

HANDY ALERT: FOOD CODE 2009 AND REGULATORY COMPLIANCE IN HEALTHCARE

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DO YOU HAVE A COPY OF : 1) The newly revised FDA Food Code 2009 (issued Nov. 2009)? At: www.fda.gov/Food/FoodSafety/RetailFoodProtection/FoodCode/FoodCode2009 (or Google name); 2) FDA Employee Health and Personal Hygiene Handbook (issued Jan. 2010)? At: www.fda.gov/Food/FoodSafety/RetailFoodProtection/IndustryandRegulatoryAssistanceandTrainingResources/ucm113827.htm (or Google name)

Suggested Article (available to Certified Dietary Managers) www.dmaonline.org >>>left side: Publications>> Magazine, Current Featured Articles, March 2010, ""Using the 2009 Food Code to Ensure Regulatory Compliance for Food Safety," (PDF) by Linda Handy, MS, RD, March 2010, pg 19.

Suggested Webinar: Dietary Manager's Association Webinar: New 2009 FDA Food Code (Jan. 14, 2010) by Linda Handy, MS, RD : What's new & of interest in the 2009 Food Code? Healthcare regulatory compliance is based upon the 'current' revision of the FDA Food Code, which provides a 'model', 'best advice', and effective food safety standards. Surveyors are receiving additional training on these new 2009 revisions and guidance (and recent revisions in sanitary conditions and infection control tags), shouldn't YOU? Nursing home staff can benefit from learning of the hospital revisions, and the application of the Food Code food safety standards, and hospital staff can benefit from learning of nursing home revisions. New FDA supporting and training resources will be shared.

Go to www.dmaonline.org >>>(left hand side) dma marketplace>>>scroll down to 'archived' webinars, available to all for purchase>>> **New 2009 FDA Food Code. Participant Objectives:**

1. Identify the revisions made by FDA for the 2009 Food Code and new Employee Handbook:
 1. Training employees properly in food safety, including food allergy awareness
 2. New Risk Determinations: Priority time/effort to address factors that directly contribute to Food Borne Illness and injury
 3. Changes in food preparation guidance including handling tomatoes and cut leafy greens
 4. Changes in sanitizing including contact times and EPA-registered label use instructions
 5. Annex 4 Guidance for Managerial Control
2. Determine compliance requirements for federal regulations
 1. Hospitals: A 618-622 Conditions of Participation and Competent staff, A 079 Infection Control
 2. Nursing Homes: F 371 Sanitation, F 441 Infection Control

Suggested Training Manual: HOT OFF THE PRESS: Food Code 2009 and Regulatory Compliance in Healthcare. This manual was developed to expand on the above DMA webinar in providing concrete examples of HOW to ensure regulatory compliance as well as evaluate WHY immediate jeopardies and deficiencies have been given in Sanitary Conditions. The manual defines effective roles in nursing homes and hospitals (for PREVENTING food borne illness) of the dietary managers, dietitians, and infection control officers (who are welcoming this information and resource.) Do you understand HOW to use your 'sanitation checklist findings' to demonstrate Quality Assessment & Assurance (QAA) and the 'Good Faith Effort' in safe food handling to avoid deficiency cites? Current approval for 6 CEUs for CDM, RD, DTR, and pending approval for nurses and administrators. See additional summary information at www.handydietaryconsulting.com