



2022 Food Code: Significant Updates and Amendments

Public Health Information Brief

Updated November 2024



Background and Summary

On November 4, 2024 the U.S. Food and Drug Administration (FDA) released the [Supplement to the 2022 Food Code](#). The Supplement updates the [2022 Food Code](#) with recommendations made by regulatory officials, industry, academia, and consumers at the 2023 Biennial Meeting of the Conference for Food Protection. Below is a summary of the major changes.

The Food Code and the Supplement are joint projects by the FDA, the Centers for Disease Control and Prevention (CDC), and the United States Department of Agriculture (USDA) – Food Safety and Inspection Service (FSIS).

Not all state and local regulations align with the current FDA Food Code. Consult your state and local regulatory authorities for the laws applicable in your area.

Updates to terms and definitions in Chapter 1 are also updated throughout the Code wherever they are used. Changes in subsequent chapters often include updates to the corresponding section of Annex 3 Public Health Reasons.

The most significant impact of these changes may come from the new requirements for a Food Safety Management System:

- Operators should carefully review the definition in Chapter 2 to fully understand expectations regarding “written procedures, training plans, and monitoring records.”
- Chapter 8 outlines the requirements for developing, maintaining, and implementing the system during all hours of operation, as well as ensuring it is available to the regulatory authority upon request.

CHAPTER 1 - PURPOSE AND DEFINITIONS

Section 1-201.10 (B) Terms Defined

- Added a new defined term “ACTIVE MANAGERIAL CONTROL.”
 - The purposeful incorporation of specific actions or procedures by industry management into the operation of their business to attain control over foodborne illness risk factors. It embodies a preventive rather than reactive approach to food safety through a continuous system of monitoring and verification. (For a list of foodborne illness risk factors see Table 1 in “[Preventing Foodborne Illness Risk Factors in Restaurants](#)” or “[Preventing Foodborne Illness Risk Factors in Retail Food Store Delis.](#)”)
- Added a new defined term “DISINFECTION.”
 - The application of a substance, or mixture of substances, that destroys or irreversibly inactivates bacteria, fungi, and viruses, but not necessarily bacterial spores. (The intention is to make clear its distinction from sanitizers.)
- Added a new defined term “FOOD DEFENSE.”
 - The effort to protect food from acts of intentional adulteration or tampering.
- Added a new defined term “FOOD SAFETY MANAGEMENT SYSTEM.”
 - A specific set of actions taken by the employee to prevent the occurrence of foodborne illness risk factors based on the type of operation, type of food preparation, and foods prepared within the food establishment. It includes written procedures, training plans, and monitoring records to control specific operational steps in a food establishment that contribute to foodborne illness.
- Revised the definition of “POISONOUS OR TOXIC MATERIALS” to add the term “disinfection.”
- Revised the definition of “REDUCED OXYGEN PACKAGING” to replace the term “bags” in (2)(d) with “packaging” to clarify the intent.
- Added a new defined term “WATER-BASED FIRE PROTECTION SYSTEMS” to be more comprehensive and specific to active fire protection systems that include water-based fire protection, such as standpipes, water mist, and fire sprinklers, as well as other water-carrying piping.

CHAPTER 2 - MANAGEMENT AND PERSONNEL

Section 2-102.11 Demonstration

- Added subparagraph (C)(18) to include Food Defense as it relates to Food Establishments as an area of knowledge required for the Person-in-Charge.
 - The person-in-charge must be able to explain the steps taken to prevent intentional adulteration, including (but not limited to) monitoring operations, ingredients, supplies, and finished products for unusual or suspicious activities.

Section 2-103.11 Person in Charge

- Amended the lead-in sentence to indicate that the Person-in-Charge has a duty to maintain Active Managerial Control by ensuring compliance with the requirements outlined in this section.
- Added a new paragraph (R) that addresses employee training on Food Defense.

Section 2-201.13 Removal, Adjustment, or Retention of Exclusions and Restrictions

- Revised the wording in subparagraphs (E)(1), (F)(1), and (G)(1) from a requirement for “2 consecutive negative stool culture tests” to a requirement for “2 consecutive negative laboratory test results from a validated test, using a laboratory accredited or certified to handle clinical specimens.”

continued on next page

CHAPTER 3 - FOOD

Section 3-201.11 Compliance with Food Law

- Amended to correct several inadvertent errors from the previous edition. Amended paragraph (B) to remove language that was duplicated in paragraph (C). Added the risk designation of Priority foundation to paragraph (C). Amended subparagraph (E)(3)(b) to move the “and” to the end of subparagraph (E)(3)(a).

Section 3-304.17 Refilling Returnables

- Added new paragraph (A) to clarify when containers may be refilled with food by a food employee or consumer.
- Revised paragraph (B) to clarify how containers may be refilled with food to prevent contamination of the food and the premises.
- Redesignated the former paragraph (A) as paragraph (C) and renumbered subsequent paragraphs to account for the addition.

Section 3-305.12 Food Storage, Prohibited Areas

- Amended paragraph (G) to align with 2024 International Fire Code requirements and the new defined term “WATER-BASED FIRE PROTECTION SYSTEMS.”

Section 3-501.13 Thawing

- Amended paragraph (E) with the risk designation “Priority foundation” to align with paragraphs (A), (B), and (C).

CHAPTER 4 - EQUIPMENT, UTENSILS, AND LINENS

Section 4-302.14 Sanitizing and Disinfecting Solutions, Testing Devices

- Added the term “DISINFECTING” into the section title and added a new paragraph (B) for testing kits or other devices to measure disinfecting solutions.

Section 4-401.11 Equipment, Clothes Washers and Dryers, and Storage Cabinets, Contamination Prevention

- Amended subparagraph (A)(6) to align with 2024 International Fire Code requirements and new defined term “WATER-BASED FIRE PROTECTION SYSTEMS.”

Section 4-501.116 Warewashing Equipment, Determining Chemical Sanitizer or Disinfectant Concentration

- Amended section title to include the term “DISINFECTANT” and added a new paragraph (B) indicating that a test kit shall be used in accordance with the manufacturer’s label instructions.

Section 4-903.12 Prohibitions

- Amended paragraph (A) to align with 2024 International Fire Code requirements and new defined term “WATER-BASED FIRE PROTECTION SYSTEMS.”

Section 4-10 Disinfection of Equipment and Utensils

- Added a new Part 4-10 to Chapter 4 to address new disinfection procedures.
- New section 4-1001.11 requires disinfectant to be used on equipment, food-contact surfaces, nonfood-contact surfaces, and utensils when the pathogen of concern cannot be controlled by sanitizers.
- New section 4-1002.11 requires disinfectant to be used when equipment, food-contact surfaces, nonfood-contact surfaces, and utensils are contaminated with vomitus, fecal matter, blood, or any other bodily fluid that can lead to disease transmission, as well as during a foodborne disease outbreaks or imminent health hazards.

continued on next page

- New section 4-1003.11 clarifies that disinfectants must be used in accordance with their label directions and must be followed by a potable water rinse unless the label says otherwise.

CHAPTER 5. WATER, PLUMBING, AND WASTE

Section 5-203.11 Handwashing Sinks

- Amended to apply italics to paragraph (B), which had been inadvertently left off. Italics indicate that a provision is not required. These provisions typically involve the words “except for,” “may,” “need not,” or “does not apply.”

CHAPTER 6 - PHYSICAL FACILITIES

There are no changes to Chapter 6

CHAPTER 7 - POISONOUS OR TOXIC MATERIALS

Section 7-102.11 Common Name

- Amended this section to include Disinfectants when labeling the common name on working containers storing of poisonous or toxic materials

CHAPTER 8. COMPLIANCE AND ENFORCEMENT

Section 8-201.12 Contents of the Plans and Specifications

- Amended paragraph (E) to replace the term “STANDARD PROCEDURES” with the term “FOOD SAFETY MANAGEMENT SYSTEM” which is newly defined in Chapter 1. The newly worded requirement is for “Evidence that a food safety management system that ensures compliance with the requirements of this Code is developed or is being developed.”

Section 8-201.15 When a Food Safety Management System is Required

- Added a new section requiring a written food safety management system to be:
 - Developed and maintained,
 - Implemented during all hours of operation, and
 - Made available to the regulatory authority upon request.
- This section will be effective within 4 years of a regulatory authority adopting this Code.
- The regulatory authority may decide this section does not apply to certain types of food establishments they deem to pose minimal risk.

Steritech Resources

Have questions about the food code or need help developing policies in your business? Our experts are here to help. Steritech’s Customer Care Center is available 24 hours a day, 7 days a week at 800.868.0089 to assist you with any of your needs.

© 2025 Steritech. *DISCLAIMER: The information provided in this document is made available by Steritech as a public health service based on statistics, facts and other data available from a variety of government and worldwide health organization sources. Users should be aware that public health information can change rapidly and that the information provided in this document may not be the most recent, although Steritech will make every attempt to keep information current. For more information on Steritech’s services, call 800.868.0089 or visit www.steritech.com.*

Steritech

Get in touch.

steritech.com

800.868.0089

contact@steritech.com