

# Wisconsin Food Code FACT SHEET



## #4: Significant Food Code Changes

### CHAPTER 1--*Purpose and Definitions*

- **Time/Temperature Control for Safety Food (TCS)** replaces Potentially Hazardous Food (PHF). TCS refers to a food that requires time as well as temperature control to ensure food safety. New examples of such foods are

**cut tomatoes** and **cut leafy greens** (fresh leafy greens whose leaves have been cut, shredded, sliced, chopped, or torn; including lettuce, spinach, cabbage, and kale, but not herbs and spices).

- **Product Assessment Tables** provide criteria for determination of non-PHF/non-TCS foods that may be held out of time/temperature control. Refer to Tables A and B in 1-201.10.
- **New violation designations** replace Critical, Swing, and Noncritical
  - > **Priority Item:** contributes directly to the removal or prevention of hazards associated with foodborne illness (i.e. cooling, cooking);
  - > **Priority Foundation Item:** supports Priority Items (i.e. cooling methods, calibrated thermometers);



- > **Core Item:** relates to cleaning, design of buildings and equipment, or maintenance (i.e. floors, walls, and ceilings).

### CHAPTER 2--*Management and Personnel*

- **A Person In Charge** must be at the food establishment when it is open and must

understand and train employees in the following:

- > Eight major food allergens: milk, eggs, fish, crustacean shellfish, wheat, tree nuts, peanuts, soybeans

- > Approved procedures/plans that are in place or that are required

- > When to remove employees from working with food or from the food establishment due to illness and when to report illnesses to a regulatory authority (i.e. Norovirus)

- **Handwashing** is not allowed in pre-wash sinks for new, extensively remodeled, or change of operator food establishments.



Wisconsin Department of Trade,  
Agriculture & Consumer Protection

Division of Food Safety  
2811 Agriculture Drive, PO Box 8911  
Madison, WI 53708 datcp.wi.gov



Wisconsin Department of  
Health Services

1 West Wilson Str  
Madison, WI 537C  
dhs.wi.gov

dfs\_fs\_065 (2013)

**CHAPTER 3--Food**

- **Cheese curds** can be received above 41° F if they are cooled within 4 hours and sold at 41° F or less.
- **Bare hand contact** with ready-to-eat foods requires prior approval of a written plan from the regulatory authority. Specific procedures, policies, and documentation per 3-301.11 (D) must be submitted.
- **Frozen** commercially processed and packaged raw animal food may be stored together with **frozen** ready-to-eat foods.
- **Children's menu** may not offer undercooked ground meats (i.e. hamburgers), even with a consumer advisory.
- **Date marking** is not required for foods prepared and packaged by a food processing plant. Products may include deli salads such as ham, seafood, chicken, egg, pasta, potato, and macaroni and also cultured dairy products such as yogurt, sour cream, and buttermilk.
- **Non-continuous cooking** criteria for raw animal foods apply when initial heating is stopped prior to complete cooking. Reference 3-401.14 (F) for the requirements that include a written plan submitted to the regulatory authority for prior approval.
- **Cook-chill** or **sous vide** section has been added to include information on HACCP plan submission to DATCP or DHS. Specific requirements can be found in 3-502.12 (D).

**CHAPTER 4--Equipment, Utensils, and Linens**

- **Sanitizer** usage updates:
  - > Used in accordance with EPA label use instructions, including contact times
  - > Updated chlorine chart includes ranges
  - > New minimum temperature of 68° F for iodine solutions
  - > Alternate chemical sanitizers may be approved by the department if used in accordance with the EPA label instructions for food contact surfaces
- **Potable water rinse** after sanitization of equipment and utensils is allowed, if it is applied within the dish machine per manufacturer's specifications.

**CHAPTER 5--Water, Plumbing, and Waste**

- **Mop water** may not be disposed of in toilets and/or urinals.

**CHAPTER 6--Physical Facilities**

- **Hand drying** options now include a heated-air hand drying device or a hand drying device that uses an air-knife system at ambient temperatures.

**ALL CHANGES ARE NOT  
CONTAINED IN THIS FACT  
SHEET. PLEASE TAKE TIME TO  
REVIEW THE ENTIRE UPDATED  
WISCONSIN FOOD CODE.**



**Wisconsin Department of Trade,  
Agriculture & Consumer Protection**

Division of Food Safety  
2811 Agriculture Drive, PO Box 8911  
Madison, WI 53708 datcp.wi.gov



**Wisconsin Department of  
Health Services**

1 West Wilson Street  
Madison, WI 53703  
dhs.wi.gov