

Summary of 2022 FDA *Food Code* Changes For Food Handlers

In late 2022, FDA released the tenth edition of the FDA Food Code for adoption by local, state, and federal governmental jurisdictions. The updated code contains numerous changes for consistency, to correct errors, and to reflect changes due to updated science and public health guidelines.



The information below is a summary of the changes to the FDA Model *Food Code* and should not be considered all-inclusive. Consult the [full 2022 FDA Food Code](#) or the [FDA Summary of Changes](#) for more information. The NEHA exams for CP-FS, Professional Food Manager and Professional Food Handler will continue to be based on the 2017 FDA *Food Code* until further notice.

Topic	Type of Change	Details
Sesame	New item	Sesame has been added as a new major food allergen.
Allergy Awareness	New item	Employees now need to be able to describe the major food allergens and the symptoms of an allergic reaction.
Allergen Labeling	New item	Allergen information is required on all labeling, including bulk food.
Food Donation	New item	Donated foods are now addressed in the <i>Food Code</i> , with specifics on when food can be donated.
Hand Sink/Handwashing	Revision	Instead of 100°F (38°C), water used for handwashing is now required to be 85°F (29°C).
Manufacturer Cooking Instructions	New item	If packaged food has cooking instructions, those instructions must be followed before the packaged food is offered for consumption (unless the instructions state otherwise). Example: frozen peas must be cooked according to the instructions on the package before being offered on a salad bar.
Thawing	New item	The Person in Charge needs to ensure that employees monitor thawing temperatures throughout the day.
Pets	New item	When approved by the regulatory authority, pet dogs may be allowed in outdoor dining areas. All other requirements for animals in a food establishment still apply.