

Violations That Increase in Point Value

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



Violations That Increase in Point Value

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.

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Alabama Department of Public Health
Bureau of Environmental Services

Food and Lodging Branch

2013 Food Code Changes



What You Need to Know

*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.



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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:



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.