

Important Update: MUST READ

The U.S. Food and Drug Administration updated the FDA Food Code in 2017 and added a supplement to it in late 2019. These Food Code updates have changed information critical to your training and examination. Please refer to this update for the information that could be reflected in the Food Safety Protection Manager exam. These updates are identified in italics.

In Chapter 1: Providing Safe Food: (New Topic) *The Importance of Becoming a Certified Food Protection Manager* (Pg. 1.11)

Here is the new content that has been added to this section (in italics):

The Importance of Becoming a Certified Food Protection Manager (New Heading)

The FDA Food Code requires that the person in charge of a foodservice operation become a Certified Food Protection Manager. That person must be onsite at all times during operating hours.

The person in charge may not be required to be onsite at all times if the regulatory authority has determined that the operation poses a minimal risk for causing a foodborne illness. That decision would be based on the type of operation and the type of food that is served or sold. Cashier-less markets and convenience stores are good examples of operations where the person in charge may not be required to be onsite at all times.

A Certified Food Protection Manager must show that he or she has the required knowledge by passing a test from an accredited program. The program must be accredited by an agency approved by a Conference for Food Protection. Completing the ServSafe Manager Course and passing the ServSafe Food Protection Manager Certification Examination meets this requirement. But, why is it so important to become certified?

A Centers for Disease Control and Prevention study suggests that the presence of a Certified Food Protection Manager reduces the risk of a foodborne illness outbreak for an establishment. The study also suggests that it was a distinguishing factor between restaurants that experienced a foodborne illness outbreak and those that had not. In addition, the FDA's Retail Food Risk Factor Studies suggest that the presence of a certified manager has a positive correlation with more effective control of certain risk factors, such as poor personal hygiene, in different facility types.

In Chapter 2: Biological, Chemical, and Physical Contaminants: *Viruses* (Pg. 2.8)

Here are the changes to this section (in italics):

Some viruses, such as Hepatitis A, are not destroyed by normal cooking temperatures. That is why it is especially important to practice good personal hygiene when handling food and food-contact surfaces. The quick removal and cleanup of vomit is also important.

In Chapter 2: Forms of Contamination: Answers: *Chapter Review Case Study* (Pg. 2.35)

Here are the changes to this section (in italics):

1. What did Shawn do right?

- He got the customers' contact information and information about their experiences.
- He reviewed standards and procedures with his staff.
- *He cleaned and sanitized the prep area.*

2. What did Shawn do wrong?

- *He was working while sick.*
- *He failed to ask when the person got sick or what symptoms they had.*
- He failed to document information about the suspected product.
- He failed to notify the local regulatory authority of the suspected outbreak.
- He failed to identify staff who may have been in contact with the suspected product.



In Chapter 3: The Safe Food Handler: *Infected wounds or boils* (Pg. 3.8)

Here are the changes to this section (in italics):

If the wound or boil is located on the *hand, finger, or wrist*

- 1.** Cover it with an impermeable cover like a finger cot *or bandage*. **Impermeable** means that liquid *from the wound* cannot pass through the cover.
- 2.** Then place a single-use glove over the cover.

In Chapter 3: The Safe Food Handler: *Is That Right?* (Pg. 3.9)

Here are the changes to this section (in italics):

Tina had *an infected cut* on her index finger. She liked it to be exposed to air so it would heal quickly. But at work, she covered it with the *kind of bandage that would prevent fluid from leaking out and then wore a glove over it.*

In Chapter 4: The Flow of Food: An Introduction: *Guidelines for Preventing Cross-Contamination Between Food* (Pg. 4.3)

Here is the new content that has been added to this section (in italics):

Separate raw meat, poultry, and seafood from unwashed and ready-to-eat fruits and vegetables. Do this during storage, preparation, holding, and display to prevent cross-contamination.

In Chapter 5: The Flow of Food: Purchasing, Receiving, and Storage: *Storage Order* (Pg. 5.15)

The following content (in italics) has been removed from the course:

As an exception, ground meat and ground fish can be stored above whole cuts of beef and pork. To do this, make sure the packaging keeps out pathogens and chemicals. It also must not leak.

In Chapter 6: The Flow of Food: Preparation: *Thawing ROP Fish* (Pg. 6.5)

Here are the changes to this section (in italics):

Frozen fish may be supplied in reduced-oxygen packaging (ROP). This fish should usually remain frozen until ready for use. If this is stated on the label, the fish must be removed from the packaging at the following times:

- Before thawing it under refrigeration
- Before or immediately after thawing it under running water

If you are packaging fish using a reduced-oxygen packaging method, the fish must

- *Be frozen before, during, or after packaging.*
- *Include a label that states the fish must be frozen until used.*

In Chapter 6: The Flow of Food: Preparation: *Preparation Practices That Have Special Requirements (Pg. 6.7)*

Here are the changes to this section (in italics):

A variance is a document issued by your regulatory authority that allows a regulatory requirement to be waived or changed. You will need a variance if your operation plans to prep food in any of the following ways:

- Packaging fresh juice on-site for sale at a later time, unless the juice has a warning label that complies with local regulations.
- Smoking food as a way to preserve it (but not to enhance flavor).
- Using food additives or adding components such as vinegar to preserve or alter the food so that it no longer needs time and temperature control for safety.
- Curing food.
- Custom-processing animals for personal use. For example, a hunter brings a deer to a restaurant for dressing and takes the meat home for later use.
- Packaging food using a reduced-oxygen packaging (ROP) method. This includes MAP, vacuum-packed, and sous vide food, as shown in the photo at right.
- Sprouting seeds or beans.
- Offering live shellfish from a display tank.

When applying for a variance, your regulatory authority may require you to submit a HACCP plan.

- *The HACCP plan must account for any food safety risks related to the way you plan to prep the food item.*
- *You must comply with the HACCP plan and procedures submitted.*
- *You must maintain the HACCP plan and any other associated documents—including the variance—at the operation. These documents must be provided to the regulatory authority if requested.*

Your records must show that you have procedures for monitoring critical control points and are:

- *Regularly monitoring the critical control points.*
- *Taking the necessary corrective actions if there is a failure at a critical control point.*
- *Verifying the effectiveness of the processes or procedures.*

In Chapter 6: The Flow of Food: Preparation:

Cooking Requirements for Specific Food (Pg. 6.11)

Here are the changes to this section (in italics):

Table 6.2: Cooking Requirements for Specific Types of Food

	<p>165°F (74°C) for <1 second (<i>Instantaneous</i>)</p> <ul style="list-style-type: none"> • Poultry—including whole or ground chicken, turkey, or duck • Stuffing made with fish, meat, or poultry • Stuffed meat, seafood, poultry, or pasta • Dishes that include previously cooked TCS ingredients (raw ingredients should be cooked to their required minimum internal temperatures)
	<p>155°F (68°C) for 17 seconds</p> <ul style="list-style-type: none"> • Ground meat—including beef, pork, and other meat • <i>Meat mechanically tenderized with needles or blades or by injecting it with brine or flavors (e.g., brined ham or flavor-injected roasts)</i> • <i>Meat vacuum-tumbled with marinades or other solutions</i> • <i>Ground meat from game animals commercially raised and inspected</i> • Ratites (mostly flightless birds with flat breastbones)—including ostrich and emu • Ground seafood—including chopped or minced seafood • Shell eggs that will be hot held for service
	<p>135°F (57°C) (no minimum time)</p> <ul style="list-style-type: none"> • <i>Food from plants, including fruits, vegetables, grains (e.g., rice, pasta), and legumes (e.g., beans, refried beans) that will be hot held for service</i>

In Chapter 6: The Flow of Food: Preparation: *Study Questions (Pg. 6.23)*

Here are the changes to this section (in italics):

6. What is the required minimum internal cooking temperature for ground turkey?

- A** 135°F (57°C)
- B** 145°F (63°C) for 15 seconds
- C** 155°F (68°C) for 17 seconds
- D** 165°F (74°C) for <1 second

In Chapter 7: The Flow of Food: Service: *Guidelines for Holding Food (Pg. 7.2)*

Here are the changes to this section (in italics):

Time: *Make sure that food handlers are regularly monitoring food temperatures during hot and cold holding.* Food temperatures should be checked at least every four hours, as shown in the photo at left. Follow these guidelines.

- Throw out food that is not 41°F (5°C) or lower or 135°F (57°C) or higher.
- You can also check the temperature every two hours. This will leave time for corrective action. For example, hot TCS food that has been held below 135°F (57°C) can be reheated and then placed back in the hot-holding unit.

In Chapter 7: The Flow of Food: Service: *Holding Food without Temperature Control (Pg. 7.3)*

Here are the changes to this section (in italics):

If your operation displays or holds TCS food without temperature control, it must do so under certain conditions. *This includes*

- *preparing written procedures and getting written approval in advance by the regulatory authority*
- *maintaining those procedures in the operation*
- *making sure those procedures are made available to the regulatory authority on request.*



There are other conditions that may apply. Also note that the conditions for holding cold food are different from those for holding hot food. Before using time as a method of control, check with your local regulatory authority for specific requirements.

You can hold cold TCS food that is ready to eat without temperature control for up to six hours if you meet these conditions:

- Hold the food at 41°F (5°C) or lower before removing it from refrigeration.
- Label the food with the time you removed it from refrigeration and the time you must throw it out.
- Ensure that the discard time on the label is six hours from the time you removed the food from refrigeration.
 - For example, if you remove potato salad from refrigeration at 3:00 p.m. to serve at a picnic, the discard time on the label should be 9:00 p.m. This equals six hours from the time you removed it from refrigeration.
- Make sure the food temperature does not exceed 70°F (21°C) while it is being served. Throw out any food that exceeds this temperature.
- Sell, serve, or throw out the food within six hours.

There are alternatives to these requirements for holding cold TCS food that is ready to eat without temperature control.

- *If the food is discarded within four hours, it can be allowed to reach any temperature during service.*
 - *The food must be held at 41°F (5°C) or lower before removing it from temperature control.*
 - *The discard time on the label must be four hours from the time the food was removed from temperature control.*
 - *The food must be sold, served, or thrown out within four hours.*
- *Ready-to-eat fruit or vegetables that become a TCS food when cut, chopped, or sliced and hermetically sealed containers of food that become a TCS food when opened, like a can of tuna, can have an initial temperature of 70°F (21°C) or lower.*
 - *The product must be discarded within four hours.*
 - *The temperature of the product cannot exceed 70°F (21°C) within the four-hour period.*
 - *The discard time on the label must be four hours from the time when the product became a TCS food.*

In Chapter 9: Safe Facilities and Pest Management: *Equipment Selection* (Pg. 9.2)

Here are the changes to this section (in italics)

Foodservice equipment must meet specific standards if it will come in contact with food, such as being smooth, easy to clean, durable, and resistant to damage.

Organizations such as NSF have developed standards like these for the sanitary design and construction of foodservice equipment. They also certify equipment that meet these standards. Other organizations classify equipment—or evaluate it to ensure that it meets the standards developed by others.

These organizations must be accredited by the American National Standards Institute or ANSI. When purchasing equipment, look for the NSF mark, the UL EPH classified mark, or the ETL sanitation mark. These indicate that the equipment has been certified or classified for sanitation under an ANSI-accredited program.

In Chapter 9: Safe Facilities and Pest Management: *Emergencies That Affect the Facility* (Pg. 9.11)

Here are the changes to this section (in italics):

When faced with any of these crises, you must first determine if there is a significant risk to the safety or security of your food. If the risk is significant, service must be stopped. Then the local regulatory authority must be notified.

Spoiled or contaminated food must be thrown out, along with food in packaging that is not intact. Finally, you must decide how to correct the problem. This could include:

- Establishing time-temperature control of TCS food
- Cleaning and sanitizing surfaces in the operation
- Reestablishing the physical security of the operation
- Verifying that the water supply is drinkable

Regardless of how the problem is corrected, you will need approval from the local regulatory authority before continuing service. *The regulatory authority may allow an operation to continue operating in the event of a water or electrical interruption under the following conditions:*

- *The operation has a written emergency operating plan approved in advance by the regulatory authority*

- *An immediate corrective action is taken to prevent, eliminate, or control any food safety risk and imminent health hazard associated with the interruption*
- *The regulatory authority is informed upon implementing the emergency operating plan*

In Chapter 10: Cleaning and Sanitizing:

Cleaners (Pg. 10.2)

Here are the changes to this section (in italics):

Cleaners must be stable, noncorrosive, and safe to use. *They must also be provided and available to employees during all hours of operation.* There are a variety of cleaners available, each with a different purpose.

These include:

- Detergents
- Degreasers
- Delimers
- Abrasive cleaners

In Chapter 10: Cleaning and Sanitizing:

Chemical Sanitizing (Pg. 10.2)

Here are the changes to this section (in italics):

Three common types of chemical sanitizers are chlorine, iodine, and quaternary ammonium compounds, or quats. Chemical sanitizers are regulated by state and federal environmental protection agencies. *They must be provided and available to employees during all hours of operation.*

In Chapter 10: Cleaning and Sanitizing:

Cleaning up after People Who Get Sick (Pg. 10.15)

Here are the changes to this section (in italics):

To be effective, operations must have *written* procedures for cleaning up vomit and diarrhea. These procedures must address specific actions that employees must take to minimize contamination and exposure to food, surfaces, and people. It is critical that employees be trained on these procedures.