Significant Food Code Changes

CHAPTER 1—Purpose and Definitions

- **Time/Temperature Control for Safety Food (TCS)** replaces Potentially Hazardous Food (PHF). TCS refers to a food that requires time as well as temperature control to ensure food safety. New examples of such foods are cut tomatoes and cut leafy greens (fresh leafy greens whose leaves have been cut, shredded, sliced, chopped, or torn; including lettuce, spinach, cabbage, and kale, but not herbs and spices).

- **Product Assessment Tables** provide criteria for determination of non-PHF/non-TCS foods that may be held out of time/temperature control. Refer to Tables A and B in 1-201.10.

- **New violation designations** replace Critical, Swing, and Noncritical
  > Priority Item: contributes directly to the removal or prevention of hazards associated with foodborne illness (i.e. cooling, cooking);
  > Priority Foundation Item: supports Priority Items (i.e. cooling methods, calibrated thermometers);
  > Core Item: relates to cleaning, design of buildings and equipment, or maintenance (i.e. floors, walls, and ceilings).

CHAPTER 2—Management and Personnel

- **A Person In Charge** must be at the food establishment when it is open and must understand and train employees in the following:
  > Eight major food allergens: milk, eggs, fish, crustacean shellfish, wheat, tree nuts, peanuts, soybeans
  > Approved procedures/plans that are in place or that are required
  > When to remove employees from working with food or from the food establishment due to illness and when to report illnesses to a regulatory authority (i.e. Norovirus)

- **Handwashing** is not allowed in pre-wash sinks for new, extensively remodeled, or change of operator food establishments.
CHAPTER 3—Food

- **Cheese curds** can be received above 41° F if they are cooled within 4 hours and sold at 41° F or less.

- **Bare hand contact** with ready-to-eat foods requires prior approval of a written plan from the regulatory authority. Specific procedures, policies, and documentation per 3-301.11 (D) must be submitted.

- **Frozen** commercially processed and packaged raw animal food may be stored together with frozen ready-to-eat foods.

- **Children's menu** may not offer undercooked ground meats (i.e. hamburgers), even with a consumer advisory.

- **Date marking** is not required for foods prepared and packaged by a food processing plant. Products may include deli salads such as ham, seafood, chicken, egg, pasta, potato, and macaroni and also cultured dairy products such as yogurt, sour cream, and buttermilk.

- **Non-continuous cooking** criteria for raw animal foods apply when initial heating is stopped prior to complete cooking. Reference 3-401.14 (F) for the requirements that include a written plan submitted to the regulatory authority for prior approval.

- **Cook-chill** or **sous vide** section has been added to include information on HACCP plan submission to DATCP or DHS. Specific requirements can be found in 3-502.12 (D).

CHAPTER 4—Equipment, Utensils, and Linens

- **Sanitizer** usage updates:
  - Used in accordance with EPA label use instructions, including contact times
  - Updated chlorine chart includes ranges
  - New minimum temperature of 68° F for iodine solutions
  - Alternate chemical sanitizers may be approved by the department if used in accordance with the EPA label instructions for food contact surfaces

- **Potable water rinse** after sanitization of equipment and utensils is allowed, if it is applied within the dish machine per manufacturer’s specifications.

CHAPTER 5—Water, Plumbing, and Waste

- **Mop water** may not be disposed of in toilets and/or urinals.

CHAPTER 6—Physical Facilities

- **Hand drying** options now include a heated-air hand drying device or a hand drying device that uses an air-knife system at ambient temperatures.

**ALL CHANGES ARE NOT CONTAINED IN THIS FACT SHEET. PLEASE TAKE TIME TO REVIEW THE ENTIRE UPDATED WISCONSIN FOOD CODE.**