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Bullets reflect the major changes in the Food Code:

\* The 2009 FC introduces cut leafy greens to the list of potentially hazardous foods. This includes iceberg lettuce, leaf lettuce, escarole, endive, spinach and cabbage. The FDA definition means cut, shredded, sliced, chopped, or torn. Thus, this means that these foods **MUST** be held at 41° or less. This will have quite an impact on how many facilities operate. The definition does not include herbs, such as cilantro or parsley.

\* Relating to Allergens: The 2009 Food Code requires that employees also be trained on this information, as it relates to their duties.

\* When talking about the Reduced Oxygen Packaging foods, mention that two bacteria that may be allowed to grow in these foods are Botulism and Listeria.

\* When talking about storing raw food **OVER** ready to eat food, one adjustment with the 2009 Food Code requires mentioning. ***“Frozen, commercially processed and packaged raw animal food may be stored or displayed with or above frozen, commercially processed and packaged, ready-to-eat food.”*** Note that this refers to commercially processed and packaged foods, not facility-prepared.

\*The 2009 Food Code identifies various regulations according to their degree of importance. The most important would be a ‘Priority item’. This would, in most instances, be the same as what we previously called ‘Critical Control Point’.

\* When talking about table service: Pre-set tableware needs to be protected from contamination. If a table is pre-set, the tableware should be wrapped in a napkin to protect it from exposure. As an alternative, extra tableware may be removed when guest are seated or washed after table use.

Web sites:

food code:

<http://www.fda.gov/Food/FoodSafety/RetailFoodProtection/FoodCode/FoodCode2009/default.htm>

good reference article:

[http://www.dmaonline.org/CE/food\\_protection/2010\\_01.shtml](http://www.dmaonline.org/CE/food_protection/2010_01.shtml)