

TOP 10 THINGS TO KNOW
 ABOUT THE
RETAIL FOOD
2015 RULE UPDATE

RECEIVED DEC 08 2014

On January 1, 2015, the 2013 Model Food Code will go into effect in the state of Montana. These are the ten most significant changes with this rule update that may affect you.

TCS Foods

Critical Non-Critical

24/7 Safe Food Leadership

Certified Safe Food Leadership

1. *Potentially hazardous foods* now called *Time-Temperature Control for Safety Foods (TCS foods)*. With this change, more foods will need to be temperature controlled for safety such as cut leafy greens and cut tomatoes. (1-201.10)
2. The terms *critical* and *non-critical* violations are being replaced by the terms *Priority*, *Priority Foundation*, and *Core*. **Priority** violations are similar to our traditional critical violations, while **Priority Foundation** and **Core** items will reprioritize our traditional non-critical items. (1-201.10)
3. You will be required to have a **person-in-charge** that can *demonstrate adequate food safety knowledge during all hours* of operation. This is to ensure proper food handling practices. (2-102.11, 2-103.11)
4. **At least 1 person** will need to be a certified food protection manager by an accredited program by January 1, 2016. Having a certified manager would meet this requirement. (2-102.12)
 ANSI-CFP Accreditation Programs for certified managers:
 - 1) Learn2Serve
 - 2) ServSafe
 - 3) Prometric Inc.
 - 4) National Registry of Food Safety Professionals
5. **Bare hand contact** with ready-to-eat foods will be **prohibited**. An appropriate barrier like utensils, gloves, or pastry paper will be required. (3-301.11)
6. All *TCS foods* and all *cold holding equipment* must maintain **41°F or lower**. Holding food between 41°F and 45°F will no longer be allowed. (3-501.16, 4-301.11)
7. Foods *packaged for retail sale* will need to be **labeled** according to federal codes. This means that the following information must be provided: common name of the food, ingredient list by weight, net contents (weight or volume), disclosure of additives and allergens, and contact information for your business. (3-602.11)
8. A **Consumer Advisory** will be required for foods of *animal origin that are not fully cooked*. For example, if you serve raw-egg Caesar dressing, you will need to asterisk the item on the menu and supply a footnote that warns the customer of their increased risk of illness. (3-603.11)
9. Since hot water is more effective at removing soil during hand washing, *hand sinks* must have hot water at a **minimum of 100°F**. (5-202.12)
10. Establishments must have **written plans and protocols** in place for *certain processes and events*. If time-control or a non-continuous cooking process is used, a written *Standard Operating Procedure (SOP)* must be **approved by the local health department**. Additionally, a written plan for how an establishment will respond to an accident involving *vomit* or *diarrhea* must be developed. (2-501.11, 3-401.14, 3-501.19)



^ Label ^

Advisory!!
Not Fully Cooked!!

Wash Water ≥100°F

^ Plans ^
 &
 ^ Protocols ^

This rule update is an important step forward for the state of Montana. The new regulations emphasize the importance of trained, knowledgeable staff and proper planning. Additionally, the rule helps operators manage food safety in their establishment from a risk-based approach using the best science available. If you have questions regarding the new rule, or how to implement new food safety practices, please contact your local sanitarian.