

MISSOURI 1999 FOOD CODE UPDATE

The following summaries are some of the major changes from the 1976 Code to the current Missouri 1999 Food Code that becomes effective October 30, 1999.

1. **Demonstration of Knowledge** – The person in charge must be able to demonstrate knowledge of foodborne disease prevention, application of HACCP principles and requirement of the code. This may be demonstrated by compliance with the code, or by having an approved food protection program (such as Serv-Safe), or by responding correctly to the inspector's questions. (2-102.11)
2. **Restriction or exclusion of ill Food Workers** – The person in charge needs to know when to restrict or exclude food handlers, and when to report illnesses to the regulatory authority. (2-201)
3. **No Bare Hand Contact With Read-to Eat Food** – Gloves, tongs, utensils, tissues or other methods must be used when handling Ready-To-Eat Food. (3-301.11)
4. **Cold Holding Temperature 41°F** – An exception has been made for existing refrigeration equipment that will allow 45°F to be maintained. If the unit fails to maintain the required temperature for three consecutive inspections, it must be repaired or replaced and will be required to maintain 41°F. New equipment must be capable of holding 41°F. (3-501.16(c)(2))
5. **Date Marking** – Refrigerated, ready-to-eat, potentially hazardous foods prepared and held refrigerated for more than 24 hours, must be date marked. The items will be marked with 'consume by' date allowing seven days if held at 41°F, or four days if held at 45°F. This also applies to commercially processed and packaged, refrigerated, ready-to-eat, potentially hazardous food, when the original container is opened. (3-501.17)
6. **Time as a Control** – Holding temperatures would not need to be maintained if time is used as the control. The following conditions must be met:
 - The food product must be marked or otherwise identified to indicate the time that is 4 hours past the point in time when the food was removed from temperature control;
 - The product will be cooked and served or discarded within four hours;
 - Written procedures must be on file and available to the regulatory authority upon request. (3-501.19)
7. **Cooling requirements-**
 - From 140°F to 70°F within 2 hours, and from 70°F to 45°/41°F within 4 hours, or
 - To 45°F within 4 hours if food is prepared using ingredients normally stored at room temperature such as canned tuna. (3-501.14)
8. **Temperatures** –
 - 165°F Cooking Temperature – Poultry, Reheating
 - 155°F Cooking Temperature – Ground Beef, Comminuted meat, Ratites
 - 145°F Cooking Temperature – Pork, Beef, Fish and other PHF's
 - 140°F Fruits and vegetables cooked for hot holding
 - Roast beef, pork roasts to times and temperatures specified
 - 140°F Hot holding
 - 41°F Cold Holding/45°F Cold Holding (as described above)
(new temperature requirements) (3-401)
9. **Consumer Advisory** – If an animal food that is raw, undercooked, or not otherwise processed to eliminate pathogens is offered in a ready to eat form, or as an ingredient the operator shall disclose to the consumer that the product is raw, undercooked or not otherwise processed to eliminate pathogens. (3-603.11)