



GILA COUNTY DIVISION of HEALTH and EMERGENCY SERVICES

*5515 South Apache Ave., Suite 100, Globe, AZ 85501
PHONE: (928) 402-8811 FAX: (928) 425-0794*

Major Changes in 2013 Food Code

Cut leafy greens and cut tomatoes require refrigeration for safety.

- What are “cut leafy greens”?
 - Leaves removed from head, cut, shredded, sliced, chopped, torn.
 - Doesn’t include harvest cut whole leaves that were only cut once on the farm, or whole heads from which leaves were removed and discarded.
 - Doesn’t include fresh herbs (parsley, cilantro...)
- Responsible for numerous outbreaks of salmonella and e. coli.
- Now considered potentially hazardous foods.
- Need refrigeration for safety.
- Whole tomatoes may still be stored/ripened at room temperature.
 - Must refrigerate once tomato is sliced or cut.
 - Recipes using cut tomatoes must be refrigerated.
 - Processed food containing cut tomatoes must be refrigerated unless the manufacturer doesn’t require refrigeration (sun dried tomatoes, will be marked on container).

Packaged food labels must include a major food allergen statement.

- Can cause life-threatening allergic reactions.
- Packaged foods offered for sale must be labeled.
- Foods wrapped on a per order basis does NOT require labeling.
- Most customer self-service items must be labeled.
- Must educate food workers about major food allergen ingredients and risks.
- Labels must include:
 - Name of food
 - Ingredients
 - Name/address of manufacturer or distributor
 - Quantity of contents
 - Recommended: Packaging date code for freshness and in case of recall.

Holding temperature for hot food drops from 140°F to 135°F.

- Research has shown upper limit of pathogen growth is around 125 ° F.
- Prior requirements was 140° F.
- Now is 135 °F.

Egg pooling requirements change.

- Egg pooling is four or more eggs together and is prohibited unless pooled together immediately before cooking.
- Raw eggs must be cooked within 30 minutes after breaking, unless used in batters.
- Must use pasteurized eggs are required if recipes contain four or more eggs and is not cooking within 30 minutes after pooling.

Egg cooking temperature requirements change.

- Eggs cooked immediately after breaking for a single consumer order must be cooked to 145 °F.
- Eggs broken for multiple consumer orders must be cooked to 155 °F and must be cooked within 30 minutes after breaking. Includes quiche, flan, buffet line scrambled eggs.
- For establishments ONLY serving highly susceptible populations (pre-school, elder care), undercooking eggs is prohibited.

Raw or undercooked animal products are prohibited on a children's menu.

- Raw or undercooked eggs, meat, and seafood are prohibited.
- Raw or undercooked eggs, meat, seafood, and raw seed sprouts are prohibited in pre-schools and elder care facilities.

Partial cooking now requires plan review and approval.

- Cooking food in which the heating of the food is intentionally halted so that it may be cooking and held for complete cooking at a later time.
- Requires a plan review/approval from the Health Department:
 - How to ensure thorough final cooking temperatures.
 - How to prevent cross contamination.

Grill marking provisions are added.

- Heating not more than one minute per side.
- Not considered partial cooking as long as the food is:
 - Cooled immediately
 - Labeled and stored as raw animal product
 - Cooked to appropriate final temperature/time
 - Disposed if left over cooking/hot holding

Glove change/hand washing requirements have changed.

- Prior: Hand wash required prior to putting on gloves
- Now: No hand washing required when changing gloves if they are still at the same station doing the same task.
- Still requires glove or utensil use for ready-to-eat foods.

Unattended cooking and hot holding is prohibited.

- Prohibits unattended cooking unless monitoring is provided for cooking temperature or oven temperatures.
- Purpose is to prevent undercooking.

Variance and HACCP plan required for sous vide cooking.

- Method of cooking food sealed in airtight plastic bags in water baths for longer than normal cooking times.
- Must be included in HACCP plans to prevent bacterial growth, botulism in particular.