

## **Chapter 12 Changes** (now referred to as Chapter 24)

- Establishments classified according to Risk Type (1 through 4)
- Mandatory Food Manager Certification (Risk Type 3 Establishments)
- Limitation of bare hand contact
- Cooking temperatures
- Refrigeration temperatures
- Time as a public health control

### “Refrigeration Temperatures”

Refrigeration equipment maintained at 41°F.

- Exception: Display units that cannot maintain 41°F can be maintained at 45°F. Maintains 45°F but not capable of 41°F
- Existing equipment, display equipment. Replaced or upgraded within 5 years.

### “Risk Type 3 and 4 Establishments”

Risk 3- Establishments are based upon menu complexity and or highly susceptible populations served. Preparation of at least 3 or more potentially hazardous foods and are inspected twice per year.

Risk 4-Involve specialized processing methods. Extensive handling of raw ingredients in a manner that involves processing foods such as: smoking and curing, canning, bottling, acidification or designed to reduce pathogen proliferation. Any Reduced Oxygen Packaging (ROP) intended for an extended shelf life where such activities may require the assistance of a trained food technologist.

### “Mandatory Certified Food Safety Professional”

Within 3 years (January 1, 2010). 1 person in charge per establishment. Pass an accredited food certification exam (CFP).

Accredited programs (3) include:

- National Registry of food Safety Professionals
- Educational Foundation NRA (Serv Safe)
- Prometric, Thompson Exam

### “Food Temperatures”

Hot Holding reduced from 140°F to 135°F. Cold Holding from 45°F to 41°F

### “Time as a Public Health Control”

Prior approval must be received from the health authority. Food is discarded or consumed within 4 hrs. Discard unmarked, mismarked product containers or when 4 hr limit is exceeded. Maintain written procedures.

### “Cool Down Temperatures”

Cool from 135°F to 70°F within 2 hours. 70°F to 41°F within the next 4 hours. Hot foods must be rapidly cooled using such methods as ice baths, shallow pans, cooling wands and blast chillers. 5 gallon buckets are improper ways of cooling soups/sauces.