

Integrating FDA Food Code Changes into Your ServSafe Course

The content in the ServSafe program is based on the FDA *Food Code*, the latest science in food safety, and best practices in the industry. While most of the changes in the FDA *Food Code* do not directly affect the content in the ServSafe program, a number do. This document identifies the content changes that have been included in the ServSafe program based on changes in:

- The 2017 FDA *Food Code*
- The Supplement to the 2017 FDA *Food Code* (2019)
- The 2022 FDA *Food Code*

If you are using the *ServSafe Manager 7th Edition Revised* book, all of this content has been included.

Note to Instructors

If you are a continuing user of the *ServSafe Manager 7th Edition* book, you must teach this document's content in addition to the content outlined in that book. Please keep in mind that all instructor materials for the course have been updated to reflect these changes. These materials are available to registered ServSafe Manager instructors on ServSafe.com.

| Chapter 1: Providing Safe Food | |
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| <p>Ready-to-Eat Food</p> <p>The 2022 FDA <i>Food Code</i> includes a revised definition of <i>ready-to-eat food</i> to include “<i>plant foods cooked for hot-holding.</i>”</p> <p>ServSafe will now address this as follows:</p> <p>Ready-to-Eat Food</p> <p>Ready-to-eat food includes cooked food, plant foods cooked for hot-holding, washed fruit and vegetables (whole and cut), and deli meat. Bakery items and sugar, spices, and seasonings are also included.</p> | Page 1.9 |
| <p>Certified Food Protection Manager</p> <p>The 2017 <i>Food Code</i> included a requirement that the person in charge of a restaurant or foodservice operation become a Certified Food Protection Manager.</p> <p>The Supplement to the 2017 FDA <i>Food Code</i> provided an exception to the requirement that the certified food protection manager be onsite at all times.</p> <p>ServSafe addresses these requirements as follows:</p> <p>The Importance of Becoming a Certified Food Protection Manager</p> <p>The FDA <i>Food Code</i> requires that the person in charge of a foodservice operation become a Certified Food Protection Manager. That person must be onsite at all times during all operating hours unless the regulatory authority has determined that the operation poses a minimal risk for causing a foodborne illness. That decision would be based on the operation type and the type of food that is served or sold. Cashierless markets and convenience stores are good examples of operations where the person in charge may not be required to be onsite at all times.</p> <p>A Certified Food Protection Manager must show that they have the required knowledge by passing a test from a program that is accredited by an agency approved by a Conference for Food Protection. Completing the ServSafe Manager Course and passing the ServSafe Food Protection Manager Certification Examination meets this requirement. But why is certification important?</p> <p>A Centers for Disease Control and Prevention study suggests that the presence of a Certified Food Protection Manager reduces an establishment's risk of a foodborne illness outbreak. The study also suggests that it was a distinguishing factor between restaurants that experienced a foodborne illness outbreak and those that had not. In addition, the FDA's Retail Food Risk Factor Studies suggest that the presence of a certified manager has a positive correlation with more effective control of certain risk factors, such as poor personal hygiene, in different facility types.</p> | Page 1.11 |

| Chapter 2: Forms of Contamination | Chapter Reference |
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| <p>How Viruses Are Destroyed</p> <p>The discussion of how viruses are destroyed has been revised (Content correction)</p> <p>ServSafe addresses this as follows:</p> <p>Viruses: Destruction</p> <p>Some viruses, such as hepatitis A, are not destroyed by normal cooking temperatures. That is why it is especially important to practice good personal hygiene when handling food and food-contact surfaces. The quick removal and cleanup of vomit is also important.</p> | Page 2.8 |
| <p>Sesame Included as a “Big Nine” Allergen</p> <p>The 2022 FDA <i>Food Code</i> added sesame as the ninth major food allergen. This changes the major food allergens from the “Big Eight” to the “Big Nine.”</p> | Pages 2.20–2.21 |
| <p>Required Employee Training in Food Allergy Awareness</p> <p>The 2022 FDA <i>Food Code</i> clarifies that proper employee training in food allergy awareness must include the ability to identify the major food allergens as well as the symptoms of an allergic reaction.</p> <p>ServSafe will now address this as follows:</p> <p>Food Allergens</p> <p>There are specific signs that a customer is having an allergic reaction. To protect your customers, you and your staff should be able to recognize these signs and be able to respond to them. You also should know the types of food that most often cause allergic reactions to help prevent them from happening.</p> | Page 2.20 |
| <p>Content Realignment with <i>ServSafe Allergens</i></p> <p>ServSafe content on food allergens has now been re-aligned with content in the new <i>ServSafe Allergens</i> course. This has resulted in several changes from what was presented in the original content.</p> <p>Here is a summary of the major changes that ServSafe will now reflect:</p> <p>Food Allergens</p> <p>A food allergen is a protein in a food or ingredient. When enough of an allergen is eaten, it can cause an allergic reaction in some people. This happens because their immune system mistakenly considers the food protein, which is normally harmless, to be a threat and attacks it.</p> <p>There are specific signs that a customer is having an allergic reaction. To protect your customers, you and your staff should be able to recognize these signs and know how to respond to them. You also should know the types of food that most often cause allergic reactions to help prevent them from happening.</p> <p>Food Allergy Symptoms</p> <p>A food allergy is the reaction a person’s immune system has to a certain food. An allergic reaction can happen within a few minutes or up to two hours later. This reaction could include some, or all, of these symptoms:</p> <ul style="list-style-type: none"> • Wheezing • Difficulty breathing • Hives • Rashes • Itching • Tingling in the mouth | Pages 2.20–2.23 |

- Swelling, including the tongue and throat
- Abdominal cramps
- Diarrhea
- A drop in blood pressure
- Loss of consciousness

Reactions can vary widely. In some cases, a person could suffer anaphylaxis—a severe life-threatening allergic reaction that can lead to death.

If you or your staff see a customer having severe symptoms, or the customer tells you they are having a severe allergic reaction, act immediately. Let other staff know that assistance is needed and instruct them to call emergency medical services. Do not leave the person alone.

Most Common Food Allergens

You and your staff must be aware of the most common food allergens and the menu items that contain them. While nearly any food can cause an allergic reaction, there are nine foods that are responsible for most in the United States. They are called the Big Nine.

Note: *Changes to the existing list include the following:*

- Soybeans (soy)
- Fish, such as tuna and cod
- Tree nuts, such as almonds and pine nuts
- Sesame

Preventing Allergic Reactions:

Tens of millions of Americans have food allergies. Allergic reactions result in tens of thousands of emergency room visits every year—about once every three minutes. Both front of house and back of house staff need to do their part to avoid serving food containing allergens to people with food allergies. These precautions also apply to any food sensitivities that a customer might mention, such as a gluten intolerance.

Food Labels

Food labels are an important tool used to identify allergens in the products that you purchase. Federal law requires that major allergens be clearly identified in labels on packaged foods. The allergen must be found within the ingredient listing or directly after the listing on the label. The information must use the Big Nine allergen common names. As an alternative, the allergens can be listed in one spot using a “contains” label.

Front of House Staff

Your front of house staff is critical when it comes to preventing allergic reactions. They have the first opportunity to find out about your guests’ food allergies. This information must be communicated to staff in the back of the house to prevent allergic reactions.

Here is what your front of house staff should do when working with guests with food allergies. (**Note:** *The content in this section has changed dramatically.*)

- **Inform guests about allergens on menus.** The way that you communicate this is going to depend on your menu and service style. Some operations note allergens in the menu or include disclaimers requesting that guests inform their server of any food allergies. Staff may inform guests of food allergens by:
 - Bringing food labels to them
 - Reading ingredient labels to them when asked
 - Telling them about menu items

- **Listen to guests.** Answer all guests' questions about menu items. Some guests may not inform you that they have a food allergy. When a guest asks about substituting ingredients or mentions being sensitive to something, it's important to check if they have a food allergy.
- The first person that a guest speaks with, the "first point of contact," should have some knowledge of food allergies. Once you know that a guest has a food allergy, pay attention, take notes, and read the notes back to them to make sure they are correct.
- **Communicate the allergen special order to back of house staff.** Provide kitchen staff with written notes about the guest's allergen special order. Verbally confirm the order with kitchen staff when it is placed. When collecting the order from the kitchen, confirm the meal is correct and matches the ticket. Always confirm the allergen special order verbally with kitchen staff.
- **Deliver the allergen special order safely.** Always confirm the order verbally with the guest. To prevent cross-contact, some operations deliver the allergen special order first, separate from other items. Alternatively, all orders for the table can be delivered at the same time with an additional server or manager delivering just the special meal.
- **Avoid cross-contact in workstations.** Keep workstations clean. Don't mix old product with new product. Be careful when restocking stations. Avoid spills and clean carefully if they do happen. Use new, clean tools (i.e., ladles, serving baskets etc.) when handling orders. Prepare things like breadbaskets and salads at a separate location used just for allergen special orders, if possible.
- **Clean and sanitize.** Replace soiled cloths and cleaning and sanitizing solutions regularly. Clear and reclean tables and chairs for guests with food allergies. When resetting tables, be mindful of condiments or other food items that may contain allergens. Clean spills immediately and common surfaces regularly.

Back of House Staff (*Note: The content in this section has changed dramatically.*)

How to Avoid Cross-Contact

Here's how to prevent cross-contact in the back of the house and keep customers safe.

- **Review the menu and ingredients for Big Nine allergens.** Check recipes and ingredient labels. Any ingredient substitutions should be identified, tested in advance, and noted in recipes. Managers, chefs, and purchasers should stay in regular communication with vendors. If there are any questions about uncertain or new ingredients, check with the vendor.
- **Receive and store items correctly.** Check deliveries carefully. If substitute items have been provided, check ingredient labels. Also, check to see if any packaging has been broken or spilled. Reject deliveries if inappropriate substitute items have been provided or anytime cross-contact is suspected.
 - Items intended for allergen special orders should be properly labeled and stored separately from Big Nine allergens.
- **Clean surfaces, utensils, and equipment.** Scrape or remove food from items. Then wash, rinse, sanitize, and air-dry them to remove allergens. Use fresh cleaning solutions and cleaning cloths when cleaning items to be used for an allergen special order.
- **Use separate utensils and equipment for allergen special orders.** All designated equipment should be properly identified and stored separately.
- **Practice good personal hygiene.** Wash hands and change gloves before preparing an order for a guest with a known food allergy. Avoid touching anything that may have had contact with a food allergen, including uniforms, skin, and hair.
- **Prepare the allergen special order correctly.** When the order is received, check the ticket and verbally confirm the order with the server. Check written recipes and ingredient labels to confirm that the allergens in question are not present. Follow recipes and only use approved ingredient substitutions. Discard the item if cross-contact has occurred. Do not add anything to an item that has been plated or packaged. Verbally confirm the order with the person who will be serving it to the guest. Do not serve items that cannot be prepared safely.

| Chapter 3: The Safe Food Handler | Chapter Reference |
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| <p>Washing Hands after Using Tobacco Products</p> <p>The 2022 FDA <i>Food Code</i> has expanded the requirement from washing hands after “smoking” and “chewing tobacco” to washing them after “using tobacco products” to address and include vaping and similar activities.</p> <p>ServSafe will now address this as follows:</p> <p>Food Handlers must wash their hands after the following activities:</p> <ul style="list-style-type: none"> • Eating, drinking, chewing gum, or using tobacco products (including chewing tobacco, cigarettes, and devices that deliver nicotine electronically, such as e-cigarettes, vapes, and mods). | Page 3.6 |
| <p>Covering Wounds</p> <p>The 2017 FDA <i>Food Code</i> further clarified the requirement for covering a wound or boil on the hand, finger, or wrist.</p> <p>ServSafe addresses this as follows:</p> <p>Infected wounds or boils</p> <p>If the wound or boil is located on the hand, finger, or wrist:</p> <ol style="list-style-type: none"> 1. Cover it with an impermeable cover like a finger cot or bandage. Impermeable means that liquid from the wound cannot pass through the cover. 2. Then, place a single-use glove over the cover. | Page 3.8 |
| <p>Prohibition against Using “Tobacco Products” in the Establishment</p> <p>Smoking and chewing tobacco is prohibited in an establishment except in designated areas. The 2022 FDA <i>Food Code</i> has expanded the prohibition from “smoking” and “chewing tobacco” in an establishment to the broader “use of tobacco products” to address and include vaping and similar activities.</p> <p>ServSafe will now address this as follows:</p> <p>Eating, Drinking, Chewing Gum, and Using Tobacco Products</p> <p>Small droplets of saliva can contain thousands of pathogens. In the process of eating, drinking, chewing gum, or using tobacco products (including chewing tobacco, cigarettes, and devices that deliver nicotine electronically, such as e-cigarettes, vapes, and mods), saliva can be transferred to hands or directly to food being handled.</p> <p>To prevent this, employees should only eat, drink, chew gum, or use tobacco products in designated areas.</p> | Page 3.14 |
| Chapter 4: The Flow of Food: An Introduction | Chapter Reference |
| <p>Separation of Raw Meat, Poultry, and Seafood from Unwashed and Ready-to-Eat Fruits and Vegetables</p> <p>The 2017 FDA <i>Food Code</i> added a requirement that raw meat, poultry, and seafood be separated from unwashed and ready-to-eat fruits and vegetables.</p> <p>ServSafe addresses this as follows:</p> <p>Guidelines for Preventing Cross-Contamination between Foods</p> <p>Separate raw meat, poultry, and seafood from unwashed and ready-to-eat fruits and vegetables. Do this during storage, preparation, holding, and display to prevent cross-contamination.</p> | Page 4.3 |

| Chapter 5: The Flow of Food: Purchasing, Receiving, and Storage | Chapter Reference |
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| <p>Molluscan Shellfish Clarification</p> <p>The 2022 FDA <i>Food Code</i> now clarifies that molluscan shellfish includes shellstock (live molluscan shellfish), shucked molluscan shellfish (shellfish with both shells removed), and in-shell product (non-living, processed shellfish with one or both shells present).</p> <p>ServSafe will now introduce these definitions during its discussion of the receiving process as follows:</p> <p>Delivery Temperatures/Temperatures for Food Deliveries</p> <p>Shellstock—Live molluscan shellfish (oysters, mussels, clams, and scallops)</p> <ul style="list-style-type: none"> • Receive at an air temperature of 45°F (7°C) and an internal temperature no greater than 50°F (10°C). • Cool the shellfish to 41°F (5°C) or lower in four hours. <p>In-shell product—Non-living, processed shellfish with one or both shells present</p> <ul style="list-style-type: none"> • Receive according to manufacturer’s directions <p>Shucked shellfish—Molluscan shellfish with both shells removed</p> <ul style="list-style-type: none"> • Receive at 45°F (7°C) or lower. • Cool the shellfish to 41°F (5°C) or lower in four hours. | Page 5.6 |
| <p>Molluscan Shellfish Documentation & Prohibition against Commingling</p> <p>The 2022 FDA <i>Food Code</i> has revised the procedure for handling documentation received with molluscan shellfish. In addition, the definition of the term commingling was revised.</p> <p>ServSafe will now address this as follows:</p> <p>Documents (Receiving)</p> <p>Food items must be delivered with the correct documents. For example, molluscan shellfish must be received with a shellstock identification tag or label. These indicate when and where the shellfish were harvested. They also ensure that the shellfish are from an approved source.</p> <p>Store molluscan shellfish (shellstock, shucked, or in-shell product) in their original container. Do NOT remove the shellstock tag or label from the container until the last shellfish has been used. When the last shellfish is removed from the container, write the date on the tag, label, or invoice. Then, keep them on file, in chronological order, for 90 days from that date.</p> <p>Shellfish should remain in the container in which they were received until sold or prepared for service. Shellfish from one container should not be mixed with shellfish from another container unless they have the same certification number or harvest date or are from the same growing area.</p> | Page 5.8 |

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| <p>Prohibition against Storing Food, Equipment, Linens, and Single-Use Items in Empty Chemical Containers</p> <p>Previous food codes have required a prohibition against storing food in containers previously used to store chemicals. The 2022 FDA <i>Food Code</i> has now expanded that prohibition to include equipment, utensils, linens, and single-use items.</p> <p>ServSafe will now address this as follows:</p> <p>Preventing Cross-Contamination:</p> <p>Food, equipment, utensils, linens, and single-use items must be stored in ways that prevent cross-contamination. Follow the guidelines throughout this section.</p> <p>Containers</p> <ul style="list-style-type: none"> • NEVER use empty food containers to store chemicals. NEVER put food, equipment, utensils, linens, and single-use items in empty chemical containers. | <p>Page 5.14</p> |
| <p>Exception for Storing Ground Meat and Ground Fish (Content correction)</p> <p>The exception for storing ground meat and ground fish above whole cuts of beef and pork has been removed from the program. The following has been removed from the ServSafe program:</p> <p>As an exception, ground meat and ground fish can be stored above whole cuts of beef and pork. To do this, make sure the packaging keeps out pathogens and chemicals. It also must not leak.</p> | <p>Page 5.15</p> |
| <p>Chapter 6: The Flow of Food: Preparation</p> | <p>Chapter Reference</p> |
| <p>Requirement to Ensure Employees Are Maintaining TCS Food Temperatures during Thawing</p> <p>The 2022 FDA <i>Food Code</i> identifies the need for the person in charge (PIC) to ensure employees are maintaining the temperature of TCS food during thawing.</p> <p>ServSafe will now address this as follows:</p> <p>Thawing: General Guidelines for TCS Food</p> <p>You must ensure that your staff is maintaining the temperature of TCS food during thawing. To do so, make sure food is thawed according to the methods and guidelines in Table 6.1.</p> | <p>Page 6.4</p> |
| <p>Packaging Fish Using a Reduced Oxygen Packaging Method</p> <p>The 2017 FDA <i>Food Code</i> added a requirement for packaging fish using a reduced oxygen packaging method. ServSafe addresses this as follows:</p> <p>If you are packaging fish using a reduced-oxygen packaging method, the fish must:</p> <ul style="list-style-type: none"> • Be frozen before, during, or after packaging. • Include a label that states the fish must be frozen until used. | <p>Page 6.5</p> |

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| <p>Variance Requirements for Special Processes</p> <p>The 2017 FDA <i>Food Code</i> added a requirement to submit a HACCP plan when applying for a variance to prepare food in specific ways.</p> <p>The Supplement to the 2017 FDA <i>Food Code</i> added a requirement to maintain variances at the operation.</p> <p>ServSafe addresses these requirements as follows:</p> <p>When applying for a variance, your regulatory authority may require you to submit a HACCP plan.</p> <ul style="list-style-type: none"> • The HACCP plan must account for any food safety risks related to the way you plan to prep the food item. • You must comply with the HACCP plan and procedures submitted. • You must maintain the HACCP plan and any other associated documents—including the variance—at the operation. These documents must be provided to the regulatory authority if requested. <p>Your records must show that you have procedures for monitoring critical control points and are:</p> <ul style="list-style-type: none"> – Regularly monitoring the critical control points. – Taking the necessary corrective actions if there is a failure at a critical control point. – Verifying the effectiveness of the processes or procedures. | <p>Page 6.7</p> |
| <p>Minimum Internal Cooking Temperatures</p> <p>The 2017 FDA <i>Food Code</i> revised the minimum internal cooking time and temperature requirements for specific types of food.</p> <p>The Supplement to the 2017 FDA <i>Food Code</i> revised the reference to mechanically tenderized meat to include injected meat. A reference to vacuum-tumbled meat was also added.</p> <p>ServSafe addresses these requirements as follows:</p> <p>Table 8.2 Minimum Internal Cooking Temperatures</p> <p>165°F (74°C) for <1 second (Instantaneous)</p> <ul style="list-style-type: none"> • Poultry—including whole or ground chicken, turkey, or duck • Stuffing made with fish, meat, or poultry • Stuffed meat, seafood, poultry, or pasta • Dishes that include previously cooked TCS ingredients (raw ingredients should be cooked to their required minimum internal temperatures) <p>155°F (68°C) for 17 seconds</p> <ul style="list-style-type: none"> • Ground meat—i.e., beef, pork, and other meat • Meat mechanically tenderized with needles or blades or by injecting it with brine or flavors (e.g. brined ham or flavor-injected roasts) • Meat vacuum-tumbled with marinades or other solutions • Ground meat from commercially raised and inspected game animals • Ratites (mostly flightless birds with flat breastbones)—including ostrich and emu • Ground seafood—including chopped or minced seafood • Shell eggs that will be hot held for service <p>135°F (57°C) (no minimum time)</p> <ul style="list-style-type: none"> • Food from plants, including fruits, vegetables, grains (e.g., rice, pasta), and legumes (e.g., beans, refried beans) that will be hot held for service | <p>Page 6.11</p> |

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| <p>Addition of “Cubed Meat” and “Pounded Meat” as Non-Intact Meat</p> <p>The 2022 FDA <i>Food Code</i> now adds “cubed meat and pounded meat” to the list of meats not considered intact that must be cooked to at least 155°F (68°C) for 17 seconds.</p> <p>ServSafe has regrouped the foods required to be cooked to this time and temperature requirement and will now address this as follows:</p> <p>Table 8.2 Minimum Internal Cooking Temperatures</p> <p>155°F (68°C) for 17 seconds</p> <ul style="list-style-type: none"> • Meats that are not intact, including: <ul style="list-style-type: none"> • Ground meat—i.e., beef, pork, and other meat • Meat mechanically tenderized with needles or blades or by injecting it with brine or flavors (e.g. brined ham or flavor-injected roasts) • Meat vacuum-tumbled with marinades or other solutions • Meat that has been cubed or pounded • Ground meat from commercially raised and inspected game animals • Ground seafood—including chopped or minced seafood • Ratites (mostly flightless birds with flat breastbones)—including ostrich and emu • Shell eggs that will be hot held for service | <p>Page 6.11</p> |
| <p>Requirement to Follow Manufacturer Cooking Instructions</p> <p>The 2022 FDA <i>Food Code</i> adds a new requirement that foods received with manufacturer cooking instructions must be cooked according to those instructions.</p> <p>ServSafe will now address this by adding new content, as follows:</p> <p>Manufacturer Cooking Instructions</p> <p>Some packaged foods contain manufacturer’s instructions for cooking. These instructions must be followed before using the product, especially before adding them to ready-to-eat (RTE) food. Frozen vegetables are an example. They frequently contain cooking instructions from the manufacturer and are often intended for use only after cooking. It is especially important to follow these instructions when using the frozen vegetables to make RTE foods, such as salads. If the vegetables contain a pathogen and the food is not cooked, the pathogen could multiply and cause foodborne illness.</p> | <p>Page 6.13</p> |
| <p>Prohibition against Serving Food Not Cooked According to Manufacturer Instructions to High-Risk Populations</p> <p>The 2022 FDA <i>Food Code</i> adds “foods not cooked according to manufacturer cooking instructions” to the list of foods prohibited to be served to highly susceptible populations.</p> <p>ServSafe will now address this as follows:</p> <p>Operations That Mainly Serve High-Risk Populations</p> <p>Operations that mainly serve a high-risk population, such as nursing homes or daycare centers, cannot serve certain items.</p> <p>NEVER serve these items:</p> <ul style="list-style-type: none"> • Packaged food, such as frozen vegetables, that has not been cooked according to manufacturer’s instructions. | <p>Page 6.14</p> |

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| <p>Ensuring TCS Food Is Being Cooled Rapidly</p> <p>The 2022 FDA <i>Food Code</i> identifies the need for the person in charge (PIC) to ensure employees are using the proper methods to rapidly cool TCS food and monitor temperatures during cooling.</p> <p>ServSafe will now address this as follows:</p> <p>Temperature Requirements for Cooling Food</p> <p>As you know, pathogens grow well in the temperature danger zone. However, they grow much faster at temperatures between 125°F and 70°F (52°C and 21°C). Food must pass through this temperature range quickly to reduce this growth. That's why it's critical to ensure food handlers are using the correct method to cool TCS food, cooling it quickly, and regularly monitoring temperatures during cooling.</p> | <p>Page 6.16</p> |
| <p>Chapter 7: The Flow of Food: Service</p> | <p>Chapter Reference</p> |
| <p>Monitoring Food Temperatures during Holding</p> <p>The 2017 FDA <i>Food Code</i> added a requirement that managers ensure food handlers are regularly monitoring food temperatures during hot and cold holding.</p> <p>ServSafe addresses this as follows:</p> <p>Guidelines for Holding Food</p> <p>Time: Make sure food handlers are regularly monitoring food temperatures during hot and cold holding. Food temperatures must be checked at least every four hours. Follow these guidelines.</p> <ul style="list-style-type: none"> • Throw out food that is not 41°F (5°C) or lower or 135°F (57°C) or higher. • You can also check the temperature every two hours. This will leave time for corrective action. For example, hot TCS food that has been held below 135°F (57°C) can be reheated and then placed back in the hot-holding unit. | <p>Page 7.2</p> |

Holding Ready-to-Eat TCS Food without Temperature Control

The 2017 FDA *Food Code* added requirements for displaying or holding ready-to-eat TCS food without temperature control.

The Supplement to the 2017 FDA *Food Code* added alternatives to the requirements for holding cold ready-to-eat TCS food without temperature control.

ServSafe addresses these requirements as follows:

Holding Food without Temperature Control

If your operation displays or holds TCS food without temperature control, it must do so under certain conditions.

This includes:

- Preparing written procedures and getting written approval in advance by the regulatory authority.
- Maintaining those procedures in the operation.
- Making sure those procedures are made available to the regulatory authority on request.

Other conditions may apply. Also note that the conditions for holding cold food are different from those for holding hot food. Before using time as a method of control, check with your local regulatory authority for specific requirements.

Cold Food

You can hold cold food without temperature control for up to six hours if you meet these conditions:

- Hold the food at 41°F (5°C) or lower before removing it from refrigeration.
- Label the food with the time you removed it from refrigeration and the time you must throw it out. The discard time on the label must be six hours from the time you removed the food from refrigeration. For example, if you remove potato salad from refrigeration at 3:00 p.m. to serve at a picnic, the discard time on the label should be 9:00 p.m. This equals six hours from the time you removed it from refrigeration.
- Make sure the food temperature does not exceed 70°F (21°C) while it is being served. Throw out any food that exceeds this temperature.
- Sell, serve, or throw out the food within six hours.

There are alternatives to these requirements for holding cold TCS food that is ready to eat without temperature control.

- If the food is discarded within four hours, it can be allowed to reach any temperature during service.
 - The food must be held at 41°F (5°C) or lower before removing it from temperature control.
 - The discard time on the label must be four hours from the time the food was removed from temperature control.
 - The food must be sold, served, or thrown out within four hours.
- Ready-to-eat fruit or vegetables that become a TCS food when cut, chopped, or sliced and hermetically sealed containers of food that become a TCS food when opened, like a can of tuna, can have an initial temperature of 70°F (21°C) or lower.
 - The product must be discarded within four hours.
 - The temperature of the product cannot exceed 70°F (21°C) within the four-hour period.
 - The discard time on the label must be four hours from the time when the product became a TCS food.

| Chapter 9: Safe Facilities and Pest Management | Chapter Reference |
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| <p>Certifying/Classifying Equipment</p> <p>The Supplement to the 2017 FDA <i>Food Code</i> added a clarification to the requirements for certifying or classifying equipment. ServSafe addresses this as follows:</p> <p>Equipment Selection</p> <p>Foodservice equipment must meet specific standards if it will come in contact with food, such as being smooth, easy to clean, durable, and resistant to damage.</p> <p>Organizations such as NSF have developed standards like these for the sanitary design and construction of foodservice equipment. They also certify equipment that meet these standards. Other organizations classify equipment—or evaluate it to ensure that it meets the standards developed by others.</p> <p>These organizations must be accredited by the ANSI National Accreditation Board (ANAB), which is a wholly owned subsidiary of the American National Standards Institute (ANSI), a nonprofit corporation. When purchasing equipment, look for the NSF mark, the UL EPH classified mark, or the ETL sanitation mark. These indicate that the equipment has been certified or classified for sanitation under an ANAB-accredited program.</p> | Page 9.2 |
| <p>Required Water Temperature at Handwashing Sinks</p> <p>The 2022 FDA <i>Food Code</i> has now revised the water temperature requirement at a handwashing sink. Water is now required to be supplied through a mixing valve or combination faucet at a temperature of at least 85°F (29°C).</p> <p>ServSafe will now address this as follows:</p> <p>Requirements at a Handwashing Station</p> <p>Running water</p> <p>The water must be supplied through a mixing valve or combination faucet that delivers the water at a temperature of at least 85°F (29°C). The water must also be drinkable.</p> | Page 9.5 |
| <p>Requirement to Locate Break Areas to Prevent Contamination</p> <p>ServSafe will now include the requirement to properly locate designated areas for eating, drinking, smoking, and chewing gum or tobacco. The 2022 FDA <i>Food Code</i> has expanded the definition of smoking to include “using tobacco products.”</p> <p>ServSafe will now address this as follows:</p> <p>Break Areas</p> <p>Areas designated for employees to eat, drink, chew gum, and use tobacco products must be carefully located to protect food, equipment, linens, and single-use items from contamination.</p> | Page 9.5 |
| <p>Water or Electrical Interruptions</p> <p>The 2017 FDA <i>Food Code</i> added requirements for allowing an operation to continue operating during a water or electrical interruption. ServSafe addresses this as follows:</p> <p>Emergencies That Affect the Facility</p> <p>The regulatory authority may allow an operation to continue operating in the event of a water or electrical interruption under the following conditions:</p> <ul style="list-style-type: none"> • The operation has a written emergency operating plan approved in advance by the regulatory authority. • An immediate corrective action is taken to prevent, eliminate, or control any food safety risk and imminent health hazard associated with the interruption. • The regulatory authority is informed upon implementing the emergency operating plan. | Page 9.11 |

| Chapter 10: Cleaning and Sanitizing | Chapter Reference |
|---|-------------------|
| <p>Availability of Cleaners</p> <p>The 2017 FDA <i>Food Code</i> added a requirement to make cleaners available to employees during all hours of operation. ServSafe addresses this as follows:</p> <p>Cleaners</p> <p>Cleaners must be stable, noncorrosive, and safe to use. They must also be provided and available to employees during all hours of operation. There are a variety of cleaners available, each with a different purpose.</p> <p>These include:</p> <ul style="list-style-type: none"> • Detergents • Degreasers • Delimers • Abrasive cleaners | Page 10.2 |
| <p>Availability of Sanitizers</p> <p>The 2017 FDA <i>Food Code</i> added a requirement to make sanitizers available to employees during all hours of operation. ServSafe addresses this as follows:</p> <p>Chemical Sanitizing</p> <p>Three common types of chemical sanitizers are chlorine, iodine, and quaternary ammonium compounds (quats). Chemical sanitizers are regulated by state and federal environmental protection agencies. They must be provided and available to employees during all hours of operation.</p> | Page 10.2 |
| <p>Cleaning up Vomit and Diarrhea in the Operation</p> <p>The 2017 FDA <i>Food Code</i> added a requirement to have written procedures for cleaning up vomit and diarrhea in the operation. ServSafe addresses this as follows:</p> <p>Cleaning up after People Who Get Sick</p> <p>To be effective, operations must have written procedures for cleaning up vomit and diarrhea. These procedures must address specific actions that employees must take to minimize contamination and exposure to food, surfaces, and people. It is critical that employees be trained on these procedures.</p> | Page 10.15 |