

ServSafe© Food Safety Manager Exam Study Guide

Chapter 13: Food Safety Regulations And Standards

Raymond DeArmas
ServSafe© Instructor and Proctor
60 Skyline Drive
Easton, PA 18042
(610) 810 – 1778
www.raysafefood.com



**Certified ServSafe
Instructor and Proctor**

The information contained in this study guide is intended to contain enough information for a food service manager/operator to pass the ServSafe® Nationally Accredited Food Safety Exam. It is based on the instructors notes and talking points, which are based on the ServSafe® Essentials 5th Edition reference book. Under no circumstance is what is written herein and following intended to be a legal, regulatory, operating or reference of any form or kind, or to provide a definitive guide to food safety and service. The information contained herein does not outline the entire FDA Food Code and food service operators should seek proper legal advice and services, which is not found within these notes. We have been careful to provide accurate information, but are not responsible or liable for any damage or loss incurred resulting from any inaccuracies or omissions in this document. If you and/or your operation establish any policies, or follow any procedures based on the notes contained herein, you do so at your own risk.

Chapter 13: Food Safety regulations and Standards

The FDA Code

- The FDA Code is issued by the Food and Drug Administration (FDA) and it is based on input from the Conference for Food Protection (CFP).
- CFP represents the food industry, government, academia and consumer groups.
- The FDA Code outlines the federal government's recommendations for food safety regulations for the foodservice industry.
- The FDA Code is not an actual law. Although the FDA recommends adoption by the states, it cannot require it.

State and Local Regulations

- Most regulations affecting foodservice are written at the state level.
- Each state decides whether to adopt the FDA Code or some form of it.
- State regulations may be enforced by state and/or local regulatory authorities.
- Health inspectors from city, state, or county health departments conduct foodservice inspections in most states. Generally they are trained in food safety, sanitation, and public health principles.

The Inspection Process

- Regulatory authorities are now taking a more risk based approach when conducting inspections. Inspections are now addressing more than just compliance issues.
- This includes how operations are managing risks, using the Centers for Disease Control and Prevention (CDC) risk factors: 1. Purchasing foods from unsafe sources. 2. Failing to cook adequately. 3. Holding foods at incorrect temperatures. 4. Using contaminated equipment. 5. Practicing poor personal hygiene. They also use the FDA's public health interventions as a guide.
- The FDA also recommends that regulatory agencies use the following three risk designations when evaluating establishments:
 1. Priority items. These are the most critical. These are actions and procedures that prevent, eliminate, or reduce hazards associated with foodborne illnesses to an acceptable level. Observing proper handwashing is an example.
 2. Priority foundation items. These are items that support priority items. Having hand soap at a handwashing station is an example of a priority foundation item.
 3. Core items. These relate to general sanitation, the condition of the facility, equipment design, and general maintenance. Keeping the handwashing sink in good repair with running hot water is an example.

Guidelines for the Inspection Process

- Always ask for identification and the reason for the inspection itself. Never refuse entry to an inspector with proper credentials.
- Fully cooperate with the inspector. Answer all of the inspectors questions to the best of your ability and tell your employees to do the same. This allows you to correct any potential problems with the problems themselves becoming a major incident for your establishment.
- Take notes. This will help you remember what is said during the inspection process.
- Keep the relationship professional. Be respectful, polite and courteous.
- Be prepared to provide all records requested by the inspector. These could include:
 - Purchasing records
 - Pest control treatments
 - List of chemicals and MSDS
 - Proof of food safety knowledge such as a ServSafe Food Protection Manager certificate and training records for staff.
 - HACCP records
 - Shellstock identification tags for the last ninety (90) days if applicable
- Discuss and violations and time frames for correction with the inspector.
- Act on all deficiencies noted on the report.

Closure of the Operation

- An inspector can immediately close a foodservice operation for these reasons:
 - Significant lack of refrigeration
 - Emergency such as a flood or fire
 - Significant infestation of insects or rodents
 - Long interruption of water or electrical service
 - Clear evidence of a foodborne illness outbreak

Self Inspections

- Your best defense and protection for a safe and compliant operation are self inspections. These are done on a regular basis and are in addition to regulatory inspections.
- Self inspections can be conducted in house or by a third party vendor.
- In conducting a self inspection, consider using these guidelines:
 - Use the same type of list that the regulatory authority uses.
 - Start the inspection outside of the operation and then proceed inside.
 - Identify all risks to food safety in your operation.
 - After the inspection, meet with staff to review any problems noted.