



## Food Safety Program 2013 ODA Food Code-Significant Changes

<b>Fact Sheet #</b>	<b>Code Citation</b>	<b>Subject Area</b>	<b>Description</b>
11, 12	1-201.10	Potentially Hazardous Food ( <i>cut greens/tomatoes</i> )	Cut leafy greens and cut tomatoes are considered potentially hazardous foods and are required to be maintained under temperature control for safety (TCS).
7	2-102.11	Demonstration of Knowledge ( <i>allergens</i> )	The person in charge must be able to identify foods that are major food allergens and the symptoms that are caused by an allergic reaction.
5	2-201.12	Exclusions and Restrictions ( <i>employee illness policy</i> )	Food employees with undiagnosed vomiting or diarrhea must be excluded from the food establishment for 24 hours.
1	3-301.11	Preventing Contamination from Hands ( <i>no bare hand contact on RTE</i> )	Food employees may not contact exposed ready-to-eat (RTE) food with their bare hands and shall use suitable utensils such as deli tissue, spatulas, tongs, single-use non-latex gloves, or dispensing equipment.
8	3-201.16	Wild Mushrooms	Food service establishments that buy wild mushrooms from non-commercial sources must maintain mushroom seller information onsite (including a self-report of mushroom identification expertise) and to provide menu notification that mushrooms are from non-inspected sources.
10	3-304.15	Gloves, Use Limitation ( <i>no latex gloves in retail firms</i> )	The use of latex gloves in food establishments is prohibited.
*	3-201.18	Outdoor Food Service	The rules will now allow for additional outdoor cooking such as hearth ovens, barbecue pits and tandoori ovens, but not griddles or woks. Outdoor beverage dispensing (including alcohol) is also allowed. Other outdoor food preparation activities are not allowed. Hand washing facilities will be required for permanently designed outdoor operations.
*	3-501.16	Potentially Hazardous Food – Hot Holding	The hot holding requirement for potentially hazardous foods will increase from 130°F to 135°F.
*	3-501.19	Time as a Public Health Control	In addition to the four hours currently allowed, food service establishments can utilize a 6-hour standard for cold foods as long as the food does not exceed 70°F. This will require temperature monitoring by the establishment.

2, 3, 4, 14	3-502.11-.12	Variance/HACCP Requirements	Food service establishments that seek a variance from the rules will have more stringent requirements for training and a review by a process authority will be required, if necessary.
6	3-603.11	Consumer Advisory	A consumer advisory will be required for facilities that serve raw or undercooked animal products to consumers. This advisory will consist of a disclosure, which indicates which products are served raw or undercooked, and a reminder, which states that consuming raw animal products increases the risk of foodborne illness.
13	4-302.12	Food Temperature Measuring Devices <i>(probe thermometers)</i>	Facilities will be required to have a small diameter probe to measure the temperature of thin foods.
9	6-501.115	Prohibiting Animals	The rules will allow dogs in the outside seating areas of an establishment if allowed by the operator. Dogs cannot access the outside seating area by going inside the establishment, employees cannot feed or handle the animal, and procedures will need to be in place to deal with accidents.

- *No Fact Sheet Available*

**Code Citations in the 2013 Department of Agriculture Retail Food Code will be prioritized in the following order:**

- **Priority item (P)** means a provision that has a direct connection to preventing foodborne illness.
- **Priority Foundation (Pf)** means a provision that requires specific actions, equipment or procedures by management to attain control of risk factors that contribute to food borne illness such as, personnel training, equipment, documentation, record keeping, and labeling.
- **Core (C)** includes a provision usually related to general sanitation, operational controls, and sanitation standard operation procedures (SSOP), facilities or structures, equipment design or general maintenance.