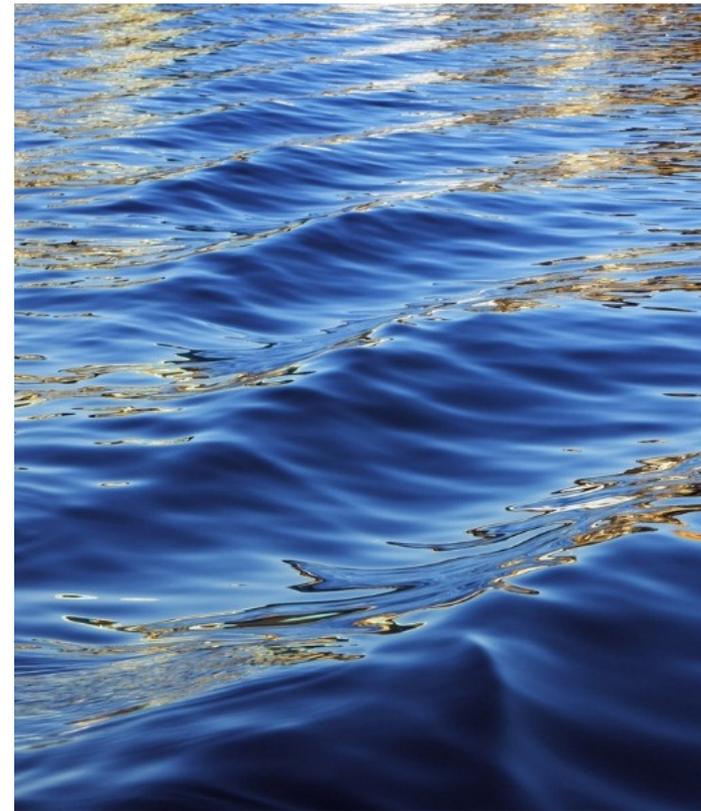




# FDA Food Code 2013



# Why do we inspect food establishments?

- Most common causes of outbreak in 2012:
  - Norovirus: 41% of reported outbreaks
  - Salmonella: 25% of reported outbreaks
- In 2012, in the food preparation setting, outbreaks originated at
  - Restaurants (60%)
  - Caterers or banquet facilities (13%)
  - Homes (13%)

## Foodborne Disease Outbreaks, 2011-2012\*

Outbreak reported:	1,632
Cases of illness:	29,112
Hospitalizations:	1,750
Deaths:	68

\*Source: Foodborne Disease Outbreak Surveillance System, 2011-2012 are the most recent years for which outbreak data are finalized.

# Major Changes in 2013 Food Code

- Cut leafy greens and cut tomatoes require refrigeration for safety.
- Packaged food labels must include a major food allergen statement.
- Holding temperature for hot food drops from 140°F to 135°F.
- Egg pooling requirements change.
- Egg cooking temperature requirements change.

# Major Changes in 2013 Food Code

- Raw or undercooked animal products are prohibited on a children's menu.
- Partial cooking now requires plan review and approval.
- Grill marking provisions are added.
- Glove change/hand washing requirements have changed.

# Major Changes in 2013 Food Code

- Unattended cooking and hot holding is prohibited.
- Variance and HACCP plan required for sous vide cooking.

# Cut Leafy Greens and Tomatoes

- 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.

# Cut Tomatoes

- 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).

# Washing Produce

- Running water rinse required.
- If soaked or “crisped” a running water rinse must follow.

# Major Food Allergens

- 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.

## Labeling must also 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.

# Hot Food Holding Temperatures

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

# Egg Pooling Changes

- Egg pooling are 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.

# More Eggs!

- 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 and line scrambled eggs.
- For establishments ONLY serving highly susceptible populations (pre-school, elder care), undercooking eggs is prohibited.

# Children's Menus

- 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 (AKA Non-Continuous Cooking)

- 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 Dept
  - How to ensure thorough final cooking temperatures.
  - How to prevent cross contamination.

# Grill Marking

- 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 Changing & Hand Washing

- 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 gloves or utensil use for ready-to-eat foods.

# Unattended cooking

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

# Sous Vide

- 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.

# Sources

- Centers for Disease Control and Prevention (CDC). 2014. New CDC data on foodborne disease outbreaks. Retrieved on June 12, 2014 from <http://www.cdc.gov/features/foodborne-diseases-data/>.
- U.S. Food and Drug Administration (FDA). 2013. Food Code 2013. College Park, MD.