

2017 Food Code Summary of Changes and Food Code Supplement

The following items highlighted in Blue are updates from the 2013 FDA Food Code to the [2017 FDA Food Code](#).

The following items highlighted in Yellow are updates to the 2017 FDA Food Code. A complete list of updates can be found in the [Supplement to the Food Code](#).

2013 to 2017 Update: Chapter 1 Purpose and Definitions

Added new term “Intact Meat”

Revised “Vending Machine” to be more inclusive of the diverse means of payment available.

Supplement: Chapter 1 Purpose and Definitions

Amend §1-201.10 to revise in paragraph (B) the following defined terms to read as follows:

“**Intact Meat**” means a cut of whole muscle(s) MEAT that has not undergone COMMINUTION, MECHANICAL TENDERIZATION, vacuum tumbling with solutions, or reconstruction.

“**Mechanically Tenderized**” means manipulating meat by piercing with a set of needles, pins, blades or any mechanical device, which breaks up muscle fiber and tough connective tissue, to increase tenderness. This includes INJECTION, scoring, and processes which may be referred to as “blade tenderizing,” “jaccarding,” “pinning,” or “needling.”

2013 to 2017 Updates: Chapter 2 Management and Personnel

Amended the Food Code and its Annexes, where applicable, to revise the descriptors of illness caused by Salmonella Typhi or nontyphoidal Salmonella. This change allows the use of plain language descriptors to simplify the restriction and exclusion criteria.

2-102.12

Amended paragraph 2-102.12(A) to state that the Person in Charge shall be the Certified Food Protection Manager.

2-102.20

Amended paragraph 2-102.20(B) to state that it is the Person in Charge who must be a Certified Food Protection Manager to comply with Section 2-102.12.

2-103.11

Amended to add new paragraph (I) to address additional duty requirement for the Person in Charge to ensure employees are routinely monitoring food temperatures during hot and cold holding and re-designate paragraphs (I) - (O) as new paragraphs (J) - (P).

2-201.11

Amended subparagraph 2-201.11(A)(2)(e) to add the illness, Typhoid fever, to the descriptor for reportable diagnosis of illness diagnosed due to Salmonella Typhi so that it reads: "Typhoid fever (caused by Salmonella Typhi)".

Amended subparagraph 2-201.11(A)(2)(f) to add the word, "Salmonella", to the descriptor for reportable diagnosis of illness diagnosed due to nontyphoidal Salmonella so that it reads: "Salmonella (nontyphoidal)".

Amended subparagraph 2-201.11(A)(3) to replace the phrase, "Had a previous illness" with the phrase "Had Typhoid fever" and to delete the phrase "due to Salmonella Typhi".

Amended subparagraph 2-201.11(A)(4)(c) to replace "Salmonella Typhi" with "Typhoid fever".

Amended subparagraph 2-201.11(A)(5)(c) to add in descriptor text for the illness caused by Salmonella Typhi so that it reads: ". . . Typhoid fever (caused by Salmonella Typhi)."

Amended subparagraph 2-201.11(C)(2) to correctly cross-reference paragraph 2-201.13(J).

2-201.12

Amended subparagraph 2-201.12(A)(2) to replace "nontyphoidal Salmonella" with "Salmonella (nontyphoidal)".

Amended the margin tagline for subparagraph 2-201.12(C) to replace "diagnosis or reported previous infection due to S. Typhi" with "diagnosis or reported previous illness with Typhoid fever".

Amended paragraph 2-201.12(C) to replace "diagnosed with an infection from Salmonella Typhi" with "diagnosed with Typhoid fever, or reports having had Typhoid fever".

Amended paragraph 2-201.12(G) to replace "nontyphoidal Salmonella" with "Salmonella (nontyphoidal)".

2-201.13

Amended to:

- revise paragraph (A) to replace "Salmonella Typhi" with "Typhoid fever"
- revise subparagraph (A)(5) to replace "nontyphoidal Salmonella" with "Salmonella (nontyphoidal)"

- revise the margin tag line for paragraph (C) to replace “S. Typhi diagnosis – removing exclusions” with “Typhoid fever diagnosis – removing exclusions”
- revise subparagraph (C)(2) to replace “S. Typhi infection” with “Typhoid fever”
- revise subparagraph (G)(1) to replace “nontyphoidal Salmonella infection” with “Salmonella (nontyphoidal) infection”
- revise the margin tagline for subparagraph (J)(3) to replace “S. Typhi” with “Typhoid fever (S. Typhi)”
- revise subparagraph (J)(3) to replace “S. Typhi” with “Typhoid fever (caused by Salmonella Typhi)”

2-401.13

Added new Section 2-401.13 Use of Bandages, Finger Cots or Finger Stalls

2-501.11

Amended Section 2-501.11 to indicate that procedures for the clean-up of vomiting and diarrheal events for employees to follow shall be written.

Supplement: Chapter 2 Management and Personnel

Amend §2-101.11 to add new paragraph (C) to read as follows:

Responsibility

2-101.11 Assignment.

(A) Except as specified in ¶ (B) and (C) of this section, the PERMIT HOLDER shall be the PERSON IN CHARGE or shall designate a PERSON IN CHARGE and shall ensure that a PERSON IN CHARGE is present at the FOOD ESTABLISHMENT during all hours of operation.^{Pf}

(B) In a FOOD ESTABLISHMENT with two or more separately PERMITTED departments that are the legal responsibility of the same PERMIT HOLDER and that are located on the same PREMISES, the PERMIT HOLDER may, during specific time periods when food is not being prepared, packaged, or served, designate a single PERSON IN CHARGE who is present on the PREMISES during all hours of operation, and who is responsible for each separately PERMITTED FOOD ESTABLISHMENT on the PREMISES.^{Pf}

(C) This section does not apply to certain types of FOOD ESTABLISHMENTS deemed by the REGULATORY AUTHORITY to pose minimal risk of causing, or contributing to, foodborne illness based on the nature of the operation and extent of the FOOD preparation.^{Pf}

3-302.11

Added new subparagraph 3-302.11(A)(1)(c) to indicate separating raw animal foods during storage, preparation, holding and display from fruits and vegetables before they are washed and re-designated existing subparagraph 3-302.11(A)(1)(c) as new subparagraph 3-302.11(A)(1)(d).

3-401.11

Amended subparagraph 3-401.11(A)(1)(b) to include the term intact meat.

Amended subparagraph 3-401.11(A)(2) to reflect new cooking time in seconds for ratites, mechanically tenderized and injected meats, comminuted fish, comminuted meat, comminuted game animals commercially raised for food or under voluntary inspection, and raw eggs that are not prepared to a consumer's order from 15 seconds to 17 seconds.

Amended subparagraph 3-401.11(A)(3) to reflect new cooking time for poultry, baluts, wild game animals, stuffed foods or stuffing containing fish, meat, poultry or ratites from 15 seconds to <1 second="">

Amended paragraph 3-401.11(B) by reversing the order of subparagraphs (B)(1) and (B)(2), where subparagraph (B)(2) is now subparagraph (B)(1).

3-401.13

Amended Section 3-401.13 to delete the phrase "fruits and vegetables" and replace it with the term "plant foods".

3-402.11

Amended subparagraph 3-402.11(B)(5) by italicizing the text to correctly indicate it as an exception.

3-402.12

Amended paragraph 3-402.12(C) to correctly cross reference subparagraph 3-402.11(B)(4).

3-404.11

Amended paragraph 3-404.11(A) to replace cross reference to paragraphs 8-201.14(B)-(E) with a cross reference to §8-201.14.

3-501.18

Amended subparagraph 3-501.18(A)(3) by deleting the term "appropriately" and replacing it with "inappropriately".

3-501.19

Amended subparagraph 3-501.19(A)(1)(a) to add a missing cross reference to subparagraph 3-501.19(B)(4) in order to correctly reference subparagraphs 3-501.19(B)(1)-(4).

3-502.12

Amended paragraph 3-502.12(B) and subparagraphs (B)(6)(c), (D)(1), and (E)(2) to replace cross reference to paragraphs 8-201.14 (B) and (D) with a cross reference to paragraphs 8-201.14 (C) and (D).

Amended paragraph 3-502.12(C) to add in additional exception criteria for fish that is reduced oxygen packaged at retail to bear a label indicating that it is to be kept frozen until time of use.

3-801.11

Amended subparagraph 3-801.11(A)(3) to replace cross reference to paragraphs 8-201.14 (B)-(E) with a cross reference to paragraphs 8-201.14 (C)-(E).

Supplement: Chapter 3 Food

Amend §3-501.13 to re-designate ¶¶'s 3-501.13(A)-(C) from a Core Item to a Priority Foundation (Pf) Item to read as follows:

3-501.13 Thawing.

Except as specified in ¶ (D) of this section, TIME/TEMPERATURE CONTROL FOR SAFETY FOOD shall be thawed:

(A) Under refrigeration that maintains the FOOD temperature at 5°C (41°F) or less ^{Pf}; or

(B) Completely submerged under running water:

(1) At a water temperature of 21°C (70°F) or below ^{Pf},

(2) With sufficient water velocity to agitate and float off loose particles in an overflow ^{Pf}, and

(3) For a period of time that does not allow thawed portions of READY-TO-EAT FOOD to rise above 5°C (41°F) ^{Pf}, or

(4) For a period of time that does not allow thawed portions of a raw animal FOOD requiring cooking as specified under ¶ 3-401.11(A) or (B) to be above 5°C (41°F), for more than 4 hours including:

(a) The time the FOOD is exposed to the running water and the time needed for preparation for cooking ^{Pf}, or

(b) The time it takes under refrigeration to lower the FOOD temperature to 5°C (41°F) ^{Pf};

(C) As part of a cooking process if the FOOD that is frozen is:

(1) Cooked as specified under ¶¶3-401.11(A) or (B) or § 3-401.12^{Pf}, or

(2) Thawed in a microwave oven and immediately transferred to conventional cooking EQUIPMENT, with no interruption in the process^{Pf}; or

(D) Using any procedure if a portion of frozen READY-TO-EAT FOOD is thawed and prepared for immediate service in response to an individual CONSUMER'S order.

(E) REDUCED OXYGEN PACKAGED FISH that bears a label indicating that it is to be kept frozen until time of use shall be removed from the reduced oxygen environment:

(1) Prior to its thawing under refrigeration as specified in ¶(A) of this section; or

(2) Prior to, or Immediately upon completion of, its thawing using procedures specified in ¶ (B) of this section.

Amend §3-501.19 to add new sub-¶¶'s (B)(2)(a), (b), (c), (d) to 3-501.19(B)(2) and to re-designate existing ¶¶ 3-501.19(B)(2)(3) and (4) as new ¶¶ 3-501.19(B)(3)(4) and (5) respectively to read as follows:

3-501.19 Time as a Public Health Control.

(A) ...No Change...

Time – maximum up to 4 hours

(B) If time without temperature control is used as the public health control up to a maximum of 4 hours:

(1) Except as specified in (B)(2), the FOOD shall have an initial temperature of 5°C (41°F) or less when removed from cold holding temperature control, or 57°C (135°F) or greater when removed from hot holding temperature control;^P

(2) The FOOD may have an initial temperature of 21°C (70°F) or less if;

- (a) *It is a READY-TO-EAT fruit or vegetable that upon cutting is rendered a TIME/TEMPERATURE CONTROL FOR SAFETY FOOD as defined in ¶1-201.10(B), or*
- (b) *It is a READY-TO-EAT hermetically sealed FOOD that upon opening is rendered a TIME/TEMPERATURE CONTROL FOR SAFETY FOOD a defined in ¶1-201.10(B),*
- (c) *The FOOD temperature does not exceed 21°C (70°F) within a maximum time period of 4 hours from the time it was rendered a TIME/TEMPERATURE CONTROL FOR SAFETY FOOD; and*
- (d) *The FOOD is marked or otherwise identified to indicate the time that is 4 hours past the point in time when the FOOD is rendered a TIME/TEMPERATURE CONTROL FOR SAFETY FOOD as specified in sub¶¶'s (B)(2)(a) and (b) of this section.*

(3) The FOOD shall be marked or otherwise identified to indicate the time that is 4 hours past the point in time when the FOOD is removed from temperature control; ^{Pf}

(4) The FOOD shall be cooked and served, served at any temperature if READY-TO-EAT, or discarded, within 4 hours from the point in time when the FOOD is removed from temperature control; ^P and

(5) The FOOD in unmarked containers or PACKAGES, or marked to exceed a 4-hour limit shall be discarded. ^P

....No further change....

Amend §3-502.12 to add new sub¶ 3-502.12(e)(iii) and re-number existing sub¶ 3-502.12(e)(iii) as new sub¶ 3-502.12(e)(iv) to read as follows:

3-502.12 Reduced Oxygen Packaging Without a Variance, Criteria.

Cook-Chill or Sous Vide

(D) Except as specified under ¶ (C) and ¶ (F) of this section, a FOOD ESTABLISHMENT that PACKAGES TIME/TEMPERATURE CONTROL FOR SAFETY FOOD using a cook-chill or sous vide process shall:

(1) Provide to the REGULATORY AUTHORITY prior to implementation, a HACCP PLAN that contains the information as specified under ¶¶ 8-201.14 (C) and (D);^{Pf}

(2) Ensure the FOOD is:

(a) Prepared and consumed on the PREMISES, or prepared and consumed off the PREMISES but within the same business entity with no distribution or sale of the PACKAGED product to another business entity or the CONSUMER;^{Pf}

(b) Cooked to heat all parts of the FOOD to a temperature and for a time as specified under ¶¶ 3-401.11 (A), (B), and (C);^P

(c) Protected from contamination before and after cooking as specified under Parts 3-3 and 3-4;^P

(d) Placed in a PACKAGE with an oxygen barrier and sealed before cooking, or placed in a PACKAGE and sealed immediately after cooking and before reaching a temperature below 57°C (135°F);^P

(e) Cooled to 5°C (41°F) in the sealed PACKAGE or bag as specified under § 3-501.14 and:^P

(i) Cooled to 1°C (34°F) within 48 hours of reaching 5°C (41°F) and held at that temperature until consumed or discarded within 30 days after the date of PACKAGING;^P

(ii) Held at 5°C (41°F) or less for no more than 7 days, at which time the FOOD must be consumed or discarded;^P
or

(iii) Cooled to 1°C (34°F) within 48 hours of reaching 5°C (41°F), removed from refrigeration equipment that maintains a 1°C (34°F) FOOD temperature and then held at 5°C (41°F) or less for no more than 7 days, not to exceed 30 days from its date of PACKAGING, at which time the FOOD must be consumed or discarded;^P
or

(iv) Held frozen with no shelf life restriction while frozen until consumed or used.^P

...No Change...

2013 to 2017 Updates: Chapter 4 Equipment, Utensils, and Linens

Part 4-3 Numbers and Capacities

Amended to add new Subpart 4-303, Cleaning Agents and Sanitizers.

Amended to add new Section 4-303.11 Cleaning Agents and Sanitizers, Availability, to require that equipment and utensil cleaning agents and sanitizers be provided and readily accessible for use.

Supplement: Chapter 4 Equipment, Utensils, and Linens

Amend §4-205.10 to clarify that equipment that has been certified for conformance to an appropriate American National Standard is deemed to comply with the equipment sanitation provisions contained in Parts 4-1 and 4-2 to read as follows:

Acceptability 4-205.10 Food Equipment, Certification and Classification.

FOOD EQUIPMENT that is certified or classified for sanitation in conformance to a recognized American National Standard by an American National Standards Institute (ANSI)-accredited certification program is deemed to comply with Parts 4-1 and 4-2 of this chapter.

Amend §4-303.11 to add the Priority Foundation item risk designation that was inadvertently left off to read as follows:

Cleaning Agents and Sanitizers

4-303.11 Cleaning Agents and Sanitizers, Availability

(A) Cleaning agents that are used to clean EQUIPMENT and UTENSILS as specified under Part 4-6, shall be provided and available for use during all hours of operation. ^{Pf}

(B) Except for those that are generated on-site at the time of use, chemical SANITIZERS that are used to sanitize EQUIPMENT and UTENSILS as specified under Part 4-7, shall be provided and available for use during all hours of operation. ^{Pf}

2013 to 2017 Updates: Chapter 5 Water, Plumbing, and Waste

No Changes.

Supplement: Chapter 5 Water, Plumbing, and Waste

Amend §5-203.11 to delete ¶5-203.11(C) to read as follows:

Numbers and Capacities

5-203.11 Handwashing Sinks.

(A) Except as specified in ¶ (B) of this section, at least 1 HANDWASHING SINK, a number of HANDWASHING SINKS necessary for their convenient use by EMPLOYEES in areas specified under § 5-204.11, and not fewer than the number of HANDWASHING SINKS required by LAW shall be provided. ^{Pf}

(B) If APPROVED and capable of removing the types of soils encountered in the FOOD operations involved, automatic handwashing facilities may be substituted for HANDWASHING SINKS in a FOOD ESTABLISHMENT that has at least 1 HANDWASHING SINK.

2013 to 2017 Updates: Chapter 6 Physical Facilities

No Change.

Supplement: Chapter 6 Physical Facilities

No Change.

2013 to 2017 Updates: Chapter 7 Poisonous or Toxic Materials

7-204.12

Amended paragraph 7-204.12(A) to re-designate it as the lead in paragraph for this section.

Amended subparagraphs 7-204.12(A)(1)-(4) by re-designating them as paragraphs 7-204.12(A)-(D) in order to be inclusive of all washing chemicals and antimicrobial agents that may be used in the washing and treatment of produce as specified in 21 CFR 173.

Deleted existing paragraph 7-204.12(B).

Supplement: Chapter 7 Poisonous or Toxic Materials

No Change.

8-103.12

Amended paragraph 8-103.12(B) to replace existing cross reference to paragraphs 8-201.14 (D) and (E) with a cross reference to paragraph 8.201.14 (D) and subparagraph (E)(3).

8-201.14

Amended to:

- add new paragraph (A) to add a new specification for the permit holder or permit applicant to include general information with the HACCP plan submission;
- add a new paragraph (F) that is not a new requirement within §8-201.14, but rather clarifies what was already required under the previous paragraph (E). This new paragraph (F) requires the permit holder to include any other application or submission information required by the regulatory authority;
- delete paragraph (C) and move the food employee and supervisory training plan provision to new paragraph (E);
- redesignate existing paragraph (A) as new paragraph (B) where the intent of paragraph (B) remains the same, although the paragraph was revised to remove the list of examples;
- redesignate existing paragraph (B) (flow diagram) as new paragraph (C) which keeps its original intent, and includes a more descriptive list of what the flow diagram should include;
- revise subparagraph (D)(3) to clarify that a food employee or person in charge may monitor critical control points;
- revise subparagraph (D)(5) to clarify that a person in charge, or a food employee, may be responsible for taking corrective action when a critical limit is not met; and
- revise paragraph (E) to incorporate the food employee and supervisory training plan from deleted paragraph (C) and included a new requirement for the permit holder's or permit applicant's HACCP plan submission to incorporate copies of blank records forms necessary for implementation of the HACCP Plan.

8-402.10

Amended existing paragraph to re-designate into new paragraph 8-402.10(A).

Amended by adding a new paragraph 8-402.10(B) to address the requirement for the Regulatory Authority to ensure that authorized representatives who inspect food establishments or conduct plan reviews for compliance with this Code have access to training and continuing education as needed to properly identify violations and apply the Code.

8-404.11

Amended by adding subparagraphs 8-404.11(C)(1)-(3) as new exception criteria indicating that the regulatory authority may agree to continuing operations during an extended water or electrical outage if written operational plans have been approved by the regulatory authority.

Supplement: Chapter 8 Compliance and Enforcement

Amend §8-103.12 to add new ¶8-103.12(A) and renumber existing ¶¶'s (A) and (B) to new ¶¶'s (B) and (C) to read as follows:

8-103.12 Conformance with Approved Procedures.

If the REGULATORY AUTHORITY grants a VARIANCE as specified in § 8-103.10, or a HACCP PLAN is otherwise required as specified under § 8-201.13, the PERMIT HOLDER shall:

(A) Maintain the APPROVED VARIANCE at the FOOD ESTABLISHMENT; ^{Pf} and

(B) Comply with the HACCP PLANS and procedures that are submitted as specified under § 8-201.14 and APPROVED as a basis for the modification or waiver; ^P and

(C) Maintain and provide to the REGULATORY AUTHORITY, upon request, records specified under § 8-201.14 (D) and (E)(3) that demonstrate that the following are routinely employed;

(1) Procedures for monitoring the CRITICAL CONTROL POINTS, ^{Pf}

(2) Monitoring of the CRITICAL CONTROL POINTS, ^{Pf}

(3) Verification of the effectiveness of the operation or process, ^{Pf} and

(4) Necessary corrective actions if there is failure at a CRITICAL CONTROL POINT. ^{Pf}

Amend ¶8-201.12(C) to add part of the sentence inadvertently left off in the 2017 Food Code Edition to read as follows:

8-201.12 Contents of the Plans and Specifications.

The plans and specifications for a FOOD ESTABLISHMENT, including a FOOD ESTABLISHMENT specified § 8-201.13, shall include, as required by the REGULATORY AUTHORITY based on the type of operation , type of FOOD preparation, and FOODS prepared, the following information to demonstrate conformance with Code provisions:

- (A) Intended menu;
- (B) Anticipated volume of FOOD to be stored, prepared, and sold or served;
- (C) Proposed layout, mechanical schematics, construction materials, and finish schedules;

...No Change...

Amend §8-201.14 to:

- **Delete sub¶(C)(2) and add as new sub¶(E)(2) that speaks to significant hazards for each critical control point**
- **Delete sub¶¶'s (C)(4-5) and merge into newly revised ¶(D) to highlight documents that should be submitted as a separate document**
- **Redesignate existing ¶ (D) as the new ¶(E)**
- **Redesignate existing sub¶ (D)(5) as the new sub¶ (E)(5) and switched former ¶ (E)(4) to follow, so the sequence in new sub¶ (E) now follows the sequence of the HACCP Principles of monitoring, corrective actions and verification, where the sub¶s are now sequenced as :**
 - **(E)(4) establish monitoring procedures,**
 - **(E)(5) establish corrective actions,**
 - **(E)(6) establish verification procedures.**
- **Redesignated existing ¶ (E) as new ¶ (F) and existing ¶ (F) as new ¶(G)**

8-201.14 Contents of a HACCP Plan.

For a food establishment that is required under § 8-201.13 to have a HACCP PLAN, the PERMIT applicant or PERMIT HOLDER shall submit to the REGULATORY AUTHORITY a properly prepared HACCP PLAN that includes:

(A) General information such as the name of the PERMIT applicant or PERMIT HOLDER, the FOOD ESTABLISHMENT address, and contact information;

(B) A categorization of the types of TIME/TEMPERATURE CONTROL FOR SAFETY FOODS that are to be controlled under the HACCP PLAN;^{Pf}

(C) A flow diagram or chart for each specific FOOD or category type that identifies:

(1) Each step in the process;^{Pf} and

(2) The steps that are CRITICAL CONTROL POINTS;^{Pf}

(D) The ingredients, recipes or formulations, materials and equipment used in the preparation of each specific FOOD or category type and methods and procedural control measures that address the FOOD safety concerns involved;^{Pf}

(E) A CRITICAL CONTROL POINTS summary for each specific FOOD or category type that clearly identifies:

(1) Each CRITICAL CONTROL POINT, ^{Pf}

(2) The significant HAZARDS for each CRITICAL CONTROL POINT, ^{Pf}

(3) The CRITICAL LIMITS for each CRITICAL CONTROL POINT, ^{Pf}

(4) The method and frequency for monitoring and controlling each CRITICAL CONTROL POINT by the designated FOOD EMPLOYEE or the PERSON IN CHARGE, ^{Pf}

(5) Action to be taken by the designated FOOD EMPLOYEE or PERSON IN CHARGE if the CRITICAL LIMITS for each CRITICAL CONTROL POINT are not met, ^{Pf}

(6) The method and frequency for the PERSON IN CHARGE

to routinely verify that the FOOD EMPLOYEE is following standard operating procedures and monitoring CRITICAL CONTROL POINTS, ^{Pf} and

(7) Records to be maintained by the PERSON IN CHARGE to demonstrate that the HACCP PLAN is properly operated and managed; ^{Pf}

(F) Supporting documents such as:

- (1) FOOD EMPLOYEE and supervisory training plan that addresses the FOOD safety issues of concern; ^{Pf}
- (2) Copies of blank records forms that are necessary to implement the HACCP PLAN; ^{Pf}
- (3) Additional scientific data or other information, as required by the REGULATORY AUTHORITY, supporting the determination that FOOD safety is not compromised by the proposal. ^{Pf}

(G) Any other information required by the REGULATORY AUTHORITY.

Amend sub~~¶~~8-401.10(B)(1) to reflect updated cross references due to the addition of a new ~~¶~~(A) in §8-103.12 to read as follows:

Frequency

8-401.10 Establishing Inspection Interval.

(A) Except as specified in ~~¶¶~~ (B) and (C) of this section, the REGULATORY AUTHORITY shall inspect a FOOD ESTABLISHMENT at least once every 6 months.

(B) The REGULATORY AUTHORITY may increase the interval between inspections beyond 6 months if:

- (1) The FOOD ESTABLISHMENT is fully operating under an APPROVED and validated HACCP PLAN as specified under § 8-201.14 and ~~¶¶~~ 8-103.12(B) and (C);*

...No Change...