

Summary of Changes to Delaware Food Code - 2014 Adoption

Reference	Change
Enterohemorrhagic <i>Escherichia coli</i> (EHEC)	Removed definition
Packaged	Revised to more clearly define that the definition does not cover foods wrapped or placed in take-out containers
Reduced Oxygen Packaging	Revised to clearly define and include sous vide processing
Potentially Hazardous Food (Time/Temperature Control for Safety Food)	Replaced throughout code with Time/Temperature Control for Safety Food (TCS)
Shiga toxin-producing <i>Escherichia Coli</i>	Revised to update nomenclature
2-102.12	PIC shall be a Certified Food Protection Manager
2-102.20	Delaware will accept Conference for Food Protection approved courses for Food Protection Manager Certification
2-103.11	PIC shall ensure that employees are verifying foods are received from approved sources and maintained and protected appropriately
2-201.11	Revised to reflect change in requirements after non-typhoidal <i>Salmonella</i> (NTS) was added as reportable disease
2-201.12	Revised to reflect change in requirements after non-typhoidal <i>Salmonella</i> (NTS) was added as reportable disease
2-201.13	Revised to reflect change in requirements after non-typhoidal <i>Salmonella</i> (NTS) was added as reportable disease
2-301.14(H)	Revised to clarify requirements for hand washing before donning gloves

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2-301.16(A)(2)	Revised to make text regarding use of hand antiseptics as food additives more consistent with other federal codes and regulations
2-501.11	FE's shall establish procedures for cleanup of vomiting and diarrheal events
3-201.16(A)	Revised to give DPH authority to approve sale of wild mushrooms
3-301.11(D)	Revised to allow bare hand contact under defined circumstances
3-302.11	Removed sub-paragraph (A)(3)
3-304.11(C)	Revised to include linens as food contact surfaces
3-304.13	Revised to clarify that "napkins" in this section refers to cloth napkins
3-304.17	Take-out containers (returnables) may be re-used under defined conditions
3-305.15 (New)	Added by Delaware to include requirement for food prep sink in permitted food establishments
3-401.14	Revised to remove specific temperature reference and replace with requirement to cook foods to time and temperature as specified in 3-401.11
3-402.11(B)	Revised to clarify that scallops consisting of only the shucked adductor muscle are excluded from parasite destruction requirements
3-403.11(C)	Clarified that this applies to all ready-to-eat TCS foods
3-501.13(E)	New requirements for removing frozen fish from ROP packaging prior to or immediately after thawing

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3-501.17(F)	Exempts live, in-shell mollusks from date marking; exemption for date marking of shelf stable, dry, fermented sausage is not dependent on intact casing
3-502.11(D)	Revised to clarify that TCS foods prepared using ROP methods that do not control for <i>Clostridium botulinum</i> and <i>Listeria monocytogenes</i> require variance
3-502.12	Reduced 14-day limits on ROP foods to 30 days; HACCP plan must be provided to regulatory authority prior to implementation; now identifies conditions under which HACCP Plan not required for ROP TCS food; 3-502.12(B) now references 8-201.14(B); clarified 3-502.12(D) to apply to TCS foods; 3-502.12(D)(2)(b) - only 3-401.11(A),(B) and (C) apply; 3-502.12(D)(2)(e)(ii) allows for cold holding at 41oF for 7 days after cooling to 41oF
3-602.11	Revised to clarify what information should be included on labels
4-203.13	Revised to include mechanical warewashing and require irreversible registering temperature indicators.
4-205.10	Revised to make provision of specification sheets for equipment a requirement.
4-602.11	Amended to change the cleaning and sanitizing frequency for utensils and food contact surfaces used with a raw animal food that is a major food allergen
4-603.17	Relocated requirements to 3-304.17
4-802.11	Clarified that napkins refers to cloth napkins
5-203.15(A)	Revised to become a priority item (previously core item)

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7-204.12	Added 21 CFR 173 Secondary Direct Food Additives Permitted in Food for Human Consumption as new subparagraph (A)(1); Added GRAS ingredients as new subparagraph (A)(2); Added effective food contact notifications as new subparagraph (A)(3); Added 40 CFR 156 Labeling Requirements for Pesticides and Devices as new subparagraph (A)(4) to allow the use of other antimicrobial agents allowed under the food contact notification program for washing fruits and vegetables as well as GRAS ingredients permitted as antimicrobials or for general food use.
8-201.13	HACCP Plan required when conducting reduced oxygen packaging operations in conformance with 3-502.12
8-304.11	Permit holder is required to post notification that inspection information is available for review by the public