



FOOD PROTECTION RULES UPDATE INFORMATION FOR THE FOOD INDUSTRY

This is a summary of significant changes to the New Hampshire Rules for the Sanitary Production and Distribution of Food, which now incorporates the 2017 FDA Food Code.

Employee Health- Requirement of an employee health policy that includes nontyphoidal Salmonella as one of the six pathogens that triggers employee reporting to establishment management. A sample policy is available on our website.

Wild harvested mushrooms- The 2017 FDA Food Code allows the regulatory authority to develop an approval process for wild mushroom harvesters to offer wild mushrooms to food establishments. More details to come on this issue in response to recent work of a legislative commission.

Special Processes- Requirements for Reduced Oxygen Packaging and non-Continuous cooking have been updated

Clean-Up of Vomiting and Diarrheal Events-Written procedures for clean-up of vomiting and diarrheal events are required. A sample policy is available on our website.

Extended water or electrical outages - Operations may be able to continue if an emergency operations plan has been pre-approved by the Food Protection

Reusable Container: Refilling food in a take home container is allowed, provided the original container is provided by the establishment and is cleaned, sanitized and visually inspected prior to use by food employee

High temperature dishwashers-If using a high temperature dishwasher for sanitizing, a temperature testing device shall be available.

Pizza Rule: Ready to eat food should be handled by food employees with gloves, tissue or utensils. Exception is when the ready to eat food is an ingredient in a food that will be heated to 145°F –provided the ready to eat food is dedicated for this purpose



CERTIFIED FOOD PROTECTION MANAGER

New Requirement for the Person in Charge

Studies have shown that food establishments that have a certified food protection manager on staff are less likely to have a foodborne outbreak. The 2017 FDA Food Code requires the person-in-charge of a food operation to be a Certified Food Protection Manager.

During hours of food preparation, the person in charge shall have passed a test as part of a program accredited by the Conference for Food Protection. These are: [360training.com, Inc.-Learn to Serve](http://360training.com); [National Registry of Food Safety Professionals](http://NationalRegistryofFoodSafetyProfessionals.com); [Prometric Inc.](http://Prometric.com); AboveTraining/StateFoodSafety.com; [National Restaurant Association-Servsafe](http://NationalRestaurantAssociation-Servsafe.com); [Always Food Safe](http://AlwaysFoodSafe.com)

Who is exempt from the requirement? All Food Processors, Warehouses/Distributors, Homestead Food Operations, Self Service Retail Stores and Stores with no Food Preparation, Mobile units with no Food Prep-including Pushcarts, Home delivery services Bed and Breakfasts, Lodging with Continental Breakfast, Concessions and Bakeries with non-TCS food, Bars with no Food Preparation

Information on local training providers and Frequently Asked Questions about Certified Food Protection Managers is available on our website.

