

	<u>Manual Food and Beverage Dispensing Equipment.</u>	
5 4-501.114 Manual and Mechanical Warewashing Equipment, Chemical Sanitization - Temperature, pH, Concentration, and Hardness.	<u>(E) If a chemical SANITIZER other than chlorine, iodine, or a quaternary ammonium compound is used, it shall be applied in accordance with the manufacturer's use directions included in the labeling.</u>	No
5 4-501.114, 4-703.11 (c) (1-4).	<u>The changes include replacing the term "exposure time" to "contact time" in (A) as specified in the first paragraph of 40 CFR 180.940</u>	No
5 Drying 4-901.11 Equipment and Utensils, Air Drying Required	<u>to include allowing a potable water rinse after sanitizer contact times are achieved and before air drying.</u> <u>Summary:</u> <u>Except as specified in Paragraph (C) of this section after cleaning and sanitizing, equipment and utensils:</u> <u>(C) Equipment and utensils that have been cleaned and sanitized using mechanical warewashing equipment may be rinsed with potable water after sanitizer contact times are achieved pursuant to the EPA-registered label use instructions and before air drying as specified under paragraph (A) of this section.</u>	No
5 4-901.11 Equipment and Utensils, Air-Drying Required.	<u>(A) and (B) to read:</u> <u>(Presetting Table ware</u>	NO
5 4-904.13 Preset Tableware.	<u>BOTTLED DRINKING WATER used or sold in a FOOD ESTABLISHMENT shall be obtained from APPROVED sources</u>	No

3-203.11 Molluscan Shellfish, Original Container	(C) <u>SHUCKED SHELLFISH</u> may be removed from the container in which they were received and held in a display container from which individual servings are dispensed upon a <u>CONSUMER'S request if:</u> (1) The labeling information for the shellfish on display as specified under § 3-202.17(1) 3-502.11(A) and (B) (1) - (5); is retained and correlated to the date when, or dates during which, the shellfish are sold or served; and	This is not a change listed in 2005 FDA code or supplement
4-203.12 Shellstock, Maintaining	(B) The date when the last <u>SHELLSTOCK</u> from the container is sold or served shall be recorded on the tag or label. (C) The identity of the source of <u>SHELLSTOCK</u> that are sold or served shall be maintained by retaining <u>SHELLSTOCK</u> tags or labels for 90 calendar days from the date that is recorded on the tag or label, as specified under ¶ B of this section, by: (1) Using an <u>APPROVED</u> record keeping system that keeps the tags or labels in chronological order correlated to the date that is recorded on the tag or label, as specified under ¶ B of this section; and (2) If <u>SHELLSTOCK</u> are removed from its tagged or labeled container: (a) Preserving source identification by using a record keeping system as specified under Subparagraph (C)(1) of this section, and (b) Ensuring that <u>SHELLSTOCK</u> from one tagged or No labeled container are not <u>COMMINGLED</u> with <u>SHELLSTOCK</u> from another container with different <u>CERTIFICATION NUMBERS</u> ; different harvest dates; or different growing areas as identified on the tag or label before being ordered by the <u>CONSUMER</u> . (A) (4) Except as specified under Subparagraph 3-501.15(B) (2) and in ¶ (B) of this section, <u>FOOD</u> shall only contact surfaces of <u>EQUIPMENT</u> and <u>UTENSILS</u> that are cleaned as specified under Part 4-6 of this Code or <u>SINGLE-SERVICE</u> and <u>SINGLE-USE ARTICLES</u> and <u>SANITIZED</u> as specified under Part 4-7 of this Code. (A) (3) <u>7</u> added, <u>BALUTS</u> wild	No
4-302.11	(A) (4) Except as specified under Subparagraph 3-501.15(B) (2) and in ¶ (B) of this section, <u>FOOD</u> shall only contact surfaces of <u>EQUIPMENT</u> and <u>UTENSILS</u> that are cleaned as specified under Part 4-6 of this Code or <u>SINGLE-SERVICE</u> and <u>SINGLE-USE ARTICLES</u> and <u>SANITIZED</u> as specified under Part 4-7 of this Code. (A) (3) <u>7</u> added, <u>BALUTS</u> wild	No
4-304.11	(C) If raw, raw-marinated, partially cooked, or marinated-partially cooked <u>FISH</u> are served or sold in <u>READY-TO-EAT</u> form, and the <u>FISH</u> are raised and fed as specified in Subparagraph 3-402.11(B)(3), a written agreement or statement from the supplier or aquaculturist stipulating that the <u>FISH</u> were raised and fed as specified in Subparagraph 3-402.11(B)(3) shall be obtained by the <u>PERSON IN CHARGE</u> and retained in the records of the <u>FOOD ESTABLISHMENT</u> for 90 calendar days beyond the time of service or sale of the <u>FISH</u> .	No
4-3401.11	(C) If raw, raw-marinated, partially cooked, or marinated-partially cooked <u>FISH</u> are served or sold in <u>READY-TO-EAT</u> form, and the <u>FISH</u> are raised and fed as specified in Subparagraph 3-402.11(B)(3), a written agreement or statement from the supplier or aquaculturist stipulating that the <u>FISH</u> were raised and fed as specified in Subparagraph 3-402.11(B)(3) shall be obtained by the <u>PERSON IN CHARGE</u> and retained in the records of the <u>FOOD ESTABLISHMENT</u> for 90 calendar days beyond the time of service or sale of the <u>FISH</u> .	No
4-3402.12	(C) If raw, raw-marinated, partially cooked, or marinated-partially cooked <u>FISH</u> are served or sold in <u>READY-TO-EAT</u> form, and the <u>FISH</u> are raised and fed as specified in Subparagraph 3-402.11(B)(3), a written agreement or statement from the supplier or aquaculturist stipulating that the <u>FISH</u> were raised and fed as specified in Subparagraph 3-402.11(B)(3) shall be obtained by the <u>PERSON IN CHARGE</u> and retained in the records of the <u>FOOD ESTABLISHMENT</u> for 90 calendar days beyond the time of service or sale of the <u>FISH</u> .	No

### Not Significant Changes

<u>Code Citation</u>	<u>FDA Code</u>	<u>Significant Change</u>
<b>9 1-201.10(B) New or changed Definitions</b>	(1) "Accredited examination program"	No
1	(6) "Asymptomatic"	No
1	(8) "Balut"	No
1	(9) "Certification number"	NO
1	(15) Conditional employee"	NO
1	(21) "Counter-mounted equipment"	NO
1	(25) Dealer"	NO
1	(31) "Egg"	NO
1	(32) "Egg Product"	NO
1	(34) "Enterohemorrhagi	No
1	(48) Health practitioner"	NO
<b>2 1-201.10(B) mechanically tenderized" and "Injected"</b>	"Injected" "Mechanically tenderized"	NO
2	(78) <u>Ratite"</u>	
<b>2 2-101.11</b>	<u>The PERMIT HOLDER shall be the PERSON IN CHARGE or shall designate a PERSON IN CHARGE.</u>	No
<b>2 2-102.11 Demonstration.*</b>	(17) <u>Explaining how the PERSON IN CHARGE, FOOD EMPLOYEES, and CONDITIONAL EMPLOYEES comply with reporting responsibilities and EXCLUSION or RESTRICTION of FOOD EMPLOYEES.</u>	No
<b>2 2-102.20</b>	<u>2-102.20 Food Protection Manager Certification.</u>	No
<b>2 2-103.11 Person in Charge</b>	(M) <u>FOOD EMPLOYEES and CONDITIONAL EMPLOYEES are informed of their responsibility to report in accordance with LAW, to the PERSON IN CHARGE, information about their health and activities as they relate to diseases that are transmissible through FOOD, as specified under ¶ 2-201.11(A).</u>	No