

**GOVERNMENT OF THE DISTRICT OF COLUMBIA
 DEPARTMENT OF HEALTH
 HEALTH REGULATION AND LICENSING ADMINISTRATION**

Fact Sheet: Selected Changes in the 2012 DC Food Code*

- ☛ The term “Critical Item” has been eliminated and replaced by either “Priority Item” or “Priority Foundation Item.”
- ☛ The term “Noncritical Item” has been eliminated and replaced by “Core Item.”
- ☛ Priority & Priority Foundation items must be corrected at the time of the inspection or at a date specified that is no later than 5 calendar days after the inspection.
- ☛ Core items must be corrected by a date specified that is no later than 14 calendar days after the inspection.
- ☛ Cut leafy greens and cut tomatoes are now considered as a potentially hazardous food (time/temperature control for safety food)[PHF/TCS] therefore they must be maintained at 41° F or less except during preparation, cooking, or cooling.
- ☛ Norovirus (Norwalk-like virus) has been included as a diagnosis that must be reported and requires exclusion of infected employees.
- ☛ Each establishment must have written cleanup procedures for vomiting and diarrheal events.
- ☛ Raw animal foods that are cooked using a “non-continuous cooking process” (partially cooked, cooled, held cold, and then cooked) shall be cooked to a final temperature of at least 165° F for 15 seconds.
- ☛ An establishment that is cooking raw animal foods using a non-continuous cooking process must obtain prior approval from the Department of Health. *If not in compliance, all affected food will be discarded.*
- ☛ Ready-to-eat food from a food processing plant shall be reheated to a temperature of at least 135° F.
- ☛ The minimum hot holding temperature of PHF/TCS is now 135° F.
- ☛ If time temperature control is used as the public health control, food can be held up to a maximum of 6 hours if the food has an initial temperature of 41° F or less when removed from temperature control and it does not exceed 70° F during the 6 hours.
- ☛ The cook-chill or *sous vide* process requires a HACCP plan approved by the Department.
- ☛ Each establishment must maintain on the premises a copy of its professional service contract with its District-licensed ventilation hood system cleaning contractor.
- ☛ The minimum hot water temperature for **handwashing** sinks is 100° F.
- ☛ “Single-occupancy toilet rooms” must display gender neutral signs on the door that read “Restroom” or a universally recognized pictorial indicating either gender may use the restroom.
- ☛ An establishment’s pest operator must be certified as a District Licensed Pesticide Operator issued by DC’s Department of the Environment.

*The list noted here is not a comprehensive list of changes in the new Food Code. The code can be accessed online at:
<http://doh.dc.gov/regulations>

**For more information, please contact the
 Food Safety and Hygiene Inspection Services Division at**

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