



# Maricopa County

Environmental Services Department

**To: Restaurant/Retail Food Owners and Operators**

**Subject: 2009 FDA Food Code Summary of Changes**

**Date: September 29, 2010**

The Maricopa County Environmental Services Dept. has adopted by reference the 2009 FDA Model Food Code effective 9/27/10. Below is a summary of changes and highlights found in the new Code that may affect the Food and Retail Food Establishments of Maricopa County. This summary of changes does not include all changes found in the 2009 Food Code. For more information visit our website:

**<http://www.maricopa.gov/EnvSvc/AboutUs/HealthCode.aspx>**

## **New Definitions/Terminology:**

**Priority item (P)**: contributes directly to the elimination, prevention, or reduction to an acceptable level, hazards associated with foodborne illness or injury and there is no other provisions that more directly controls the hazard.

**Priority foundation (Pf)**: a provision whose application supports, facilitates or enables one or more priority items

**Core item (C)**: relates to general sanitation, operational controls, facilities or structures, equipment design, or general maintenance.

**Time/temperature control for safety food (TCS)** is the same as potentially hazardous food (PHF). Refer to the interaction tables a & b in the Food Code for more information. <sup>P</sup>

### **The following items are considered TCS/PHF foods:**

- **Cut leafy greens**: means fresh leafy greens whose leaves have been cut, shredded, sliced, chopped, or torn. includes iceberg lettuce, romaine lettuce, leaf lettuce, butter lettuce, baby leaf lettuce, escarole, endive, spring mix, spinach, cabbage, kale, arugula and chard. **Does not include herbs such as cilantro or parsley.**
- Cut leafy greens are potentially hazardous food (time/temperature control for safety food) and are required to be at 41°F when received and during cold holding.
- Cut, sliced, diced, or mixtures of cut raw tomatoes are considered (TCS/PHF) and must be maintained at 41°F.

**Cold Holding for all TCS/PHF food is 41°F.** <sup>P</sup>

**The hot holding temperature for TCS/PHF food is 135°F, including fruits and vegetables cooked for the purpose of hot holding.** <sup>P</sup>

**The requirements for non-continuous cooking of raw animal foods are as follows:** <sup>P or Pf</sup>

- **Non-continuous cooking:** means the cooking of food in a food establishment using a process in which the initial heating of the food is intentionally halted so that it may be cooled and held for complete cooking at a later time prior to sale or service.
- The initial cooking process can be no longer than 60 minutes; the product must be properly cooled immediately after initial heating or service; the product must be cooked to 165°F. for 15 seconds prior to sale or service. There must be approved written procedure monitoring the process and corrective actions. The procedure must also include a description of how the foods after initial heating, but prior to complete cooking, are to be marked or otherwise identified and properly stored.

**Norovirus has been added to the list of reportable diseases.** <sup>P</sup>

**The Person In Charge (PIC) must know the Eight major food allergens and their symptoms.** <sup>Pf</sup>

- The eight major food allergens are milk, eggs, fish, shellfish, tree nuts, wheat, peanuts, and soybeans.
- The symptoms of food allergies typically appear from within a few minutes to two hours after a person has eaten the food to which he or she is allergic. The symptoms of an allergic reaction can include hives; flushed skin or rash; tingling or itchy sensation in the mouth; face, tongue, or lip swelling; vomiting and/or diarrhea; abdominal cramps, coughing or wheezing, dizziness and/or lightheadedness; swelling of the throat and vocal cords; difficulty breathing; and loss of consciousness.

**Commercially processed deli salads and cultured dairy products (i.e. chicken salad, potato salad, sour cream, yogurt, etc.) are exempt from date marking.**

**Serving hamburgers and other ground meats in an undercooked form upon a consumer's request is no longer an option for items offered on a children's menu.** <sup>Pf</sup>

**Using time-only as a control for TCS/PHF that are ready to eat foods:** <sup>P</sup>

- 4 hour time as control needs to have the discard time marked or otherwise identified and can be utilized for any ready to eat food removed from temperature control.
- TCS/PHF that are ready to eat foods may be maintained without temperature control for up to 6 hours. Food must be at or below 41°F to start this process and must not exceed 70 °F. After 6 hours, food must be discarded. Operator must have written procedures and the food must be marked to indicate when the product was removed from temperature control and marked to indicate 6 hours past the starting point.

**For more information regarding the 2009 Food Code please visit our website at:**  
**<http://www.maricopa.gov/EnvSvc/AboutUs/HealthCode.aspx>**