



Administrative Rule Changes to ATCP 75 – Appendix

Chapter 1—Title, Intent and Scope

HACCP plan contents are outlined, along with submittal information and when a plan is required (1.106.11 – 1-106.13).

Definitions (1-201)

- **“Food Establishment.”** An operation that stores, prepares, packages, serves, or vends food directly to the consumer. This includes restaurants, retail, convenience stores, feeding location, catering operations, vending, institutions or a food bank.
- **“Time/Temperature Control for Safety Food (TCS).”** Formerly known as “potentially hazardous food,” TCS requires time/temperature control for safety to limit pathogenic microorganism growth or toxin formation.

Chapter 2—Management and Personnel

- The reportable history of exposure to Hepatitis A has changed from 45 days to 30 days (2-201-11 (A) (5) (d)).
- An employee who is asymptomatic for 24 hours, except for typhoid fever, Hepatitis A or Salmonella typhi may be reinstated (2-201.13 (A) (1) (a)).
- An employee diagnosed with norovirus who is asymptomatic for at least 24 hours and does not

NOT ALL CHANGES ARE INCLUDED IN THIS FACT SHEET. PLEASE REVIEW THE ENTIRE UPDATED WISCONSIN FOOD CODE [FOUND HERE](#).

work in an establishment serving a highly susceptible population may be reinstated (2-201.12 (A) (2) (a)).

- Removed the option for existing food establishments to use a prewash sink compartment for handwashing (2-301.15)

Chapter 3—Food

- Wild mushrooms shall not be offered for sale or service by a food establishment, they must be produced and obtained from an approved and licensed source (3-201.16).
- Game and wild game animals section references to the DNR requirements have been removed and definition reflects FDA food code language (3-201.17)
- Cheese Curds intended for the production of Cheddar cheese may be received at a temperature other than 41°F (3-202.11 (G)).
- Grinding Log requirements have been added (3-203.13).
- Unwashed fruits and vegetables must be separated from washed fruits and vegetables during storage, preparation, holding and display 3-302.11 (A) (1) (c).



- Chemicals to wash or peel whole fruits and vegetables generated onsite must meet 21CFR173.315 and be used accordingly (3-302.15 (C)).
- Refilling returnables with food may be completed by an employee at a food establishment if the container was provided by the food establishment and is washed and sanitized at the establishment prior to refilling (304.17).
- Non-continuous cooking criteria for raw animal foods now include heating all parts of the food to the temperature requirement that is applicable to the type of raw animal food being cooked (3-401.14 (D)).
- Proper thawing procedures for reduced oxygen packaging (ROP) fish have been added and include cutting open the package or removing the fish from the ROP environment (3-501.13 (E)).
- ROP discard time increased to 30 calendar days from packaging (3-502.12 (B) (3) (b)).
- Cook-chill or sous vide packaged foods that are properly cooled to 41°F, can now be held at 41°F or less for up to 7 days before they must be consumed or discarded. Previous cooling parameters have been removed (3-502.12 (D) (2) (e) (ii)).
- Fish containing canthaxanthin or astaxanthin as a color additive must be labeled (3-602.11 (B) (7)).

Chapter 4—Equipment, Utensils and Linens

- An irreversible registering thermometer indicator is required for a hot water mechanical dishwasher (4-302.13).
- Parameters for onsite device generated chemical sanitizer for warewashing have been added (4-501.114 (F)).

Chapter 5—Water, Plumbing and Waste

The hand wash exemption for a four-compartment sink has been removed (5-205.11 (B)).

Chapter 6—Physical Facilities

Dogs are allowed in outdoor seating areas of a food establishment without a variance if parameters are met (6-501.115 (D)).

Chapter 9—Mobile Food Establishments

Pushcart section has been added to the code (9-4).

Chapter 9—Certified Food Protection Manager

A food establishment has 90 days to have an employee or manager obtain the certified food protection manager certification (12-201.11).

