

**U. S. Department of Health and Human Services  
Public Health Service  
Food and Drug Administration  
2001 Food Code**

## Errata

# 2001 Food Code Errata Sheet

## August 23, 2002

*The spiral bound version of the 2001 Food Code, issued in August 2002, is the most up-to-date printed version. In November 2001, an 8 ½ x 11 paperbound version was printed for the FDA but had limited distribution.*

*If the spiral bound version is being used, see the corrections listed in [Table 1](#). Errors that were discovered after the printing of the spiral-bound version of the 2001 Food Code, issued in August 2002, appear in Table 1.*

*If the 8 ½ x 11 paperbound version is being used, see the corrections listed in both [Table 1](#) and [Table 2](#). Errors that were discovered after the printing of the 8 ½ x 11 paperbound version of the 2001 Food Code, issued in November 2001, appear in Table 2.*

### Table 1 - Corrections to 2001 Food Code - Spiral Bound Version issued August 2002

This corrected language does not appear in either the spiral bound or paperbound versions of the 2001 Food Code. Changes and additions are shown in highlighted text. Deletions are shown in ~~strikethrough~~ text.

**If you are using an older web browser, such as Netscape 4 or MSIE 4, and you do not see the ~~strikeouts~~ and highlighting, you may download this document in [PDF format](#).**

Food Code Provision		Corrected Language
Front Cover	now reads	<del>Washington, DC</del> <u>College Park, MD 20740</u>

<b>Food Code Provision</b>		<b>Corrected Language</b>
1-201.10(B)(38)(a)	now reads	...or other equine in <u>9 CFR 301 Definitions, as Poultry in 9 CFR 381 Poultry Products Inspection Regulations</u> , or as FISH as defined...
2-201.12(B)(1)	now reads	Suffering from a symptom specified under ¶¶ 2-201.11(B)(1)(a), (b), (c), <del>and</del> <u>or (e) or (B)(2)</u> , or
2-301.16(A)(1)(b)	now reads	Have active antimicrobial ingredients that are listed in the FDA monograph for OTC Health-Care Antiseptic Drug Products as an antiseptic handwash; <del>or</del> <u>and</u>
3-501.17(C)	is now italicized to read	<i>A refrigerated, READY-TO-EAT POTENTIALLY HAZARDOUS FOOD that is frequently rewrapped, such as lunchmeat or a roast, or for which date marking is impractical, such as soft serve mix or milk in a dispensing machine, may be marked as specified in ¶ (A) or (B) of this section, or by an alternative method acceptable to the REGULATORY AUTHORITY.</i>
4-502.11	now reads	<p>Good Repair and Calibration</p> <p>A) UTENSILS shall be maintained in a state of repair or condition that complies with the requirements specified under Parts 4-1 and 4-2 or shall be discarded.</p> <p>(B) FOOD TEMPERATURE MEASURING DEVICES shall be calibrated in accordance with manufacturer's specifications as necessary to ensure their accuracy.</p> <p>(C) Ambient air temperature, water pressure, and water TEMPERATURE MEASURING DEVICES shall be maintained in good repair and be accurate within the intended range of use.</p> <p><del>(C) Ambient air temperature, water pressure, and water TEMPERATURE MEASURING DEVICES shall be maintained in good repair and be accurate within the intended range of use</del></p>
4-602.11(D)	now reads	<p><i>(6) The cleaning schedule is APPROVED based on consideration of:</i></p> <p><u><i>(a) Characteristics of the EQUIPMENT and its use,</i></u>  <i>(b) The type of FOOD involved,</i>  <del><i>(c) The amount of FOOD residue accumulation,</i></del></p>

<b>Food Code Provision</b>		<b>Corrected Language</b>
		<i>(c) The amount of FOOD residue accumulation, and (d) The temperature at which the FOOD is maintained during the operation and the potential for the rapid and progressive multiplication of pathogenic or toxigenic microorganisms that are capable of causing foodborne disease; or</i>
Annex 2-1-201.10(4)	now reads	... Title 9, Subchapter <u>A Part 301 Definitions</u>
Annex 2-1-201.10(5)	now reads	... Title 9, Subchapter <u>A Part 381 Poultry Products Inspection Regulations</u>
Annex 2-3-201.11(2)	now reads	<u>Code of Federal Regulations, Title 21, Part 16, Regulatory Hearing Before the Food and Drug Administration</u>
Annex 2-3-201.11(3)	now reads	<u>Code of Federal Regulations, Title 21, Part 101, Food Labeling</u>
Annex 2-3-201.11(4)	now reads	<u>Code of Federal Regulations, Title 21, Part 115, Shell Eggs</u>
Annex 2-3-202.11(1)	now reads	... Title <u>9, Part 590.50, Temperature and Labeling Requirements.</u> <del>(Currently printed in the <i>Federal Register</i>, 63 (166): 45663-45675).</del>
Annex 6-2(F)	now reads	...substances specified in 9 CFR <u>424 Preparation and Processing Operations</u> are exempt from...
Annex 6-3(A)	now reads	... specified requirements for added nitrite may be found in USDA regulations, 9 CFR <u>424</u> . It is important...

## Table 2 - Corrections to 2001 Food Code - 8½ x 11 Paperbound Version (printed for the FDA but had limited distribution)

The following corrected language does appear in the spiral bound version but not in the 8 ½ x 11 paperbound version of the 2001 Food Code. Changes and additions are shown in **highlighted** text. Deletions are shown in ~~strikethrough~~ text.

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Food Code Provision		Corrected Language
1-201.10(B)(66)(a)(ii)	now reads	... Voluntary Poultry Inspection <b>Regulations</b> .
3-201.17(A)(2)	now reads	... 9 CFR 352 <b>Exotic Animals; Voluntary Inspection</b> or rabbits that ... 9 CFR 354 <b>Voluntary Inspection of Rabbits and Edible Products Thereof</b> ;
3-403.11(E)	now reads	<i>Remaining unsliced portions of roasts <del>of beef</del> that ...</i>
3-501.16(A)(1)	now reads	<i>At ... a time specified <del>in ¶ 3-401.11(B) or reheated as specified in ¶ 3-403.11(E) may be held at a</del></i>  <i>temperature of 54°C (130°F) <b>or above</b>; or</i>
3-501.16(A)(2)	now reads	At a temperature <del>and time</del> specified in the following:
3-501.16(A)(2)(a)	now reads	<del>At 5°C (41°F) or less for a maximum of 7 days; or</del>
3-501.16(A)(2)(b)	now reads	<del>At 7°C (45°F) or between 5°C (41°F) and 7°C (45°F) for a maximum of 4 days in existing refrigeration ...</del>
3-501.17(A)	now reads	... combinations specified <b>below</b> . The day of...
3-501.17(A)(1)	added to read	<b>5°C (41°F) or less for a maximum of 7 days; or</b>
3-501.17(A)(2)	added to read	<b>7°C (45°F) or between 5°C (41°F) and 7°C (45°C) for a maximum of 4 days in existing refrigeration</b>

Food Code Provision		Corrected Language
		<u>equipment that is not capable of maintaining the FOOD at 5°C (41°F) or less if:</u>
3-501.17(A)(2)(a)	added to read	<u>The EQUIPMENT is in place and in use in the FOOD ESTABLISHMENT, and</u>
3-501.17(A)(2)(b)	added to read	<u>Within 5 years of the REGULATORY AUTHORITY'S adoption of this Code, the EQUIPMENT is upgraded or replaced to maintain FOOD at a temperature of 5°C (41°F) or less.</u>
3-501.17(B)	now reads	Except as specified ... based on the temperature and time combinations specified in ¶ (A) of <u>this section</u> ; and
3-501.18(A)(1)	now reads	(A) A FOOD specified in 3-501.17(A) or (B) shall be discarded if it:  (1) Exceeds either of the temperature and time combinations specified in ¶ <del>3-501.16(A)(2)</del> ¶ <u>3-501.17(A)</u> , except time that the product is frozen;
3-501.18(A)(3)	now reads	Is appropriately marked with a date or day that exceeds a temperature and time combination as specified in ¶ <del>3-501.16(A)(2)</del> ¶ <u>3-501.17(A)</u> .
3-501.18(B)	now reads	(B) Refrigerated, READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD prepared in a FOOD ESTABLISHMENT and dispensed through a VENDING MACHINE with an automatic shutoff control shall be discarded if it exceeds a temperature and time combination as specified in ¶ <del>3-501.16(A)(2)</del> ¶ <u>3-501.17(A)</u> .
3-502.12(B)(2)(c)	now reads	specified in <u>9 CFR 424.21, Use of food ingredients and sources of radiation</u> , and is received in an intact ...
5-203.15(A)	now reads	... § <u>5-202.13</u> ; or
Annex 2-3-201.11(5)	now reads	<u>Federal Register: (Volume 65, Number 234), Pages 76091-76114.</u>
Annex 2-3-201.11(6)	now reads	Goverd, K.A., F.W. Beech, R.P. Hobbs ...

Food Code Provision		Corrected Language
Annex 2-3-201.11(7)	now reads	Zhao, T., M.P. Doyle and R.E. Besser, 1993...
Annex 2-3-502.12(4)	now deleted	<del>Code of Federal Regulations, Title 9, Part 318.7, ...</del>
Annex 2-3-502.12(5) (4)	now reads	... Title 9, Part <u>424.21, Use of food ingredients and sources of radiation.</u>
Annex 2-3-502.12(6) (5) through (16) (15)	now renumbered	
Annex 2-3. FDA SUPPORTING DOCUMENTS  Pages 237-238,254-257, and 422	now reads	... <u>http://www.</u> ...
Annex 3-2-301.16 (1)	now reads	The Center's Indirect Additives <u>Group</u> ...
Annex 3-2-301.16(3)	now reads	Questions regarding ... Indirect Additives <u>Group</u> ,  HFS-215, <u>Office of Food Additive Safety</u> , Center for Food ...
Annex 3-3-401.11-13, under Temperature for Comminuted Meat at Less Than 1 Second, the second paragraph	now reads	1. The cooking recommendations contained in the Food Code and in USDA guidance provide a large margin of safety for killing <u>vegetative</u> enteric pathogens;
Annex 3-3-501.19, Page 313	now reads	<b>Holding Cold Food Without Temperature Control</b>
Annex 5-6. OTHER SOURCES OF HACCP INFORMATION Page 454	now reads	FDA CFSAN ... <u>5100 Paint Branch Parkway, College Park, MD 20740-3835</u> or E-mail <u>jek@vm.cfsan.fda.gov.</u>

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[2001 Food Code](#)

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