

Recent Changes to FDA Model Food Code Summary

This table includes a summary of modifications to the FDA Model Food Code since the 2009 Food Code was adopted in Chapter 246-215 WAC, Food Service. Those interested in providing comment during the rule revision process are encouraged to review [WAC 246-215](#) and [FDA Food Code](#) to provide suggestions for inclusion, exclusion, or modification. A public issue submission process is open until August 17, 2018.

Additional information on the rule revision process and the comment submission form are available on the Retail Food Code Rule Revision [webpage](#).

| Chapter 1 Purpose and Definitions | | |
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| Change | First Appearance | Comments |
| No change. | 2011 FDA Food Code Supplement | |
| Deleted " Enterohemorrhagic <i>Escherichia coli</i>" (EHEC) as use of EHEC terminology is outdated. | 2013 FDA Food Code | |
| Added new term " Intact Meat " to mean a cut of whole muscle(s) MEAT that has not undergone COMMINUTION, INJECTION, MECHANICAL TENDERIZATION, or reconstruction. | 2017 FDA Food Code | |
| Amended " Packaged " in (1) to delete the term "securely" to avoid undue emphasis on nature of the package; Amended " <i>Packaged</i> " in (2) to remove the phrase "or other nondurable container" to clarify when foods packaged at retail need to be labeled so that it reads: " <i>Packaged</i> does not include wrapped or placed in a carry-out container to protect the food during service or delivery to the consumer, by a food employee, upon consumer request. | 2013 FDA Food Code | |
| Deleted the term Potentially Hazardous Food (Time/Temperature Control for Safety Food)" (PHF/TCS) and made a universal change throughout the Code to replace it with the term "Time/Temperature Control for Safety Food" (TCS). The definition remains the same. | 2013 FDA Food Code | Washington currently uses Potentially Hazardous Food (and not TCS) |
| Revised " Reduced Oxygen Packaging " subparagraph (2)(e), to delete the phrase "placed in a hermetically sealed, impermeable bag" and replace it with "vacuum packaged in an impermeable bag" so it clearly defines the sous vide process as outlined in Annex 6(2)(B)(4)(b). It now reads: "Sous vide packaging, in which raw or partially cooked food is vacuum packaged in an impermeable bag, cooked in the bag, rapidly chilled, and refrigerated at temperatures that inhibit the growth of psychrotrophic pathogens." | 2013 FDA Food Code | |
| Revised " Shiga toxin-producing <i>Escherichia coli</i>" (STEC) to reflect current nomenclature. | 2013 FDA Food Code | |
| Revised " Vending Machine " to be more inclusive of the diverse means of payment available. | 2017 FDA Food Code | |

| Chapter 2 Management and Personnel | | |
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| Change | First Appearance | Comments |
| 2-102.12 Added new §2-102.12, Certified Food Protection Manager, to require that at least one food establishment employee with management and supervisory responsibility be a Certified Food Protection Manager (CFPM). (CFP Issue 2010-II-021) | 2011 FDA Food Code Supplement | NEW SECTION |
| 2-102.12 Amended paragraph 2-102.12(A) to state that the Person in Charge shall be the Certified Food Protection Manager. | 2017 FDA Food Code | NEW SECTION |
| 2-102.20 Revised the section to redesignate the existing paragraph into ¶(A) and adding a new ¶(B) to specify what constitutes compliance with §2-102.12. (CFP Issue 2010-II-021) | 2011 FDA Food Code Supplement | |
| 2-102.20 Amended paragraph 2-102.20(B) to state that it is the Person in Charge who must be a Certified Food Protection Manager to comply with Section 2-102.12. | 2017 FDA Food Code | NEW SECTION |
| 2-103.11 Revised the section to add new ¶(F) to address deliveries to a food establishment during non-operating hours and added new ¶(O) to specify that the development and implementation of all required procedures is to be among the expected duties of the person in charge of a food establishment and revised ¶(M) to require the person in charge to inform employees, in a verifiable manner, of requirements to report information about their health and activities as they relate to diseases transmissible through food and redesignated existing ¶(M) as new ¶(N) ; renumbered ¶¶(F) through (M) as new ¶¶(G) through (N); and updated cross reference in new ¶(L) based on changes made in §3-301.11. (CFP Issues 2010-I-011, 2010-I-022, and 2010-I-024) | 2011 FDA Food Code Supplement | NEW PIC DUTIES |
| 2-103.11 Amended to add new paragraph (I) to address additional duty requirement for the Person in Charge to ensure employees are routinely monitoring food temperatures during hot and cold holding and re-designate paragraphs (I) - (O) as new paragraphs (J) - (P). | 2017 FDA Food Code | NEW PIC DUTIES |
| 2-201.11, 2-201.12, 2-201.13 Amended to add nontyphoidal <i>Salmonella</i> (NTS) as one of the reportable illnesses for action by the Person in Charge; Added Code language to address employee health controls for the exclusion and restriction of nontyphoidal <i>Salmonella</i> , and removal of exclusion and restriction from NTS. | 2013 FDA Food Code | Employee health and illness reporting are substantially modified for WAC 246-215 and reviewed with a subcommittee during the rule revision process |
| 2-201.11 Amended subparagraph 2-201.11(A)(2)(e) to add the illness, Typhoid fever, to the descriptor for reportable diagnosis of illness diagnosed due to Salmonella Typhi so that it reads: “Typhoid fever (caused by Salmonella Typhi)”. Amended subparagraph 2-201.11(A)(2)(f) to add the word, “Salmonella”, to the descriptor for reportable diagnosis of illness diagnosed due to nontyphoidal Salmonella so that it reads: “Salmonella (nontyphoidal)”. Amended | 2017 FDA Food Code | Employee health and illness reporting are substantially modified for WAC 246-215 and reviewed with a subcommittee during the rule revision process |

| Chapter 2 Management and Personnel | | |
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| Change | First Appearance | Comments |
| subparagraph 2-201.11(A)(3) to replace the phrase, “Had a previous illness” with the phrase “Had Typhoid fever” and to delete the phrase “due to Salmonella Typhi”. Amended subparagraph 2-201.11(A)(4)(c) to replace “Salmonella Typhi” with “Typhoid fever”. Amended subparagraph 2-201.11(A)(5)(c) to add in descriptor text for the illness caused by Salmonella Typhi so that it reads: “. . . Typhoid fever (caused by Salmonella Typhi).” Amended subparagraph 2-201.11(C)(2) to correctly cross-reference paragraph 2-201.13(J). | | |
| 2-201.12 Amended subparagraph 2-201.12(A)(2) to replace “nontyphoidal Salmonella” with “Salmonella (nontyphoidal)”. Amended the margin tagline for subparagraph 2-201.12(C) to replace “diagnosis or reported previous infection due to S. Typhi” with “diagnosis or reported previous illness with Typhoid fever”. Amended paragraph 2-201.12(C) to replace “diagnosed with an infection from Salmonella Typhi” with “diagnosed with Typhoid fever, or reports having had Typhoid fever”. Amended paragraph 2-201.12(G) to replace “nontyphoidal Salmonella” with “Salmonella (nontyphoidal)”. | 2017 FDA Food Code | Employee health and illness reporting are substantially modified for WAC 246-215 and reviewed with a subcommittee during the rule revision process |
| 2-201.13 Amended to revise paragraph (A) to replace “Salmonella Typhi” with “Typhoid fever” revise subparagraph (A)(5) to replace “nontyphoidal Salmonella” with “Salmonella (nontyphoidal)” revise the margin tag line for paragraph (C) to replace “S. Typhi diagnosis – removing exclusions” with “Typhoid fever diagnosis – removing exclusions” revise subparagraph (C)(2) to replace “S. Typhi infection” with “Typhoid fever” revise subparagraph (G)(1) to replace “nontyphoidal Salmonella infection” with “Salmonella (nontyphoidal) infection” revise the margin tagline for subparagraph (J)(3) to replace “S. Typhi” with “Typhoid fever (S. Typhi)” revise subparagraph (J)(3) to replace “S. Typhi” with “Typhoid fever (caused by Salmonella Typhi)” | 2017 FDA Food Code | Employee health and illness reporting are substantially modified for WAC 246-215 and reviewed with a subcommittee during the rule revision process |
| 2-301.14(H) Amended to clarify that the requirement to wash hands before donning gloves is specific to the beginning of a task involving working with food and not during the task. | 2013 FDA Food Code | |
| 2-301.16(A)(2) Amended to remove (A)(2)(b)(i-ii) and add new subparagraphs (A)(2)(b-e) to clarify and align the codified text with applicable CFR’s and the FD&C Act with regard to the use of hand antiseptics as a food additive. | 2013 FDA Food Code | |
| 2-401.13 Added new Section 2-401.13 Use of Bandages, Finger Cots or Finger Stalls | 2017 FDA Food Code | NEW SECTION |
| Added new Part 2-5 , Responding to Contamination Events and new Subpart, 2-501, Procedures for Responding, and | 2011 FDA Food Code Supplement | NEW SECTION |

| Chapter 2 Management and Personnel | | |
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| Change | First Appearance | Comments |
| new §2-501.11 Clean-up of Vomiting and Diarrheal Events. (CFP 2010-III-023) | | |
| 2-501.11 Amended Section 2-501.11 to indicate that procedures for the clean-up of vomiting and diarrheal events for employees to follow shall be written. | 2017 FDA Food Code | NEW SECTION |

| Chapter 3 Food | | |
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| Change | First Appearance | Comments |
| 3-201.16(A) Added new ¶(A) to recognize a regulatory authority's ability to approve the sale of wild mushrooms within a food establishment and regulate wild mushrooms according to their LAW. | 2013 FDA Food Code | WAC 246-215- 03225 currently includes criteria for approval of wild mushrooms |
| 3-301.11 Added new ¶(D) to specify that the prohibition of bare hand contact with ready-to-eat foods does not apply to the handling of ready-to-eat foods as they are being added as ingredients to a food that is to be cooked in the food establishment to a minimum temperature specified in the Code and redesignated existing ¶(D) as new ¶(E); updated internal cross references in ¶(B) and new subparagraph (E)(7). (CFP Issue 2010-III-013) | 2011 FDA Food Code Supplement | |
| 3-301.11(D) Amended to revise subparagraph (D)(2) to clarify that Paragraph (B) does not apply where a ready-to-eat food is added as an ingredient to another food that does not contain a raw animal food and the combined product will be heated to at least 63°C (145°F). | 2013 FDA Food Code | |
| 3-302.11 Revised to add new subparagraph (A)(3) to allow for storage of packaged meats in a manner that precludes the potential for cross contamination and redesignated existing subparagraphs (A)(3) through (A)(8) to be subparagraphs (A)(4) through (A)(9); changed cross reference in ¶(B) lead-in sentence from subparagraph (A)(4) to subparagraph (A)(5). (CFP Issue 2010-III-20) | 2011 FDA Food Code Supplement | |
| 3-302.11 Amended to remove subparagraph (A)(3) and renumbered the remaining ¶¶ as (4)-(8). | 2013 FDA Food Code | |
| 3-302.11 Added new subparagraph 3-302.11(A)(1)(c) to indicate separating raw animal foods during storage, preparation, holding and display from fruits and vegetables before they are washed and re-designated existing subparagraph 3-302.11(A)(1)(c) as new subparagraph 3-302.11(A)(1)(d). | 2017 FDA Food Code | |
| 3-302.15 Added new ¶(C) to address devices used on-site to generate chemicals for washing raw, whole fruits and vegetables. (CFP Issue 2010-III-005) | 2011 FDA Food Code Supplement | |
| 3-304.11 Amended to add a new ¶(C) to clarify that food may contact surfaces of linens and napkins as specified in §3-304.13 and added term "Linens" to the tag line. | 2013 FDA Food Code | |
| 3-304.13 Amended to clarify that napkins in this section refers to cloth napkins and they are by definition considered linens. | 2013 FDA Food Code | |

| Chapter 3 Food | | |
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| Change | First Appearance | Comments |
| 3-304.17 Amended to relocate the requirement regarding the cleaning of returnables into this section from §4-603.17. Amended ¶3-304.17(A) to clarify conditions under which the re-use of returnables are permitted. | 2013 FDA Food Code | |
| Amended ¶3-304.17(B) to establish conditions under which refilling of returnable take-home containers is permitted. | 2013 FDA Food Code | |
| Amended to relocate the exception for filling a food-specific container with a beverage from ¶4-603.17(B) to ¶3-304.17(C). | 2013 FDA Food Code | |
| Amended to relocate the exception for filling consumer-owned, personal take-out containers that are not food-specific from ¶4-603.17(C) to ¶3-304.17(E). | 2013 FDA Food Code | |
| 3-401.14 Amended to revise ¶(D) to clarify that prior to sale or service, raw animal foods cooked using a non-continuous cooking process shall be cooked to a temperature and for a time as specified under ¶¶3-401.11(A)-(C). | 2013 FDA Food Code | The 2009 Food Code (and current WAC 246-215) required the final cook temperature to be 165°F regardless of species. |
| 3-401.11 Amended subparagraph 3-401.11(A)(1)(b) to include the term intact meat. Amended subparagraph 3-401.11(A)(2) to reflect new cooking time in seconds for ratites, mechanically tenderized and injected meats, comminuted fish, comminuted meat, comminuted game animals commercially raised for food or under voluntary inspection, and raw eggs that are not prepared to a consumer's order from 15 seconds to 17 seconds. Amended subparagraph 3-401.11(A)(3) to reflect new cooking time for poultry, baluts, wild game animals, stuffed foods or stuffing containing fish, meat, poultry or ratites from 15 seconds to <1 second (instantaneous). Amended paragraph 3-401.11(B) by reversing the order of subparagraphs (B)(1) and (B)(2), where subparagraph (B)(2) is now subparagraph (B)(1). | 2017 FDA Food Code | |
| 3-401.13 Amended Section 3-401.13 to delete the phrase "fruits and vegetables" and replace it with the term "plant foods". | 2017 FDA Food Code | |
| 3-402.11 Amended ¶3-402.11(B) to add a new ¶(2) to clarify that scallop products consisting solely of the shucked adductor muscle are excluded from the requirements for parasite destruction and re-designated existing ¶¶(2)-(4) to be new ¶¶ (3)-(5). | 2013 FDA Food Code | |
| 3-402.12 Amended paragraph 3-402.12(C) to correctly cross reference subparagraph 3-402.11(B)(4). | 2017 FDA Food Code | |
| 3-403.11 Amended ¶3-403.11(C) to clarify that this provision applies to all commercially processed TCS foods that are ready-to-eat. Previous text suggested that it applied only immediately upon removal of the food from a sealed container. | 2013 FDA Food Code | |

| Chapter 3 Food | | |
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| Change | First Appearance | Comments |
| 3-404.11 Amended paragraph 3-404.11(A) to replace cross reference to paragraphs 8-201.14(B)-(E) with a cross reference to §8-201.14. | 2013 FDA Food Code | |
| 3-501.13 Amended to add new ¶(E) specifying frozen fish packaged using a ROP method be removed from the ROP environment either prior to initiating thawing procedures under refrigeration as specified in ¶ (A) or prior to, or immediately upon completion of, its thawing using procedures specified in ¶ (B) of this section. | 2013 FDA Food Code | |
| 3-501.17(A) Editorial change to add new sentence at the end of ¶(A) that reads: “The day of preparation shall be counted as Day 1. | 2011 FDA Food Code Supplement | Current WAC 246-215 does not include the Date Marking requirement. |
| 3-501.17 Amended to add new ¶(F) that exempts raw, live in-shell molluscan shellfish from date marking and re-designated former ¶(F) as new ¶(G). Amended existing subparagraph 3-501.17 (F)(6) to clarify that the exemption from date marking for shelf stable dry fermented sausages produced in USDA-regulated facilities is not dependent on the product retaining the original casing; Renumbered existing ¶(F)(6) as new ¶(G)(6) as a result of the addition of new ¶ (F). | 2013 FDA Food Code | Current WAC 246-215 does not include the Date Marking requirement. |
| 3-501.18 Amended subparagraph 3-501.18(A)(3) by deleting the term “appropriately” and replacing it with “inappropriately”. | 2017 FDA Food Code | |
| 3-501.19 (B) Editorial change to revise paragraph to add the term “without” to the introductory sentence so that it reads: (B) If time without temperature control is used . . .” | 2011 FDA Food Code Supplement | |
| 3-501.19 Amended subparagraph 3-501.19(A)(1)(a) to add a missing cross reference to subparagraph 3-501.19(B)(4) in order to correctly reference subparagraphs 3-501.19(B)(1)-(4). | 2017 FDA Food Code | WAC 246-215 does not include 3-501.19(C) which allows for cold PHF to be held with Time up to 6 hours. |
| 3-502.11 Amended to revise ¶(D) to make clear that only TCS foods prepared under ROP methods that do not control for growth of and toxin formation by <i>Clostridium botulinum</i> and the growth of <i>Listeria monocytogenes</i> require a variance. | 2013 FDA Food Code | |
| Amended ¶¶ 3-502.12(B) , (D), and (E) lead-in paragraphs to reference new ¶ (F) of this section. | 2013 FDA Food Code | |
| Amended ¶ 3-502.12(B) lead in paragraph and subparagraphs (B)(6)(c), (D)(1), and (E)(2) to reference ¶8-201.14(B) along with existing reference to ¶ (D). | 2013 FDA Food Code | |
| Amended subparagraphs 3-502.12(B)(3)(b) and (B)(4) to delete 14 days and add 30 days. | 2013 FDA Food Code | |
| Amended ¶ 3-502.12(B) to add new subparagraph 7 specifying that a HACCP plan be provided to the regulatory authority prior to implementation. | 2013 FDA Food Code | |
| Amended ¶ 3-502.12(D) lead in paragraph to delete the word “FOOD” and replace it with the term “Time/Temperature control for safety food” to clarify that this section applies to TCS food. | 2013 FDA Food Code | |

| Chapter 3 Food | | |
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| Change | First Appearance | Comments |
| Amended subparagraph 3-502.12(D)(2)(b) to specify only the cooking parameters in ¶¶ 3-401.11(A), (B) and (C) apply. | 2013 FDA Food Code | |
| Amended subparagraph 3-502.12(D)(2)(e)(ii) to allow for cold holding at 41°F for 7 days after cooling to 41°F. | 2013 FDA Food Code | |
| Amended to delete existing subparagraph 3-502.12(D)(2)(e)(iii) and amended subparagraph 3-502.12(D)(2)(e)(iv) to renumber it as the new subparagraph (D)(2)(e)(iii). | 2013 FDA Food Code | |
| Amended to add new ¶ 3-502.12(F) to identify the conditions under which a HACCP Plan is not required for ROP TCS foods. | 2013 FDA Food Code | |
| 3-502.12 Amended paragraph 3-502.12(B) and subparagraphs (B)(6)(c), (D)(1), and (E)(2) to replace cross reference to paragraphs 8-201.14 (B) and (D) with a cross reference to paragraphs 8-201.14 (C) and (D). Amended paragraph 3-502.12(C) to add in additional exception criteria for fish that is reduced oxygen packaged at retail to bear a label indicating that it is to be kept frozen until time of use. | 2017 FDA Food Code | |
| Amended ¶ 3-602.11(B)(2),(3),(5), and (7) to clarify the information that a label should include. | 2013 FDA Food Code | |
| Amended subparagraph 3-602.11(B)(2) to clarify what information must be included in the statement of ingredients. The term “sub ingredients” was added to this subparagraph to clarify that individual component ingredients of a main ingredient must be disclosed in the statement of ingredients. This clarification helps to make clear that all individual ingredients in a packaged food will be disclosed in the statement of ingredients. | 2013 FDA Food Code | |
| Amended subparagraph 3-602.11(C)(2) to remove cross reference to subparagraph (B)(5) to correctly refer to what a labeling device such as a card, sign, or other method of notification needs to declare. This change corrects an inadvertent error that was created in the 2005 Food Code when a new subparagraph (B)(5) for food allergens was added and the subparagraph for nutritional labeling was renumbered to (B)(6), but the accompanying cross reference in (C)(2) was not changed to correctly cross reference (B)(1), (2), and (6), nutritional labeling. | 2013 FDA Food Code | |
| 3-801.11(D) Editorial change to update cross reference to ¶3-301.11 (B) and (E). | 2011 FDA Food Code Supplement | |
| Amended subparagraph 3-801.11(A)(3) to replace cross reference to paragraphs 8-201.14 (B)-(E) with a cross reference to paragraphs 8-201.14 (C)-(E). | 2017 FDA Food Code | |

| Chapter 4 Equipment, Utensils, and Linens | | |
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| Change | First Appearance | Comments |
| 4-302.13 Amended the tag line to add “mechanical warewashing” into section header Amended to redesignate the existing section into ¶(A) and new ¶(B) to require the availability of irreversible registering temperature indicators. | 2013 FDA Food Code | |
| Amended to add new Subpart 4-303, Cleaning Agents and Sanitizers. Amended to add new Section 4-303.11 Cleaning Agents and Sanitizers, Availability, to require that equipment and utensil cleaning agents and sanitizers be provided and readily accessible for use. | 2017 FDA Food Code | NEW SECTION |
| 4-501.114 Added new ¶(F) as requirements for devices that generate chemical sanitizers on-site; deleted “or” from end of ¶(D) and added “and” at end of ¶(E). (CFP Issues 2010-I-019 and 2010-III-005) | 2011 FDA Food Code Supplement | |
| Amended ¶ 4-602.11(B) to change the cleaning and sanitizing frequency for food contact surfaces or utensils that are in contact with a raw animal food that is a major food allergen such as fish, followed by other types of raw animal foods. With this change, the exception to existing subparagraph (A)(1) found in ¶(B) now applies only to raw meat and poultry. | 2013 FDA Food Code | |
| Amended to delete §4-603.17 and relocate its requirements into §3-304.17. | 2013 FDA Food Code | |
| Amended ¶ 4-802.11(C) to clarify that napkins in this section refers to cloth napkins and they are by definition considered linens as mentioned in ¶3-304.11(C) and §3-304.13. | 2013 FDA Food Code | |

| Chapter 5 Water, Plumbing, and Waste | | |
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| Change | First Appearance | Comments |
| No Changes. | 2011 FDA Food Code Supplement | |
| No Changes. | 2013 FDA Food Code | |
| No Changes. | 2017 FDA Food Code | |

| Chapter 6 Physical Facilities | | |
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| Change | First Appearance | Comments |
| No Changes. | 2011 FDA Food Code Supplement | |
| No Changes. | 2013 FDA Food Code | |
| No Changes. | 2017 FDA Food Code. | |

Chapter 7 Poisonous or Toxic Materials

| Change | First Appearance | Comments |
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| <p>7-204.11 Revised the section to redesignate the existing paragraph into a new lead-in paragraph with ¶¶(A) and (B); added “chemical sanitizers, including chemical sanitizing solutions generated on site” to new lead in paragraph; and added a new ¶(B) to provide additional sanitizer requirements. (CFP Issue 2010-III-005)</p> | <p>2011 FDA Food Code Supplement</p> | |
| <p>7-204.12 Revised ¶(A) to add that chemicals generated on-site for the washing or peeling of raw, whole fruits and vegetables shall meet the requirements specified in 21 CFR 173.315; and changed “food establishment” to “food establishment” in small caps. (CFP Issue 2010-III-005)</p> | <p>2011 FDA Food Code Supplement</p> | |
| <p>7-204.12 Amended ¶7-204.12(A) to redesignate ¶(A) into a lead-in paragraph with four new subparagraphs: Added 21 CFR 173 Secondary Direct Food Additives Permitted in Food for Human Consumption as new subparagraph (A)(1); Added GRAS ingredients as new subparagraph (A)(2); Added effective food contact notifications as new subparagraph (A)(3); Added 40 CFR 156 Labeling Requirements for Pesticides and Devices as new subparagraph (A)(4) to allow the use of other antimicrobial agents allowed under the food contact notification program for washing fruits and vegetables as well as GRAS ingredients permitted as antimicrobials or for general food use.</p> | <p>2013 FDA Food Code</p> | |
| <p>Amended paragraph 7-204.12(A) to re-designate it as the lead in paragraph for this section. Amended subparagraphs 7-204.12(A)(1)-(4) by re-designating them as paragraphs 7-204.12(A)-(D) in order to be inclusive of all washing chemicals and antimicrobial agents that may be used in the washing and treatment of produce as specified in 21 CFR 173. Deleted existing paragraph 7-204.12(B).</p> | <p>FDA Food Code 2017</p> | |
| <p>7-204.14 Added new subparagraphs (A)(3) and (A)(4) to expand the criteria for use of drying agents to include other regulatory procedures that can be used to determine GRAS status of drying agents; redesignated existing subparagraphs (A)(3), (A)(4), and (A)(5) to become new (A)(5), (A)(6) and (A)(7); removed 21 CFR 181 reference in new subparagraph (A)(5) and inserted new cross reference to Federal Food Drug and Cosmetic Act; updated the cross reference in new subparagraph (A)(6) to include part 174; and updated the internal cross references in ¶(B). (CFP Issue 2010-III-024)</p> | <p>2011 FDA Food Code Supplement</p> | |

| Chapter 8 Compliance and Enforcement | | |
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| Change | First Appearance | Comments |
| Amended paragraph 8-103.12(B) to replace existing cross reference to paragraphs 8-201.14 (D) and (E) with a cross reference to paragraph 8.201.14 (D) and subparagraph (E)(3). | 2017 FDA Food Code | |
| Amended ¶ 8-201.13(B) to add new language to have the food establishment notify the Regulatory Authority through submission of a HACCP plan that they will be conducting ROP operations that conform with procedures in § 3-502.12. | 2013 FDA Food Code | |
| <p>8-201.14 Amended to:</p> <ul style="list-style-type: none"> •add new paragraph (A) to add a new specification for the permit holder or permit applicant to include general information with the HACCP plan; •add a new paragraph (F) that is not a new requirement within §8-201.14, but rather clarifies what was already required under the previous paragraph (E). This new paragraph (F) requires the permit holder to include any other application or submission information required by the regulatory authority; •delete paragraph (C) and move the food employee and supervisory training plan provision to new paragraph (E); •redesignate existing paragraph (A) as new paragraph (B) where the intent of paragraph (B) remains the same, although the paragraph was revised to remove the list of examples; •redesignate existing paragraph (B) (flow diagram) as new paragraph (C) which keeps its original intent, and includes a more descriptive list of what the flow diagram should include; •revise subparagraph (D)(3) to clarify that a food employee or person in charge may monitor critical control points; •revise subparagraph (D)(5) to clarify that a person in charge, or a food employee, may be responsible for taking corrective action when a critical limit is not met; and •revise paragraph (E) to incorporate the food employee and supervisory training plan from deleted paragraph (C) and included a new requirement for the permit holder's or permit applicant's HACCP plan submission to incorporate copies of blank records forms necessary for implementation of the HACCP Plan. | 2017 FDA Food Code | |
| 8-304.11 Amended to add new ¶(K) to include a requirement for the permit holder to post a sign or placard notifying the public that inspectional information is available for review. | 2013 FDA Food Code | NEW SECTION |
| <p>8-402.10 Amended existing paragraph to re-designate into new paragraph 8-402.10(A). Amended by adding a new paragraph 8-402.10(B) to address the requirement for the Regulatory Authority to ensure that authorized representatives who inspect food</p> | 2017 FDA Food Code | |

| Chapter 8 Compliance and Enforcement | | |
|---|-------------------------------|--------------------|
| Change | First Appearance | Comments |
| establishments or conduct plan reviews for compliance with this Code have access to training and continuing education as needed to properly identify violations and apply the Code. | | |
| 8-404.11 Amended by adding subparagraphs 8-404.11(C)(1)-(3) as new exception criteria indicating that the regulatory authority may agree to continuing operations during an extended water or electrical outage if written operational plans have been approved by the regulatory authority. | 2017 FDA Food Code | NEW SECTION |
| 8-405.11(B) Revised the paragraph to redesignate it into subparagraphs (1) and (2) to maintain consistency with the three tier risk designation ranking system and allow, with Regulatory Authority agreement, up to 72 hours to correct violations of a Priority Item or up to 10 days to correct violations of a Priority Foundation Item or HACCP Plan deviations. (CFP Issue 2010-I-017) | 2011 FDA Food Code Supplement | |