



Food Safety Project  
IOWA STATE UNIVERSITY

# SafeFood<sup>©</sup> Times

**News from the Iowa State University Food Safety Project**  
**This is the first of three issues of the SafeFood<sup>©</sup> Times. You will find food safety information of interest to you and your operations.**

## Iowa changes version of Food Code

The Food Code, a publication of the U.S. Food and Drug Administration (FDA), serves as a model for state, local, tribal and federal regulators to develop and/or update their food safety rules.

In Iowa, the Iowa Department of Inspections and Appeals conducts food safety inspections at food-service establishments by following the Iowa Food Code. This agency has been working with the 1997 Food Code. It is anticipated that Iowa will officially transition to Food Code 2005 in April 2008.

The following are some of the changes that have occurred between the FDA's 1997 and 2005 Food Codes:

- Posting of a handwashing sign in the handwashing area.
- New criteria for alternative procedures (such as deli tissues, gloves or tongs) to No Bare Hand Contact with ready-to-eat foods.
- Lathering time for handwashing changed from 20 to 10-15 seconds.



- Clarification of handwashing procedures with respect to time and water temperature; handwashing procedures for persons with prosthetic devices; and handwashing procedures before donning gloves.

- Sequencing of procedures to avoid recontamination of hands after handwashing.

- Prohibiting employees from wearing jewelry except plain rings or wedding bands while preparing food. Employees may not wear watches or medical information bands.



- Amendment to definition of potentially hazardous food (now known as time/temperature control for safety [TCS]) to include foods in which pathogenic microorganisms might grow or toxins might form.
- Change in the temperature danger zone for potentially hazardous foods from 41°F-140°F to 41°F-135°F.

- Enhanced food safety protections for highly susceptible populations from potential risks associated with raw shell eggs, juices, and raw seed sprouts.

- Advisory notifications used by food establishments to inform consumers of increased risk of foodborne illness when ready-to-eat animal foods are offered raw or undercooked.

- Updated roast beef cooking chart consistent with U.S. Department of Agriculture/Food Safety and Inspection Service criteria.

- Modification of time and temperature controls for cooking hamburgers and pork. Identification of types of meat (generally whole muscle cuts) that can be served rare.

- Refocused date-marking provisions on ready-to-eat, potentially hazardous food to indicate shelf life.

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### Special points of interest:

- Upcoming changes in Iowa's Food Code.
- Standard Operating Procedures updated to Food Code 2005.
- Next visit by project team.
- Useful web sites.

### Questions

If you have questions contact:

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Food Safety Project  
Coordinator

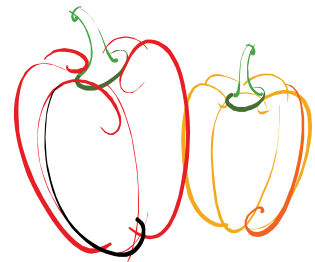
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## Iowa changes Food Code version, continued

- Employees may drink from closed containers without washing hands each time.
- Updated employee health provisions to include Norovirus as a pathogen likely to be transmitted from an infected food worker through food to consumers. This is in addition to the pathogens currently listed in Food Code 1997: *Salmonella* Typhi, *Shigella* spp., Shiga toxin-producing *E. Coli*, and Hepatitis A virus. If a foodhandler has been diagnosed with one of the above pathogens, the employee must be **excluded** from the establishment and the local regulatory agency must be notified.
- Use of a thermometer embedded in nonfood substances as a way of monitoring temperature of food in a refrigerator is allowed
- Clarified use of wiping cloths.

## Web Sites

If you have questions about Food Safety or Food Code 2005 check the following Web sites:

<http://www.iowafoodsafety.org>

Iowa State University Extension Food Safety Project

<http://www.state.ia.us/government/dia>

Iowa Department of Inspections and Appeals

<http://www.cfsan.fda.gov/~dms/fc05-toc.html>

Food Code 2005 on Food and Drug Administration's Web Site

<http://www.extension.iastate.edu/foodsafety/foodsafetytaskforce/>

Iowa Food Safety Task Force

## Standard Operating Procedures (SOPs) for your operation

Foodservice SOPs are written guidelines that should be followed by foodservice employees to ensure the safety of food served to their customers. It is essential to train employees on how to use the SOPs and emphasize the importance of following defined procedures.

Childcare and restaurant locations in our project have received new SOPs based on the 2005 Food Code. Most of the schools and assisted living locations will be able to download the updated version of the SOPs they received prior to the current food safety project at:

<http://www.extension.iastate.edu/HRIM/HACCP>

Click on Schools or Assisted Living.

We encourage all locations to modify the electronic version of the SOPs and worksheets to better reflect your operation's specific procedures.

**“It is essential to train employees on how to use the SOPs and emphasize the importance of following defined procedures.”**

## Food Safety Project — Year 3

We thank all of our locations for your continued participation in the food safety project. I can not believe that it is nearing time for our **final site visit**. I will be calling or e-mailing to arrange a day that will work for your operation. We will start this last round of visits in March and finish them by early May.

It is important that you have the following specified menu items served the day of the site visit: **Cold deli meat** and a **raw green leafy vegetable** (such as lettuce, broccoli or celery). For those locations that do not always serve the required project menu items, you may want to keep this in mind as you plan your March, April or May menus.

The final site visit will be very similar to our first two site visits. We will want to follow the food flow from early production through service. If you already have a good day picked out for us to visit, please contact me with that date.

Thanks again for all your efforts to make this project a success.

Janell Meyer  
Project Coordinator

