

To: Our Clients and Friends

December 1, 2009

FDA Food Code 2009: Summary of Changes Since 2005 Edition

In November 2009, the U.S. Food and Drug Administration (FDA) published the new FDA Food Code, a model code and reference document that provides a scientifically sound technical and legal basis for regulating the retail and food service segment of the food industry. FDA also touts the 2009 FDA Food Code as a “key component of the President’s overall public-health-focused food safety framework for maintaining a safe food supply.”

The FDA Food Code serves as a reference guide for the retail food industry and provides all levels of government with practical, science-based guidance and manageable, enforceable provisions for mitigating known risks of foodborne illnesses. More than 3,000 state, local, and tribal agencies have primary responsibility of regulating more than 1 million food establishments, and the food code is an important resource. The FDA food code serves as a model for state and local food statutes, regulations, and ordinances as well as the licensing, inspection, and enforcement activities of state and local agencies in their regulation of retail and food service entities including restaurants, retail stores, schools, and hospitals, to name a few.

The 2009 edition of the Food Code is the seventh full edition published by FDA. The previous full edition was published in 2005, with a supplement published in 2007. While the following is not meant to be a line-by-line comparison that identifies every change, below is a summary of the main substantive changes embodied in the 2009 Food Code since 2007 and 2005. Non-substantive changes, such as those to redesignate sections, correct cross-references, or correct spelling, although there were several, are not included in the summary below. If an amendment relates directly to a recommendation of the Conference for Food Protection (CFP), the CFP issue number is provided in the parenthesis immediately after the summary entry.

Which States Have Adopted The Food Code?

Association of Food and Drug Officials (AFDO) collects data on the progress of FDA Food Code adoptions by States, Territories, Local and Tribal Nation agencies.

As of April 2009, AFDO reports that 48 of the 50 States (96%) and 3 of the 6 Territories (50%) have adopted codes patterned after the 1993, 1995, 1997, 1999, 2001 or 2005 versions of the Food Code. Those 51 states and territories represent 95.7% of the U.S. population. Of the remaining 5 States and Territories, North Carolina, Kentucky, and Guam are actively pursuing Food Code adoption Rulemaking and American Samoa and the Northern Mariana Islands did not respond to the survey. While almost all of the 56 States and Territories have adopted at least one version of the Food Code, it is not necessarily the most recent version:

- Fourteen have adopted the 1999 Food Code, representing 15.2% of the U.S. population.
- Twenty have adopted the 2001 Food Code, representing 57.7% of the U.S. population.
- Nine have adopted the 2005 Food Code, representing 11.0% of the U.S. population.

What's New in the 2009 FDA Food Code?

When FDA announced the publication of the 2009 FDA Food Code, it highlighted the following significant enhancements to the 2009 Food Code:

- Each provision in the FDA Food Code is now designated as a “Priority Item,” a “Priority Foundation Item,” or a “Core Item” to assist the industry and regulatory community in prioritizing their food safety interventions and their inspections. These designations are based on a qualitative risk assessment and replace the use of “Critical” and “Non-Critical” designations in previous editions of the FDA Food Code.
- Cut leafy greens are now included among the foods that require time and temperature control for safety and a new supporting reference document, “Recommendations to Food Establishments for Serving or Selling Cut Leafy Greens,” is summarized in Annex 2.
- Requirements were added to improve food worker awareness of food allergen concerns in the food service and retail setting.
- Serving hamburgers and other ground meats in an undercooked form upon a consumer’s request is no longer an option for items offered on a children’s menu.
- A new definition and criteria were added in a new FDA Food Code section for the non-continuous cooking of foods comprised of raw animal products to address the safety of this cooking method.
- Several requirements related to the effective cleaning and sanitizing of equipment and surfaces are enhanced or clarified.

In general, the following changes were made throughout the 2009 Code:

- The new Code contains numerous editing changes that were made for internal consistency, to correct some errors in the 2005 Code, and for clarification, including updated web links.
- The new Code removed the numbering system from Chapter 1 definitions in the 2005 version of this Code. (Section numbers below refer to the 2009 Code). An explanation regarding the rationale can be found in Annex 3, 1-201.10(B).
- In the new Code, Priority Items are designated by a superscript P (^P), Priority Foundation Items are designated by a superscript Pf (^{Pf}), and Core Items are any items not designated as a Priority Item or a Priority Foundation Item.

The Preface to the 2009 Code added information to assist users in understanding Food Code conventions and updated the following:

- The FDA mission statement
- Information on Healthy People initiative to include mention of Healthy People 2020
- Reference to Conference for Food Protection (CFP) meetings and introduced the revised designation system for Code provisions in 2009 (as Priority, Priority Foundation, and Core items)
- FDA’s Center for Food Safety and Nutrition’s (CFSAN’s) new address

Chapter 1: Purpose and Definitions

- Added new definitions for:
 - Core Item
 - Cut Leafy Greens
 - Mechanically Tenderized
 - Non-Continuous Cooking
 - Priority Item
 - Priority Foundation Item
- Amended/Revised the definitions of:
 - Injected (to remove the public health statement and process where no liquid is introduced)
 - Potentially Hazardous Food (Time/Temperature Control for Safety Food) (to include cut leafy greens)

Chapter 2: Management and Personnel

- Replaced “Critical items” with “Priority items” in accordance with the new designation system mentioned above. 2-102.11(A).
- Added “food allergy awareness” as a part of the food safety training required to be provided to employees by the Person in Charge. 2-102.11(L).

Chapter 3: Food

- Added a new provision exempting frozen, commercially processed, and packaged raw animal foods from the requirement that raw animal food be separated from ready-to-eat foods (raw or cooked) during storage, preparation, holding, and display. 3-302.11(A)(1)(c).
- Added “mechanically tenderized” meats to the list of foods that shall be cooked to heat all parts of the food to 68°C (155°F) for 15 seconds. 3-401.11(A)(2).
- Added a new provision to prohibit undercooked, comminuted meat from being served or offered for service on a children's menu. 3-401.11(D)(2).
- Added a new section on non-continuous cooking of raw animal foods that specifies the criteria for using a non-continuous cooking process. 3-401.14.
- Added a new provision to exempt from freezing for parasite destruction fish eggs that have been removed from the skin and rinsed. 3-402.11(B).
- Significant changes were made to the Specialized Processing Methods Section 3-502:
 - Amended to clarify that a variance would be required when operating a molluscan shellfish life-support system display tank, regardless of whether the tank was used for storing (back-of-the-house) or displaying (front-of-the-house) shellfish 3-502.11(E).
 - Added *Listeria monocytogenes* controls which are specified under 3-502.12. 3-502.11(D).
 - Amended the tag line of 3-502.12 to “Reduced Oxygen Packaging Without a Variance, Criteria” to clarify that no variance is required for reduced oxygen packaging (ROP) methods listed in this section. 3-502.12.
 - Amended to Clarify that all ROP methods in this section require controls for growth and/or toxin formation by *Clostridium botulinum* and *Listeria monocytogenes*, not just methods with two barriers. 3-502.12(A).
 - Amended to clarify that raw vegetables have high levels of competing organisms. 3-502.12(B)(2)(d).
 - Amended to clarify that prohibition of contact of food with bare hands only applies to ready-to-eat food to prevent conflict with § 3-301.11. 3-502.12(B)(5)(a)
 - Amended to clarify that the requirements for a food establishment that packages food using a cook-chill or sous vide process are not optional. 3-502.12(D).
 - Amended to clarify that implementing a HACCP plan is required for a food establishment that packages food using a cook-chill or sous vide process. 3-502.12(D)(1).
 - Amended to clarify when bags should be sealed for cook-chill and sous vide. 3-502.12(D)(2)(d).
 - Amended to clarify that the requirements for a food establishment that packages cheese using a ROP method are not optional with no variance. 3-502.12(E).

Chapter 4: Equipment, Utensils, and Linens

- Amended to clarify that provisions for molluscan shellfish tanks apply to molluscan shellfish life support system tanks that are used for either storing or displaying molluscan shellfish. 4-204.110(A) and (B).
- Made several changes to the section on *Manual and Mechanical Warewashing Equipment, Chemical Sanitization - Temperature, pH, Concentration, and Hardness*, including:
 - Amended to change “exposure times” to “contact times” and “manufacturer's label use instruction or directions” to “EPA-registered label use instructions” to harmonize with EPA terminology (CFR 2008-III-010). 4-501.114.
 - Added chlorine concentration ranges and changed “Minimum Concentration” to “Concentration Range” in the chart. (CFR 2008-III-010). 4-501.114(A).

- Amended to change the minimum temperature requirement for an iodine solution from “24°C (75°F)” to “20°C (68°F)” to be consistent with EPA iodophor registration protocols (CFR 2008-III-010). *4-501.114(B)(1)*.
- Amended to change “exposure time” to “contact time” to harmonize with EPA terminology in (C)(1)(2)(3) and (4) (CFR 2008-III-010); Added sentence to clarify that contact times shall be consistent with EPA-registered labels and to harmonize with EPA terminology. *4-703.11(C)*.
- Revised the text regarding preset tableware to clarify under what circumstances preset tableware may be exposed and not protected from contamination by wrapping, covering, or inverting. *4-904.13*.
- Added a new section to allow the application of a post-sanitizing rinse restricted to commercial warewashing machines and the circumstances under which it may be allowed (2008-III-016). *4-904.14*.

Chapter 5: Water, Plumbing and Waste

- Removed irrigation from the list of nonculinary purposes for which nondrinking water may be used. *5-102.12(B)*.
- Amended *Service Sink* section to prohibit the use of toilets and urinals as a service sink for the disposal of mop water and similar liquid waste. *5-203.13*.

Chapter 6: Physical Facilities

- Added the use of a high velocity blade of non-heated, pressurized air for hand drying as a permissible means of hand drying with which each handwashing sink or group of adjacent handwashing sinks must be provided. *6-301.12*.
- Amended the lead in paragraph of the section on *Control Pests* to clarify that establishments are expected to be free of pests. *6-501.111*.

Chapter 7: Poisonous or Toxic Materials

- Added a provision that allows the use of ozone as an antimicrobial agent in the treatment, storage, and processing of fruits and vegetables in a food establishment in accordance with the requirements specified in 21 CFR 173.368 (*Ozone*). *7-204.12*.

Chapter 8: Compliance and Enforcement

- Throughout the Chapter, amended “critical” to “priority items or priority foundation items” and “noncritical” (or “noncritical violation”) to “core items” in accordance with the new designation system mentioned above.

Annex 1: Compliance and Enforcement

- Added a new part on Authority (now Part 8-7), as follows:

8-701: Legal Authority

§ 8-701.10 Adoption of Regulations.

The regulatory authority shall have the requisite legal authority from the appropriate statute/ordinance making authority to adopt and enforce regulations to carry out the administrative and judicial enforcement provisions of the Code that are critical to the framework of a food establishment regulatory program, to include the requirement for the issuance of a permit.

§ 8-701.11 Implementation of Regulations.

Appropriate modifications to the adoption forms (Form #2-A (Adoption by Reference short form) and #2-B (Adoption by Section-by-Section Reference)) in Annex 7, where used, shall be made consistent with said legal authority to enact regulations and enforce compliance of the Code, whether they are adopted as statutes or regulations.

§8-701.20 Basis for Action.

The regulatory authority shall clearly state and reference within the Code the legally sound basis for compliance and enforcement action, the responsibilities of the parties, sanctions for noncompliance and due process.

Annex 2: References**2. Bibliography**

- Amended reference to Division of Federal-State Relations (DFSR) list of state officials. *Preface.*
- Added eight new references to support the addition of cut leafy greens to the definition of “Potentially Hazardous Food (Time/Temperature Control for Safety Food)” and two new references regarding injected and mechanically tenderized beef steaks. *1-201.10.*
- Added three Code of Federal Regulations (CFR) references regarding food additives. *3-202.12.*
- Added three new references regarding ground beef and foodborne illness in children. *3-401.11.*
- Added new section with two new references in support of removing irrigation from the list of nonculinary purposes for nondrinking water use. *5-102.12.*
- Added new section with six new references regarding foodborne illness transmission via environmental surfaces. *5-203.13.*
- Added new section with one new reference regarding American Society of Sanitary Engineering standards. *5-203.15.*
- Updated web link to the most recent version of the Life Safety Code. *6-202.15.*
- Added new section with one new reference regarding hand drying. *6-301.12.*
- Added new section with five new references regarding foodborne illness transmission via environmental surfaces. *6-501.18.*

3. Supporting Documents

- Added (O) *Retail Food Protection Program Information Manual: Recommendations to Food Establishments for Serving or Selling Cut leafy Greens.*
- Added (P) *Employee Health and Personal Hygiene Handbook.*
- Added (Q) *Risk Assessment Process and Spreadsheet to Redesignate Food Code Provisions.*
- Added (R) the NACMCF report, *Parameters for Determining Inoculated Pack/Challenge Study Protocols.*

Annex 3: Public Health Reasons/Administrative Guidelines

- Added information to explain the addition of cut leafy greens to the definition of “potentially hazardous food (time/temperature control for safety food).” *1-201.10(B).*
- Added cross reference to the definition of “accredited program” to provide greater clarification of the defined term. *1-201.10(B)(3).*
- Added a footnote to clarify that an accredited program (mentioned in paragraph 5, subparagraph 5) does not refer to training functions or educational programs. *2-102.20.*
- Added to section on *Person In Charge*, a new paragraph on food allergies and rearranged other text. *2-103.11.*
- Amended the text under the header of *Title I of the Americans with Disabilities Act of 1990* to reference the most recent Federal Register notice for the *CDC List of Infectious and Communicable Diseases Which are Transmitted Through the Food Supply.* *2-201.11.*
- Amended, with editorial changes (*2-201.11*):
 - Decision Tree 1 (*When to Exclude or Restrict a Food Employee Who Reports a Symptom and When to Exclude a Food Employee Who Reports a Diagnosis with Symptoms Under the Food Code*)
 - Decision Tree 2 (*When to Exclude or Restrict a Food Employee Who is Asymptomatic and Reports a Listed Diagnosis and When to Restrict a Food Employee Who Reports a Listed Exposure Under the Food Code*)
 - Tables 1a and 1b (*Summary of Requirements for Symptomatic Food Employees*)
 - Table 2 (*Summary of Requirements for Diagnosed Food Employees with Resolved Symptoms*)
 - Table 3 (*Summary of Requirements for Diagnosed Food Employees Who Never Develop Gastrointestinal Symptoms*)
 - Table 4 (*History of Exposure, and Absent Symptoms or Diagnosis*)
- Added a sentence in paragraph 11 of the section on *Removal of Exclusions and Restrictions* for clarification of protection afforded to immune-suppressed populations in highly susceptible population food establishments. *2-201.13.*
- Amended to add a clarification regarding exceptions to freezing of fish before consumption. *3-101.11 and 3-201.11*
- Added information regarding storage of frozen, commercially processed, and packaged raw animal foods. *3-302.11.*

- Added and updated information on washing of fruits and vegetables. 3-302.15.
- Added new section/information on children's menu. 3-401.11, 3-401.12, 3-401.13.
- Added new section/information on non-continuous cooking of raw animal foods. 3-401.14.
- Added new paragraph regarding parasite hazards in fish. 3-402.11.
- Amended to explain that all ROP methods in this section control for the growth and/or toxin production of *Clostridium botulinum* and *Listeria monocytogenes*. 3-502.12.
- Amended to update contact information for FDA/CFSAN. 3-603.11.
- Deleted paragraphs 1 and 3-7 in the *Good Repair and Proper Adjustment* section under *Equipment* (leaving only paragraph 2) to eliminate duplicate language that is contained in section 4-501.114 where language is appropriately applied to sanitizing (CFP 2008-III-010). 4-501.14.
- Amended with new language to be consistent with changes made in Chapter 4 of the Food Code (section on *Manual and Mechanical Warewashing Equipment, Chemical Sanitization - Temperature, pH, Concentration, and Hardness*, 4-501.114) (CFP 2008-III-011-011). 4-501.114.
- Added a new paragraph to explain why use of irrigation water as nondrinking water was removed. 5-102.12.
- Added two new paragraphs regarding the importance of handwashing and having hand sinks for handwashing. 5-203.11.
- Added three new paragraphs regarding hand drying. 6-301.12.
- Added three new paragraphs containing supporting information to address the reason to clean toilets and urinals. 6-501.18.
- Revised to clarify that establishments are expected to be free of pests. 6-501.111.

Annex 4: Management of Food Practices-Achieving Active Managerial Control of Foodborne Illness Risk Factors

- Updated web links to web pages throughout the Annex.

Annex 5: Conducting Risk-Based Inspection

- Amended 3. B. (*Proper Equipment for Risk-Based Inspections*) to change pressure range to be consistent with that in Chapter 4 (4-501.113).

Annex 6: Food Processing Criteria

2. Reduced Oxygen Packaging

- Revised and updated the ROP section following changes to the definition of “reduced oxygen packaging” and to § 3-502.12 *Reduced Oxygen Packaging, Without a Variance, Criteria*.

Annex 7: Models Forms, Guides, and Other Aids

- Updated listing of new forms on introductory cover page.
- Updated (with editorial changes) Forms 1-A, 1-B, 1-C, 1-D.
- Updated Forms 2-A, 2-B to reflect changes in references to Annex 1.
- Updated Form 3-A to reflect changes in the 2007 Supplement to the 2005 Food Code.
- Merged Guides 3-B and 3-C (with explanatory paragraphs added regarding the merge), the new combined document is Guide 3-C.
- Added new Guide 3-B *Instructions for Marking the Food Establishment Inspection Report with Food Code References for Risk Factors/Interventions and Good Retail Practices Specified on the Food Establishment Inspection Report* and included marking instructions for good retail practices #28 - #54.
- Revised Chart 4-A (*Summary Chart for Minimum Cooking Food Temperatures and Holding Times* required by Chapter 3) to include “mechanically tenderized meats” in the list of foods cooked to a minimum cooking temperature of 68°C (155°F).
- Revised Chart 4-C (*Summary Chart for Date Marking*) to remove reference to date marking at > 41 - ≤ 45°F for ≤ 4 days.

Changes Adopted In the 2007 Supplement to the 2005 FDA Food Code

Although the last edition of the FDA Food Code was published in 2005, FDA made and published in the 2007 Supplement to the 2005 Food Code. The amendments to the 2005 Food Code and its Annexes are summarized below. If an amendment relates directly to a recommendation of the Conference for Food Protection (CFP), the CFP issue number is provided in the parenthesis immediately after the summary entry.

Chapter 1: Definitions

- Added new definition for “dealer”
- Revised the definitions for the terms “food establishment” and “food processing plant” (to accurately represent the function of each business type and how they may coexist within the same premises). (CFP 2006-I-002).
- Revised the definition of “potentially hazardous food (time/temperature control for safety food)” subparagraph (2)(a) (by adding, “cut tomatoes”) (CFP 2006-III-005).

Chapter 2: Management and Personnel

- Added a provision allowing a single person in charge to be responsible for multiple permitted food establishments co-located on a single food establishment premises, under certain conditions. 2-101.11.
- Amended to clarify that certain conditions are required (and not optional) when removing, adjusting, or retaining the exclusion or restriction of a food. 2-201.13.

Chapter 3: Food

- Added requirement that “best if used by” date be included on the label of raw shucked shellfish (CFP 2006-I-028). 3-202.17(A)(2).
- Added new requirement for maintaining identification of shellstock that the date when the last shellstock from the container is sold or served shall be recorded on the tag or label (CFP 2006-I-027). 3-203.12.
- In the Sections on *Potentially Hazardous Food (Time/Temperature Control for Safety Food)*, *Hot and Cold Holding (3-501.16)* and *Ready-to-Eat, Potentially Hazardous Food (Time/Temperature Control for Safety Food) Date Marking (3-501.17)*:
 - Amended to revise the cold holding temperature requirement to 41°F or less.
 - Removed the references to 5°C (41°F) and 7°C (45°F) cold holding temperatures (previously required under different circumstances).
 - Removed the reference to upgrading refrigeration equipment within 5 years of adoption (CFP 2006-I-033).
 - *In 3-501.16 only*: Added a new provision that allows for holding potentially hazardous food (time/temperature control for safety food) (PHF/TCS) in specially designed dispensing equipment that maintain the safety of aseptically packaged fluid foods when the equipment is manufactured and operated in conformance with the NSF/ANSI Standard No. 18 (CFP 2006-III-018).
- Revised provisions where ready-to-eat food that is held using time only (and not in conjunction with temperature) as a public health control, to permit serving these foods at any temperature upon a consumer's request (CFP 2006-I-036). 3-501.19.
- Revised section on *Reduced Oxygen Packaging, Criteria* for cook chill and sous vides processes to specify when bags are sealed; and replaced the subparagraphs for storage times and temperatures with a new subparagraph to provide for additional options (CFP 2006-III-013). 3-502.12(D).

Chapter 4: Equipment, Utensils, and Linens

- Revised language regarding the acceptable range of fresh hot water sanitizing rinse pressure measuring device to change the acceptable range to be within the range indicated on the manufacturer's data plate (and not the specific values provided for in the 2005 Code) (CFP 2006-I-022). 4-203.13.
- Added a new provision in the section concerning equipment that dispenses or vends liquid food or ice in unpackaged form to provide that dispensing equipment in which PHF/TCS in a homogenous liquid form is maintained outside of

the temperature control requirements (as specified under section 3-501.16(A)) must: (1) be specifically designed and equipped to maintain the commercial sterility of aseptically packaged food in a homogenous liquid form for a specified duration from the time of opening the packaging within the equipment; and (2) conform to the requirements for this equipment as specified in *NSF/ANSI 18-2006- Manual Food and Beverage Dispensing Equipment*. (CFP 2006-III-018). *4-204.13*.

- Revised the tag line and the text regarding the acceptable range of the flow pressure of the fresh hot water sanitizing rinse to change the acceptable range to be within the range specified on the machine manufacturer's data plate (and not less than 35 kilopascals (5 pounds per square inch) or more than 200 kilopascals (30 pounds per square inch)). (CFP 2006-I-022). *4-501.113*.

There were no changes to Chapter 5 (Water, Plumbing and Waste), Chapter 6 (Physical Facilities), Chapter 7 (Poisonous or Toxic Materials), or Chapter 8 (Compliance and Enforcement).

There were no changes to Annex 1 (Compliance and Enforcement).

Annex 2: References

2. Bibliography

- Added references to support the addition of cut tomatoes to the definition of “potentially hazardous food (time-temperature control for safety food)” and to add new reference for §4-204.13. *1-201.10(B)*.

3. Supporting Documents

- Added (N) *Retail Food Protection: Storage and Handling of Tomatoes*, 2007.

Annex 3: Public Health Reasons/Administrative Guidelines

Chapter 1 Statement of Application and Listing of Terms

- Added language to describe how food establishments and food processing plants within the same premises of a food establishment can conduct business concurrently and the importance of operators being aware of the applicable regulations and revised definition of “potentially hazardous food (time-temperature control for safety food)” to support the inclusion of specific food commodities by using Tables A and B. *1-201.10 (B)*.
- Added a new paragraph that addresses the conditions under which a single person in charge may cover multiple licensed food facilities under a single food establishment during special circumstances. *2-101.11*.
- Revised paragraph 2 to provide criteria for compliance with Subpart 2-201 (*Responsibilities of Permit Holder, Person in Charge, Food Employees, and Conditional Employees*) in regards to person in charge responsibility and regulatory authority compliance assessment. *2-201*.
- Revised text of Employee Health Tables 1b and 2 and text of section 2-201.13 to reflect clarification in the codified text that certain conditions are required (and not optional) when removing, adjusting, or retaining the exclusion or restriction of a food. *2-201.12 and 2-201.13*.
- Added three paragraphs to clarify when the 90-day period for retaining shellfish tags begins. *3-203.12*
- Revised hot holding temperature to (57°C) 135°F to match codified text. *3-401.13*.
- Added information regarding holding (PHF/TCS) in specially designed dispensing equipment that maintain the safety of aseptically-packaged fluid foods when the equipment is manufactured and operated in conformance with the NSF/ANSI Standard No. 18 (CFP 2006-III-018) and added rationale in regard to an exception for holding PHF/TCS food and added new information on the historical record of the cold holding temperature provisions to the end of the existing text. *3-501.16*.
- Added the rationale that ready-to-eat food held using time only as the public health control can be served at any temperature upon a consumer's request and added studies on “Consumer Handling Practices” and FDA in-house laboratory experiments. *3-501.19*.
- Added information to explain the four separate time-temperature storage options available for food packaged using cook chill or sous vide packaging without a variance using the growth parameters of the pathogens of concern as the basis for limitations. *3-502.12*.

- Added new information on the revised standard for dispensing equipment (CFP 2006-III-018). 4-204.13.
- Revised to clarify “convenient use” in regard to the location and placement of handwash sinks. 5-204.11.

There were no changes to Annex 4 (Management of Food Practices-Achieving Active Managerial Control of Foodborne Illness Risk Factors), Annex 5 (Conducting Risk-Based Inspection, or Annex 6 (Food Processing Criteria).

Annex 7: Models Forms, Guides, and Other Aids

- Revised Form 1-D (*Application for Bare Hand Contact Procedure*) to delete the first bullet under #9 because vaccination of food employees has not been found to be a cost effective means of controlling Hepatitis A virus as a general rule for all food establishments. The form is being edited to match codified text.
- Revised Form 3-A (*Food Establishment Inspection Report Form*), items #2, #3, #7, and #8, to reflect changes to Subpart 2-2 in the 2005 Food Code (CFP 2006-II-030).
- Revised Guide 3-B (*Food Code References for Risk Factors/Interventions and Good Retail Practices Specified on the Food Establishment Inspection Report*) items #2, #3, and #45, to reflect changes in the 2005 Food Code (CFP 2006-II-030).
- Revised Guide 3-C (*Instructions for Marking the Food Establishment Inspection Report*), C.1. A of the marking instructions, to be consistent with §2-101.11; updated C.1.B of the marking instructions to specify applicable code section §2-102.20

More Information

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