

# FDA FOOD CODE UPDATES YOUR RESTAURANT NEEDS TO MAKE



Stay up-to-date with the FDA's new food codes with CHEF'STORE's handy checklist. As of October 2023, it's important to go over the following policies with your entire staff and consult with your regulatory authority with any questions.

## FOOD ALLERGY UPDATES

There are immediate updates to be made concerning how your restaurant labels and handles allergies.

- Sesame is now named as a major allergen and needs to be labeled as such on menus.
- Bulk and self-serve items must be labeled for all major allergens. For restaurants, this regulation could affect self-serve lunch and dinner buffets, and soup and salad bars.

## HYGIENE ALTERATIONS

New modifications for general hygiene practices should be clarified and adopted as soon as possible.

- Pet policies in your area might now allow dogs in outdoor spaces. Check with your health regulatory commission to clarify your allowances.
- To fight cross-contamination and the spread of foodborne illnesses, handwashing stations must have a minimum water temperature of 85 degrees.

## FOOD SAFETY GUIDANCE CHANGES

There are new updates to how food should be handled and donated in 2023 and beyond.

- Ready-to-eat and hermetically sealed eats are under "time as a public health control" guidelines to control bacterial growth. Those items are allowed to start at a temperature of 70 degrees or less. However, they are not allowed to increase in temperature over four hours.
- Food donations must be stored, prepared, packaged, displayed, and labeled in accordance with food safety standards.

**[For a complete list of updates visit fda.gov](https://www.fda.gov)**

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