



U.S. FDA Publishes 2017 Food Code

Public Health Information Brief - Updated February 22, 2018

What You Need to Know: 2017 Food Code has several changes operators should know



Background and Summary

In the United States, the model food code serves as the scientific basis by which the retail food industry and regulatory agencies are guided for safely guarding the food supply. On February 12, 2018 the U.S. Food and Drug Administration (FDA) released the 2017 Food Code. This document summarizes the most significant changes.

What are the key changes to the 2017 Food Code?

Important changes can be found in the sections of the Food Code listed below.

Chapter 2 Management and Personnel

- Section 2-102.12 Revised requirement for the Person in Charge (PIC) to be a Certified Food Protection Manager (CFPM)
- Section 2-401.13 Added a new section that addresses the use of bandages, finger cots or finger stalls

Chapter 3 Food

- Section 3-401.11 Harmonized cooking time/temperature parameters for intact and non-intact meat and poultry in accordance with guidance from the U. S. Department of Agriculture's Food Safety and Inspection Service (USDA-FSIS) ; Section (A)(1)(b) now specifically states that only INTACT meat can be cooked to 145°F

Chapter 8 Compliance and Enforcement

- Section 8-404.11 Updated procedures for retail food establishment operations to continue during an extended water or electrical outage if a written emergency operation plan has been pre-approved by the Regulatory Authority, immediate corrective action taken and the Regulatory Authority has been notified upon implementation of the plan

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Where can I find a complete copy of the 2017 FDA Food Code?

To download a complete copy of the 2017 FDA Food Code go to:

<https://www.fda.gov/downloads/Food/GuidanceRegulation/RetailFoodProtection/FoodCode/UCM595140.pdf>

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