**Wisconsin Food Code Updates**Effective September 1, 2013

* Seven day date marking exemptions: commercially prepared deli salads, cultured dairy products, and preserved fish products.

Examples: Chicken salad, pasta salad, potato salad, yogurt, sour cream, buttermilk, pickled herring, dry or salted cod.

* The date that a shell stock container was emptied must be written on the shell stock tag and kept for 90 days.
* Air hand dryers are allowed to dry hands at hand washing sinks.
* Children’s menu items made from raw meat cannot be served raw or undercooked.
* Food employees must be aware of the 8 main food allergens. The Person-in-Charge must also know the symptoms of an allergic reaction.
* Employees with vomiting or diarrhea cannot return to work until 48 hours after their last incident of vomiting or diarrhea.
* Employees diagnosed by a doctor with norovirus cannot return to work without health department approval.
* Tomatoes and leafy greens that have been chopped must be kept at 41°F or below at all times.   
  Examples: Iceberg lettuce, romaine lettuce, leaf lettuce, butter lettuce, baby leaf lettuce, escarole, endive, spring mix, spinach, cabbage, kale, arugula, chard. *Does not include herbs like cilantro or parsley.*
* HACCP plans are required for special food processes:

Reduced oxygen packaging

Curing

Smoking

Acidification

Cook-Chill

Sous vide cooking

**Food Allergen Basics**

Food employees must demonstrate an awareness of the eight major food allergens. The Person-in-Charge must know the symptoms of an allergic reaction.

Helpful Links:

Public Health Madison and Dane County Food Safety Information

[www.publichealthmdc.com/safefoodcrew](http://www.publichealthmdc.com/safefoodcrew) and <http://www.publichealthmdc.com/environmental/food/>

Updated Wisconsin Food Code

<https://docs.legis.wisconsin.gov/code/admin_code/dhs/110/196_.pdf>

Wisconsin Restaurant Association Major Changes to the Wisconsin Food Code   
[www.wirestaurant.org/pdf/wr/2013\_1qtr\_wr2.pdf](http://www.wirestaurant.org/pdf/wr/2013_1qtr_wr2.pdf)

**Symptoms: within 2 minutes to 2 hours**

Hives

Flushed skin or rash

Tingling or itching around the mouth

Face, tongue or lip swelling

Vomiting or diarrhea

Abdominal cramps

Coughing or wheezing

Dizziness or lightheadedness

Swelling of the throat or vocal cords

Difficulty breathing

Loss of consciousness

**Eight Major Food Allergens**

Milk

Eggs

Fish

Shellfish

Tree nuts

Peanuts

Wheat

Soybeans