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IMPORTANT CHANGES IN THE 2009 FDA MODEL FOOD CODE

The FDA has released the 2009 Food Code, updating many sections that may impact your day to day operations. Here are some of the important new rules:

CUT LEAFY GREENS are now considered to be a potentially hazardous food and must be held at 41 degrees or less.



MECHANICALLY TENDERIZED MEATS shall be cooked to at least 155 degrees F for 15 seconds.

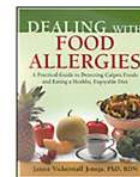
UNDERCOOKED HAMBURGERS and other ground meats are no longer an option on children's menus even as a consumer request.



PEST FREE: Food establishments are expected to be free of vermin and other pests.



FOOD ALLERGY AWARENESS is now part of food safety training of employees.



The new Food Code establishes 5 key controls to protect public health:

1. the need to demonstrate knowledge of food safety control measures
2. controlling the impact of employees' health on food safety
3. controlling hands as a vehicle of contamination
4. use of time and temperature to control pathogens
5. use of an effective consumer advisory to dispense information

A full downloadable version of the FDA 2009 Food Code can be found at:

www.fda.gov/food/foodsafety/retailfoodprotection/foodcode/foodcode2009/

