

New Food Code Requirements in 2019

As of January 1, 2019, Illinois will implement the 2017 FDA Food Code. The 2017 FDA Food Code is an updated version of the 2013 FDA Food Code, which was implemented in Fulton County as of January 1, 2018. The 2017 Code is generally the same as the 2013 Code, with a few notable changes. The following is a list of new requirements in the 2017 Code which food facilities will need to meet in 2019.

1. **The Person in Charge (PIC) in a medium or high risk food establishment must be a Certified Food Protection Manager (CFPM).** (Section 2-102.12)



How is this a change? Previously, anyone on staff could be the PIC, and they did not have to be certified. **Now, there must be a CFPM on site and in charge of the operation at all times at medium and high category facilities.** Therefore, it is no longer sufficient for a medium

(Category II) facility to only have one full time CFPM on staff, unless that person is working at all times when the facility is open. Facilities will be given a 60-day grace period to certify or hire additional CFPMs, if needed. CFPM classes are available both in person and online – see our flyers for more information.

2. **Clean-up of Vomiting and Diarrheal Events.** A food establishment shall have written procedures for employees to follow when responding to vomiting or diarrheal events that involve the discharge of vomitus or fecal matter onto surfaces in the food establishment. (Section 2-501.11)

How is this a change? In the past, there was no requirement for written standard operating procedures (SOPs) that addressed bodily fluid clean-up. This change stresses the need for foodservice operations to put their SOPs in writing and ensure that all employees have been trained in these tasks. The FCHD HACCP Handout #16, “Cleanup Procedures for Vomit and Fecal Accidents” can be used as a model for the cleanup procedures.

3. **Use of Bandages, Finger Cots, or Finger Stalls.** If used, an impermeable cover such as a bandage, finger cot, or finger stall located on the wrist, hand, or finger of a food employee working with exposed food shall be covered with a single-use glove. (Section 2-401.13)

How is this a change? This stricter requirement about wound protection not only helps to reduce the chance of the physical hazard of a lost bandage, but by requiring two layers of protection, it also reduces the opportunity for biological hazards such as blood from a wound to get into food.

4. **Temperature Check Time Change for Certain Foods.** The internal cooking temperature must reach 155°F for 17 seconds for ratites (e.g., ostrich or emu), mechanically tenderized, and injected meats; and the following if they are comminuted (e.g., chopped, ground, minced, or made into sausage): fish, meat, or game animals commercially raised for food. Time change for Poultry: internal cooking temperature must reach 165°F or above for <1 second (instantaneous). (Section 3-401.11)

How is this a change? These changes seem minor, but they are worth sharing as they represent a departure from previous recommendations. There is a time change increase for some kinds of meats from 15 to 17 seconds, and a time decrease for poultry from 15 seconds to instantaneous.