

Implementation of the 2017 FDA Food Code

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Items in Your Handouts

- Presentation
- New Inspection Form
- Violation Risk Designation Handout
- Form 1-B: Conditional Employee or Food Employee Reporting Agreement
- Feeling Sick? Handout
- Clean-up and Disinfecting for Norovirus (Vomit and Diarrheal Handout)
- Power Outage Handout
- Food Service Training Resources Handout

Overview

- FDA 2017 Food Code & IDPH Food Service Sanitation Code (750)
- Overview of the New Food Establishment Inspection Report
 - Pages 1 and 2
- Violation Risk Designations
- Scoring
- Major Changes for FDA 2017 Food Code
- Refreshers on Employee Health, Imminent Health Hazards, and Extended Power Outages
- Q&A

FDA 2017 Food Code & 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 for adoption by local, state, and federal governmental 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

- Currently being repealed and replaced by State of Illinois. Adoption expected by IDPH prior to end of the year.
- Access new Part 750 via www.jchdonline.org.

New Food Establishment Inspection Report 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
- Compliance Status – In, Out, N/A (not applicable), N/O (not observed)
- COS (Corrected on-site during inspection)
- R (Repeat 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

Page 1 of 3

Local Health Department Name and Address		No. of Risk Factor/Intervention Violations		Date					
Establishment		License/Permit #		Time In					
Street Address		Permit Holder		Time Out					
City/State		ZIP Code		Risk Category					
		Purpose of Inspection							
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	Compliance Status				
Supervision			Protection from Contamination						
1	In, Out	Person in charge present, demonstrates knowledge, and performs duties			15	In, Out, N/A, N/O	Food separated and protected		
2	In, Out, N/A	Certified Food Protection Manager (CFPM)			16	In, Out, N/A	Food-contact surfaces; cleaned and sanitized		
Employee Health					17	In, Out	Proper disposition of returned, previously served, reconditioned and unsafe food		
3	In, Out	Management, food employee and conditional employee; knowledge, responsibilities and reporting			Time/Temperature Control for Safety				
4	In, Out	Proper use of restriction and exclusion			18	In, Out, N/A, N/O	Proper cooking time and temperatures		
5	In, Out	Procedures for responding to vomiting and diarrheal events			19	In, Out, N/A, N/O	Proper reheating procedures for hot holding		
Good Hygienic Practices					20	In, Out, N/A, N/O	Proper cooling time and temperature		
6	In, Out, N/O	Proper eating, tasting, drinking, or tobacco use			21	In, Out, N/A, N/O	Proper hot holding temperatures		
7	In, Out, N/O	No discharge from eyes, nose, and mouth			22	In, Out, N/A, N/O	Proper cold holding temperatures		
Preventing Contamination by Hands					23	In, Out, N/A, N/O	Proper date marking and disposition		
8	In, Out, N/O	Hands clean and properly washed			24	In, Out, N/A, N/O	Time as a Public Health Control; procedures & records		
9	In, Out, N/A, N/O	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			Consumer Advisory				
10	In, Out	Adequate handwashing sinks properly supplied and accessible			25	In, Out, N/A	Consumer advisory provided for raw/undercooked food		
Approved Source					Highly Susceptible Populations				
11	In, Out	Food obtained from approved source			26	In, Out, N/A	Pasteurized foods used; prohibited foods not offered		
12	In, Out, N/A, N/O	Food received at proper temperature			Food/Color Additives and Toxic Substances				
13	In, Out	Food in good condition, safe, and unadulterated			27	In, Out, N/A	Food additives: approved and properly used		
14	In, Out, N/A, N/O	Required records available: shellstock tags, parasite destruction			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			

New Food Establishment Inspection Report 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

Violation Risk Designations

The FDA developed risk designations for violations to 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 2017 Food Code

- Item 1: Person in Charge (PIC)
- Trainings, Certifications, Documentation
- Cooking Time/Temperatures
- 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

- Compliance demonstrated by 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°F for 17 seconds (previously 15 seconds)

Poultry and stuffed meat: 165°F is an instantaneous time (previously 15 seconds)

Internal Cooking Temperature Specifications for Raw Animal Foods

Internal Cooking Temperature	Raw Animal Foods
145°F for 15 seconds	<ul style="list-style-type: none">• Raw eggs cooked for immediate service• Fish, except as listed below• Intact Meat• Commercially raised game animals, rabbits
155°F for 17 seconds:	<ul style="list-style-type: none">• 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):	<ul style="list-style-type: none">• 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 Closures 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 Responsibilities

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.

1. Norovirus
2. Hepatitis A virus
3. *Shigella* spp.
4. Shiga Toxin-producing *E. coli*
5. Typhoid Fever (Caused by *Salmonella enterica*)
6. *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 JCHD 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.

Additional Trainings

- Monday, November 19th from 2:00PM to 3:00PM

Contact Information

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