

February 15, 2017

MCHD discusses Food Code updates to restaurant association

MOBILE, Alabama — Brad Philips, an Environmental Health Specialist III with the Mobile County Health Department, was the guest speaker recently at a gathering of the Mobile Chapter of the Alabama Restaurant & Hospitality Association. The event took place at the Mobile Marriott.

Philips showed a PowerPoint presentation that covered the major regulation changes adopted in the U.S. Food & Drug Administration's 2013 Food Code update. The previous regulations were issued in 2005. The FDA Food Code marks its 20th anniversary with the release of the 2013 edition.

The Food Code is a model for safeguarding public health and ensuring food is unadulterated and honestly presented when offered to the consumer. It represents the FDA's best advice for a uniform system of provisions that address the safety and protection of food offered at retail and in food service.

“(Inspection Services supervisor) Ray Pelt and I did this for the Mobile County Public School System’s cafeteria workers at the start of the school year, and it seemed to be well received,” Philips said. “The attendees tend to come up with some interesting comments in the Q&A.

“We have been doing something similar on a smaller scale during our inspections since the rules went into effect October 4, 2016. We have also been distributing a tri-fold brochure put out by the Alabama Department of Public Health to the restaurant managers.”

The FDA encourages its state, local, tribal and territorial partners to adopt the latest version of the FDA Food Code. The benefits associated with complete and widespread adoption of the 2013 Food Code as statutes, codes and ordinances include:

- Reduction of the risk of foodborne illnesses within food establishments, thus protecting consumers and industry from potentially devastating health consequences and financial losses.
- Uniform standards for retail food safety that reduce complexity and better ensure compliance.
- The elimination of redundant processes for establishing food safety criteria.
- The establishment of a more standardized approach to inspections and audits of food establishments.

For additional information on the 2013 Food Code, please visit the following website:
www.fda.gov/Food/GuidanceRegulation/RetailFoodProtection/FoodCode/ucm374275.htm.



Chapter 1: Purpose & Definition

New risk designations for code provisions:

- **"Priority Item"** - Has direct connection to preventing foodborne illness. Compliance is a priority.
 - Quantitative measures to drive control
 - Cooking, Behaviors, Cooling, Handwashing, etc.
 - Denoted in Food Code with superscript "pr"
 - **"Dates Connection Time"**
- **"Priority Foundation"** - Supports, facilitates, or enables the Priority Item.
 - Requires specific actions, equipment, or procedures to control risk for
 - Personnel training, Equipment, HACCP Plans, Labeling, etc.
 - Denoted in Food Code with superscript "pf"
 - **"Dates Connection Time"**

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