

ServSafe® Sixth Edition Updated with the 2013 FDA Food Code

New Content

Student Version

The ServSafe® Sixth Edition has been revised to reflect the *2013 Food and Drug Administration (FDA) Food Code*. This is NEW content and it is not included in ServSafe textbooks or the online course prior to the sixth edition updated version.

It is strongly encouraged that you read this document and become familiar with each new topic as they are important food safety practices. These updates may also be included the ServSafe Food Protection Manager Certification Examination.

TOPIC	NEW CONTENT
1. NONTYPHOIDAL SALMONELLA	<p>SOURCE</p> <p>Many farm animals carry nontyphoidal <i>Salmonella</i> naturally. Eating only a small amount of these bacteria can make a person sick. How severe symptoms are depends on the health of the person and the amount of bacteria eaten. The bacteria are often in a person's feces for weeks after symptoms have ended.</p> <p>FOOD LINKED WITH THE BACTERIA</p> <ul style="list-style-type: none"> <input type="checkbox"/> Poultry and eggs <input type="checkbox"/> Meat <input type="checkbox"/> Milk and dairy products <input type="checkbox"/> Produce, such as tomatoes, peppers, and cantaloupes <p>PREVENTION MEASURES</p> <ul style="list-style-type: none"> <input type="checkbox"/> Cook poultry and eggs to minimum internal temperatures. <input type="checkbox"/> Prevent cross-contamination between poultry and ready-to-eat food. <input type="checkbox"/> Keep food handlers who are vomiting or have diarrhea and have been diagnosed with salmonellosis out of the operation.
2. E. COLI	<p>All references in ServSafe to <i>E. coli</i> will now be changed from enterohemorrhagic and shiga toxin-producing <i>E. coli</i> to shiga toxin-producing <i>E. coli</i>. Enterohemorrhagic is an outdated term according to the FDA.</p>
3. "BIG SIX" PATHOGENS	<p>According to the FDA, there are over 40 different kinds of bacteria, viruses, parasites, and molds that can occur in food and cause a foodborne illness. Of these, six have been singled out by the FDA. These have been dubbed the "Big Six" because they are highly contagious and can cause severe illness. They include the following.</p> <ul style="list-style-type: none"> <input type="checkbox"/> <i>Shigella</i> spp. <input type="checkbox"/> <i>Salmonella</i> Typhi <input type="checkbox"/> Nontyphoidal <i>Salmonella</i> (NTS) <input type="checkbox"/> Shiga toxin-producing <i>Escherichia coli</i> (STEC), also known as <i>E. coli</i> <input type="checkbox"/> Hepatitis A <input type="checkbox"/> Norovirus

4. PATHOGEN PREVENTION MEASURES

**Shiga toxin-producing *E. coli*
Prevention Measures**

- Exclude food handlers who have diarrhea and have been diagnosed with an illness caused by the bacteria from the operation.
- Cook food, especially ground beef, to minimum internal temperatures.
- Purchase produce from approved, reputable suppliers.
- Prevent cross-contamination between raw meat and ready-to-eat food.

***Shigella* spp.
Prevention Measures**

- Exclude food handlers who have diarrhea and have been diagnosed with an illness caused by *Shigella* spp. from the operation.
- Wash hands.
- Control flies inside and outside the operation.

**Hepatitis A.
Prevention Measures**

- Exclude food handlers who have been diagnosed with hepatitis A from the operation.
- Exclude food handlers who have had jaundice for seven days or less from the operation.
- Wash hands.
- Avoid bare-hand contact with ready-to-eat food.
- Purchase shellfish from approved, reputable suppliers.

**Norovirus
Prevention Measures**

- Exclude food handlers who are vomiting or have diarrhea and have been diagnosed with Norovirus from the operation.
- Wash hands.
- Avoid bare-hand contact with ready-to-eat food.
- Purchase shellfish from approved, reputable suppliers.

5. GLOVE USE

Wash your hands before putting on gloves when starting a new task. You do not need to rewash your hands each time you change gloves as long as you are performing the same task, and your hands have not become contaminated.

6. BARE-HAND CONTACT WITH READY-TO-EAT FOOD

There are times when it may be acceptable to handle ready-to-eat food with bare hands. This is true in the following situations.

- The food will be added as an ingredient to a dish that does not contain raw meat, seafood, or poultry, but will be cooked to at least 145°F (63°C). For example, adding cheese to pizza dough.
- The food will be added as an ingredient to a dish containing raw meat, seafood, or poultry, and the dish will be cooked to the required minimum internal temperature of the raw item(s). For example, adding vegetables to a beef stew.

7. HANDLING STAFF ILLNESSES Exclude the food handler from the operation if:

The food handler is vomiting or has diarrhea and has been diagnosed with an illness caused by one of these pathogens.

- Norovirus
- Shigella* spp.
- Nontyphoidal *Salmonella*
- Shiga toxin-producing *E. coli*

Exclude the food handler from the operation if:

The food handler has been diagnosed with an illness caused by one of these pathogens.

- Hepatitis A
- Salmonella* Typhi

8. LABELING FOOD PACKAGED ON-SITE FOR RETAIL SALE

Food packaged in the operation that is being sold to customers for use at home, such as bottled salad dressing, must be labeled. The label must include the following information.

- Common name of the food or a statement that clearly identifies it.
- Quantity of the food.
- List of ingredients and sub-ingredients in descending order by weight. This is necessary if the item contains two or more ingredients.
- List of artificial colors and flavors in the food. Chemical preservatives must also be listed.
- Name and place of business of the manufacturer, packer, or distributor.
- Source of each major food allergen contained in the food. This is not necessary if the source is already part of the common name of the ingredient.

These labeling requirements do not apply to customers' leftover food items placed in carry-out containers.

9. THAWING ROP FISH

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.

10. PARTIAL COOKING DURING PREPARATION

Some operations partially cook food during prep and then finish cooking it just before service. You must follow the steps below if you plan to partially cook meat, seafood, poultry, or eggs; or dishes containing these items.

1. Do not cook the food for longer than 60 minutes during initial cooking.
2. Cool the food immediately after initial cooking.
3. Freeze or refrigerate the food after cooling it. If refrigerating the food, make sure it is held at 41°F (5°C) or lower.
4. Heat the food to its required minimum internal temperature before selling or serving it.
5. Cool the food if it will not be served immediately or held for service.

<p>11. REFILLING RETURNABLE TAKE-HOME CONTAINERS</p>	<p>Some jurisdictions allow food handlers to refill take-home containers brought back by a customer with food and beverages. Take-home containers can be refilled if they meet the following conditions.</p> <ul style="list-style-type: none"> <input type="checkbox"/> They were designed to be reused. <input type="checkbox"/> They were provided to the customer by the operation. <input type="checkbox"/> They are cleaned and sanitized correctly. <p>Take-home beverage containers can also be refilled as long as the beverage is not a TCS food and the container will be refilled for the same customer. The container must also meet the following conditions.</p> <ul style="list-style-type: none"> <input type="checkbox"/> It can be effectively cleaned at home and in the operation. <input type="checkbox"/> It will be rinsed before refilling with fresh, hot water under pressure. <input type="checkbox"/> It will be refilled by staff in the operation or by the customer using a process that prevents contamination.
<p>12. HIGH-TEMPERATURE DISHWASHING MACHINES</p>	<p>Operations using high-temperature dishwashing machines must provide staff with an easy and quick way to measure surface temperatures of items being sanitized. The method used must provide an irreversible record of the highest temperature reached during the sanitizing rinse. This ensures that the dishwasher can reach correct sanitizing temperatures during operation. Maximum registering thermometers or heat sensitive tape are good tools for checking temperatures.</p>
<p>13. CLEANING UP AFTER PEOPLE WHO GET SICK</p>	<p>If a person has diarrhea or vomits in the operation, these spills must be cleaned up correctly. Vomit and diarrhea can carry Norovirus, which is highly contagious. Correct cleanup can prevent food from becoming contaminated. It will also keep others from getting sick. Check with your local regulatory authority regarding requirements for cleaning up vomit and diarrhea. In many jurisdictions, a written cleanup plan may be required.</p>