

Comparison of SC DHEC Regulations and FDA Food Code

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Topic	SC DHEC – Retail Food Establishments Regulation	2005 FDA Food Code, basis of three Accredited Personnel Certification Programs utilizing Conference for Food Protection (CFP) standards ^A
Potentially Hazardous Food	Old definition based on water activity and pH	Expanded definition – a food that requires time/temperature control for safety (TCS) to limit pathogenic microorganism growth or toxin formation
Sale of processed game and game animals	May be approved by the health authority unless otherwise prohibited by wildlife laws	Game animals received for sale or service shall be slaughtered and process under a voluntary inspection program that is conducted by the agency that has animal health jurisdiction.
Temperature danger zone	45°F to 130°F	41°F to 135°F
Endpoint cooking temperature of pork	155°F or hotter	145°F for 15 seconds
Endpoint cooking temperature of roast beef	155°F or hotter	145°F for 4 minutes
Rapid reheating of foods	Rapidly – no definition of rapidly	Within two hours

^A Three certification program providers include: National Registration of Food Safety Professionals, National Restaurant Association Educational Foundation, and Thomson Prometrics (formerly Experior). For more information:
http://www.ansi.org/conformity_assessment/personnel_certification/CFPaccredited_programs.aspx?menuid=4

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Thawing foods	45°F or colder	41°F or colder
Self-service consumers	Not allowed to use soiled tableware	Self-service operations, such as buffets and salad bars, shall be monitored by food employees trained in safe operating procedures.
Hot-holding	130°F or hotter	135°F or hotter
Cold food facilities	45°F or colder	41°F or colder
Disease transmission	Immediate closing of the facility is allowed	The individual diagnosed with the illness or suspected of causing the illness is excluded from the operation until they provide medical documentation that states can work
Jewelry	May not wear excessive jewelry	Except for a plain ring such as a wedding band, while preparing food, food employees may not wear jewelry including medical information jewelry on their arms and hands
Hands	No intervention for nail polish.	If long nails or polish, must wear single-use gloves.
Gloves	Disposable – does not require that they be non-latex	Non-latex

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Cutting boards	Easily removable	Does not require that they be easily removable rather focus on materials, construction, and maintenance.
Thermometers	Accurate to +/-3°F and measure from 45°F to 165°F	Accurate to +/- 1°F
Hot water sanitizing	30 seconds at 170°F	171°F for 30 seconds
Chlorine sanitizing	50-100 ppm for 30 seconds	50 ppm for 7 seconds
Refrigerated storage	45°F or below	41°F or below
Hot storage	130°F or above	135°F or above
Thawing of PHF's in refrigerator	45°F or below	41°F or below
Temperature of wash water in manual warewashing equipment	Not less than 120°F	Not less than 110°F
Single-tank, stationary-rack, dual-temperature machine	Wash 150°F Final rinse 180°F	Wash water at least 165°F Final rinse 165°F

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Final rinse temperature	Shall not exceed 195°F	No upper limited identified
Hot water for handwashing	At least 110°F	At least 100°F
Lighting	Use foot-candles as unit of measure. 20 foot-candles of light on all working surfaces in food preparation areas	Use lux as unit of measure. At least 540 lux (50 foot candles) at a surface where a food employee is working with food or working with utensils or equipment, such as knives, slicers, grinders, or saws where employee safety is a factor.

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