

Top 20 Food Code Changes for Businesses

Minnesota's new Food Code. What do you need to know?

Minnesota will have a new Food Code on January 1, 2019. This list highlights 20 major changes in the new Food Code for business owners, managers and food service workers.

The items are divided into **Need to know** and **Need action**. Each item has a brief description of the change.

More information about each item is in [20 Questions: The Major Changes of Concern to the Minnesota Food Code](#) from the [Minnesota Department of Health](#).

There are many more changes in the new Food Code than what are listed here. Find information about these items, or other items, at [Minnesota Food Code](#).

Contact your health inspector or health department if you have questions about any of the Food Code changes.

Need to know

What's changing?	What's the change?
A. Potentially Hazardous Food (PHF)	PHF is now "time/temperature control for safety" (TCS) food.
B. Critical and Non-Critical Violations	Critical violations are now Priority 1 violations. Priority 1 items directly impact food safety or injury. Non-critical violations are now either Priority 2 or Priority 3 violations. Priority 2 items support Priority 1 items (such as equipment, utensils, and facilities). Priority 3 items relate to sanitation and good retail practices.
C. Certified Food Manager	Certified Food Manager (CFM) is now a Certified Food Protection Manager (CFPM). There is no longer a one-year grace period for renewing certificates. Expired certificates must be renewed within six months of expiration and continuing education must be completed before certificate expires. More businesses are required to have a CFPM including mobile food units (food trucks) and seasonal businesses selling over 10 days a year.
D. Highly Susceptible Population	Highly Susceptible Population is now defined. Facilities that provide services to highly susceptible populations will be held to stricter food safety standards for some foods. Examples include day cares and custodial care facilities.
E. Hot Holding Temperatures	The hot holding temperature is lowered from 140°F to 135°F for time/temperature control for safety (TCS) foods.
F. Equipment	The requirement has been removed for all equipment to be NSF or NSF equivalent. Only some equipment must be certified or classified for <i>sanitation</i> by an ANSI accredited certification program (such as NSF, CSA, ETL, or UL). Non-commercial microwave ovens and toasters are now allowed equipment.

For reasonable accommodations or alternative formats please contact the Minneapolis Health Department at 612-673-2301 or health@minneapolismn.gov. People who are deaf or hard of hearing can use a relay service to call 311 at 612-673-3000. TTY users call 612-673-2157 or 612-673-2626.

Para asistencia 612-673-2700 - Rau kev pab 612-673-2800 - Hadio aad Caawimaad u baahantahay 612-673-3500.



Need action

What's changing?	What's the change?
G. Consumer Advisory	Food businesses are required to inform consumers about the increased risk of eating meat, fish, dairy, and eggs that are sold or served raw or undercooked. Consumers must be notified through disclosure that includes a description of the food that makes it obvious the food is raw ("raw-egg Caesar salad") or by placing an asterisk next to the food item on the menu. If an asterisk is used, it must refer to a footnote that states the product is raw or undercooked. The footnote must include a specific statement regarding the increased risk of foodborne illness from consuming the raw or undercooked product.
H. Variances Required for Special Processes	Most specialized processes will require a variance, including smoking, curing, or acidifying food for preservation; some reduced oxygen packaging; custom processing animals; and sprouting seeds/beans. Most special processes will require an approved HACCP plan before a variance is granted.
I. Time as a Public Health Control	TCS foods with a Time as a Public Health Control (TPHC) plan may be held up to six hours without refrigeration if the food: <ul style="list-style-type: none">• Was 41 degrees or colder at the start, and• Does not reach 70 degrees or warmer at any time during the six hours. Contact your health inspector if you want to update your TPHC plan.
J. Wild Mushrooms	Food businesses that use or sell wild mushrooms have more record-keeping requirements. Wild mushrooms must be obtained from an approved harvester. Harvesters have more registration and record-keeping requirements.
K. Date Marking of Packaged Food from Manufacturers Opened On-site	Date marking is not required for specific foods that are processed and packaged by a food manufacturer when the food is opened on-site. Specific items include some deli salads, hard and some semi-soft cheeses, cultured dairy products (yogurt and sour cream), pickled fish, shelf-stable dry fermented sausages, and shelf stable salt-cured meat products.
L. Non-continuous Cooking (also known as par-cooking)	This type of cooking has specific steps that must be followed. Your health department needs to approve written procedures ahead of time.
M. Employee Illness	Managers are required to restrict employees with uncovered wounds. Employees must report to the person in charge when they have sore throat with fever. Norovirus has been added to the list of illnesses that must be reported to the person in charge and to the Minnesota Department of Health. Employees who have been ill but who do not have a diagnosed disease may return to work after being asymptomatic for at least 24 hours. There are specific instructions for when restrictions and exclusions of ill employees can be removed or adjusted.
N. Clean Up of Vomiting and Diarrheal Events	Businesses must have procedures for how to clean up vomit and fecal matter (poop) safely.
O. Fingernail Brushes and Hand Dryers	Fingernail brushes are no longer required at hand sinks. Heated-air hand dryers, including knife style dryers, are allowed at hand washing sinks in the kitchen.
P. Handwashing Signage	A sign or poster reminding employees to wash their hands must be posted at hand washing sinks used by food employees.
Q. Preventing Contamination from Hands	Bare hand contact with ready-to-eat foods is not allowed.
R. Take-Home Food Container Reuse	Returnable and consumer owned take-home containers may be refilled with food or beverage if specific rules are followed.
S. Food Thermometers	A thin-tipped thermometer must be used to measure the temperature of thin foods such as meat patties and fish fillets.
T. Dish Machines	A dish machine that sanitizes with hot water must provide a device to measure the utensil temperature inside the dish machine.