

Contents

PREVIOUS EDITIONS OF CODES		<i>iii</i>
INTRODUCTION		
PREFACE		<i>Preface i</i>
CHAPTER 1	PURPOSE AND DEFINITIONS	1
CHAPTER 2	MANAGEMENT AND PERSONNEL	19
CHAPTER 3	FOOD	35
CHAPTER 4	EQUIPMENT, UTENSILS, AND LINENS	77
CHAPTER 5	WATER, PLUMBING, AND WASTE	119
CHAPTER 6	PHYSICAL FACILITIES	139
CHAPTER 7	POISONOUS OR TOXIC MATERIALS	155
CHAPTER 8	COMPLIANCE AND ENFORCEMENT	163
INDEX		1 - 21
ANNEX 1	COMPLIANCE AND ENFORCEMENT	1 - 23 (185)
ANNEX 2	REFERENCES	1 - 32 (209)
ANNEX 3	PUBLIC HEALTH REASONS/ADMINISTRATIVE GUIDELINES	1 - 95 (241)
ANNEX 4	FOOD ESTABLISHMENT INSPECTION	1 - 42 (337)
ANNEX 5	HACCP GUIDELINES	1 - 34 (379)
ANNEX 6	FOOD PROCESSING CRITERIA	1 - 20 (413)
ANNEX 7	MODEL FORMS, GUIDES, AND OTHER AIDS	
SUMMARY	SUMMARY OF CHANGES IN THE FDA FOOD CODE	1-5

Chapter 1

Purpose and Definitions

1-1	TITLE, INTENT, SCOPE	1
1-101	Title	1
1-102	Intent	1
1-103	Scope	1

1-2	DEFINITIONS	2
	1-201 Applicability and Terms Defined	2

Chapter 2	Management and Personnel
-----------	---------------------------------

2-1	SUPERVISION	19
	2-101 Responsibility	19
	2-102 Knowledge	19
	2-103 Duties	21
2-2	EMPLOYEE HEALTH	23
	2-201 Disease or Medical Condition	23
2-3	PERSONAL CLEANLINESS	29
	2-301 Hands and Arms	29
	2-302 Fingernails	32
	2-303 Jewelry	32
	2-304 Outer Clothing	32
2-4	HYGIENIC PRACTICES	33
	2-401 Food Contamination Prevention	33
	2-402 Hair Restraints	33
	2-403 Animals	34

Chapter 3	Food
-----------	-------------

3-1	CHARACTERISTICS	35
	3-101 Condition	35
3-2	SOURCES, SPECIFICATIONS, AND ORIGINAL CONTAINERS AND RECORDS	36
	3-201 Sources	36
	3-202 Specifications for Receiving	40
	3-203 Original Containers and Records	43

3-3	PROTECTION FROM CONTAMINATION AFTER RECEIVING	45
3-301	Preventing Contamination by Employees	45
3-302	Preventing Food and Ingredient Contamination	46
3-303	Preventing Contamination from Ice Used as a Coolant	48
3-304	Preventing Contamination from Equipment, Utensils, and Linens	49
3-305	Preventing Contamination from the Premises	52
3-306	Preventing Contamination by Consumers	53
3-307	Preventing Contamination from Other Sources	55
3-4	DESTRUCTION OF ORGANISMS OF PUBLIC HEALTH CONCERN	55
3-401	Cooking	55
3-402	Freezing	59
3-403	Reheating	59
3-5	LIMITATION OF GROWTH OF ORGANISMS OF PUBLIC HEALTH CONCERN	60
3-501	Temperature and Time Control	60
3-502	Specialized Processing Methods	68
3-6	FOOD IDENTITY, PRESENTATION, AND ON-PREMISES LABELING	71
3-601	Accurate Representation	71
3-602	Labeling	71
3-603	Consumer Advisory	73
3-7	CONTAMINATED FOOD	73
3-701	Disposition	73
3-8	SPECIAL REQUIREMENTS FOR HIGHLY SUSCEPTIBLE POPULATIONS	74
3-801	Additional Safeguards	74

4-1	MATERIALS FOR CONSTRUCTION AND REPAIR	77
4-101	Multiuse	77
4-102	Single-Service and Single-Use	80
4-2	DESIGN AND CONSTRUCTION	81
4-201	Durability and Strength	81
4-202	Cleanability	81
4-203	Accuracy	83
4-204	Functionality	84
4-205	Acceptability	92
4-3	NUMBERS AND CAPACITIES	93
4-301	Equipment	93
4-302	Utensils, Temperature Measuring Devices, and Testing Devices	95
4-4	LOCATION AND INSTALLATION	96
4-401	Location	96
4-402	Installation	97
4-5	MAINTENANCE AND OPERATION	98
4-501	Equipment	98
4-502	Utensils and Temperature and Pressure Measuring Devices	103
4-6	CLEANING OF EQUIPMENT AND UTENSILS	104
4-601	Objective	104
4-602	Frequency	104
4-603	Methods	108
4-7	SANITIZATION OF EQUIPMENT AND UTENSILS	111
4-701	Objective	111
4-702	Frequency	111
4-703	Methods	112

4-8	LAUNDERING	113
4-801	Objective	113
4-802	Frequency	113
4-803	Methods	113
4-9	PROTECTION OF CLEAN ITEMS	114
4-901	Drying	114
4-902	Lubricating and Reassembling	115
4-903	Storing	115
4-904	Handling	117

Chapter 5

Water, Plumbing, and Waste

5-1	WATER	119
5-101	Source	119
5-102	Quality	120
5-103	Quantity and Availability	121
5-104	Distribution, Delivery, and Retention	121
5-2	PLUMBING SYSTEM	122
5-201	Materials	122
5-202	Design, Construction, and Installation	123
5-203	Numbers and Capacities	124
5-204	Location and Placement	125
5-205	Operation and Maintenance	125
5-3	MOBILE WATER TANK AND MOBILE FOOD ESTABLISHMENT WATER TANK	127
5-301	Materials	127
5-302	Design and Construction	128
5-303	Numbers and Capacities	129
5-304	Operation and Maintenance	130
5-4	SEWAGE, OTHER LIQUID WASTE, AND RAINWATER	131
5-401	Mobile Holding Tank	131
5-402	Retention, Drainage, and Delivery	131
5-403	Disposal Facility	132

5-5	REFUSE, RECYCLABLES, AND RETURNABLES	133
5-501	Facilities on the Premises	133
5-502	Removal	137
5-503	Facilities for Disposal and Recycling	137

Chapter 6

Physical Facilities

6-1	MATERIALS FOR CONSTRUCTION AND REPAIR	139
6-101	Indoor Areas	139
6-102	Outdoor Areas	140
6-2	DESIGN, CONSTRUCTION, AND INSTALLATION	140
6-201	Cleanability	140
6-202	Functionality	142
6-3	NUMBERS AND CAPACITIES	146
6-301	Handwashing Facilities	146
6-302	Toilets and Urinals	147
6-303	Lighting	148
6-304	Ventilation	148
6-305	Dressing Areas and Lockers	148
6-306	Service Sinks	149
6-4	LOCATION AND PLACEMENT	149
6-401	Handwashing Facilities	149
6-402	Toilet Rooms	149
6-403	Employee Accommodations	149
6-404	Distressed Merchandise	150
6-405	Refuse, Recyclables, and Returnables	150
6-5	MAINTENANCE AND OPERATION	150
6-501	Premises, Structures, Attachments, and Fixtures - Methods	150

Chapter 7**Poisonous or Toxic Materials**

7-1	LABELING AND IDENTIFICATION	155
7-101	Original Containers	155
7-102	Working Containers	155
7-2	OPERATIONAL SUPPLIES AND APPLICATIONS	156
7-201	Storage	156
7-202	Presence and Use	156
7-203	Container Prohibitions	158
7-204	Chemicals	158
7-205	Lubricants	159
7-206	Pesticides	159
7-207	Medicines	160
7-208	First Aid Supplies	160
7-209	Other Personal Care Items	161
7-3	STOCK AND RETAIL SALE	161
7-301	Storage and Display	161

Chapter 8**Compliance and Enforcement**

8-1	CODE APPLICABILITY	163
8-101	Use for Intended Purpose	163
8-102	Additional Requirements	164
8-103	Variances	164
8-2	PLAN SUBMISSION AND APPROVAL	166
8-201	Facility and Operating Plans	166
8-202	Confidentiality	169
8-203	Construction Inspection and Approval	169
8-3	PERMIT TO OPERATE	169
8-301	Requirement	169
8-302	Application Procedure	169

8-303	Issuance	172
8-304	Conditions of Retention	173
8-4	INSPECTION AND CORRECTION OF VIOLATIONS	175
8-401	Frequency	175
8-402	Access	177
8-403	Report of Findings	178
8-404	Imminent Health Hazard	180
8-405	Critical Violation	180
8-406	Noncritical Violation	181
8-5	PREVENTION OF FOODBORNE DISEASE TRANSMISSION BY EMPLOYEES	182
8-501	Investigation and Control	182

Annex 1

Compliance and Enforcement

1. PURPOSE	1 (185)
2. EXPLANATION	1 (185)
3. PRINCIPLE	2 (186)
4. RECOMMENDATION	2 (186)
5. PARTS	3 (187)
8-6 CONSTITUTIONAL PROTECTION	3 (187)
8-7 NOTICES	4 (188)
8-8 REMEDIES	6 (190)

Annex 2

References

PART I UNITED STATES CODE AND CODE OF FEDERAL REGULATIONS	1 (209)
PART II BIBLIOGRAPHY	5 (213)
PREFACE	5 (213)
CHAPTER 1 PURPOSE AND DEFINITIONS	6 (214)
CHAPTER 2 MANAGEMENT AND PERSONNEL	7 (215)
CHAPTER 3 FOOD	12 (220)
CHAPTER 4 EQUIPMENT, UTENSILS, AND LINENS	30 (238)
CHAPTER 5 WATER, PLUMBING, AND WASTE	32 (240)
CHAPTER 6 PHYSICAL FACILITIES	32 (240)

Annex 3**Public Health Reasons**

CHAPTER 1	PURPOSE AND DEFINITIONS	1 (241)
CHAPTER 2	MANAGEMENT AND PERSONNEL	2 (242)
CHAPTER 3	FOOD	16 (256)
CHAPTER 4	EQUIPMENT, UTENSILS, AND LINENS	49 (289)
CHAPTER 5	WATER, PLUMBING, AND WASTE	70 (310)
CHAPTER 6	PHYSICAL FACILITIES	81 (321)
CHAPTER 7	POISONOUS OR TOXIC MATERIALS	90 (330)

Annex 4**Food Establishment Inspection**

1. INTRODUCTION	1 (337)
2. PROGRAM PLANNING	3 (339)
3. STAFF TRAINING	9 (345)
4. CONDUCTING THE INSPECTION	11 (347)
5. INSPECTION DOCUMENTATION	21 (357)
6. INSPECTION REPORT	22 (358)
7. ADMINISTRATIVE PROCEDURES BY THE STATE/LOCAL AUTHORITIES	25 (361)
8. TEMPERATURE MEASURING DEVICES	27 (363)
9. CALIBRATION PROCEDURES	31 (367)
10. HACCP INSPECTION DATA FORM	32 (368)
11. FOOD ESTABLISHMENT INSPECTION REPORT	33 (369)
12. FDA ELECTRONIC INSPECTION SYSTEM	35 (371)
13. ESTABLISHMENT SCORING	38 (374)

Annex 5**HACCP Guidelines**

1. INTRODUCTION	1 (379)
2. HACCP PRINCIPLES	4 (382)
3. SUMMARY	28 (406)
4. ACKNOWLEDGMENTS	29 (407)
5. BIBLIOGRAPHY	29 (407)
6. OTHER SOURCES OF HACCP INFORMATION	32 (410)
TWO TYPICAL FLOW DIAGRAMS	33 (411)

Annex 6**Food Processing**

- | | |
|-----------------------------|----------|
| 1. INTRODUCTION | 1 (413) |
| 2. REDUCED OXYGEN PACKAGING | 2 (414) |
| 3. SMOKING AND CURING | 13 (425) |

Annex 7**Model Forms, Guides, and Other Aids**

- | | |
|-------------|--|
| 1. Form 1 | Applicant and Food Employee Interview |
| 2. Form 2 | Food Employee Reporting Agreement |
| 3. Form 3 | Applicant and Food Employee Medical Referral |
| 4. Form 4 | Adoption by Reference |
| 5. Form 5 | Adoption by Section-by-Section Reference |
| 6. Form 6 | HACCP Inspection Data |
| 7. Form 7 | Food Establishment Inspection Report |
| 8. Guide 1 | Exclusions and Restrictions |
| 9. Guide 2 | Removal of Exclusions and Restrictions |
| 10. Guide 3 | Inspectional Guide |
| 11. List | Worldwide Status of <i>Salmonella</i> Typhi, <i>Shigella</i> spp.,
<i>Escherichia coli</i> O157:H7, and Hepatitis A Virus by
Geographical Area |
| 12. Chart 1 | Summary Chart for Minimum Cooking Food Temperatures and
Holding Times Required by Chapter 3 |
| 13. Chart 2 | Summary Chart for Minimum Food Temperatures and Holding
Times Required by Chapter 3 for Reheating Foods for Hot Holding |
| 14. Chart 3 | Summary Chart for Date Marking and Disposing Ready-to-Eat,
Potentially Hazardous Food |
| 15. Chart 4 | FDA Food Code Mobile Food Establishment Matrix |
| 16. Summary | Summary of Changes in the FDA Food Code |