



INDUSTRY BULLETIN

for Florida's Foodservice Industry



SUBJECT: ADOPTION OF 2001 FDA FOOD CODE

Bulletin 2005-01

April 21, 2005

The Division of Hotels and Restaurants has adopted major portions of the 2001 Food And Drug Administration (FDA) Food Code (FC). Food service operators licensed by the division should carefully review these changes to ensure compliance. To view the 2001 Food Code in its entirety, please visit www.MyFlorida.com/dbpr > Hotels and Restaurants. This bulletin is provided for information purposes only, and in the event of conflict, the actual food code language will control.

Major changes in the 2001 Food Code:

- Hot water temperature requirement for handwashing decreased from 110°F to 100°F
- Holding temperatures for hot food decreased from 140°F to 135°F
- A Consumer Advisory is required for service of raw or undercooked animal food (see excerpt below)
- Employees with fingernail polish or artificial nails may not have bare-hand contact with exposed food, and may work with food only if using intact proper food service gloves in good condition (see excerpt below)

The “hot-holding” temperature change also affects the following:

- The Food Temperature Danger Zone is 41°F to 135°F
- Reheating temperature for ready-to-eat commercially processed/intact packaged food is at least 135°F
- Cooling time requirements begin when reducing temperatures from 135°F
- Plant-based foods must be reheated to at least 135°F
- Vending machine automatic shutoff temperature for potentially hazardous hot foods is 135°F

Enforcement of new requirements:

- Artificial or polished fingernails – beginning immediately, violations will be documented and a compliance deadline set.
- Consumer Advisory – beginning immediately, lack of an advisory will be noted, but no violations will be cited until July 1, 2005. At that time, violations will be documented and a compliance deadline set.

Excerpts from the new 2001 Food Code sections:

3-603.11, FC: Consumption of Animal Foods that are Raw, Undercooked, or Not Otherwise Processed to Eliminate Pathogens. ... if an animal food ... that is raw, undercooked, or not otherwise processed to eliminate pathogens is offered in a ready-to-eat form ... or as a raw ingredient in another ready-to-eat food, the permit holder shall inform consumers by brochures, deli case or menu advisories, label statements, table tents, placards, or other effective written means of the significantly increased risk associated with certain especially vulnerable consumers eating such foods in raw or undercooked form.

2-302.11, FC: (Fingernail) Maintenance. (A) Food employees shall keep their fingernails trimmed, filed, and maintained so the edges and surfaces are cleanable and not rough. (B) Unless wearing intact gloves in good repair, a food employee may not wear fingernail polish or artificial fingernails when working with exposed food.

A number of forms as well as extensive information regarding plan review, inspections, licensing and restaurant disciplinary reports are available on the division's website at www.MyFlorida.com/dbpr or by calling 850.487.1395.

FLORIDA DEPARTMENT OF BUSINESS AND PROFESSIONAL REGULATION

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