

FDA 2017 MODEL FOOD CODE: SUMMARY OF CHANGES

On February 12, 2018, the U.S. Food and Drug Administration (FDA) announced the release of the 2017 edition of the FDA Food Code. Under 7 Pa. Code, Chapter 46, the Commonwealth, and subsequently, the Chester County Health Department, has adopted the current and subsequent versions of the FDA Model Code as its regulations.

Changes to the regulations are communicated to facilities as Environmental Health Specialists conduct inspections. The Chester County Health Department will not cite violations or conduct enforcement relative to the new provisions until January 1, 2019.

This summary provides a synopsis of changes made from the 2013 FDA Model Food Code and 2015 Supplement to the 2017 FDA Food Code edition. The primary focus of this document is to capture the intent of the major changes, rather than identify every word or editing change. This record should not be relied upon as an absolute comparison that identifies every change.

Changes to the 2017 Food Code include the following:

Section 1-201.10

- Added a new term "Intact Meat." Intact Meat means a cut of whole muscle(s) meat that has not undergone comminution, injection, mechanical tenderization, or reconstruction.

Section 2-102.12(A) and 2-102.20(B)

- Revised requirement for the Person in Charge (PIC) to be a Certified Food Protection Manager (CFPM).

NOTE: Adoption of the updated code will not affect CCHD's Certified Food Manager (CFM) program, which is independent of federal and state regulation. CCHD's CFM requirements, as well as a link to the Pennsylvania Department of Agriculture, Chapter 46 Food Code (which adopts the 2017 FDA Model Food Code) can be obtained at www.chesco.org/health. Once there, click on "Regulations" within the left-hand column and then click on "Chapter 300: Food Safety at Retail Food Facilities".

Section 2-103.11(I)

- Added new paragraph to address additional duty requirement for the Person in Charge to ensure employees are routinely monitoring food temperatures during hot and cold holding.

Section 2-401.13

- Added new section that addresses the use of bandages, finger cots or finger stalls to clarify they must be covered with a single-use glove.

Section 2-501.11

- Amended section to indicate procedures for the clean-up of vomiting and diarrheal events for employees to follow shall be written.

Section 3-302.11 (A)(1)(c)

- Added new subparagraph to indicate separating raw animal foods during storage, preparation, holding and display from fruits and vegetables before they are washed.

Section 3-401.11(A)(1)(b)

- Amended subparagraph to include the term intact meat as fully cooked at 145°F or above for 15 seconds.

Section 3-401.11(A)(2)

- Amended subparagraph to reflect new cooking time in seconds for ratites, mechanically tenderized and injected meats, comminuted fish, comminuted meat, comminuted game animals commercially raised for food or under voluntary inspection, and raw eggs that are not prepared to a consumer's order from 15 seconds to 17 seconds.

Section 3-401.11(A)(3)

- Amended subparagraph to reflect new cooking time for poultry, baluts, wild game animals, stuffed foods or stuffing containing fish, meat, poultry, or ratites from 15 seconds to < 1 second (instantaneous).

Section 3-502.12(C)

- Amended paragraph to add an additional exception criteria for fish that is reduced oxygen packaged at retail to bear a label indicating it is to be kept frozen until time of use.

Section 8-404.11(C)(1)-(3)

- Added subparagraphs for new exception criteria indicating the regulatory authority may agree to continue operations during an extended water or electrical outage if a written emergency operation plan has been pre-approved by the Regulatory Authority, immediate corrective action is taken and the Regulatory Authority has been notified upon implementation of the plan.

Annex 2-References

- Added new reference under #4 Food Defense Guidance from Farm to Table under the section on Guidance on Responding to Food Emergencies to include Conference for Food Protection (CFP) Emergency Action Plan for Retail Food Establishments, 2nd Edition.

Please visit <http://www.fda.gov/Food/GuidanceRegulation/RetailFoodProtection/FoodCode/> for a full copy of the FDA Food Code or www.chesco.org/health for additional information.