

RETAIL FOOD INSPECTION REFERENCE GUIDE

MA FOOD CODE CHAPTERS:

590.001 - Purpose & Definitions
590.002 - Management & Personnel
590.003 - Food
590.004 - Equipment, Utensils & Linens
590.005 - Water, Plumbing & Waste
590.006 - Physical Facilities
590.007 - Poisonous / Toxic Materials
590.008 - Compliance & Enforcement
590.009 - Special MA Requirements
590.010 - Guidance of Retail Operations
590.011 - Additional Statutory Requirements
590.012 - Administrative Examination: Food Embargo
590.013 - Vending Machines
590.014 - Permits: Suspension & Revocation
590.015 - Service of Orders / Hearing
590.016 - Criminal Penalties
590.017 - Advisory Committee
590.018 - Severability

(*MA adopts 2013 FDA Food Code.*)

FDA RISK FACTORS:

- 1.) Food from Unsafe Sources / Receiving Temps
- 2.) Inadequate Cooking Temps
- 3.) Improper Holding Temps
- 4.) Contaminated Equipment
- 5.) Poor Personal Hygiene

7 PRINCIPLES OF HACCP:

- 1.) Hazards Identified
- 2.) Critical Control Points (CCP) Determined
- 3.) Critical Limits (CCL) Established
- 4.) Monitoring Procedures Established
- 5.) Corrective Action Procedures Established
- 6.) Verification Procedures Established
- 7.) Documentation Procedures Established

5 PUBLIC HEALTH INTERVENTIONS:

- 1.) Demonstration of Knowledge
- 2.) Employee Health Controls
- 3.) Controlling Hands as a Vehicle of Contamination
- 4.) Time / Temperature for Controlling Pathogens
- 5.) Consumer Advisory

SANITIZERS

Ensure to read the manufacturers instructions for proper use and testing. Each sanitizer has a different test kit, ensure the PIC has the correct one for the type the food establishment uses!

Sanitizers Commonly Used:

- Chlorine (i.e. Bleach)
- Quat
- Iodine

Other Sanitization Methods:

- Mechanical Hot Water Use: 171°F or above.
- High Temp Dishwasher: 165°F / 180°F / 194°F. - Read manufacturer's instructions.

VARIANCE:

A written document issued by the LBOH that authorizes a modification or waiver of one or more requirements of the Food Code if a health hazard or nuisance will not result.

- *Refer to 590.003 - Section 3-502.
- *Refer to 590.008 - Section 8-103.

- For smoking, curing, using food additives / adding components to vinegar, ROP, operating a molluscan shellfish display tank, sprouting seeds /beans, or preparing food using another method that is determined by the LBOH.

HACCP PLAN:

A written document that delineates the formal procedures for following a Hazard Analysis and Critical Control Point principles.

*Refer to 590.008 - Section 8-201.13 - 8-201.14.

- Required for variances.
- Any other methods that are determined by the LBOH.
- There are specific types of HACCP - others include Seafood, Meat & Poultry.

TIME AS A PUBLIC HEALTH CONTROL:

A required written plan that is submitted to the LBOH for review and approval. Process must be monitored / items marked = records.

*Refer to 590.003 - Section 3-501.

- 2 hours then discard - Special Populations.
- 4 hours then discard - above 41°F and below 135°F - Hot RTE Foods.
- 6 hours then discard - Internal temp 41°F to 70°F - Cold RTE Foods.

- **TCS Foods:** Animal products, cooked vegetables, sprouts, cut melons, cut tomatoes, cut leafy greens, garlic in oil.
- **Top 9 Allergens:** Treenuts, Peanuts, Fish, Shellfish, Soy, Wheat, Eggs, Dairy, Sesame Seed.
- **Reportable Illnesses:** Norovirus, Hepatitis A, Shigella spp., Shiga Toxin-Producing E.coli, Salmonella Typhi (typhoid fever), Nontyphoidal Salmonella, Entamoeba Histolytica, and any other communicable diseases transmissible through food.
- **Reportable Signs & Symptoms:** Diarrhea, Vomiting, Fever with sore throat, Jaundice (Yellowing of skin/eyes), and infected cuts, wounds or boils with pus on the hands or wrists.

COOKING, HOLDING, AND REHEATING FOR HOT HOLDING TEMPERATURES (See Charts Below):

Summary Chart for Minimum Cooking Food Temperatures and Holding Times Required by 590.003; FC Chapter 3 adapted from FC Annex 7 Chart 4-A	
Food	Minimum Temperature and Holding Time
<ul style="list-style-type: none"> Raw Eggs prepared for immediate service Commercially Raised Game Animals and Exotic Species of Game Animals Fish, Pork, and Meat Not Otherwise Specified in this Chart or in 590.003; FC 3-401.11(B) 	63°C (145°F) for 15 seconds
<ul style="list-style-type: none"> Raw Eggs not prepared for immediate service Comminuted Commercially Raised Game Animals and Exotic Species of Game Animals Comminuted Fish and Meats Injected Meats Mechanically Tenderized Meats 	68°C (155°F) for 15 Seconds or: <ul style="list-style-type: none"> 70°C (158°F) for 1 second 66°C (150°F) for 1 minute or 63°C (145°F) for 3 minutes
<ul style="list-style-type: none"> Poultry Baluts Stuffed Fish; Stuffed Meat; Stuffed Pasta; Stuffed Poultry; Stuffed Rattles Stuffing Containing Fish, Meat, Poultry, or Rattles Wild Game Animals 	74°C (165°F) for 15 seconds
<ul style="list-style-type: none"> Food Cooked in a Microwave Oven 	74°C (165°F) and hold for 2 minutes after removing from microwave oven

Summary Chart for Minimum Food Temperatures and Holding Times Required by 590.003; FC Chapter 3 for Reheating Foods for Hot Holding adapted from FC Annex 7 Chart 4-B		
Food	Minimum Temperature and Time at the Specified Temperature	Maximum Time to Reach Minimum Temperature
Food that is cooked, cooled, and reheated (590.003; FC 3-403.11(A) and (D))	74°C (165°F) for 15 seconds	2 hours
Food that is reheated in a microwave oven (590.003; FC 3-403.11(B) and (D))	74°C (165°F) and hold for 2 minutes after reheating	2 hours
Food that is taken from a commercially processed, hermetically sealed container or intact package 590.003; FC 3-403.11(C) and (D))	57°C (135°F) (No time specified)	2 hours
Roasts: Option A (590.003; FC 3-403.11(E))	Same oven parameters and minimum time and temperature conditions as specified under 590.003; FC 3-401.11(B)	Not applicable
Un sliced portions of meat roasts cooked as specified under 590.003; FC 3-401.11(B)		

TEMPERATURE DANGER ZONE 41°F - 135°F

KEY SECTIONS OF REPORT WRITING:

FOODBORNE ILLNESS RISK FACTORS & PUBLIC HEALTH INTERVENTIONS:

- Supervision
- Employee Health
- Good Hygienic Practices
- Preventing Contamination by Hands
- Approved Source
- Protection from Contamination
- Time/Temperature Control for Safety
- Consumer Advisory
- Highly Susceptible Populations
- Food/Color Additives and Toxic Substances
- Conformance with Approved Procedures

GOOD RETAIL PRACTICES & MASSACHUSETTS-ONLY SECTIONS:

- Safe Food and Water
- Food Temperature Control
- Food Identification
- Prevention of Food Contamination
- Proper Use of Utensils
- Utensils, Equipment and Vending
- Physical Facilities
- Additional Requirements listed in 105 CMR 590.011 - Allergen Awareness & Anti-choking Procedures.
- Review of Retail Operations listed in 105 CMR 590.010
- Local Requirements (* each city/town differs.)

OBSERVATIONS / CORRECTIVE ACTIONS:

Violations cited in a report must be corrected within the time frames stated in Section 8-405.11 of the Food Code.

Refer to 105 CMR 590 - Chapter 8 - Compliance and Enforcement – Section: 8-4 Inspection and Correction of Violations.

8-405 Violation of Priority Item or Prior Foundation Item

8-405.11 Timely Correction.

(A) Except as specified in ¶ (B) of this section, a PERMIT HOLDER shall at the time of inspection correct a violation of a PRIORITY ITEM OR PRIORITY FOUNDATION ITEM of this Code and implement corrective actions for a HACCP PLAN provision that is not in compliance with its CRITICAL LIMIT. (B) Considering the nature of the potential HAZARD involved and the complexity of the corrective action needed, the REGULATORY AUTHORITY may agree to or specify a longer time frame, not to exceed: (1) 72 hours after the inspection, for the PERMIT HOLDER to correct the violations of a PRIORITY ITEM; or (2) 10 calendar days after the inspection, for the PERMIT HOLDER to correct violations of a PRIORITY FOUNDATION ITEM or HACCP PLAN deviations.

8-406 Core Item Violation

8-406.11 Time Frame for Correction.

(A) Except as specified in ¶ (B) of this section, the PERMIT HOLDER shall correct CORE ITEMS by a date and time agreed to or specified by the REGULATORY AUTHORITY but no later than 90 calendar days after the inspection. (B) The REGULATORY AUTHORITY may approve a compliance schedule that extends beyond the time limits specified under ¶ (A) of this section if a written schedule of compliance is submitted by the PERMIT HOLDER and no health HAZARD exists or will result from allowing an extended schedule for compliance.