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Food and Drug Administration (FDA) FOOD CODE 2013 Overview

Edna Negrón, PhD, CFS, CFSP

Learning Objectives

- The student will be able to define the topics covered in the Food Code 2013.
- Define the importance of the Food Code in the retail industry.
- Define applicability and control measures discussed in the Code.
- Describe the five key factors that causes foodborne outbreaks caused by retail establishments.
- Describe the role and responsibility of the Person in Charge (PIC).

Food Code

- “The Food Code is a model for safeguarding public health and ensuring food is **unadulterated**, and **honestly presented** when offered to the consumer.” (1)
- FC 2013 presents FDA’s, CDC, and FSIS current thinking and understanding of the science based practices for the effective control of microbiological, chemical and physical hazards in food facilities that can cause food borne illness food safety, sanitation, and fair dealing in the retail food sector. (2)
- Can be uniformly adopted as a statute, regulation or ordinance for the retail, food service and vending segment of the food industry

Establishments that Prepare and Serve Food (EPSF)

- Guided tours
- Bakeries
- Bars and taverns
- Bed and breakfast
- Cafeteria
- Recreational camps
- Casinos
- Care centers for adults or children
- Church kitchens
- Commissaries
- Stalls/tents at fairs and fund raising activities
- Convenience stores
- Food banks
- Supermarkets
- Health care centers
- Food mail ordering operations
- Home or office delivery services
- Roadside vendors (mobile, permanent)
- Penal institutions
- Restaurants
 - Chains, diners, fast foods, complete service, independent operations
 - Food vending machines
 - Caterers that provide food directly to the consumer
- School lunch program

FDA – FOOD CODE

- 1993 First Edition,
- Revised every four years, last version 2013 FC 2013.

Available on-line: 11/13/2013:

<http://www.fda.gov/FoodCode>

- The 2013 FDA Food Code is available for public sale by contacting:
 - U.S. Department of Commerce
 - National Technical Information Service
 - 5301 Shawnee Road, Alexandria, VA 22312
 - Phone: 1-800-553-6847
 - Refer to report number PB2013-110462
 - ISBN 978-1-935239-02-4

A pdf version is included in the references

Adoption of FC by states

- Fifty (50) of the 50 States adopted codes patterned after the 1993, 1995, 1997, 1999, 2001, 2013, or 2013 versions of the Food Code.
- Three out of six territories have adopted the 2013 FC

FDA Food Code

FDA encourages its state, local, tribal, and territorial partners to adopt the latest version of the FDA Food Code.

Some benefits associated with complete and widespread adoption of the 2013 Food Code as statutes, codes and ordinances include:

- Reduction of the risk of foodborne illnesses within food establishments, thus protecting consumers and industry from potentially devastating health consequences and financial losses.
- Uniform standards for retail food safety that reduce complexity and better ensure compliance.
- The elimination of redundant processes for establishing food safety criteria.
- The establishment of a more standardized approach to inspections and audits of food establishments.

2013 FC

- 2013 FC is a model code and reference document for food vendors, and food service operations in institutions such as schools, hospitals, assisted living, nursing homes, and child care centers.
- Most of the foodborne diseases occur in these settings
- The code address four areas:
 - Personnel (Chapter 2);
 - Food (Chapter 3);
 - Equipment, facilities and supplies (Chapter 4,5,6,7);
 - Compliance and enforcement (Chapter 8);
- Title, intent, scope, and definitions (Chapter1)

Foodborne disease outbreak

- Foodborne disease outbreak means the occurrence of two or more cases of a similar illness resulting from the ingestion of a common food.
- The FC provide guidance on good practices to reduce the incidence of foodborne diseases

Epidemiological outbreak data identify five major risk factors

- Improper holding temperature (cold or hot)
 - Inadequate storage temperature
 - Inadequate holding temperature
- Failing to cook correctly (undercooking)
- Contaminated equipment and food contact surfaces
- Purchasing food from unsafe sources and
- Poor personal hygiene
 - Health and hand washing

Food Code 2013

Five key factors to keep in mind in trying to minimize the principal risks associated with FBIs

- 1) Demonstrate knowledge - (Chap. 2)
- 2) Health of employee control- (Chap. 2)
- 3) Correct temperature/time combination to control pathogen - (Chap. 3)
- 4) Control of hands as a vehicle of contamination - (Chap. 2 and 3)
- 5) Consumer advisory - (Chap. 3)

Lets go over the 2013 Food Code



Chapter 1

Purpose and Definitions

Food Code Objectives

Chapter 1



- Provide information that ensures to safeguard public health and provide consumers food that is unadulterated, safe, and honestly presented.
- Provide the knowledge to managers in the industry so they can produce safe foods, using equipment that is easy to clean using non-toxic means, and acceptable levels of maintenance for the grounds of the establishment to ensure their safety.

Food Code 2013

- It establishes standards for:
 - Supervising and to administering personnel of the ESPF
 - Food operations
 - Equipment and facilities
 - Guides to revise the plan, awarding of permits, passing inspection
 - Regulations related to food that is unadulterated, safe, and honestly presented
 - Fulfillment and execution

Key definitions

- **Person in charge - PIC**

Individual present at a FOOD ESTABLISHMENT who is responsible for the operation at the time of inspection. Present in the establishment during all the hours of operation.

- **Food employee**

Individual working with unpackaged FOOD, FOOD equipment or utensils, or FOOD-CONTACT SURFACES.

Key Definitions

- "Conditional employee"

A potential FOOD EMPLOYEE to whom a job offer is made, conditional on responses to subsequent medical questions or examinations designed to identify potential FOOD EMPLOYEES who may be suffering from a disease that can be transmitted through FOOD and done in compliance with Title 1 of the Americans with Disabilities Act of 1990.

Key Definitions

● Food contact surfaces –

A surface of equipment or a utensil that food normally comes in contact with or from which food may drain, drip, or splash :

- a. Into a food
- b. Onto a surface normally in contact with food

Time/Temperature Control for Food Safety (TCS)

- “TCS food means a food that requires T/T control for safety to limit pathogenic microorganism growth or toxin formation”

Variance

- Means a written document issued by the regulatory authority that authorizes a modification or waiver of one or more requirements of this code if, in the opinion of the regulatory authority, a health Hazard or nuisance will not result from the modification or waiver.

Additional important definitions in a glossary and in the FC 20
included in the references



Chapter 2

Management and Personnel

Chapter 2

Management and Personnel

- Supervision
 - Responsibilities, knowledge and duties of PIC
- Employee Health
 - See attached guidelines
- Personal Cleanliness
- Hygienic Practices
- Responding to contamination events



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Supervision: Demonstrate Knowledge, how and who?

Person in charge (PIC) needs to demonstrate knowledge by:

1. Dialogue / Answers and Questions to the specific food operation
2. Actual operation complies with the Food Code Guidelines; or
3. Being a certified food protection manager

Areas of knowledge for the PIC

- Relationship between the prevention of foodborne illness and the personal hygiene of a food employee
- Responsibility of the PIC in how do you prevent the transmission of food borne disease by a food employee who has a disease or medical condition that may cause a foodborne disease
- Food microbiology
- Personal hygiene
- Sanitation practices
- Dangers of eating raw or undercooked foods
- Principles of HACCP

The manager or PIC is responsible for...

- Keep the food they serve safe by
 - Recognizing the importance of foodborne diseases and what causes it
 - Understanding how food can become contaminated and unsafe
 - Identifying TCS
 - Recognizing the risk factors
 - Understanding the importance of prevention

Areas of knowledge for the PIC

- Relationship between time and temperature for the control of foodborne disease
- Describe symptoms associates with the diseases
- Explain hazard involved in the consumption of raw or undercooked meat, fish, poultry and eggs
- Identifying poisonous or toxic material in the food
- Identifying major food allergens
- Explaining correct procedures for cleaning and sanitation of utensils, food contact surfaces of equipment
- Other



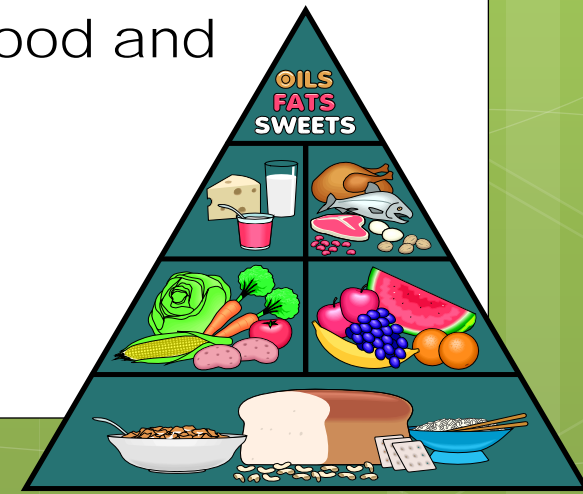
Chapter 3

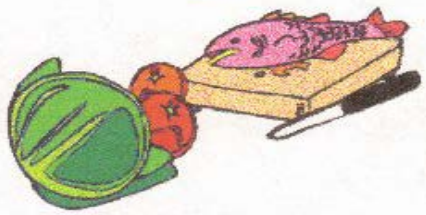
Foods

Chapter 3 - Foods

○ Characteristics of food

- Safe
- Unadulterated
- Honestly presented
- Approved sources
- Specifications for receiving PHF (41°F or 5°C except milk, eggs, seafood, mollusks)
- Original containers and required records (seafood and mollusks)
- Frozen – no signs of thawing<-> freezing





Chapter 3 – Foods

- **Protection against the contamination after receiving by:**
 - Hand washing
 - Using utensils or gloves when handling ready to eat foods (RTEs)
 - Proper use of utensils when tasting
 - Separation, segregation, avoiding cross contamination
 - Equipment, utensils, table linen
 - Approved ingredients, additives and ice
 - Storage, preparation, display and self-service



Chapter 3: Food

Limiting growth of organisms

- Control by time and temperature
 - ✓ Cooking
 - ✓ Cooling
 - ✓ Dated
 - ✓ Time as control of public health
 - ✓ Thawing
 - ✓ Maintaining cold or hot
- Variance requirements for specialized processing methods can be granted only when evidence has been supplied that demonstrates that no hazard or nuisance will result

Chapter 3: Food

- Identity of the food
 - Accurate representation (standards of identity)
 - Labeling
 - Consumer advisory (raw or under cooked products)
- When a food is considered adulterated
- Special requirements for highly susceptible populations

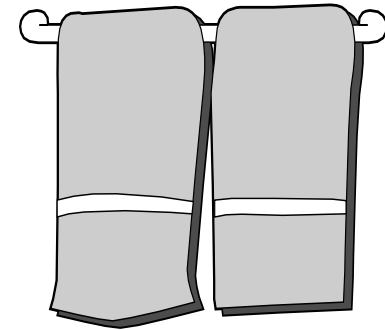
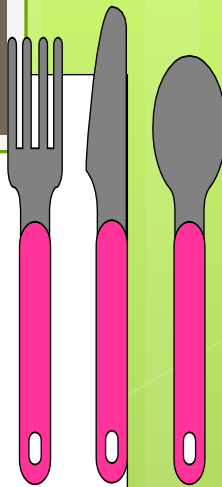


Chapter 4

Equipment and Utensils

Chapter 4

- Equipment
 - Utensils
 - Linens
 - Materials for construction and repair
 - Safe and durable
 - Resistant to corrosion
 - Resistant to pitting, chipping, crazing, scratching, scoring, distortion, and decomposition
 - Impermeable, smooth surface
 - Free of sharp points
 - Easy to clean and disassemble*
- * New FDA guidelines for cleaning food slicer is included in the references



Equipment and utensils

- Should not be made of wood, cast iron or galvanized metal
- Cannot contain lead or copper
- Refrigerators and freezers need to have their own thermometers
- Food contact areas need to have their surfaces cleaned and disinfected before being used
 - At least every four hours except as specified

Chapter 4. Summary of proper sink usage

- 4-101.11 Resistant to corrosion
- 4-202.11 Free of sharp internal angles, corners or crevices
- 4-301.12 Sink compartment requirements
- 4-301.13 Drain boards
- 4-402.11 Installation
- 4-501.16 Use limitations
- 4-603.16 Rinsing procedures
- 4-703.11(A) Sanitization directions using hot water
- 4-803.12 Laundering wiping towels



Chapter 5

Water



Chapter 5

- Water: source, quality, quantity availability, distribution, delivery and retention
- Plumbing
 - Hand washing, sinks, basins...
 - Materials, design, construction, installation, number, location, placement and maintenance
- Temporary or mobile water tanks
- Sewage, other liquid wastes and rainwater
- Refuse, recyclables, and returnable





Chapter 6

Physical Facilities

Chapter 6 – Physical facilities

- Materials for repairs & construction
- Design, construction & installation
- Number & capacities
- Location & placement
- Maintenance & operation

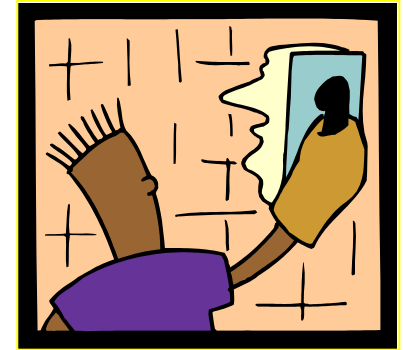


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Indoor areas

Materials for repair & construction



A. Surface characteristics (**indoor**)

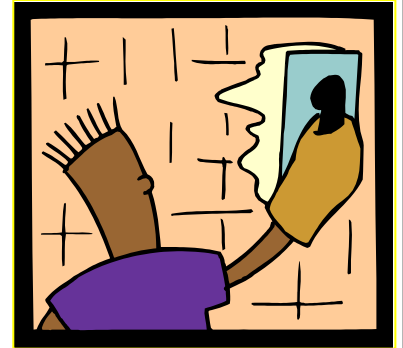
- Smooth durable & easily cleanable
- Nonabsorbent for areas subject to moisture

B. Surface characteristics (**outdoor**)

- Grounds treated to minimize dust and prevent muddy conditions
- Exterior surfaces are weather resistant

Design, construction & installation

- A. Cleanable – Floors, walls, & ceilings, and their attachments, coverings, mats, utility service lines, & pipes need to assure the establishments ability to be easily cleanable.
- B. Functional– All operational factors that the establishment uses need to ensure that they will not lead to contamination of the food



Installations

Floors, walls, etc.



- Materials and construction permit complete cleaning
- Permits to maintain sanitary conditions
- Construction and location allow for adequate inspection
- Smooth, flat & approved materials, clear colors, concave corners, adequate drainage
- Doors & windows shut completely
- Adequate lighting and covers
- Ventilation

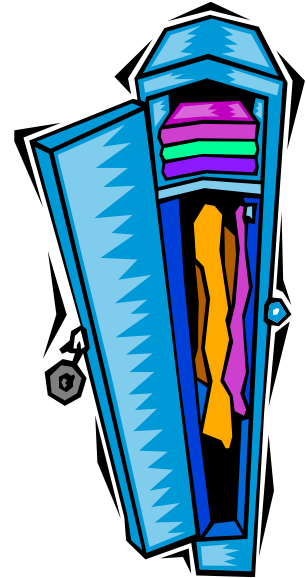


Installations...

- Areas designated as dressing rooms and eating areas **can not** be in the processing room.
- Areas need to be designated to store all the chemicals the establishment uses.
- Area has to be designated and posted for holding products that will be decommissioned or returned.

Numbers & Capacities

- Hand washing facilities
- Toilets & urinals
- Lighting
- Ventilation
- Dressing areas & lockers
- Service sinks



Location & Placement

- Hand washing facilities
- Toilet rooms
- Employee accommodations
- Distressed merchandise
- Refuse, recyclables, & returnable

Maintenance & Operation

- Methods are provided to allow the establishment to maintain the premises & structures with their attachments & fixtures in the desired conditions to prevent contamination of the product that is being produced.



Chapter 7

Poisonous or Toxic Materials

Chapter 7 Poisonous or Toxic materials

- **Labeling & Identification**

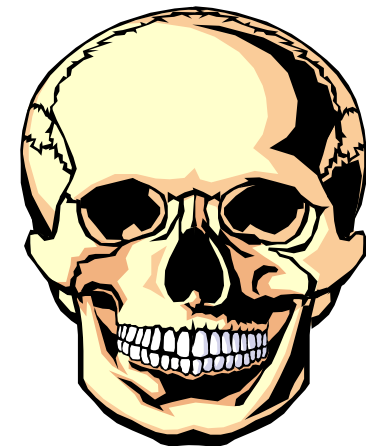
Original containers & Working containers

- **Operational Supplies & Applications**

Storage, Presence & use, Container prohibitions, Chemicals, Lubricants, Pesticides, Medicines, First aid supplies, & other personal care items

- **Stock & Retail sale**

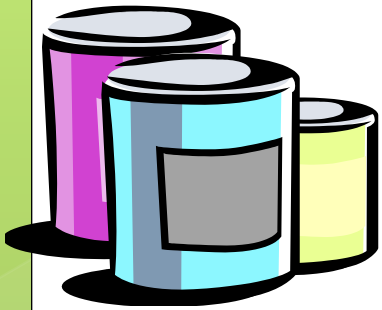
Storage & display



Is this a good storage practice????



Control of Chemicals



**Every container has to be labeled
Manufacturer's label**



**7-204.11 Criteria sanitizers in Food
Code must meet**

**Lubricant – approved for use on food
contact surfaces**



Chapter 8

Compliance and Enforcement

Chapter 8 Compliance and Enforcement

8-1 Code Applicability

- Public Health Protection
- Additional Requirements
- Variances

8-2 Plan Submission and Approval

- Facility and Operating Plans
- Confidentiality
- Construction Inspection and Approval

Chapter 8 Compliance and Enforcement

8-3 Permit to Operate

- Requirements
- Application Procedure
- Issuance
- Conditions of Retention

8-4 Inspection and Correction of Violations

- Frequency
- Competency and access
- Report of findings
- Imminent Health Hazard
- Violation of Priority Item or Priority foundations item
- Core item violation

8-5 Prevention of Food Borne Disease Transmission by Employees

- Investigation and control
- Obtaining information: Personal History of Illness, Medical Examination, and Specimen Analysis.

State and Local Regulations

You must have the proper permits displayed in order to operate.



Post licenses and permits in a prominent location.

Consumer Advisory in Food Safety

Consumer advisory

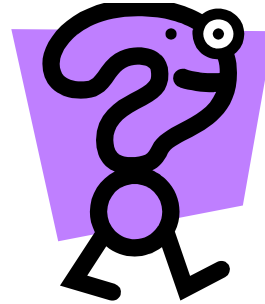
- Food establishments that sell or serve raw or undercooked animal foods or ingredients for human consumption must inform their customers about the increased risk associated with eating these kinds of foods.



Sushi preparation

Food Code 2013

- In the following presentations the information presented includes more detail information for retail establishments, how to comply with FC 2013 and also can be used as reference materials for other establishing food safety plan.



Questions?

Email to: edna.negron1@upr.edu

Any questions please email using ecourses program and in subject write the word CARIPAC- Food Safety