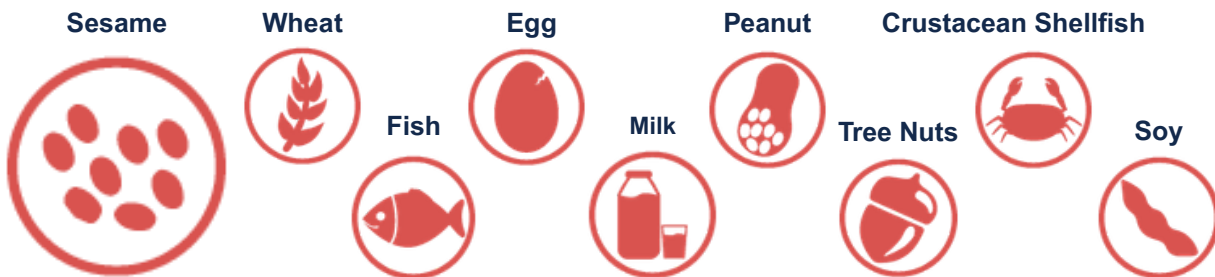


Big Updates to Requirements for Allergen Safety

- SESAME is now the 9th MAJOR FOOD ALLERGEN:



- Food establishments must disclose the presence of any MAJOR FOOD ALLERGENS in food.
- This can be accomplished in a variety of ways, the following are examples only:

Example 1: Cobb Salad: *contains wheat and egg*

Example 2: Cobb Salad:  

- Establishments do not need to reprint menus. They can offer a stand-alone handout with this information.

Example 3:

		
-All salads (croutons)	-Caesar salad (vegetarian dressing)	-Asian salad (dressing)
-All sandwiches (unless ordered as a lettuce wrap)		-Teriyaki chicken sandwich
		
-Caesar and Asian dressings, Cobb salad	-Asian salad	-Shrimp and avocado salad
-Egg salad sandwich		
* We have no dishes containing sesame, fish, or peanuts		

- This requirement applies to all food establishments, including mobile food units and temporary food establishments.
- The Person in Charge (PIC) is now responsible for ensuring food employees are trained to know the 9 major food allergens and the symptoms of an allergic reaction.

More resources on food allergen safety is available at:

<https://www.vdh.virginia.gov/environmental-health/food-safety-in-virginia/food-allergens/>



Other changes affecting the Person in Charge (PIC)

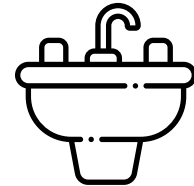
1. In addition to the requirements for allergen awareness outlined above, the PIC is now responsible for ensuring employees monitor and maintain correct temperatures for time/temperature control for safety (TCS) foods during thawing.



2. When approved by the health department, a low-risk facility will no longer be required to have a PIC onsite at all times during operation.

Hot Water Temperature

1. Previously, hot water had to be at least 100 degrees F.
Now it only needs to be at least 85 degrees F.



Other Changes to Note

1. Existing prohibitions on tobacco use (including handwashing after use) now apply to all tobacco products, including vapes, pouches, or any other product containing nicotine.



2. Shellfish invoices may now be used (in addition to tags and labels) to identify and document the source of molluscan shellfish.
3. While the meaning and required cooking temperatures haven't changed, terminology about intact and non-intact meats have been revised to align with that used by the United States Department of Agriculture (USDA).
4. The Food Regulations now include provisions for food your establishment donates to those in need.
5. If a commercially packaged food product is labeled with cooking instructions, you must follow these cooking instructions before serving the food, unless it is labeled as "ready to eat".
6. Employees with diagnosed, asymptomatic non-typhoidal salmonella may be restricted rather than excluded from work.

Resources for you

For more VDH food safety resources, visit our webpage at:

<https://www.vdh.virginia.gov/environmental-health/food-safety-in-virginia/>

