Sanitizer Test Papers:
- A test kit must be provided to check sanitizer levels.
  1 point violation → 4 point violation

Items Required at a Handwashing Sink:
- Each handwashing sink is required to have soap, paper towels or a drying device, and hot water available at 100° F.
  2 point violation → 4 point violation

Unauthorized Personnel:
- Those unnecessary to the food operation are not allowed in the food preparation, food storage, or warewashing areas.
  1 point violation → 4 point violation

Disposable Glove Use Limitations:
- Disposable gloves must be used for only one task, such as working with ready-to-eat foods or working with raw animal foods, and discarded after becoming damaged or soiled.
  1 point violation → 5 point violation

Toilet Paper:
- Toilet paper must be available at each toilet.
  1 point violation → 4 point violation

Manual Dishwashing Equipment:
- When using hot water to sanitize, the sanitization compartment must have a booster heater and be provided with a rack or basket for equipment immersion.
  1 point violation → 4 point violation

*This document is not inclusive of all changes.
*Questions regarding changes should be directed to your local county health department.

What You Need to Know

2013 Food Code Changes

Alabama Department of Public Health
Bureau of Environmental Services
Food & Lodging Branch
The RSA Tower
201 Monroe Street, Suite 1250 • Montgomery, AL 36104
Phone: (334) 206-5375 • Fax: (334) 206-5788
Revised: 7/11/2016

*A complete version of the 2013 FDA Food Code may be accessed at the following web address:
http://www.fda.gov/FoodCode
2013 Food Code Changes

The State of Alabama is adopting the most recent FDA Food Code. Important changes to that code include the following:

- Cut leafy greens and cut fresh tomatoes are added to the list of foods that must be time/temperature controlled for safety (TCS). Date marking rules will apply.

- The term “critical” violation on an inspection sheet will be changed to **Priority** and **Priority Foundation** and continue to be noted in red. **Priority** violations require immediate attention. **Priority Foundation** violations must be corrected within **10 days**.

- *A person in charge with a food protection manager certification must be present at the food establishment at all times. *Effective January 2020.

NEW:

- Procedures are required for responding to vomiting or diarrheal events in the establishment.

- Non-continuous cooking of raw animal foods is allowed, but a plan must be submitted to and approved by the health department before beginning.

- Reduced oxygen packaged (vacuum sealed) frozen fish must be removed from the package before thawing or immediately after.

- An irreversible registering thermometer is required for mechanical dishwashers using hot water to sanitize.

- Toilets and urinals may no longer be used for disposing of mop water.

Violations That Increase in Point Value

Fingernails:

- When working with food, fingernails must be trimmed, filed, and maintained. Unless wearing gloves, polish and artificial nails are not allowed.

  1 point violation → 4 point violation

Requirements for food handlers:

- Keep fingernails short and clean
- Do NOT wear false nails
- Do NOT wear nail polish

Methods of Cooling Hot Foods:

- To cool, hot TCS foods must be placed in shallow pans, separated into thinner portions, put into freezers or blast chillers, or stirred in an ice bath.

  1 point violation → 4 point violation

Thermometers:

- Probe-type thermometers are required for checking food and dishwashing temperatures.

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