

Executive Summary of Changes in 410 IAC 7-24

Section numbers that are related from 410 IAC 7-20 are in parenthesis at the end of each line.

The following are new sections to the food code:

Definitions:

- Section 2 - Acid foods
- Section 3 - Acidified foods
- Section 9 - Casing
- Section 10 - Catering
- Section 16 - Commissary
- Section 24 - Disclosure – consumer advisory requirement
- Section 32 - Exclude – disease control
- Section 55 - Mobile retail food establishment
- Section 76 - Reminder – consumer advisory requirement
- Section 77 - Restrict – disease control
- Section 80 - Risk
- Section 101 - Variance

Management and Supervision

- Section 113 - Requirements for a mobile retail food establishment
- Section 114 - Variance requirements – spells out new ISDH protocol
- Section 115 - HACCP plan content requirements

Food

- Section 152 - Adopted FDA language
- Section 192 - Adopted FDA language

Equipment, Utensil, Linen, Single-Use and Single Service Items

- Section 243 - Separated single service and single use from equipment
- Section 269 - Requires minimum warewashing requirements
- Section 297 - Created a new section for the cleaning frequency of non-food contact equipment (265)
- Section 319 - Adopted FDA language on case lot moveability and handling

Water, Plumbing, Water Fixtures and Waste

Section 337 - Requires backsiphonage protection for carbonator devices

The following are amended sections to the food code:

- Section 29 - Clarified subsection 7 (23)
- Section 39 - Clarified language (31)
- Section 46 - Clarified subsection 1 and added subsection 3 (40)
- Section 49 - Clarified juice definition (43)
- Section 72 - Adopted FDA language (65)
- Section 79 - Expanded definition (70)
- Section 98 - Expanded definition (87)

Management and Supervision

- Section 110 - Plan must now be approved prior to construction (430)
- Section 118 - "Demonstration of knowledge" replaces the former foodborne illness prevention training (95)
- Section 120 - Added all "shiga toxin producing E. coli and Norovirus" (97)
- Section 121 - Added exclusions for "vomiting/diarrhea and Norovirus" (98)
- Section 122 - Added exclusions for "vomiting/diarrhea and Norovirus" (99)
- Section 128 - Requires hand drying as part of hand washing (106)
- Section 129 - Added subsection 10 (107)
- Section 131 - Adopted FDA language (109)
- Section 133 - Added subsection (c) (110)
- Section 134 - Added medical jewelry (111)

Food

- Section 153 - Adopted FDA language (183)
- Section 161 - Added "HACCP plan" (218)
- Section 166 - Changed to 135 degrees (125)
- Section 171 - Restricted bare hand contact of ready-to-eat foods to very limited situations (136)
- Section 173 - Move the previous subsection (a)(4) to Section 177(a)(5) (138)

- Section 182 - Changed to 135 degrees; added additional oven cooking temps/times; Added pooled or hot held in subsection (2)(b)
Game animal cooking temps have also been amended (161)
- Section 186 - Changed to 135 degrees (163)
- Section 187 - Changed to 135 degrees; stipulated actual date of grandfather termination (173)
- Section 188 - Changed to 135 degrees (167)
- Section 189 - Changed to 135 degrees; clarified 6 hour cooling period (171)
- Section 191 - Adopted FDA language (174)
- Section 193 - Written procedure must now be approved before use (175)
- Section 195 - Adopted FDA language (176)
- Section 196 - Added “disclosure and reminder” requirements (181)

Equipment, Utensil, Linen, Single-Use and Single Service Items

- Section 234 - Changed to 135 degrees (146)
- Section 242 - Added “cedar planks” (262)
- Section 252 - Added the word “or” to make one of the three to be used (290)
- Section 281 - Clarified requirements for automatic dispensing of detergents and sanitizers (225)
- Section 284 - Added chart (253)
- Section 293 - Prohibited warewashing machines from being used to wash food and linens (249)
- Section 294 - Added requirement that chemical sanitizer must be present if they are used (257)
- Section 295 - Combined the former 264 and 267 into one section (264)
- Section 296 - Deleted the non-food contact equipment from this section (265)
- Section 303 - Combined the former 275 and 276 into one new section (275)

Water, Plumbing, Water Fixtures and Waste

- Section 331 - Clarified (a)(3)(A) and added (a)(3)(D) (299)
- Section 335 - Deleted the word “backflow” (305)
- Section 336 - Changed “backflow” to “backsiphonage” (310)
- Section 338 - Changed “backflow” to “backsiphonage” (312)
- Section 342 - Requires hand sinks to have water of at least 100 degrees (303)
- Section 355 - Requires service sinks to have water of at least 100 degrees (309)

Section 369 - Changed “backflow” to “backsiphonage” (330)

Section 375 - Prohibits the use of a sewage holding tank except for temporary and mobile retail food establishments (337)

References

Section 452 - Added new references (433)