

CALCODE UPDATES

EFFECTIVE JANUARY 2017

PRESENTED BY SARA CARDOZO, REHS

SUMMARY OF MAIN CHANGES

- Consumer Advisory
- Final cooking temperatures
- Food allergens
- ROP
- Vietnamese rice cakes



CONSUMER ADVISORY

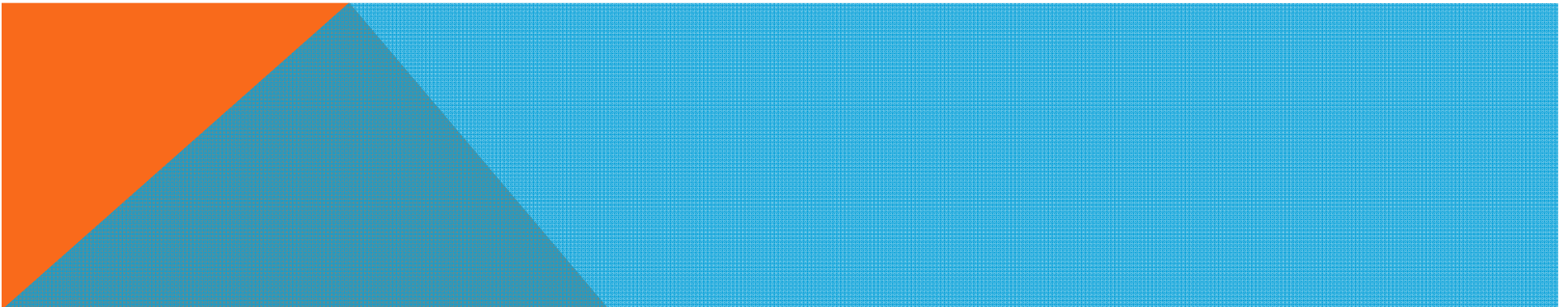
When required, the permit holder must inform consumers by disclosing AND reminding them of the risks using brochures, deli case or menu advisories, label statements, table tents, placards, or other effective written means.

1. Disclosure means a written statement that either:

- a. Describes the food as raw, undercooked or cooked to order.
- b. Identifies the raw or cooked to order food with an asterisk (*).

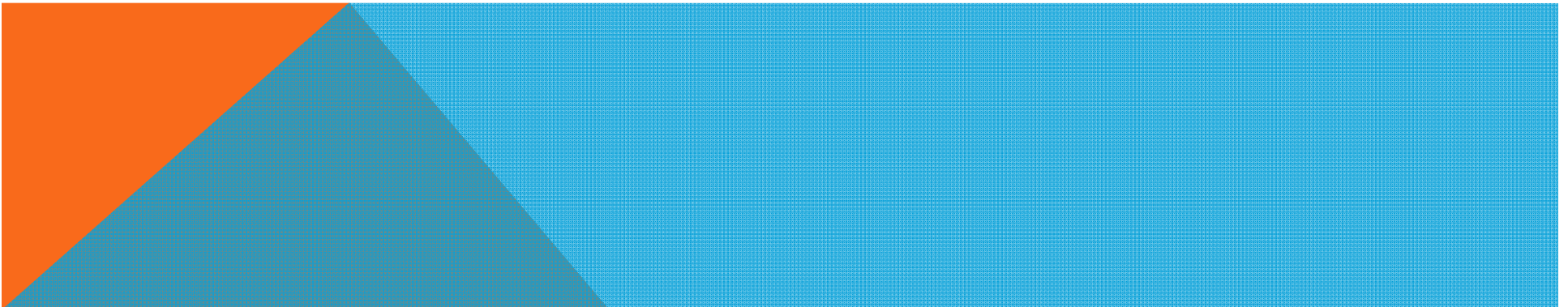
2. Reminder means a written statement that marks with an asterisk (*):

- a. Written information regarding the safety of the food items upon request
- b. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of a foodborne illness, especially if you have certain medical conditions.

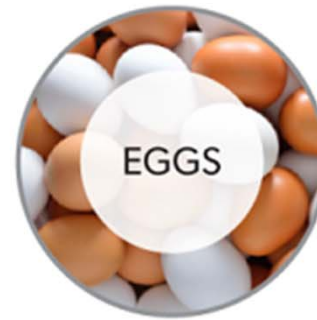


FINAL COOKING TEMPERATURES

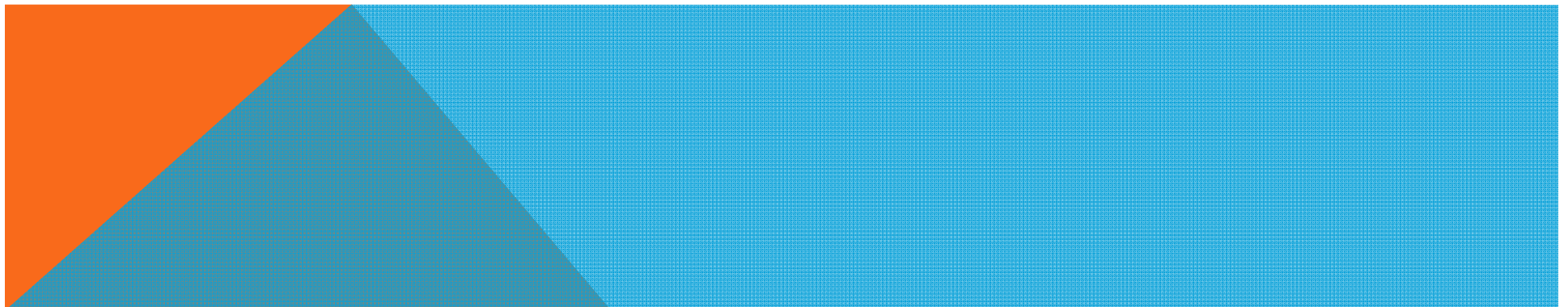
- Ratites (flightless birds) must be cooked to a final cooking temperature of 155F.
- Baluts and wild game animals must be cooked to a final cooking temperature of 165F for 15 seconds.
 - Whole meat cuts from commercial raised game animals may still be cooked to 145 F for 15 seconds.
- A raw or undercooked whole piece of beef may be offered for sale in ready-to-eat form if:
 - It's labeled to indicate it meets definition of "whole-muscle, intact beef".
 - Top and bottom surfaces are cooked to 145F, a cooked color change takes place on all exterior surfaces.
 - Facility does not serve a highly susceptible population.
- Raw animal food may be served upon consumer request or selection in a ready-to-eat form if all the following are complied with:
 - It is not served to a highly susceptible population
 - Doesn't contain ground meat if on children's menu
 - A consumer advisory is providedOR
 - The facility has a state approved HACCP plan



FOOD ALLERGENS



Or a food ingredient that contains protein derived from a food listed above.



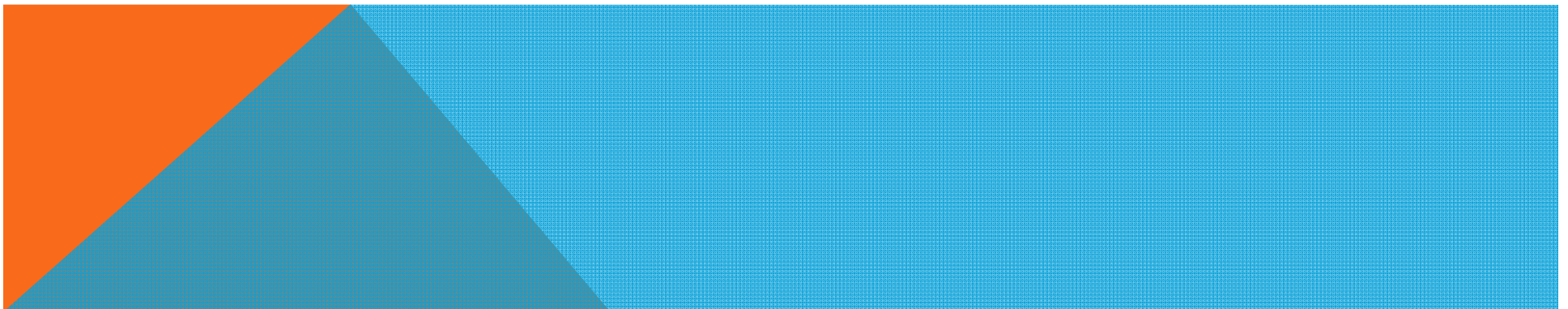
FOOD ALLERGENS CONT.

The following are not allergens:

1. A highly refined oil made from the major food allergen 8.
2. An ingredient that is exempt under the petition or notification process specified in the federal Food Allergen Labeling and Consumer Protection Act of 2004.

Person in Charge:

1. Must have adequate knowledge of major food allergens and the symptoms caused by allergens, and educate facility staff.
2. Must have adequate knowledge of safe food handling procedures as it relates to major food allergens.



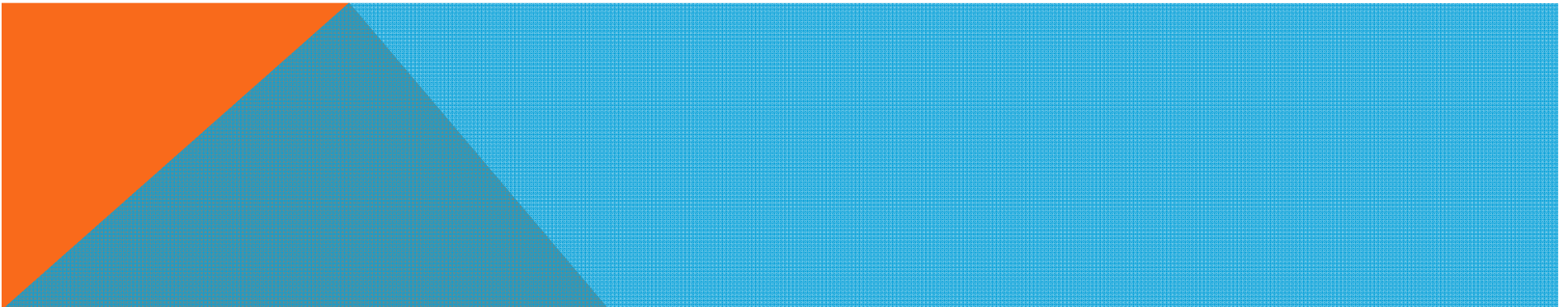
SYMPTOMS OF FOOD ALLERGY

Onset of food allergy symptoms typically appear s within a few minutes to two hours after a person has eaten the food to which he or she is allergic.

Allergic reactions can include:

- Hives
- Flushed skin or rash
- Tingling or itchy sensation in the mouth
- Face, tongue, or lip swelling
- Vomiting and/or diarrhea
- Abdominal cramps
- Coughing or wheezing
- Dizziness and/or lightheadedness
- Swelling of the throat and vocal cords
- Difficulty breathing
- Loss of consciousness

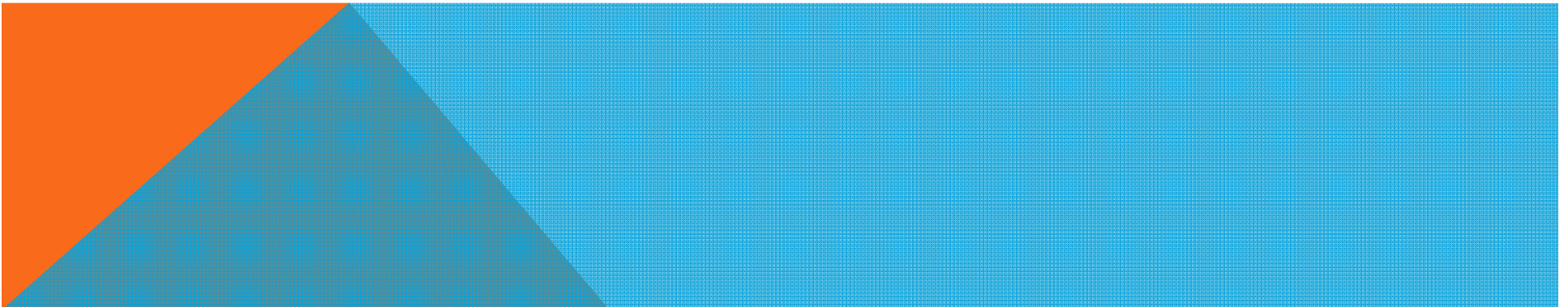
From the FDA website : <http://www.fda.gov/Food/ResourcesForYou/Consumers/ucm079311.htm>



REDUCED OXYGEN PACKAGING

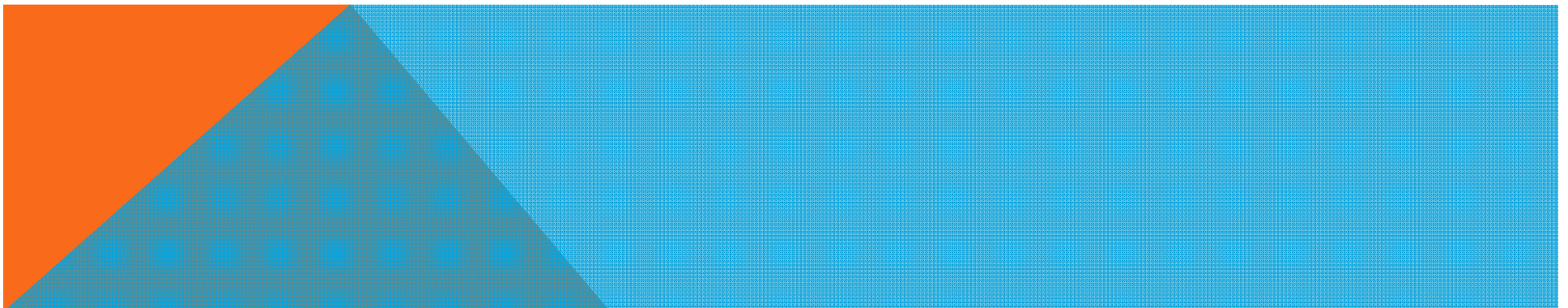
A HACCP Plan is not required if the following occurs:

1. If the food labeled with the production time and date.
2. The food is held at 41F or lower during refrigerated storage.
3. The food is removed from its package in the food facility within 48 hours.

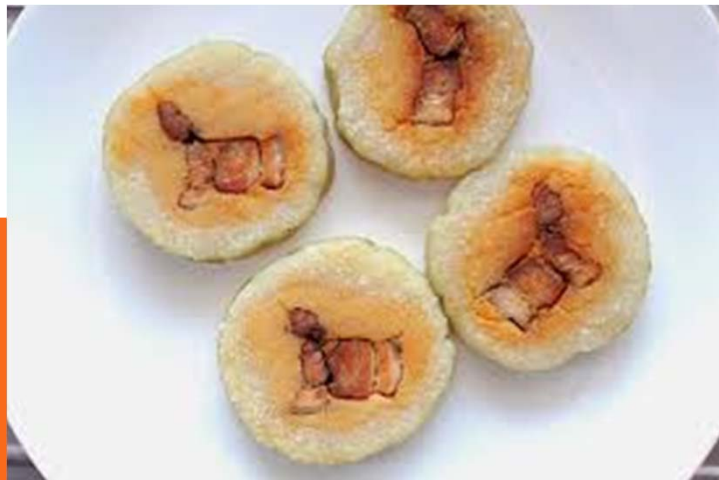


VIETNAMESE RICE CAKES

- Vietnamese rice cakes refers specifically to Bahn Tet and Bahn Chung, which contain a combination of rice, beans, and meat or fruit wrapped tightly in banana leaves for cooking.
- A food facility may sell Vietnamese rice cakes that have been at no more than 70F for no more than 24 hours.
- Vietnamese rice cakes must be destroyed after 24 hours of being at 70F or less.
- All Vietnamese rice cakes must be labeled:
 - The label must indicate the date and time the product first came out of hot holding at temperatures 135F or above
 - Includes a statement that indicates that the Vietnamese rice cakes are perishable.



BANH TET



BANH CHUNG



QUESTIONS??

