

The FDA Food Code 2005

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Outlines

- History of the Codes recommended by the US Public Health Service for regulating operations providing food directly to the consumers
- The purposes of the Food Code
- Food Code adoptions by states and territories
- Highlights of the Food Code 2005 updates

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History of Codes

- Prior to 1993 (1934-1982 – 11 different titles)
- 1993-2001 Food Code
 - Updated every 2 years
- 2005
 - an update of the 2001 Food Code and 2001 Food Code Supplements (issued in 2003)
 - Updated every 4 years

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Purpose

- The FDA Food Code is a model food safety guideline for retail food operations and institutions.
- It assists food protection jurisdictions at all levels of government by providing them with a scientifically sound technical and legal basis for regulating the retail and food service segment of the industry.

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Food Code Adoptions by States and Territories

- The Association of Food and Drug Officials (AFDO) reported in June 2005, that 48 of 56 States and territories have adopted food codes patterned after one of the five versions of the Food Code, beginning with the 1993 edition (79%).
- <http://www.cfsan.fda.gov/~ear/fcadopt.html>
- Currently Mississippi and Puerto Rico adopted Food Code 2005

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Highlights of the Food Code 2005 updates

- Editorial changes were made throughout the document for internal consistency and to correct some errors in the 2001 Code and for clarification.
- See posted document on the web for specific changes

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Chapter 1 Definitions

- “Balut” means an embryo inside a fertile EGG that has been incubated for a period sufficient for the embryo to reach a specific stage of development after which it is removed from incubation before hatching.

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What is balut?



- According to Wikipedia: A delicacy of Asia and especially the Philippines, China, and Vietnam.
- A **balut** (or **Trứng vịt lộn** in Vietnamese language) is a fertilized duck egg with a nearly-developed embryo inside that is boiled and eaten in the shell.
- Balut are mostly sold by street vendors at night. The word *balut* roughly translates to mean "wrapped".

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Chapter 1 Definitions

- “Potentially hazardous food (time/temperature control for safety food)” means a food that requires time/temperature control for safety (TCS) to limit pathogenic microorganism growth or toxin formation.

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Chapter 2

- Address knowledge of major food allergens
- Major revision on employee health
 - Reporting responsibility
 - Exclusion/restriction
- Note: Resources for teaching on food allergies at <http://edis.ifas.ufl.edu/FY723>; <http://edis.ifas.ufl.edu/FY730>

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Chapter 3

- Amended language relating to egg and egg products
- Revised to clarify that shellstock tags should be held for 90 days from harvest date rather than the date the container is emptied.
- Added a new paragraph on criteria on the No Bare Hand Contact with ready-to-eat foods and require prior approval from regulatory authority

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Chapter 3*

- Added a third option for freezing to control parasite and added exemption for certain fish that are aquacultured (Page 29 on chapter 3)
- 3-501.19 Time as a Public Health Control: Cold foods must be discarded in 6 hours after removal from refrigeration [2001 Code = 4 hours]

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Chapter 3

- Added labeling requirements for major food allergens as specify in the Labeling and Consumer Protection Act
[<http://www.cfsan.fda.gov/~dms/algact.html>];
<http://www.cfsan.fda.gov/~dms/alguid3.html>]
- Major allergens include: Milk, egg, fish, Crustacean shellfish, tree nuts, wheat, peanuts, and soybeans

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Chapter 3

- Added several paragraphs regarding the FDA/FSIS/CDC *Listeria monocytogenes* Risk Assessment and the justification for the additional exemptions to the date making provision. [See the 2005 FSQP In-Service Training by R. Whiting]

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Chapter 3

- Updated information regarding ROP, cook/chill, and sous vide [section 3-502.12]

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Characteristics of Foods that do not support growth of *Clostridium*

Botulinum

- Has water activity (a_w) of 0.91 or less
- Has pH of 4.6 or less
- Has been cured at food processing plant regulated by the U.S.D.A using substances specified in 9CFR 318.7 etc.
- Is a food with high level of competing organisms such as raw meat or raw poultry
- !Fish, exception! Food Establishment may not package fish using ROP method! [Same as in Food Code 2001]

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Chapter 4-8

- Include many clarification and changes in terminology

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Additional Readings

- <http://www.cfsan.fda.gov/~dms/fc05-toc.html>
- <http://www.cfsan.fda.gov/~dms/fc01-toc.html>

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