

2017 FDA FOOD CODE UPDATE SHEET for FIRST PRINCIPLES, 7th EDITION

When the most recent update to the FDA Food Code was released in 2017, it changed information that is essential to your food safety training. The following update document summarizes those 2017 Food Code changes as they apply to *Food Safety First Principles for Food Handlers*, 7th edition. The full text of the current Food Code is available on the FDA website (www.FDA.gov).

TIME/TEMPERATURE CONTROL FOR SAFETY FOODS and CONTAMINATION AND PREVENTION OF ILLNESS (Part 1)

- Pages 14-15; 17; 18: In the “Dealing with TCS foods,” “Examples of sources of contamination,” and “Preventing bacterial contamination” sections, it is now required that cooked and ready-to-eat food and raw animal foods be kept separate from unwashed plant food (fruits and vegetables) during storage, preparation, holding, and display.

TEMPERATURE CONTROL (Part 1)

- Page 22: In the “Keeping food at safe temperatures” section, several of the times and temperatures in the “Minimum cooking temperatures for common foods” table have been updated:

Minimum cooking temperatures for common foods (based on the FDA Food Code)

<p>Eggs for later service Minimum internal temperature: 68°C (155°F) Minimum holding time: 17 seconds</p> <p>Ground beef and pork Minimum internal temperature: 68°C (155°F) Minimum holding time: 17 seconds</p>	<p>Poultry Minimum internal temperature: 74°C (165°F) Minimum holding time: Instantaneous; less than one second</p>
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- In addition, the following food items from Chart 4-A of the 2017 Food Code should be added to that same table:

<p>Commercially raised and exotic species of game animals Minimum internal temperature: 63°C (145°F) Minimum holding time: 15 seconds</p> <p>Comminuted (ground) fish, meats, commercially raised and exotic species of game animals; mechanically tenderized and injected meats Minimum internal temperature: 68°C (155°F) Minimum holding time: 17 seconds</p>	<p>Stuffed poultry, fish, meat, pasta, or ratites; stuffing containing poultry, fish, meat, or ratites (flightless birds); wild game animals Minimum internal temperature: 74°C (165°F) Minimum holding time: Instantaneous; less than one second</p> <p>Food cooked in a microwave oven Minimum internal temperature: 74°C (165°F) And hold for 2 minutes after removing from microwave oven</p> <p>Vegetables, grains, and legumes held for later service Minimum internal temperature: 57°C (135°F) No minimum holding time</p>
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PERSONAL HYGIENE (Part 1)

- In the “Cuts & Pimples” section, on page 36, if a wound or boil is located on the hand, finger, or wrist, the requirement now states that it must be completely covered with an impermeable cover like a finger cot or bandage and that a single-use glove must then be placed over the impermeable cover.
- In the “Reporting Illness” section, on page 37, the phrase “Typhoid Fever (caused by *Salmonella Typhi*)” has replaced the phrase “*Salmonella Typhi*.”
- In the “Unhygienic habits” section, on page 37, written procedures for employees to follow during the clean-up of vomiting and diarrheal events are now required.

LAYOUT AND LOCATION (Part 2)

- Pages 47 and 48: In the “Equipment and plant” and “First principles” sections, it is now required that cooked and ready-to-eat food and raw animal foods be kept separate from unwashed plant food (fruits and vegetables) during storage, preparation, holding, and display.

