

CITY OF NASHUA ENVIRONMENTAL HEALTH DEPARTMENT

2019 FOOD PROTECTION RULES UPDATE

INFORMATION FOR THE FOOD INDUSTRY



This is a summary of significant changes to the New Hampshire Rules for the Sanitary Production and Distribution of Food, which now incorporates the 2017 FDA Food Code.

Employee Health

Requirement of an employee health policy that includes nontyphoidal Salmonella as one of the six pathogens that triggers employee reporting to establishment management. A sample policy is available on our website.

Wild Harvested Mushrooms

The 2017 FDA Food Code allows the regulatory authority to develop an approval process for wild mushroom harvesters to offer wild mushrooms to food establishments. More details to come on this issue in response to recent work of a legislative commission.

Extended Water or Electrical Outages

Operations may be able to continue if an emergency operations plan has been pre-approved by the City of Nashua Environmental Health Department.

Clean-Up of Vomiting and Diarrheal Events

Written procedures for clean-up of vomiting and diarrheal events are required. A sample policy is available on our website.

Reusable Container

Refilling food in a take home container is allowed, provided the original container is provided by the establishment and is cleaned, sanitized and visually inspected prior to use by food employee.

Special Processes

Requirements for Special Processing such as Reduced Oxygen Packaging and nonContinuous cooking have been updated.

High Temperature Dishwashers

If using a high temperature dishwasher for sanitizing, a temperature testing device shall be available.

CERTIFIED FOOD PROTECTION MANAGER

NEW REQUIREMENT FOR THE PERSON IN CHARGE

The 2017 FDA Food Code requires the person-in-charge of a food operation to be a Certified Food Protection Manager. During all hours of food preparation, the person in charge shall have passed a test as part of a program accredited by the Conference for Food Protection.

ACCESS THE REQUIRED TESTS HERE:

- 360training.com, Inc. - Learn to Serve
- National Registry of Food Safety Professionals
- Prometric Inc.
- AboveTraining/StateFoodSafety.com
- National Restaurant Association - Servsafe

Who is Exempt from this Requirement?

- All Food Processors
- Warehouses/Distributors
- Stores with no food preparation
- Mobile units with no food preparation
- Home delivery services
- Bed and Breakfasts
- Lodging with Continental Breakfast
- Concessions and Bakeries with non-TCS food
- Bars with no food preparation

Information on local training providers and Frequently Asked Questions about Certified Food Protection Managers is available on the NH DHHS Food Protection website. If you are interested in more information and resources about the 2019 Food Protection Rules Updates, visit the City of Nashua Environmental Health Department website at www.nashuanh.gov/512/Environmental-Health-Department.