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: Keeping Food Safe: *Managing Food Safety* and *The Importance of Becoming a Certified Food Protection Manager:* (pg. 1.10 to 1.11)

This new section (in italics) will read:

Managing Food Safety (New Heading)

As you can see, managing food safety in an operation can be challenging. Fortunately, there are things you can do to help keep the food you serve safe.

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.

The Food Safety Responsibilities of a Manager (Same heading same content)

Marketing Food Safety (Same heading same content)

In Chapter 1: Keeping Food Safe: *The Food Safety Responsibilities of a Manager* (Pg. 1.11)

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

- *(New 1st bullet) Food handlers are regularly monitoring food temperatures during hot and cold holding.*

In Chapter 2: Understanding the Microworld: *Viruses* (Pg. 2.16)

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 4: The Safe Food Handler: *Infected wounds or boils* (Pg. 4.8)

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

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

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

In Chapter 5: The Flow of Food: An Introduction: *Guidelines for Preventing Cross-Contamination between Food* (Pg. 5.3)

Here are the changes 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 7: The Flow of Food: Storage: *Storage Order* (Pg. 7.7)

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 8: The Flow of Food: Preparation: *Thawing ROP Fish* (Pg. 8.5)

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 8: The Flow of Food: Preparation: *Prepping Practices That Have Special Requirements* (Pg. 8.9 to 8.10)

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 left.
- 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 8: The Flow of Food: Preparation: *Minimum Internal Cooking Temperatures* (Pg. 8.11)

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

Table 8.2: **Minimum Internal Cooking Temperatures**

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
- *Meat mechanically tenderized with needles or blades or by injecting it with brine or flavors (e.g., brined ham or flavor-injected roasts)*
- *Meat vacuum-tumbled with marinades or other solutions*
- *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

In Chapter 8: The Flow of Food: Preparation: *Minimum Internal Cooking Temperatures* (Pg. 8.12)

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

Table 8.2: **Minimum Internal Cooking Temperatures** ***(continued)***

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

In Chapter 8: The Flow of Food: Preparation: *Study Questions* (Pg. 8.23)

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

8 What is the minimum internal cooking temperature for ground beef?

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 9: The Flow of Food: Service: *Holding Food without Temperature Control* (Pg. 9.3)

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 10: Food Safety Management Systems: *The Seven HACCP Principles* (Pg. 10.7)

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

Principle 3: Establish Critical Limits. In the example:

With cooking identified as the CCP for Enrico's chicken breasts, a critical limit was needed. Management determined that the critical limit would be cooking the chicken to a minimum internal temperature of 165°F (74°C) ***for <1 second.***

Principle 4: Establish Monitoring Procedures. In the example:

…The grill cook must check the temperature of each chicken breast after cooking. Each chicken breast must reach the minimum internal temperature of 165°F (74°C) ***for <1 second.***

In Chapter 10: Food Safety Management Systems: *Imminent Health Hazards* (Pg. 10.15)

This new content (in italics) will be added to the end of the section:

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: Food Safety Management Systems: *Something to Think About: Maria's Challenge* (Pg. 10.23)

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

…Next, she identified critical limits for each CCP. For grilled hamburgers, she determined that cooking them to 150°F (66°C) for 15 seconds would reduce pathogens to a safe level. For grilled chicken, she knew it was necessary to cook it to 165°F (74°C) ***for <1 second.***

In Chapter 11: Safe Facilities and Equipment: *Equipment Selection* (Pg. 11.11)

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 12: Cleaning and Sanitizing: *Types of Cleaners* (Pg. 12.2)

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

Cleaners are chemicals that remove food, dirt, rust, stains, minerals, and other deposits. They must be stable, noncorrosive, and safe to use. ***They must also be provided and available to employees during all hours of operation.*** Ask your suppliers to help you pick cleaners that meet your needs.

In Chapter 12: Cleaning and Sanitizing: *Chemical Sanitizing* (Pg. 12.4)

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 12: Cleaning and Sanitizing: *Cleaning Up after People Who Get Sick* (Pg. 12.13)

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.

In Chapter 14: Food Safety Regulations and Standards: *Inspection Frequency* (Pg. 14.4)

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

State and local regulatory authorities inspect food establishments at least once every six months. The time between inspections may be increased if the food establishment:

- ***is operating under an approved and validated HACCP Plan.***
- ***is operating based on a written risk-based inspection schedule.***
- ***provides only coffee service or serves only unpackaged or pre-packaged non-TCS food.***

In Chapter 15: Staff Food Safety Training: *Training Videos and DVDs* (Pg. 15.7)

The following portion of this section will be deleted:

~~**Trainers generally believe that learners retain information from their training sessions in the following ways:**~~

- ~~**10 percent of what they read.**~~
- ~~**20 percent of what they hear.**~~
- ~~**30 percent of what they see.**~~
- ~~**50 percent of what they see and here.**~~

In the Answer Key: 1.15 Keeping Food Safe: *Something to Think About* (Pg. AK.3)

This new bulleted point (in italics) will be added between the bulleted point that begins "Food handlers are monitored to make sure TCS food is cooked ..." and the one that begins "Food handlers are monitored to make sure TCS food is cooled ...":

- ***Food handlers are regularly monitoring food temperatures during hot and cold holding.***

In the Answer Key: 4.18 The Safe Food Handler: *Discussion Questions* (Pg. AK.9)

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

3 How an infected wound is covered depends on where it is located:

- Cover wounds *or boils* on the hand, *finger*, or wrist with an impermeable cover, *like* a bandage or finger cot. Next, place a single-use glove over the cover.

In the Answer Key: 8.19 The Flow of Food: Preparation: *Discussion Questions* (Pg. AK.21)

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

1 The minimum internal cooking temperatures are:

- Poultry: 165°F (74°C) *for <1 second (instantaneous)*
- Fish: 145°F (63°C) for 15 seconds
- Pork: 145°F (63°C) for 15 seconds (roasts for four minutes)
- Ground beef: 155°F (68°C) *for 17 seconds*

In the Answer Key: 10.23 Food Safety Management Systems: *Something to Think About: Maria's Challenge* (Pg. AK.31)

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

2 Here is what Maria should have done differently:

- **She should have established the correct critical limit for grilled hamburgers. This would include cooking them to 155°F (68°C) *for 17 seconds.***