked OUT of compliance when there is a pattern of non-compliance and obvious failure by the PIC to ensure employees are complying with the duties listed in ¶2-103.11

Trainings, Certifications, Documentation

Item 2: Certified Food Protection Manager

- All Persons-in-Charge at High and Medium Risk Facilities (Category 1 and 2) must be CFPMs

Item 3: Management, food employee and conditional employee; knowledge, responsibilities, and reporting

- completion of Form 1-B, attendance rosters of training or health policy with signed acknowledgement equivalent to Form 1-B

Item 58: Allergen training as required

- ANSI ASTM accredited Allergen Awareness Training
- Category 1 restaurant CFPMs

COOKING TIME/TEMPERATURES

Dwell time for ground meat, injected meat, mechanically tenderized meat: 155 degrees F for 17 seconds (previously 15 seconds)

Poultry and stuffed meat: 165 degrees F is an instantaneously time (previously 15 seconds)

Internal Cooking Temperature Specifications for Raw Animal Foods

Internal Cooking Temperature	Raw Animal Foods
145°F for 15 seconds	• Raw eggs cooked for immediate service • Fish, except as listed below • Intact Meat • Commercially raised game animals, rabbits
155°F for 17 seconds:	• Ratites (Ostrich, Rhea and Emu) • Injected meats • Mechanically tenderized meats • Raw eggs not for immediate service • Comminuted meat, fish, or commercially raised game animals
165°F for <1 second (instantaneous):	• Wild game animals • Poultry • Stuffed fish, meat, pork, pasta, ratites & poultry • Stuffing containing fish, meat, ratites & poultry

* **Whole Meat Roasts:** Refer to cooking charts in the *Food Code* ¶ 3-401.11(B)

Additional Food Code Updates

- Time/Temperature Control for Safety (TCS) Food replaces Potentially Hazardous Food(PHF).
- Cut leafy greens are a TCS Food
- Vomit and diarrheal event response procedure and equipment (Item 5)
- Annual water testing for facilities serviced by a private well
- Use of single-use glove in conjunction with band-aids, finger cots, and finger stalls
- Reduced Oxygen Packaged (ROP) Fish in a frozen state with a label that indicates to "thaw immediately before use" or indicates that the product needs to be "kept frozen, and thawed under refrigeration immediately before use" must be removed from ROP environment or package prior to thawing

Refresher Training

- Employee Health Responsibilities
- Employer Health Responsibilities
- Self Closure and Imminent Health Hazards
- Extended Power Outages

Employee Health Responsibilities

Conditional employees or food employees are responsible for notifying 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.

Any of the following symptoms, either while at work or outside of work, are reportable to the PIC:

- 1. Diarrhea
- 2. Vomiting
- 3. Jaundice
- 4. Sore throat with fever
- 5. Infected cuts or wounds, or lesions containing pus on the hand, wrist , an exposed body part, or other body part and the cuts, wounds, or lesions are not properly covered (such as boils and infected wounds, however small)

Additionally, whenever diagnosed as being ill with Norovirus, typhoid fever (Salmonella Typhi), shigellosis (Shigella spp. infection), Escherichia coli O157:H7 or other STEC infection, nontyphoidal Salmonella or hepatitis A (hepatitis A virus infection), you must notify your PIC prior to reporting to work.

Employer Health Responsibilites

If an employee is jaundice or reports one of the following illnesses, the PIC must inform the Health Department, and exclude or restrict the employee from food related tasks, until employee is cleared to return to food related tasks by the Health Department.

- Norovirus
- Hepatitis A virus
- *Shigella* spp.
- Shiga Toxin-producing *E. coli*
- Typhoid Fever (Caused by *Salmonella enterica*)
- *Salmonella* (nontyphoidal)

Self Closures and Imminent Health Hazards

A Permit holder shall immediately cease food service operations if any of the following incidents occur which may endanger public health:

- Fire
- Flood
- Sewage backup
- Misuse of poisonous or toxic materials
- Onset of an apparent foodborne illness outbreak
- Gross insanitary occurrence or condition
- Interruption of electrical service for more than four (4) hours
- Interruption of water supply when hand washing and toilet usage can no longer occur.

Following such incidents, permit holders must contact the Health Authority and receive permission before resuming food service operations. A reopening inspection may need to be performed prior to reopening.

Extended Power Outages

Contact the WCHD in the event of an extended power outage.

Do not move food items from the licensed facility (unless being moved to another licensed facility or refrigerated truck).

After the power is restored: Check the internal temperature of all hot and cold TCS foods.

- Decide to either keep or throw away foods using time/temperature guidelines.
- Ensure refrigeration units are at 41 °F or below before restocking.

- Once power is restored, contact the Health Department prior to reopening the kitchen.