

TRI-TOWN HEALTH DEPARTMENT Lee - Lenox – Stockbridge

NOTICE:

UPDATED FOOD ESTABLISHMENT REQUIREMENTS

The MA Department of Public Health amended 105 CMR 590.00: State Sanitary Code Chapter X: Minimum Sanitation Standards for Food Establishments (the Retail Food Code) to include sections of the 2013 FDA Food Code with amendments made by FDA in 2015. These changes became effective on October 5, 2018, and all Food Establishments are required to comply with its standards.

In 2019 the Health Department will apply the new state and federal regulations to all retail and food service inspections. Any questions that can't be answered by referencing the enclosed material or food code can be directed to this office.

Enclosed is a summary of major changes to the Food Code from the Massachusetts DPH.

Below are links to resources that will assist you in achieving compliance with the amended regulations:

- **Disease Report Form** Employees must be notified in a verifiable manner of their responsibility to report all diseases that are transmissible through food – <https://www.lee.ma.us/tri-town-health-department/files/employee-disease-reporting-form>
- **Vomit/Diarrhea Procedure** Fill out and keep this document in an accessible location – <http://mhoa.com/wp-content/uploads/2018/12/Procedure-for-Vomit-Diarrhea-Clean-up-Nov-2018.pdf>
- **Date marking and Disposition guide** - Establishments will be required to implement a system for labeling foods that require temperature control. The provided link is not Massachusetts specific but based off of the FDA Food Code and will be a good starting point if you do not already practice date marking. [https://www.wupdhd.org/wp-content/uploads/PDFs/Datemarking%20Guide%20\(2\).pdf](https://www.wupdhd.org/wp-content/uploads/PDFs/Datemarking%20Guide%20(2).pdf)

New Duties for Person In Charge (PIC)

- You will need to make sure that the designated PIC on-site is a Certified Food Protection Manager. For times when the PIC is not on site, a certified alternate must be designated.
- Verify that food deliveries made during non-operating hours are stored safely and at proper temperatures.
- Inform employees in a verifiable manner of their responsibility to report all diseases that are transmissible through food.

Signage

- A sign that states: "A copy of the most recent inspection report is available upon request" must be posted conspicuously. Tri Town Health Department has included a sign that you may use, or you may create your own

Equipment

- If you have a dishwasher you will need an "irreversible registering temperature indicator" this includes disposable color change thermal tapes or a reusable thermometer that can be placed in the dishwasher.

Permits

Please see the Tri Town Health *Food Establishment, Retail and Event Permitting Policy*:

https://www.lee.ma.us/sites/leema/files/uploads/food_establishment.special_event_permitting_policy_9.28.18.pdf

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Preventing the Spread of Norovirus

- A food handler must now be excluded if they test positive for Norwalk virus, Norwalk-like virus, Norovirus, or any other calicivirus to prevent foodborne cases of viral gastroenteritis.
- Every Food Establishment must now have written procedures for responding to and clean-up of vomiting and diarrheal events.

Date Marking and Disposition

- All TCS foods held in an establishment for more than 24 hours must be clearly marked with the date by which the food is to be sold, discarded or consumed.

TCS Food Temperature

- Hot holding, receiving, reheating and beginning cooling temperature for TCS Foods lowered from 140° to 135° F.

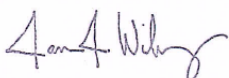
Time Only as a Public Health Control (TPHC)

- A variance is no longer required to use TPHC. Instead, a Food Establishment must prepare written procedures in advance which are submitted to the local board of health for review and made available upon request. Food must be marked with the time period when removed from temperature control. Temperature requirements are as follows:
 - 4 Hours: Initial temperature of 41° F or less when removed from cold holding temperature control, or 135° or greater when removed from hot holding.
 - 6 hours: Initial temperature of 41° F or less when removed from temperature control and the temperature may not exceed 70° during a 6-hour time frame.

Terms

- “Potentially Hazardous Foods (PHF)” has been changed to “Time/Temperature Control for Safety Foods (TCS Foods.)”
- “Cut leafy greens” is a new term that includes a variety of cut lettuces and leafy greens and is a time/temperature control for safety food (TCS.)
- “Critical Item” has been changed to “Priority(P) Item and “Priority Foundation (Pf) Item.”
- “Non-critical Item” has been changed to “Core Item”

Thank you for your cooperation and we look forward to working together to ensure a smooth transition to the new code requirements.



Jim Wilusz
Executive Director

A copy of this letter will be posted on the Health Department website for convenient reference.

www.tritownhealth.org

3/7/2019