In January 2017, the Department of Health and Human Services released an updated version of the Food Service Guidelines for Federal Facilities (Figure 1), previously known in 2011 as the Health and Sustainability Guidelines for Federal Concessions and Vending Operations. These guidelines apply to food service concession and vending operations at federal facilities (e.g., a full-service cafeteria in a federal building, a full-service restaurant in a national park, or a self-service food operation at a national monument), and will be used for developing contracts and permits. The Food Service Guidelines Federal Workgroup that developed the guidelines included more than 60 representatives from the following nine federal departments and agencies:

- U.S. Department of Agriculture,
- U.S. Department of Commerce,
- U.S. Department of Defense,
- U.S. Department of Education,
- U.S. Department of Health and Human Services,
- U.S. Department of the Interior,
- U.S. Department of Veterans Affairs,
- U.S. Environmental Protection Agency, and
- U.S. General Services Administration.

The updated guidelines include four sections: Food and Nutrition; Facility Efficiency, Environmental Support, and Community Development; Food Safety; and Behavioral Design. Each section identifies two levels of criteria implementation that are considered during the negotiation of contracts between federal facilities and food service contractors. The two levels of criteria are:

1. Standard Criteria
   a. Criteria that are considered to be widely achievable.
   b. Implementation at this level is expected.

2. Innovative Criteria
   a. Criteria that promote exceptional performance and are deemed more attractive by federal facilities during contract bidding.
   b. Implementation at this level is encouraged.

These two levels of implementation are supported by scientific findings and align with existing national policy or guidance.

Food Safety

September is National Food Safety Month and we would like to highlight the Food Safety section of the Food Service Guidelines for Federal Facilities, which was not included as its own section in the 2011 guidelines.

Each year in the U.S., foodborne illness causes approximately 48 million illnesses, 128,000 hospitalizations, and 3,000 deaths (Scallan et al., 2011). To reduce this burden, the Food and Drug Administration publishes the Food Code, which provides a scientifi-
1. Food safety management system/active managerial control

- The contractor shall follow the recommendations in the most recently published Food Code regarding:

- Food safety training.

- The contractor shall have at least one management/supervisory employee who is a certified food protection manager present during all hours of operation.

- The contractor shall develop and implement written sanitation and temperature control programs that target the control of *Listeria monocytogenes* in ready-to-eat products, including documentation of cleaning frequencies for equipment, utensils, and nonfood contact surfaces (e.g., walls, floors, ceilings) and temperature control in coolers, deli cases, and refrigerators.

- The contractor shall develop and implement a written employee health policy that outlines how employees are trained on the reporting of symptoms, diagnoses, and activities that are associated with the transmission of foodborne illness from food workers and how such training is documented and the policies for excluding, restricting, and reinstating employees who have or report symptoms, diagnoses, or activities as described in the Food Code.

- The contractor shall establish a comprehensive written food safety plan that seeks to achieve active managerial control of foodborne illness risk factors, including but not limited to a) improper holding temperatures; b) inadequate cooking, such as undercooking raw shell eggs; c) contaminated equipment; d) food from unsafe sources; and e) poor personal hygiene.

- The contractor shall develop and implement written sanitary and temperature control procedures. The plan could describe the food safety procedures for the particular food service facility, including how employees are to be trained on those procedures and the methods by which proper implementation of those procedures are routinely monitored.

- The contractor shall follow the recently published *Food Code*, it became standard criteria upon request of the customer.

- The contractor shall not serve raw or undercooked meat, poultry, or egg products, even upon request of the customer.

- Excluding and restricting ill workers from working with food.

- The contractor shall serve raw or undercooked meat, poultry, or egg products, even upon request of the customer.

- Minimum cooking temperatures for raw animal food.

- The contractor shall serve raw or undercooked meat, poultry, or egg products, even upon request of the customer.