

# Central Shenandoah Health District Food News

## New Food Regulations Effective July 18, 2016

The Virginia Board of Health has adopted revised Virginia Food Regulations. The regulations take effect July 18, 2016. This newsletter outlines the most significant changes and their potential impact on food establishments.

The new Food Regulations are based on the 2015 Supplement to the 2009 FDA Model Food Code. Many of the food safety practices and requirements that you already know have not changed. Your local health department will be working with you to assist you in meeting the new requirements.

Regulation numbers are listed in parenthesis “(number)”. The Food

Regulations can be viewed in the *Environmental Health* section of the District website:

<http://166.67.66.226/lhd/CentralShenandoah/EH/documents/VDH%20Food%20Regulations%202016.pdf> .



### New Terminology

Critical and non-critical violations will no longer be used. The following terms will replace them:

- **Priority Item<sup>P</sup>**: these items are most essential for preventing hazards associated with foodborne illness or injury. Examples include: handwashing, cooking, reheating, and cooling.
- **Priority Foundation<sup>Pf</sup>**: these items involve the intentional development and practice of specific procedures, action or equipment to control risk factors. Examples include: personnel training, HACCP plans, documentation/record keeping.
- **Core**: these items relate mostly to general sanitation and maintenance.

The term *potentially hazardous food* (PHF) has been replaced with *time/temperature control for safety foods* (TCS). TCS requires time and/or temperature control and, when cooled, must also meet required time and temperature benchmarks.

**Cut Leafy Greens**: fresh leafy greens whose leaves have been cut, shredded, sliced, chopped or torn (i.e. lettuces, spinach, cabbage, kale) are now considered TCS foods.

### Certified food protection manager (55)

Most facilities will need at least one employee with supervisory or management duties (and the authority to direct and control food preparation and service) to be certified as a food protection manager (by an accredited program) by July 1, 2018.

### Duties of the PIC (70)

New duties include:

- Employees verify foods delivered to the food establishment during non-operating hours are from approved sources and are placed into appropriate storage locations.
- Employees are properly maintaining temperatures of TCS food through daily oversight.
- Employees are properly trained in food allergy awareness.
- Employees are informed in a verifiable manner of their illness reporting responsibilities.

### Active Managerial Control (AMC)

The FDA defines Active Managerial Control as the purposeful incorporation of **specific actions or procedures** by industry management into the operation of your business **to attain control over foodborne illness risk factors**.

Active managerial control is a **preventive** and proactive approach to food safety rather than a reactive approach.

The AMC includes but is not limited to:

- Certified food protection manager(s)
- Employee training programs
- Employee health policy training and documentation
- Standard operating procedures (SOP) for food preparation steps (e.g. cooling)
- Monitoring procedures
- Record keeping and reviews

### Clean-up of vomiting & diarrheal events (255)

- Establishments shall have procedures for employees to follow when responding to vomiting or diarrheal events in the food establishment.

### Refilling returnables (600)

Added allowance for use of returnable containers for food under certain guidelines (see Code Section).

### Noncontinuous cooking (725)

Cooking of a raw animal food using a process in which the initial heating of the food is intentionally halted so that it may be cooled and held for complete cooking at a later time. **This requires prior Health Department approval of written procedures.**

### Thawing (790)

Added requirement that reduced oxygen packaged fish be removed from the packaging prior to thawing under refrigeration or prior to or immediately upon completion of thawing under running water.

## Central Shenandoah Health District

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### **ROP without a variance (870)**

Added a provision that HACCP plans shall be provided to the regulatory authority prior to implementation.

### **Temperature measuring devices, manual and mechanical (1520)**

Added provision that facilities that use a high temperature warewashing machine shall provide an irreversible registering temperature indicator (thermolabel or maximum registering thermometer).

### **Cleaning agents and sanitizers (1535)**

Added requirement that cleaning agents and sanitizers (except those generated on-site) shall be provided and available for use during all hours of operation.

### **(Private Well Water) Sample report (2110)**

Private well water sampling reports shall be retained for a minimum of five years and be available upon request.

### **Handwashing sink, water temperature & flow (2190)**

Allows use of automatic handwashing facilities.

### **Service sink (2250)**

Specifies that toilets and urinals shall **not** be used as a service sink for disposal of mop water.

### **Hand drying provision (3030)**

Allows air-knife system as a hand drying device.

### **Timely correction (3930)**

Priority items must be corrected within 72 hours.

Priority foundation items must be corrected within 10 calendar days of the inspection.

### **Prohibiting animals (3310)**

A provision has been added to allow dogs in outdoor dining areas if:

- The area is not fully enclosed
- The area has a separate entrance
- Signs are posted at each entrance stating that dogs are allowed
- A sign is posted stating the Regulations.

### **Core item timeframe for correction (3950)**

The permit holder shall correct core items within 90 calendar days after the inspection.

### **The CDC Big 6 Foodborne Infections:**

Train employees to report if they or someone they are in close contact with has been diagnosed with:

- Typhoid Fever
- **Salmonella nontyphoidal (new)**
- Shigellosis
- E. coli O157 H:7
- Hepatitis A
- Norovirus

Employees must also report these Symptoms:

- Diarrhea
- Vomiting
- Jaundice
- Sore throat with fever
- Open sores or wounds