

# Changes in FDA Food Code (2013)

## Chapter 1: Purpose and Definitions

- If a food employee packages a food item (in a to-go container) upon a consumer's request, no labeling is required.



## Chapter 2: Management and Personnel

- The "Big 5" is now the "Big 6" **2-201.11, 2-201.12, 2-201.13**
  - Reportable illnesses on the Employee Health Reporting Agreements include: Norovirus, *Salmonella* Typhi (*S. Typhi*), *Shigella* spp., ShigaToxin-producing *Escherichia coli* (STEC), Hepatitis A Virus, or **nontyphoidal *Salmonella***
  - These forms may be used to update your records:  
<http://www.cityofdubuque.org/DocumentCenter/Home/View/35281>
- Requirement to wash hands before putting on gloves is specific to **beginning of a task working with food**, not during the task. **2-301.14(H)**

## Chapter 3: Food

- Food may contact surfaces of linens and napkins (cloth linens and napkins are single-service, meaning they must be laundered before using again) **3-304.11**
- Created guidelines under which refilling a returnable take-home container is allowed **3-304.17**
- Before sale or service, raw animal foods cooked using a non-continuous cooking process shall be cooked to a temperature and time listed below. **3-401.14**
  1. Example: Blanching chicken wings and cooking them later.



### Final Cooking Temperatures Non-Continuous Cooking Food Items Must Reach:

Food Item	Minimum Temperature
Fruits and vegetables cooked for hot holding	135°F
Beef and pork roasts, beef steaks, veal, lamb, and commercially-raised game animals	130 °F for 112 minutes or per chart
Eggs cooked for immediate service	145°F for 15 seconds
Fish and foods containing fish	145°F
Pork, including ham and bacon	145°F

Ratites and injected meats	155°F for 15 seconds
Eggs cooked for later service	155°F
Ground or flaked meats, including hamburger, ground pork, flaked fish, ground game animals, or sausage	155°F for 15 seconds
Poultry and poultry products, including stuffing, stuffed meats, casseroles, and dishes combining raw and cooked foods	165°F for 15 seconds

- All commercially processed foods such as soups, meats, and cooked vegetables, (Temperature Controlled for Safety (TCS) Foods) that are reheated for hot holding must reach 135°F. **3-403.11** (*this was previously 140°F*)
- When thawing vacuum packaged fish, with label saying that it must be kept frozen until time of use, shall be removed from the packaging:
  1. Prior to thawing in a refrigerator, or
  2. prior to, or immediately upon completion, of thawing completely submerged under running water. **3-501.13**



and time

Date & Time

- Establishments that use vacuum packaging, must keep food refrigerated at 41°F or below and discard after 30 days. **3-502.12**
  - Hazard Analysis Critical Control Point (HACCP) Plan required.
- Establishments that use vacuum packaging and remove from packaging in 48 hours or less, do not need HACCP Plan. **3-502.12**
  - Must label production date

- **3-602.11:** When packaging food, labels shall include:
  - Common name of food
  - List of ingredients and sub-ingredients in descending order of predominance of weight (if food is made of 2 or more ingredients)
  - Accurate declaration of net quantity of contents
  - Name and location of manufacturer, packer or distributor
  - Major food allergens: milk, eggs, fish, Crustacean shell fish, tree nuts, wheat, peanuts and soybeans

## Nutrition Facts

**Ingredients:** Enriched flour (wheat flour, malted barley, niacin, reduced iron, thiamin mononitrate, riboflavin, folic acid), sugar, partially hydrogenated cottonseed oil, high fructose corn syrup, whey (milk), eggs, vanilla, natural and artificial flavoring, salt, leavening (sodium acid pyrophosphate, monocalcium phosphate), lecithin (soy), mono- and diglycerides.

Any Cookie Company  
College Park, MD 20740

(1) Include the name of the food source in parenthesis following the common or usual name of the major food allergen in the list of ingredients in instances when the name of the food source of the major food allergen does not appear elsewhere in the ingredient statement for another allergenic ingredient.

OR

(2) Place the word "Contains," followed by the name of the food source from which the major food allergen is derived, immediately after or adjacent to the list of ingredients, in a type size that is no smaller than that used for the ingredient list.

## Nutrition Facts

**Ingredients:** Enriched flour (flour, malted barley, niacin, reduced iron, thiamin mononitrate, riboflavin, folic acid), sugar, partially hydrogenated cottonseed oil, high fructose corn syrup, whey, eggs, vanilla, natural and artificial flavoring, salt, leavening (sodium acid pyrophosphate, monocalcium phosphate), lecithin, mono- and diglycerides.

**Contains:** Wheat, Milk, Egg, and Soy.

Any Cookie Company  
College Park, MD 20740

## Chapter 4: Equipment, Utensils, and Linens

- Hot water sanitizing dishwashers; the water temperature must be checked and regularly monitored by using one of the following methods:
  - With a thermometer that measures the maximum temperature reached
  - Or a thermal strip that indicates temperature reaches 160°F



- Food contact surfaces or utensils that are in contact with major food allergens must be washed and sanitized prior to being used with any other foods. **4-602.11**



\*For a list of all changes to the 2013 FDA Food Code, please visit:

<https://www.fda.gov/Food/GuidanceRegulation/RetailFoodProtection/FoodCode/ucm374759.htm>

### **TO DO BEFORE NEXT INSPECTION: CHECKLIST**

- Update written Employee Health Policy to reflect the “Big 6”
- If you have a high temperature mechanical dishwasher: Obtain a waterproof, maximum registering thermometer or 160 °F thermal strips
- Continue to maintain a written procedure for clean-up of vomiting or diarrheal events with all necessary equipment
- Ensure that at least one staff member with management duties has a current Certified Food Protection Manager (CFPM) certificate

*Have any questions?*

Please contact Tim Link or Katie Kieffer, Environmental Sanitarians, at the City of Dubuque Health Services Department with any questions you may have, 563-589-4181.

*This document can be found at: <http://cityofdubuque.org/174/Food-License-Safety-Inspection>*