



GILA COUNTY DIVISION of HEALTH and EMERGENCY SERVICES

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Summary of Changes to Food Code

Chapter 2 Management and Personnel

Reportable illness sections were amended to add non-typhoidal *Salmonella* (NTS) as one of the reportable illnesses:

The Food Code has added non-typhoidal *Salmonella* (NTS) as one of the now six designated organisms listed in the as having high infectivity via contamination of food by infected food employees. The new changes require food employees to report a diagnosis of non-typhoidal *Salmonella* (NTS), prompts the person in charge to exclude food employees with diagnosis of NTS, and provides conditions for reinstatement of a food employee who has been diagnosed with NTS. This change may require an update to the food establishment's written health policies and training.

Employees must report to person in charge about their health relating to diseases that are transmissible through food.

Having been exposed to, including living in the same household, suspected source of a confirmed disease outbreak, ill or infected with any of:

- Norovirus within 48 hours of last exposure

- Shiga Toxin-Producing *Escherichia Coli* or *Shigella* within past 3 days of last exposure

- Salmonella Typhi* within past 14 days of last exposure

- Hepatitis A virus within past 30 days of last exposure

Has been exposed by attending/working in a setting where there is a confirmed disease outbreak, living in the same household where there is a confirmed disease outbreak.

Person in charge shall notify the Gila County Division of Health & Emergency Services when an employee is:

Jaundiced and/or

Diagnosed with a pathogen:

Norovirus

Hepatitis A virus

Shigella spp.

Shiga Toxin-Producing Escherichia Coli

Salmonella Typhi

Nontyphoidal Salmonella

Person in charge needs to explain how all employees need to comply with reporting responsibilities and the exclusion/restriction of foods (in particular food allergens).

Person in charge must verify foods delivered during non-operating hours are from approved sources and are placed in appropriate storage locations and maintained at required temperatures, protected from contamination, are unadulterated, and accurately present

Employees must be trained in food safety, including food allergy awareness.

Specified Cleaning Procedure for Hand Washing

Employees shall use the following cleaning procedure, for at least 20 seconds, in the order stated to clean their hands and exposed portions of their arms, including surrogate prosthetic devices for hands and arms:

1. Rinse under clean, running warm water.
2. Apply an amount of cleaning compound recommended by the cleaning compound manufacturer.
3. Rub together vigorously for at least 10 to 15 seconds while paying particular attention to removing soil from underneath the fingernails during the cleaning procedure, and creating friction on the surfaces of the hands and arms or surrogate prosthetic devices for hands and arms, finger tips, and areas between the fingers.
4. Thoroughly rinse under clean, running warm water.
5. Immediately follow the cleaning procedure with thorough drying method (disposable paper towels or similar clean barriers when touching surfaces such as manually operated faucet handles or handle of restroom door).

Addition When to Wash:

Before donning gloves to initiate a task that involves working with food.

New addition of section: Responding to Contamination Events

Food establishment shall have procedures to follow when responding to vomiting or diarrheal events that will minimize the spread of contamination and the exposure of employees, consumers, food, and surfaces.

Chapter 3 Food

A new provision allows bare hand contact with ready to eat foods that are subsequently going to be added to a product containing raw animal foods that will be fully cooked OR any other food product that will be subsequently cooked to a minimum of 145°F prior to consumption.

Amended to clarify that prior to sale or service, raw animal foods cooked using a non-continuous cooking process shall be cooked to a temperature and for a time as specified under ¶¶3-401.11 (A)-(C). Previous versions had required all products cooked under non-continuous conditions to be cooked to 165F.

Amended to add three new paragraphs to address the removal of reduced oxygen packaged (e.g. vacuum packed) frozen fish labeled that it should be kept frozen until use must be removed from its packaging before thawing to prevent *C. botulinum* toxin formation.

Amended ¶3-602.11(B)(2),(3),(5), and (7) to clarify the information that a label should include. The term “sub ingredients” was added to this subparagraph to clarify that individual component ingredients of a main ingredient must be disclosed in the statement of ingredients. This clarification helps to make clear that all individual ingredients in a packaged food will be disclosed in the statement of ingredients.

Chapter 4 Equipment, Utensils, and Linens

4-602.11 Equipment Food Contact Surfaces and Utensils

Amended to change the cleaning and sanitizing frequency for food contact surfaces or utensils that are in contact with a raw animal food that is a major food allergen such as fish, followed by other types of raw animal foods. With this change, in addition to evaluating the cooking temperature a concessioner will need to determine if the product is a major food allergen.

Amended to change the minimum temperature requirement for an iodine solution from "24°C (75°F)" to "20°C (68°F) to be consistent with EPA iodophor registration protocols (CFR 2008-III-010).

Chapter 7 Poisonous or Toxic Materials

Allows the use of ozone on fruits and vegetables according to 21 CFR 173.368.

Chapter 8 Compliance and Enforcement

Adds a requirement for the permit holder to post a sign or placard notifying the public that inspectional information is available for review upon request.