1.0 Introduction


2.0 Authority

The Public Health Service Act, 42 U.S.C. Section 264. Quarantine and Inspection - Regulations to control communicable diseases.

The Public Health Service Act, 42 U.S.C. Section 269. Quarantine and Inspection - Bills of health.


3.0 Definitions


4.0 Gastrointestinal Illness Surveillance


5.0 **Potable Water**


Code of Federal Regulations, Title 40 Section 141 National Primary Drinking Water Regulations.


6.0 Swimming Pools, Whirlpool Spas and Hot Tubs


7.0 Food Safety


The following references were used by USPHS / FDA for Food Code, 1999, which was the basis of CDC VSP Operations Manual, Chapter 7, Food Safety:

The Food Code makes frequent reference to federal statutes contained in the United States Code (USC) and the Code of Federal Regulations (CFR). Copies of the USC and CFR can be viewed and copied at government depository libraries or may be purchased as follows.

(A) Viewing and Copying the USC or CFR
   (1) Government Depository Library

The USC and CFR are widely available for reference and viewing in some 1400 "depository libraries" located throughout the United States. A Directory of U.S. Government Depository
Persons may also obtain information about the location of the depository library nearest to them by contacting:

Library Programs Service, SL
U.S. Government Printing Office
North Capitol & H Streets, NW
Washington, DC 20401
(202) 512-1114, FAX (202) 512-1432

(2) Internet World Wide Web Information System

The CFR are available on-line in downloadable form through the Internet World Wide Web information system. Two sources are:

(a) The National Archives and Records Administration
Copies of Federal Regulations - Retrieve CFR by Citation
Provided through the Government Printing Office Web Site - GPO Inet Services

<http://www.access.gpo.gov/nara/cfr/cfr-retrieve.html#page1>

(b) The U.S. House of Representatives
Internet Law Library Code of Federal Regulations (Searchable)

<http://law.house.gov/cfr.htm>

(B) Purchasing Portions of the USC or CFR

Persons wishing to purchase relevant portions of the USC or CFR may do so by writing or by calling:

Superintendent of Documents (New Orders)
U.S. Government Printing Office
P.O. Box 371954
Pittsburgh, PA 15250-7954
(202) 512-1800

Preface


3. Committee on Salmonella, 1969. An Evaluation of the Salmonella Problem. NRC Pub. 1683,


Chapter 1 Purpose and Definitions

1-201.10 Statement of Application and Listing of Terms

1. Code of Federal Regulations, Title 9, Section 362.1 Animals and Animal Products.

2. Code of Federal Regulations, Title 9, Section 354.1 Animal and Animal Products, Definitions.


5. Code of Federal Regulations, Title 9, Subchapter C - Mandatory Poultry Products Inspection, Part 381.


Chapter 2 Management and Personnel

2-102.11 Demonstration.*


2-201.11 Responsibility of the Person in Charge to Require Reporting by Food Employees and Applicants.*

2-201.12 Exclusions and Restrictions.*


2-201.13 Removal of Exclusions and Restrictions.


2. Code of Federal Regulations, Title 21, Part 110.10 Personnel. (a) Disease Control. "Any person who, by medical examination or supervisory observation is shown to have, or appears to have, an illness, ... shall be excluded from any operations which may be expected to result in contamination,... Personnel shall be instructed to report such health conditions to their supervisors."


2-301.12 Cleaning Procedure. (Handwashing)*


2-301.13 Special Handwashing Procedures.*

Reserved.

2-301.14 When to Wash.*


2-301.16 Hand Sanitizers.


2-302.11 Maintenance. (Fingernails)


2-303.11 Prohibition. (Jewelry)

2-304.11 Clean Condition. (Outer Clothing)
2-401.11 Eating, Drinking, or Using Tobacco.*
2-402.11 Effectiveness. (Hair Restraints)

1. Code of Federal Regulations, Title 21, Parts 110.10 Personnel. (b) (1) "Wearing outer garments suitable to the operation...." (4) "Removing all unsecured jewelry...." (6) "Wearing, where appropriate, in an effective manner, hair nets, head bands, caps, beard covers, or other effective hair restraints." (8) "Confining...eating food, chewing gum, drinking beverages or using tobacco...." and (9) "Taking other necessary precautions...."

Chapter 3 Food

3-201.11 Compliance with Food Law.*


3-201.12 Food in a Hermetically Sealed Container.*


3-201.13 Fluid Milk and Milk Products.*


3-201.14 Fish.*


**3-201.15 Molluscan Shellfish.*


**3-201.16 Wild Mushrooms.*


**3-201.17 Game Animals.*


3-202.11 Temperature.*


3-202.12 Additives.*


3-202.13 Shell Eggs.*


by experimentally infected hens. Avian Dis. 34:438-446.


3-202.14   Eggs and Milk Products, Pasteurized.*


3-202.16   Ice.*


3-202.17   Shucked Shellfish, Packaging and Identification.


3-202.18   Shellstock Identification.*

3-202.19   Shellstock, Condition.


shellfisheries. J. Shellfish Res. 7:695-701.


3-203.11 Molluscan Shellfish, Original Container.


3-203.12 Shellstock, Maintaining Identification.*


3-301.11 Preventing Contamination from Hands.*


3-302.11 Packaged and Unpackaged Food - Separation, Packaging, and Segregation.*


3-302.12 Food Storage Containers, Identified with Common Name of Food.

3-302.13 Pasteurized Eggs, Substitute for Raw Shell Eggs for Certain Recipes.*


3-302.14 Protection from Unapproved Additives.*

3-302.15 Washing Fruits and Vegetables.


3-303.11  Ice Used as Exterior Coolant, Prohibited as Ingredient.
3-303.12  Storage or Display of Food in Contact with Water or Ice.


3-304.11  Food Contact with Equipment and Utensils.*


3-304.12  In-Use Utensils, Between-Use Storage.


3-304.14  Wiping Cloths, Limitation.


3-304.15  Gloves, Use Limitation.


3-304.17 Refilling Returnables.


3-306.13 Consumer Self-Service Operations.*


3-401.11 Raw Animal Foods.*


### Microwave Cooking.*


### Parasite Destruction.*


2. Deardorff, T.L., R.B. Raybourne, R.S. Desowitz, 1986. Behavior and viability of third stage larvae of *Terranova* (HA) and *Anasakis simplex* (Type 1) under coolant conditions. J.Food Prot.


3-402.12 Records, Creation, and Retention.
3-403.11 Reheating for Hot Holding.*


4. Food Refrigeration & Process Engineering Research Centre, reporting period 1 March 95 to 1 August 96. Determination of unsatisfactory temperature distributions within foods heated in microwave ovens. Measurement and Testing Programme (MTP), Framework 3, Part 2, contract number MATI-CT 940014, University of Bristol, UK.


3-501.11 Frozen Food.
3-501.12 Potentially Hazardous Food, Slacking.
3-501.13 Thawing.


3-501.14 Cooling.*


3-501.15 Cooling Methods.


3-501.16 Potentially Hazardous Food, Hot and Cold Holding.*


3-501.17 Ready-to-Eat, Potentially Hazardous Food, Date Marking.*


3-501.18 Ready-to-Eat, Potentially Hazardous Food, Disposition.*

3-501.19 Time as a Public Health Control.*


**botulinum** in sauteed onions. J. Food Prot. 49(10):618-620.


3-502.11 **Variance Requirement.**


3-502.12 **Reduced Oxygen Packaging, Criteria.**


4. Code of Federal Regulations, Title 9, Part 318.7, Approval of substances for use in the
preparation of products.

5. Code of Federal Regulations, Title 9, Part 381.147, Restrictions on the use of substances in poultry products.


3-601.11 Standards of Identity.
3-601.12 Honestly Presented.
3-602.11 Food Labels.
3-602.12 Other Forms of Information.
3-603.11 Consumption of Raw or Undercooked Animal Foods.*


3-801.11 Pasteurized Foods, Prohibited Reservice, and Prohibited Food.*


Chapter 4 Equipment, Utensils, and Linens

4-101.14 Copper, Use Limitation.*


4-101.16 Sponges, Use Limitation.


4-101.17 Lead in Pewter Alloys, Use Limitation.


4-101.19 Wood, Use Limitation.

Chapter 5  Water, Plumbing and Waste


6-202.15 Outer Openings, Protected.


6-303.11 Intensity.


Additional Chapter 7.0 Food Safety References:


NSF International, 1983. NSF C2-1983, Special Equipment and/or Devices (Food Service Equipment). Ann Arbor, MI.


8.0 Integrated Pest Management

<http://chppm-www.apgea.army.mil/ento/roachipm.htm#A>


ServSafe®, 1999, The Educational Foundation of the National Restaurant Association, Chicago, IL.

National Restaurant Association. Pest Management in Restaurants. Washington, DC.


9.0 Housekeeping


10.0 Child-Activity Centers


11.0 Administrative Guidelines
