

Summary of Proposed Jefferson City Food Code Changes to be Effective January 1, 2017

Chapter 1-Terminology changes:

- A “critical” violation will be termed a “priority” violation and a “non-critical” violation will be termed a “core” violation
- Potentially hazardous foods will now be called time/temperature for safety foods
- Cut leafy greens are considered time/temperature for safety foods (need refrigeration). Cut leafy greens and fresh leafy greens include iceberg, romaine, baby leaf lettuce, escarole, endive, spring mix, spinach, cabbage, kale, arugula, and chard, whose leaves have been cut, shredded, sliced, chopped or torn.
- Added definition of “conditional employee”
- Added definition of “major food allergen”
- Added definition of “non-continuous cooking”
- Added definition of “cook chill packaging and sous vide packaging”
- Added definition of “disclosure”
- Added definition of “reminder”

Chapter 2- Management and Personnel

- 2-102.11 (9)-Food employees must be trained in food allergy awareness
- 2-201.11-13-Addition of Norovirus to existing list of reportable diseases
- 2-201.11-Employee or conditional employee required to notify person in charge when ill
- 2-201.11-13-Reorganization and rewording of exclusion, restriction, and reinstatement requirements

Chapter 3-Food

- 3-501.16-Hot holdings of Time/Temperature for Safety Foods reduced from 140 degrees F to 135 degrees F.
- 3-501.19 (C)-Time as a control methods extended to six hours for food held between 41 degrees F and 70 degrees F.
- 3-502.11-Special processes requiring regulatory approval expanded
- 3-401.14-Specific time, temperature and written procedure requirements to comply with non-continuous cooking process
- 3-501.17-Clarification of date marking for time/temperature for safety foods
- 3-602.11 (B)-Added major food allergens to food labeling requirements
- 3-603.11-Consumer advisory now has two components “Disclosure and “Reminder”
Disclosure is the asterisking of an item that if served raw or undercooked may increase your risk of food borne illness. **Reminder** is a written statement about the health risks of consuming animal foods raw, undercooked or without otherwise being processed to eliminate pathogens.

Chapter 4-Equipment, Utensils, and Linens

- 4-301.12 (D)-Use of alternative ware washing methods such as a two compartment sink, allowed under certain circumstances after regulatory approval

Chapter 5-Water, Plumbing, and Waste

- Reduction of the minimum temperature for hot water at hand sinks from 110 degrees F to 100 degrees F.
- 5-203.13 (B)-Requirement for service sink (mop sink) to have both hot and cold running water and a floor drain.
- 5-102.11-5-102.17- Well and water supply standards that reference Missouri Department of Natural Resource requirements. New topics include:
 - Guidance for actions taken based on sample results
 - Continuous disinfection requirements, and
 - Boil orders, advisories and limit use orders
- 5-403.11-Sewage disposal system requirements that reference Department of Natural Resources and Missouri Department of Health

Chapters 6 through 8

- No substantial changes have been made to these chapters.

Please note the above changes are not all inclusive. You may review the Proposed Jefferson City Food Code at www.jeffersoncitymo.gov.