

Kentucky Food Code Changes

The Green River District Health Department strongly advise business owners and food service managers to familiarize themselves with the new code and assure they are in compliance by **July 1, 2019**. All managers & operators are encouraged to review the information found in this handout and at our website listed below concerning the revisions to the regulations, as well as a link to the full 2013 FDA food code. Please contact your local health inspector if you have any questions about how these changes may affect your business.

Points of Interest

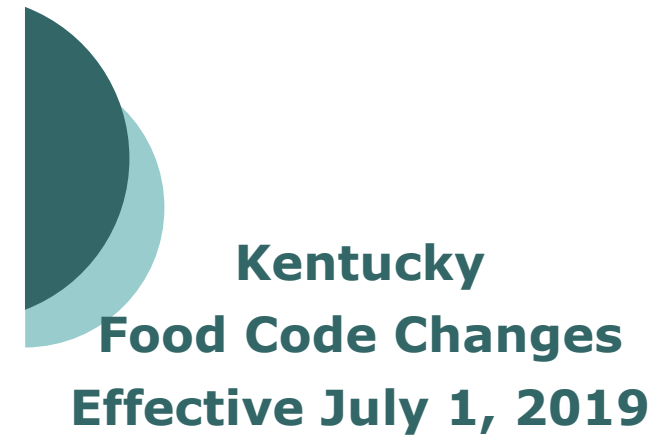
- Time/Temperature Control for Food Safety
- Certified Food Protection Manager
- Reduced Oxygen Package/Sous Vide Packaging
- Excluded or Restricted Food Employee due to Nontyphoidal Salmonella
- Clean-up of Vomiting and Diarrheal Events

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Kentucky's Retail Food Code is Changing

On July 1, 2019 Kentucky's Food Code regulations will be changing. Kentucky has adopted the 2013 FDA Food Code and will apply to all Kentucky food establishments. The new version of the Food Code follows a risk-based inspection approach and according to the FDA, the benefits associated with the adoption of the 2013 Food Code include:

- Reduction of the risk of foodborne illnesses within food establishments, protecting consumers and industry from potentially devastating health consequences and financial loss.
- Uniform standards for retail food safety help ensure compliance.
- The elimination of unneeded processes for establishing food safety criteria.
- The establishment of a more standardized approach to inspections.



Green River District

HEALTH DEPARTMENT

1600 Breckenridge St.
Owensboro, KY 42303
(270) 852-5571

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Terminology Changes

- Term "potentially hazardous food" (PHF) changes to "Time/Temperature Control for Food Safety" (TCS)
- "Priority" item and "core" item have replaced the terms "critical" item and "noncritical" item. A priority violation under the new code will result in a failed inspection

Reduce Oxygen Package/Sous Vide

Packaging

- Raw or partially cooked food is vacuum packaged in an impermeable bag
- Cooked in the bag
- Rapidly chilled in the bag
- Food is then refrigerated at temperatures that prevent growth of pathogens

Daviess County Community Health Center
1600 Breckenridge St.
Owensboro, KY 42303
(270) 852-5571

Hancock County Health Center
175 Harrison St.
Hawesville, KY 42348
(270) 927-9467

Henderson County Health Center
472 Klutey Park Plaza
Henderson, KY 42420
(270) 826-3951

McLean County Health Center
200 HWY 81, N, Suite 101
Calhoun, KY 42327
(270) 273-3062

Ohio County Health Center
1336 Clay St.
Hartford, KY 42347
(270) 298-3663

Union County Health Center
218 W. McElroy St.
Morganfield, KY 42437
(270) 389-1230

Webster County Health Center
80 Clayton Ave.
Dixon, KY 42409
(270) 639-9315

Time/Temperature Control for Food Safety

- Food requiring time/temperature control to limit pathogenic microorganism growth or toxins forming
- TCS includes: Raw or heat treated animal food, a plant food that is heat-treated or consist of raw seed sprouts, cut melons, cut leafy greens, cut tomatoes or mixtures of cut tomatoes, or garlic-in-oil mixtures that are not modified in a way so that they are unable to support pathogenic growth or toxin formation



Clean-up of Vomiting and Diarrheal Events

- Procedures for employees to follow when responding to vomiting or diarrheal events
- Procedures should have specific actions for the employees
- A kit should be provided for the employees to use
- Lack of procedures for dealing with vomiting and diarrheal events will result in a failed inspection



Excluded or Restricted Food Employee



- Nontyphoidal salmonella has been added as one of the reportable diseases
- If an employee is diagnosed with an infection from nontyphoidal salmonella they should be removed from food service
- Employee should show no symptoms for 30 days
- Written notification should be given to the Person in Charge from a medical physician stating two consecutive negative results of nontyphoidal salmonella

Certified Food Protection Manager



- At least one Employee that has supervisory & management responsibility and the authority to direct, control food preparedness and service; shall be a certified food protection manager
- Show high degree of competence through passing a test that is part of an accredited program
- Lack of certified food protection manager from an accredited program is a violation

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