
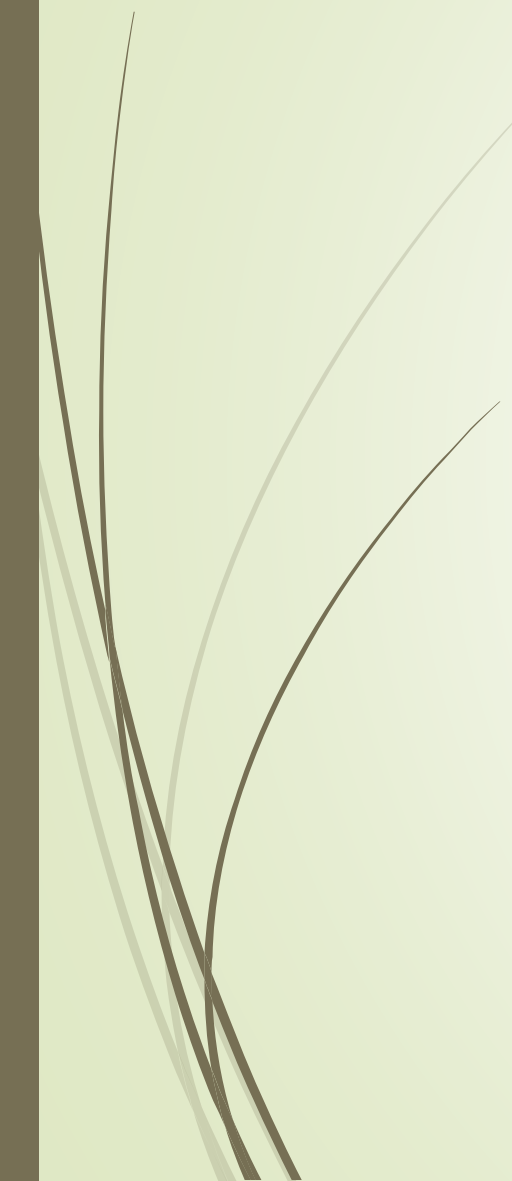




2022 FDA Food Code: What Changed?

To be implemented in January 1, 2025

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- Illinois has adopted the 2022 FDA Food Code, effective January 1, 2025. The FDA Food Code is a model for the best practices to ensure the safe handling of food in a retail setting. Learn more about Food Code changes by going to:
 - <https://dph.illinois.gov/topics-services/food-safety/retail-food.html>



Most of the content changes pertain to adjustments to the inspection report. Changes include:

- Capturing the start and end time of the inspection
- Adding the allergen notice
- Default beverage of children's meal
- Latex glove ban

Other changes pertain to allergen language

Sesame: SCDPH has already been educating on this – sesame was added to the list of major food allergens. (1-201.1(B))

Allergen Awareness: Employees must be able to describe major food allergens. The person-in-charge (PIC) should be educating staff on menu item ingredients so a conversation between staff and consumer may occur as questions arise. (2-103.11)

Educate staff on how to read a label.

Educate staff to ask a manager/cook for help.

Educate staff on which menu items are typically major allergen-free.



Other changes pertain to allergen language

Allergen Labeling: Allergen information is required on all labeling, **including bulk food.** This means bulk dispensers at schools, hotels, retail food stores need to have a system in place that allows for allergens to be indicated for each bulk item. Whether using a label directly on the container or a key that allows a consumer to see allergen and ingredient labeling on a wall panel.

- Sticker system
- Magnetic system
- Poster on the wall



Other Food Code Changes

Hand Sink/Handwashing: Water used for handwashing is now required to be at 85°F (originally 100°F). (5-202. 12(A))

Manufacturer Cooking Instructions: If commercially packaged food bears manufacturer cooking instructions, those instructions must be followed prior to offering as ready-to-eat or unpackaged food. (3-401.15)

Example: Frozen peas being offered on a salad bar as a cold topping.

Thawing: The person-in-charge (PIC) should insure someone is monitoring thawing temperatures throughout the day. Change from a CORE ITEM to PRIORITY FOUNDATION. (2-103.11 and 3-501.13)

Pets: When approved by the regulatory authority, **pet dogs** may be allowed in outdoor dining areas. All other requirements for animals in food establishments still apply. (6-501.115)



Other Food Code Changes continued

Fruit and Vegetable Wash Chemicals: If chemicals are used to wash fruits and vegetables, there should be a test kit available. (3-302.15 (B))

Tobacco Products: Clarified that tobacco products are not to be used around food, utensils, equipment, linens, and single-service items. (6-403.11)

Toxic Chemicals: Containers used to store chemicals cannot be used to store any foods, utensils, equipment, linens, or single-service items. (7-203.11)

The Good Stuff

Category III Facility: Heating only commercially prepared time/temperature control for safety foods for immediate service with no hot holding or assembly.

*Only time/temperature control for safety foods commercially prepackaged in an approved processing plant are available or served at the facility.

*Only limited preparation of non-time/temperature control for safety foods and beverages, such as snack foods and carbonated beverages, occurs at the facility.

*Only beverages (alcoholic and nonalcoholic) and garnishes that are non-time/temperature control for safety are served at this facility.



Grease Trap Requirement

- May not generate equipment: no bowls for saucing wings, no utensils for adding marinara or other dressings
 - Eliminate warewashing
- Variance will be required for no grease trap
- May get an approval from sanitary district of local municipality
 - Don't forget: you're connected to the infrastructure of a community.



Certified Food Protection Manager

- No certified food manager is required for those facilities that pose 'minimal risk of causing, or contributing to, foodborne illness based on the nature of the operation and extent of the food preparation'. (2-102.12)
- Food Handler Cards will be required.



The Good Stuff

Category II Facility: Most products are prepared or cooked and served immediately.

* May involve hot and cold holding of time/temperature for safety foods after preparation or cooking; or

*As approved by the regulatory authority, preparation of time/temperature control for food safety foods requiring cooking, cooling, and reheating for hot holding, limited to two or fewer same items or processes with approved procedures.



Class II Continued



The regulatory authority reserves the right to upgrade or downgrade your risk classification due to performance.



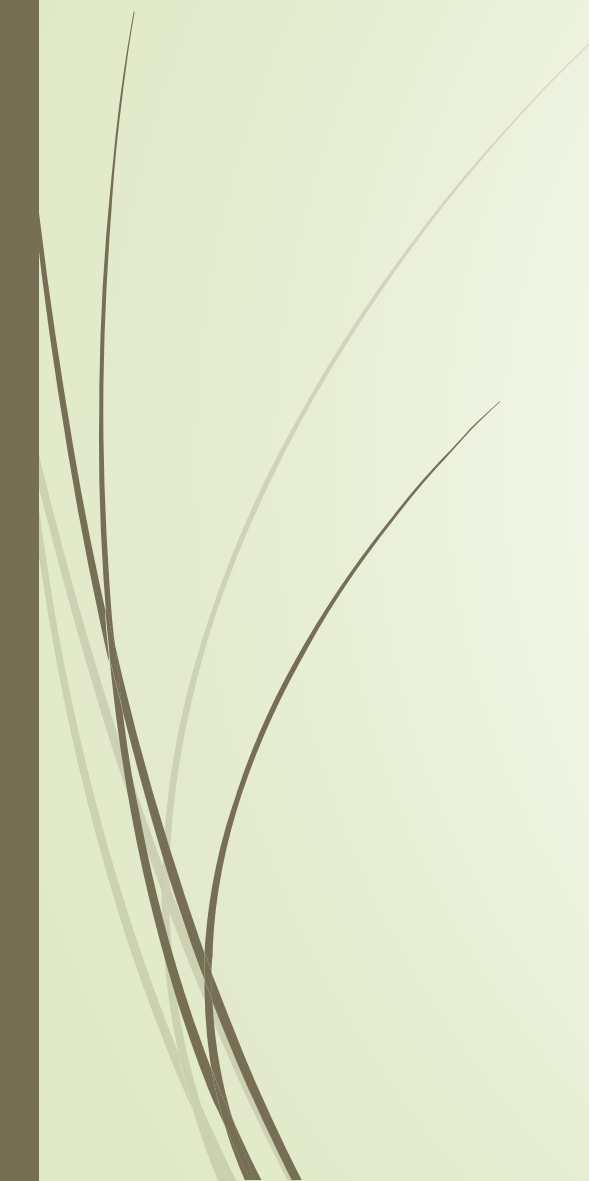
The Good Stuff

Category I Facility: Complex preparation, including cooking, cooling, and reheating for hot holding involving time/ temperature control for safety foods.

- Processes requiring hot and cold holding of time/temperature control for safety foods.
- Conducting specialized processes as described in 3-502 of the FDA 2022 Food Code.
- Serving a highly susceptible population as defined in 1-201.10 of the FDA Food Code.



Questions?



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