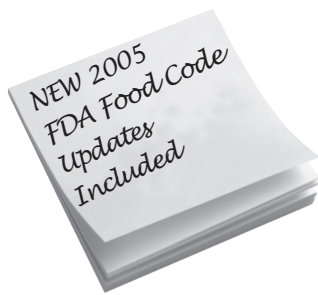


# What's New in the Fourth Edition

The ServSafe Fourth Edition texts have been enhanced to reflect the latest updates in the science of food safety, based on the 2005 *FDA Food Code* and best practices used in the industry today. As you prepare to transition to the ServSafe Fourth Edition, you are strongly encouraged to thoroughly review the new materials and ensure your lesson plan reflects this important new information. These updates may also be included in the ServSafe Food Protection Manager Certification Examination.



Note: *In addition to the 2005 FDA Food Code, the latest updates in the science of food safety, and best practices used in the industry, ServSafe Fourth Edition also includes changes based on food safety research conducted after ServSafe Third Edition. Instructors, food safety experts, and users provided feedback that has been reflected in ServSafe Essentials and ServSafe Coursebook, unless noted otherwise below.*

## Potentially Hazardous Food

Changes were made to the definition of a potentially hazardous food in the 2005 *FDA Food Code*. As a result, the definition of a potentially hazardous food was revised in the ServSafe materials to indicate a potentially hazardous food as one that requires time and temperature control for safety (TCS).

## Employee Health Considerations

The FDA in its 2005 *FDA Food Code* revised the section on employee health to more directly address the risk of contamination of food by ill foodhandlers. Changes to the ServSafe materials include: new criteria for excluding employees with vomiting, diarrhea, and jaundice attributed to a disease that is likely to be transmitted through the contamination of food from the establishment; the addition of Norovirus as a reportable illness; and a summary of criteria for allowing excluded employees to return to work.

## Hand Sanitizers/Antiseptics

To prevent confusion, the FDA in its 2005 *FDA Food Code*, replaced the term *hand sanitizer* with *hand antiseptic*. This term will now be used in the ServSafe program to describe a product intended to reduce the number microorganisms on the skin.

## Handwashing Procedure

The ServSafe materials more closely reflect the 2005 *FDA Food Code* handwashing procedure by including the CDC-based recommendations that hands and arms be washed for at least twenty seconds with ten to fifteen seconds of vigorous scrubbing and that individuals

must use a paper towel or other barrier when touching surfaces, such as faucet and door handles, to prevent recontamination of hands after washing.

### **Holding Cold Food Without Temperature Control**

The ServSafe materials now reflect the 2005 *FDA Food Code* recommendation for holding cold food without temperature control. Refrigerated, potentially hazardous food can be held without temperature control for up to six hours: if it was originally held at 41°F (5°C) or lower; if the food is labeled with the date and both the time it left temperature control and the time it is to be discarded; and if no part of the food exceeds 70°F (21°C) during the six hours.

### **Food Allergens**

In response to a growing concern for the prevention of customer illness due to food allergies, the FDA included in the 2005 *FDA Food Code* Demonstration of Knowledge that it is the responsibility of the foodservice manager to be able to describe “foods identified as major food allergens and the symptoms that a major food allergen could cause in a sensitive individual who has an allergic reaction.” The ServSafe texts since the second edition have included content addressing appropriate measures for handling customer food allergies.

### **Processes That Require a Variance**

To address the growing incidence of foodborne illnesses associated with sprouts and sprout seeds, the list of processes that require a variance from the regulatory authority has been expanded in the 2005 *FDA Food Code* to include sprouting seeds. The ServSafe materials now reflect this addition.

### **Shellstock Identification Tags**

Based on the revision to the 2005 *FDA Food Code*, the ServSafe materials now indicate shellstock identification tags should be held for ninety days from the harvest date rather than the date the container is emptied.

### **Lighting Intensities**

The ServSafe materials reflect the 2005 *FDA Food Code* adjustment to the lux (foot candles) level of light intensity to more accurately match conversion formulas for light intensity.

### **Parasites in Seafood**

Based on the change in the 2005 *FDA Food Code*, the ServSafe materials were updated to include an additional time-temperature combination for controlling parasites in seafood. Additionally, because certain species of fish normally have parasites due to consuming infected prey, but do not have the same parasite hazard when raised on pelleted food in an aquaculture operation, an exclusion from these processes was added to the code for aquacultured fish. This information is now included in the ServSafe materials.

## Prohibited Jewelry

To more accurately reflect the recommendations of the 2005 *FDA Food Code* and to better accommodate individual company policy, the information on jewelry has been updated in the ServSafe materials.

## Re-Serving Food

Due to the low risk associated with the re-service of single-service, nonpotentially hazardous food such as ketchup packets and oyster crackers, the FDA changed the *FDA Food Code* to allow for the re-service of these items to high-risk populations. Information prohibiting this practice was removed from the ServSafe texts.

## Microbial Contaminant

The content addressing microbial contaminants has been reorganized and updated in the ServSafe materials. To streamline the content and to focus more specifically on the unique characteristics of each foodborne pathogen, the information outlining the major foodborne illness caused by bacteria, viruses, and parasites will now focus on the food most often associated with the illness, the most common symptoms, and the measures that have the most impact in preventing illness caused by the pathogen.

## Fish and Shellfish Toxin

The content addressing fish and shellfish toxins has been updated, expanded, and organized into easy-to-read charts.

## Produce

To address the increased concern for the safety of produce served and consumed, the content addressing the purchase and receipt of produce has been enhanced in the *ServSafe Coursebook*.



## Cooling Methods

To clarify the methods for quickly cooling food, the ServSafe materials now recommend dividing food into smaller portions to be used in conjunction with other cooling methods such as ice-water baths.

## Crisis Management

The content of the crisis management information in the *ServSafe Coursebook* has been updated to include clarification of the concept of crisis management and specific information on how to plan, respond, and recover from a food safety-related business interruption.

## HACCP

Based on user feedback, the topic of HACCP in the ServSafe materials was expanded to include more “real-world” examples and to incorporate more comprehensive background information.



## Active Managerial Control

Based on user feedback, the content associated with the concept of active managerial control in the ServSafe materials has been expanded and “real-world” examples have been included to demonstrate how this system is used in the restaurant and foodservice industry.



## “Take It Back” Reference Guides

The new “Take It Back” reference guides at the end of selected sections will help bring essential food safety information back to employees. Foodhandlers can use the materials to teach their team members the critical food safety practices they learned during training. The tools highlighted in each “Take It Back” guide will help demonstrate how to put food safety principles into action back at the operation.

Visit [www.nraef.org/foodsafetycenter](http://www.nraef.org/foodsafetycenter) for more information.

## “How This Relates To Me” Areas

The new “How This Relates To Me” areas, located throughout the text of *ServSafe Essentials*, should be used to note differences in jurisdictions. These areas are designed to help highlight policies and procedures that might differ from jurisdictional requirements and/or company policies.