

# 2022 FDA FOOD CODE

Effective January 1, 2024, the Lynnfield Health Department will be enforcing the 2022 FDA Food Code. As a food worker, here are the key changes you need to know.



## 2.201.12 Person In Charge

The 2017 FDA Food Code specified that the person in charge (PIC) must be a food protection manager. The 2022 FDA Food Code maintains this requirement. This means that at all times when an establishment is operating the PIC must have a valid food protection manager certification.

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## 3-401.11(2) Raw Animal Foods

The 2017 FDA Food Code changed the cooking time and temperature for ratites and nonintact meats, comminuted: fish, meat and game. The 2022 FDA Food Code maintains the requirement that these raw food types be cooked to 68°C (155°F) for 17-seconds.

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## 3-502.12 Cook-Chill or Sous Vide

The 2017 FDA Food Code added that establishments that package time/temperature control for safety food using a cook-chill or sous vide process must ensure that food cooled to 5°C (41°F) in a sealed package and then cooled within 48 hours to 1°C (34°F) shall be discarded or used within 7-days of being brought back up to 5°C (41°F). This time cannot exceed 30 days from its package date. This standard is maintained in the 2022 FDA Food Code.

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## 3-501.19(B)(2) **Time = maximum up to 4 hours**

The 2017 FDA Food Code clarified that food may have an initial temperature of 21°C (70°F) if there is an indication of when it must be discarded. This time is 4-hours after the time it became a time/temperature control for safety food. This standards is maintained in the 2022 FDA Food Code.

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## 3-602.12 **Other Forms of Information**

The 2022 FDA Food Code requires that major food allergens be labeled on any bulk or unpackaged food item available for customer self-service.

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## 5-202.12 **Handwashing Sink, Installation**

The 2022 FDA Food code lowered the minimum hand sink temperature from 38°C (100°F) to 29.4°C (85°F).

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## 5-203.11 **Handwashing Sink**

The 2017 FDA Food Code removed the ability for some food establishments such as low-risk mobile food, to use chemically treated towlettes in place of handwashing sinks. The 2022 FDA Food Code maintains this standard.

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## 6-501.115 **Prohibiting Animals**

The 2022 FDA Food Code allows for pet dogs in outdoor dining areas with the approval of the regulatory authority. If the Health Department approves, you may allow pet dogs in outdoor dining areas, so long as you have a separate outdoor entrance so the pet dog never enters the indoor dining area.

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**Read the full 2022 FDA Food Code:** [www.tinyurl.com/22FoodCode](http://www.tinyurl.com/22FoodCode)

