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# 2009 Food Code Adoption

## Harnett County Environmental Health

Gale Greene

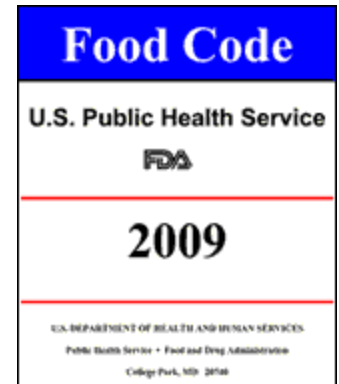
Joe West

Jamie Turlington

Cindy Pierce

# Adoption

- ▶ Code and rules adopted on July 19, 2012
- ▶ Will go into effect on September 1, 2012
- ▶ Adopted majority of 2009 Food Code with some changes specific to North Carolina



# Why Adopt?

- ▶ Based on science
- ▶ Revised completely every 4 years with the support of the Conference for Food Protection

*Unquestionably safer for the consumer*





# Grade Sheet Changes

- ▶ 54 items instead of 49
  - 27 Foodborne Illness Risk Factors & Public Health Interventions
  - 27 Good Retail Practices
- ▶ Compliance Status – IN, OUT, N/O or N/A
- ▶ CDI – Corrected During Inspection
- ▶ R – Repeat Violation
- ▶ VR – Verification of Correction Required if not CDI

# Grading



- ▶ Items in the Food Code are divided into categories
  - Priority violation (P)
  - Priority foundation (Pf)
  - Core
  
- ▶ P and Pf violations
  - May be corrected during the inspection
    - no more than half points will be deducted *if it is not a repeat violation*
  
  - If not corrected during the inspection
    - half points *or* full points will be deducted
    - EHS will do a Critical Violation Visit within 10 days to ensure the items have been corrected

# Major Changes

- ▶ Person In Charge–Food Safety Knowledge
- ▶ Employee Health Policy
- ▶ Employee Personal Hygiene
- ▶ Bare Hand Contact with RTE foods
- ▶ Holding and Reheating Temperatures
- ▶ Consumer Advisory
- ▶ Date Marking



# Person In Charge (PIC)

- ▶ Must be present
- ▶ Must be trained
- ▶ Must be supervisory or have authority





# Person In Charge (PIC)

## Must be present

- ▶ No 2 point **bonus**
- ▶ A 2 point **deduction** if the PIC during the inspection is not certified
- ▶ January 1, 2014



# Person In Charge (PIC)

## Must be trained

- ▶ Certified Food Protection Manager
- ▶ ANSI / Conference for Food Protection



# Person In Charge

## Must be supervisory or have authority

- ▶ Active Managerial Control
  
- ▶ OUT of compliance when there is a pattern of obvious failure of PIC to ensure employees are:
  - Effectively cleaning their hands
  - Inspecting shipments of food that are received
  - Properly cooking PHF
  - Properly cooling PHF
  - Properly sanitizing utensils & equipment
  - Not handling RTE with bare hands
  - Informed of their responsibility to report illness under the Employee Health Policy

# Employee Health Policy

- ▶ Requires Food Employees to report the following symptoms to the PIC:
  - Vomiting
  - Diarrhea
  - Jaundice
  - Sore Throat with Fever
  - Lesions containing pus  
(ex: boil or infected wounds)



# Employee Health Policy

- ▶ Requires Food Employees to report the following diagnosed illnesses or exposures to the PIC:
  - Norovirus
  - Hepatitis A virus
  - Shigella
  - E. Coli
  - Salmonella Typhi





# Employee Health Policy

- ▶ PIC must notify the LHD
- ▶ The PIC must EXCLUDE or RESTRICT



# Employee Personal Hygiene

- ▶ Shall clean hands *and* exposed portions of arms
- ▶ No bare hand (or arm) contact with RTE foods\*



# Employee Personal Hygiene

- ▶ Must use a handwash sink
- ▶ Handwash sinks must be:
  - Stocked w/ soap, towels & signage
  - Conveniently located
  - Not blocked by portable equipment or stacked full of dishes or other items



# Employee Personal Hygiene



- ▶ Food Employees must keep their fingernails **trimmed, filed and maintained** so the edges and surfaces are cleanable and not rough
- ▶ Unless wearing gloves, Food Employees **may not wear fingernail polish or artificial fingernails** when working with exposed food.

# Employee Personal Hygiene

- ▶ Food Employees **may not wear jewelry** including medical information or watches on their arms or hands
- ❖ One exception – plain ring such as a wedding band





# Bare Hand Contact

- ▶ No bare hand contact with RTE foods
  - Except:
    - Washing fruits and vegetables
    - Contact of RTE food being added as an ingredient



# Bare Hand Contact

- ▶ Alternatives to Bare Hand Contact:
  - Deli tissue
  - Spatulas
  - Tongs
  - Single-use gloves
  - Dispensing equipment



# Holding and Reheating Temperatures

- ▶ Hot Holding - 135°F
- ▶ Cold Holding - 41°F
  - by January 1, 2019



# Holding and Reheating Temperatures

## ▶ Reheating:

- 135F – RTE commercially processed or packaged foods
- 165F – all foods previously cooked and cooled
- ANY TEMPERATURE –  
Food prepared for **immediate service** in response to an **individual consumer's** order

# Date Marking

- ▶ What has to be marked?
- ▶ What doesn't have to be marked?
- ▶ How does it have to be marked?





# Date Marking



- ▶ RTE PHFs prepared and held >24 hrs
  - Indicate date by which food shall be:
    - Consumed on premises
    - Sold
    - Discarded

*Day 1 is day of preparation*

# Date Marking



- ▶ Commercially processed RTE PHFs held >24 hrs
  - Indicate date by which food shall be:
    - Consumed on premises
    - Sold
    - Discarded

*Day 1 is day original container is opened*

# Date Marking



Refrigerated RTE PHF ingredient or portion



Additional ingredients or portions



Retains date marking of earliest/first prepared ingredient

# Date Marking

$\leq 41F$

maximum of 7 days

| S  | M  | T  | W  | T  | F  | S  |
|----|----|----|----|----|----|----|
| 7  | 8  | 9  | 10 | 11 | 12 | 13 |
| 14 | 15 | 16 | 17 | 18 | 19 | 20 |
| 21 | 22 | 23 | 24 | 25 | 26 | 27 |
| 28 | 29 | 30 | 31 | 1  | 2  | 3  |
| 4  | 5  | 6  | 7  | 8  | 9  | 10 |

# Date Marking

42-45F

maximum of 4 days





# Date Marking

A container of commercially processed diced ham is opened on November 1<sup>st</sup>. The employee places the opened container of diced ham in the reach in cooler. The cooler thermometer is reading 39F.



# Date Marking



Chicken is cooked to 192F on Monday, August 20 and placed in a hot holding unit. The chicken is taken off hot holding later in the day and deboned. The deboned chicken is immediately placed in the walk in and allowed to finish the cooling process. The walk in cooler is 40F. The next morning an employee uses the deboned chicken in chicken salad.

# Date Marking

## ▶ Exceptions:

- When prepared and packaged by an inspected food processing plant:

- Deli salads
- Hard cheeses
- Semi-soft cheeses
- Cultured dairy products
- Preserved fish products
- Shelf stable, dry fermented sausage
- Shelf stable salt-cured products



|                             |                                                                                                                                                                                                                                                                            |
|-----------------------------|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| <p>145°F for 15 seconds</p> | <ul style="list-style-type: none"><li>■ Raw eggs – immediate service</li><li>■ Fish</li><li>■ Meat – cattle, swine, sheep, goats</li><li>■ Commercially raised Game Animals, Rabbits</li></ul>                                                                             |
| <p>155° for 15 seconds</p>  | <ul style="list-style-type: none"><li>■ Ratites – Ostrich, Rhea &amp; Emu</li><li>■ Injected Meats</li><li>■ Mechanically tenderized or injected meats</li><li>■ Raw eggs – hot holding</li><li>■ Comminuted Meat, Fish or Commercially raised Game Animals</li></ul>      |
| <p>165° for 15 seconds</p>  | <ul style="list-style-type: none"><li>■ Wild Game Animals</li><li>■ Poultry – chicken, turkey, duck, geese, guineas, pheasant, quail</li><li>■ Stuffed fish, meat, pasta, ratites, &amp; poultry</li><li>■ Stuffing containing fish, meat, ratites &amp; poultry</li></ul> |

# Consumer Advisory

- ▶ Can now serve raw or undercooked meat, poultry, fish or eggs
  - *Except* to a Highly Susceptible Population
- ▶ Must inform consumer of significantly increased risk:
  - Disclosure
  - Reminder



# Consumer Advisory

- ▶ **Disclosure** is satisfied when
  - Items are described as being raw or undercooked (ex: Eggs cooked to order), OR
  - Items are asterisked to a footnote stating the items are:
    - Served raw or undercooked, or contain (or may contain) raw or undercooked ingredients



# Consumer Advisory

- ▶ **Reminder** is satisfied when disclosed items are asterisked to a footnote stating:
  - Consuming Raw or Undercooked meats, poultry, shellfish, fish or eggs may increase risk of foodborne illness; or
  - ....may increase risk of foodborne illness, especially if you have certain medical conditions





## Big Mouth Burgers®

We grill our burgers medium, medium-well or well-done. Served on a sesame seed bun with homestyle fries. Black bean burger substituted upon request.

### **NEW** Big Mouth® Bites\* 7.99

Enjoy a serving of four savory mini beef burgers topped with applewood smoked bacon, American cheese, sauteed onions and Ranch dressing on sesame seed buns. Served with crispy onion strings, homestyle fries and jalapeño-ranch dressing on the side.

### **Mushroom-Swiss\*** 7.59

We add fresh sauteed mushrooms, aged Swiss cheese, mayo, shredded lettuce, tomato and pickle.

### **Bacon Burger\*** 7.79

Topped with applewood smoked bacon, aged cheddar cheese, mayo, shredded lettuce, tomato and pickle.

### **Chipotle Bleu Cheese Bacon Burger\*** 7.79

Spicy and smoky with chipotle pepper sauce, bleu cheese crumbles, applewood smoked bacon, shredded lettuce, tomato, pickle and bleu cheese dressing.

### **Oldtimer®\*** 6.79

Mouth-watering burger with mustard, shredded lettuce, tomato, pickle and onion.

Add cheese .70

## **SMOKEHOUSE BACON BIG MOUTH BURGERS®**

### **NEW** Jalapeño Smokehouse Bacon Big Mouth Burger\* 8.49

Extra thick-cut applewood smoked bacon topped with smoked cheddar cheese, crunchy tortilla strips, jalapeños, mayo, shredded lettuce, tomato and onion. Served with jalapeño-ranch dressing on the side.

### **NEW** Southern Smokehouse Bacon Big Mouth Burger\* 8.49

Extra thick-cut brown sugar and chile-rubbed bacon topped with smoked cheddar cheese, crispy onion strings, mayo, shredded lettuce, tomato and pickle. Served with ancho-chile BBQ sauce on the side.

### **NEW** Smokehouse Bacon Triple-the-Cheese Big Mouth Burger\* 8.49

Extra thick-cut jalapeño applewood smoked bacon triple-layered with smoked cheddar, Swiss and provolone cheeses, sauteed onions, shredded lettuce, tomato, pickle and jalapeño-ranch dressing. Served with jalapeño-ranch dressing on the side.

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**Add Spicy Garlic & Lime Grilled Shrimp to any entree Three...3.69 Six...6.49**

**\*NOTICE: MAY BE COOKED TO ORDER. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.**

# Miscellaneous Items Worth a Mention



## ▶ Cut Leafy Greens

- Leafy greens which have been cut, shredded, sliced, chopped or torn
- Includes lettuce (iceberg, romaine, leaf, butter, baby leaf), escarole, endive, spring mix, spinach, cabbage, kale, arugula, chard
- PHF / TCS



## ▶ Milk

- can now be stored in different containers provided that the container is clean, sanitized and properly labeled



## ▶ Storage

- food must be stored at least 6 inches off the floor



## ▶ Wiping Cloths

- In-use for wiping **counters & other equipment** must be held between uses in chemical sanitizer solution, laundered daily & kept free of food debris/visible soil
- In-use for wiping **surfaces in contact with raw animal foods** must be kept separate from cloths used for other purposes





# Potentially Hazardous Food Time/Temperature

## ▶ Cold Food

- 4 hour hold time if had an internal temperature of  $\leq 45^{\circ}\text{F}$  before removing it from temp control
- 6 hour hold time if had an internal temperature of  $\leq 41^{\circ}\text{F}$  before removing it from temp control *and* it does not exceed  $70^{\circ}\text{F}$  within the 6 hours

## ▶ Hot Food

- 4 hour hold time if it had an internal temperature of  $\geq 135^{\circ}\text{F}$  before removing it from temp control



## ▶ Hot Water Supply

- Sufficient to meet peak demands throughout
- Temperature of wash solution in manual warewashing equipment shall be maintained  $\geq 110\text{F}$
- Thermometer required at warewashing sink





# **TEAMWORK**

Share Victory. Share Defeat.