

2017 FDA FOOD CODE UPDATE SHEET for MANAGEMENT PRINCIPLES, 5th 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 Management Principles*, 5th edition. The full text of the current Food Code is available on the FDA website (www.FDA.gov).

THE IMPORTANCE OF FOOD SAFETY (Part 1)

- Page 4: In the section “The manager’s responsibility,” the Person in Charge (PIC) must be a Certified Food Protection Manager and must ensure that employees are routinely monitoring food temperatures during hot- and cold-holding.

BIOLOGICAL HAZARDS–BACTERIA and TIME/TEMPERATURE CONTROL FOR SAFETY FOODS (Parts 1 and 2)

- Pages 12; 23: In the “Raw foods” and “Management 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.

BIOLOGICAL HAZARDS AND ILLNESS (Part 2)

- Page 18: In the “Low infective dose” section, the phrase “Typhoid Fever (caused by *Salmonella Typhi*)” has replaced the phrase “*Salmonella Typhi*.”

PERSONAL HYGIENE (Part 3)

- Page 32: In the “Cuts and boils” section, 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.
- Page 33: In the “Reporting illness” section, the phrase “Typhoid Fever (caused by *Salmonella Typhi*)” has replaced the phrase “*Salmonella Typhi*.”
- Page 33: In the “Management principles,” written procedures for employees to follow during the clean-up of vomiting and diarrheal events are now required.

PREPARING AND PRESENTING FOOD (Part 3)

- Page 44: In the “Minimum cooking temperatures for common foods” table, the time requirements for several food items need to be updated to match Chart 4-A of the 2017 Food Code:

Food item	Minimum Internal Temperature	Minimum Holding Time at the Specified Temperature
Poultry Stuffed poultry, fish, meat or pasta Stuffing containing fish, meat or poultry Wild game animals	74°C (165°F)	Instantaneous; less than one second
Ground beef and pork	68°C (155°F)	17 seconds
Unpasteurized shell eggs cooked for later service	68°C (155°F)	17 seconds
Exotic species of game animals Comminuted (ground) fish and meat Injected meat Mechanically tenderized meat	68°C (155°F)	17 seconds
Vegetables, grains, and legumes held for later service	57°C (135°F)	no minimum holding time

CLEANING AND SANITIZING (Part 3)

- Page 51: In the “Management principles” section, Material Safety Data Sheets (MSDS) should be referred to as Safety Data Sheets (SDS).
- Page 51: In the “Management principles” section, it is now a requirement that equipment and utensil cleaning agents and sanitizers be provided and that they be readily accessible for use.

