Instructors: Integrating the 2017 FDA Food Code Content into Your ServSafe Courses

ServSafe
National Restaurant Association

INTRODUCTION

The FDA Food Code was updated in late 2017. As you are probably aware, the content in the ServSafe program is based on the FDA Food Code, the latest science in food safety, and best practices in the industry. While many of the changes in the Food Code do not directly affect the content in the ServSafe program, some do. This document will identify for instructors the content changes that must be taught when presenting the ServSafe course. Please keep in mind that the instructor materials for the course have been updated to reflect the 2017 FDA Food Code changes. These updates are available to instructors on ServSafe.com.

You should be aware that the content changes have not been made directly in the *ServSafe Manager Book* or the *ServSafe Coursebook*. However, books purchased after October 2018 will either include an update in the front that identifies the changes for the student OR will carry a sticker directing purchasers to download the update from ServSafe.com/2017FoodCodeUpdate. Please let them know about this prior to teaching the class. Students who purchased their materials before October 2018 can also download the update from the same location.

Topic/Issue/Change	Chapter Reference

ServSafe Manager Book Chapter 1—Providing Safe Food
ServSafe Coursebook Chapter 1—Keeping Food Safe

1 The requirement that the person in charge become a Certified Food Protection Manager was added. 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. 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.	*ServSafe Manager Book*: *The Importance of Becoming a Certified Food Protection Manager 1.11* *ServSafe Coursebook*: *Managing Food Safety and The Importance of Becoming a Certified Food Protection Manager 1.10 to 1.11*
2 A requirement was added that managers ensure food handlers are regularly monitoring food temperatures during hot and cold holding. The Food and Drug Administration (FDA) recommends that regulatory authorities hold the person in charge of a foodservice operation responsible for ensuring the following standards are met: • Food handlers are regularly monitoring food temperatures during hot and cold holding.	*ServSafe Manager Book:* *Note: This is addressed in Chapter 7—The Flow of Food: Service.* *ServSafe Coursebook:* *The Food Safety Responsibilities of a Manager 1.11*

ServSafe Manager Book Chapter 3—The Safe Food Handler
ServSafe Coursebook Chapter 4—The Safe Food Handler

1 The requirement for covering a wound or boil on the hand, finger, or wrist has been further clarified. 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.	*ServSafe Manager Book*: *Infected wounds or boils 3.8* *ServSafe Coursebook*: *Infected wounds or boils 4.8*

Topic/Issue/Change

Chapter Reference

ServSafe Manager Book Chapter 4—The Flow of Food: An Introduction
ServSafe Coursebook Chapter 5—The Flow of Food: An Introduction

1 A requirement was added regarding the separation of raw meat, poultry, and seafood from unwashed and ready-to-eat fruits and vegetables. **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.	*ServSafe Manager Book*: *Guidelines for Preventing Cross-Contamination Between Food 4.3* *ServSafe Coursebook*: *Guidelines for Preventing Cross-Contamination Between Food 5.3*

ServSafe Manager Book Chapter 6—The Flow of Food: Preparation
ServSafe Coursebook Chapter 8—The Flow of Food: Preparation

1 A requirement was added for packaging fish using a reduced oxygen packaging method. **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.	*ServSafe Manager Book*: *Thawing ROP Fish 6.5* *ServSafe Coursebook*: *Thawing ROP Fish 8.5*

2   A requirement was added for submitting a HACCP plan when applying for a variance to prepare food in specific ways.
 	
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 and provide records requested by the regulatory authority which show that you are regularly:
 	
   – Following procedures for monitoring Critical Control Points
 	
   – Monitoring the Critical Control Points
 	
   – Verifying the effectiveness of the operation or process
 	
   – Taking the necessary corrective actions if there is a failure at a critical control point
	ServSafe Manager Book:
	Preparation Practices That Have Special Requirements 6.7
	ServSafe Coursebook:
	Prepping Practices That Have Special Requirements 8.9 to 8.10

Topic/Issue/Change   **Chapter Reference**

| *ServSafe Manager Book* Chapter 6—The Flow of Food: Preparation
ServSafe Coursebook Chapter 8—The Flow of Food: Preparation | **(continued)** |

3 **The minimum internal cooking time and temperature requirements for specific types of food have been revised.** **165°F (74°C) for <1 second (Instantaneous)** • 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) **155°F (68°C) for 17 seconds** • Ground meat—including beef, pork, and other meat • Injected meat—including brined ham and flavor-injected roasts • Mechanically tenderized meat • Ground meat from game animals commercially raised and inspected • 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 **135°F (57°C) (no minimum time)** • 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	***ServSafe Manager Book:*** *Cooking Requirements for Specific Food 6.11* ***ServSafe Coursebook:*** *Minimum Internal Cooking Temperatures 8.11 to 8.12*

Topic/Issue/Change   **Chapter Reference**

ServSafe Manager Book Chapter 7—The Flow of Food: Service ServSafe Coursebook Chapter 9—The Flow of Food: Service	
1 The requirement that managers ensure food handlers are regularly monitoring food temperatures during hot and cold holding was added. **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. 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.	*ServSafe Manager Book*: *Guidelines for Holding Food 7.2* *ServSafe Coursebook*: *Note: This was addressed in Chapter 1—Providing Safe Food.*
2 Requirements for displaying or holding TCS food without temperature control were added. **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.	*ServSafe Manager Book*: *Holding Food without Temperature Control 7.3* *ServSafe Coursebook*: *Holding Food without Temperature Control 9.3*

ServSafe Manager Book Chapter 9—Safe Facilities and Pest Management ServSafe Coursebook Chapter 10—Food Safety Management Systems	
1 Requirements were added for allowing an operation to continue operating during a water or electrical interruption. **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	*ServSafe Manager Book*: *Emergencies That Affect the Facility 9.11* *ServSafe Coursebook*: *Imminent Health Hazards 10.15*

Topic/Issue/Change	Chapter Reference
ServSafe Manager Book Chapter 10—Cleaning and Sanitizing **ServSafe Coursebook Chapter 12—Cleaning and Sanitizing**	
1 **The requirement to make cleaners available to employees during all hours of operation was added.** **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	*ServSafe Manager Book*: *Cleaners 10.2* *ServSafe Coursebook:* *Types of Cleaners 12.2*
2 **The requirement to make sanitizers available to employees during all hours of operation was added.** 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.	*ServSafe Manager Book*: *Chemical Sanitizing 10.2* *ServSafe Coursebook*: *Chemical Sanitizing 12.4*
3 **The requirement to have written procedures for cleaning up vomit and diarrhea in the operation was added.** 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.	*ServSafe Manager Book*: *Cleaning up after People Who Get Sick 10.15* *ServSafe Coursebook*: *Cleaning Up after People Who Get Sick 12.13*