

Beginning March 2022, an updated version of the food code will be implemented. While there are dozens of changes to the code, there are 3 code changes that every food establishment should start working on now. Visit our website or use the QR code to learn more about food code changes.



1. Clean Up Plan of Vomit and Diarrhea Events

Establishments must have written procedures for employees to follow when responding to events that involve the discharge of vomit or fecal matter onto surfaces in the food establishment. The procedures must include specific actions employees must take to clean and sanitize the area to:

- Minimize vomit and fecal matter exposure to employees and customers.
- Minimize the contamination of food and surfaces.

2. Employee Health

The information below must be provided to each food worker in a way that can be verified. Some examples of verifiable methods: Keeping a signed statement for each employee stating they have been made aware of this requirement. Clearly posting the information in the employees work area or break room, with a sign-up sheet that employees sign once they have gone through it. Creating a curriculum and keeping a roster of the employees that attend or go through that training. The Person in Charge must be able to prove that every food worker has received this information.

Food workers must inform the Person in Charge if they have

- diarrhea • vomiting • sore throat with fever • jaundice • a lesion on hand or wrist containing pus
- an infected wound on hand or wrist that is open and draining

Food workers must inform the Person in Charge if diagnosed with

- Norovirus • Hepatitis A virus • Shigella • Shiga-toxin producing E. coli
- Salmonella Typhi (typhoid fever) • Salmonella (non-typhoidal)

3. Date Marking

There are some specific foods that will need to be marked and used within 7 days. Those foods are refrigerated, ready-to-eat, perishable foods that are prepared in-house or in opened packages. This applies only to foods that will be held in the establishment for more than 24 hours. Written labels on food containers, day dots, or other systematic procedures that effectively track the expiration of foods are acceptable. If a food item has been cooled on-site and will be held in the establishment for more than 24 hours, date marking will be required, starting with the first day of cooling. Below are some other examples of foods that require date marking, as well as some exceptions:

Date Marking Required (if prepared in-house or in an opened packaged)	Date Marking <u>Not</u> Required
Milk (animal, nut, soy)	Cultured dairy products (yogurt, sour cream, buttermilk)
Deli meats, hot dogs, and sausages	Shelf-stable pepperoni and salami
Soft cheese (such as brie, feta, mozzarella, cottage cheese, cream cheese, ricotta)	Hard and semi-soft cheese (Cheddar, Colby, Gouda, Swiss, Parmesan, processed slices)
Pâté and meat spreads	Raw meats and poultry
Hard boiled eggs	Raw shell eggs
Sushi-grade salmon	Oysters in-shell
House-made potato and macaroni salad	Commercially made deli salads (open packages are okay)
Cut melons, tomatoes, and leafy greens	Whole melons, tomatoes, and heads of lettuce