

WISCONSIN FOOD CODE UPDATES

Effective October 25, 2020

An update to [ATCP 75](#) and the [Wisconsin Food Code](#) went into effect at the end of October 2020. While some changes clarify defined terms, there are other changes that may impact your establishment.

Some of the major changes are highlighted below:

- Most food establishments must have a Certified Food Protection Manager (CFPM). The CFPM must be someone with supervisory or management responsibilities. The only exemptions to needing a CFPM are:
 - Establishments with only prepackaged foods and/or whole, unwashed fresh produce
 - Establishments operating under a transient food license at a special event
- Employees with vomiting or diarrhea cannot return to work until 24 hours after their last incident of vomiting or diarrhea. If a doctor diagnoses them with Norovirus, then they must be excluded for 48 hours.
- Food establishments are now required to have a policy for cleanup of vomit and diarrhea. You may develop your own policy or [use this one](#).
- Prewash sink compartments can no longer be used for handwashing. As a result, some establishments may need to install separate handwashing sink(s).
- Food preparation activities may not be done below the flood rim of warewashing sinks.
- Unwashed vegetables and fruits must be separated from washed fruits and vegetables during storage, preparation, holding, and display.
- Grinding Logs for beef must be kept for a minimum of 1 year.
- Dogs are allowed in outdoor seating areas of a food establishment without a variance if all of the requirements are met. See WFC 6-501.115 (D).
- High temperature dish machine users need an irreversible temperature indicating device to confirm proper sanitization.
- All sub-ingredients must be included on labels for packaged retail foods.
- Proper thawing procedures for reduced oxygen packaged (ROP) raw fish have been added. Approved procedures include cutting open the package or removing the fish from the ROP environment (3-501.13 (E)).
- Establishments selling fresh, unrefrigerated cheese curds using Time as a Public Health Control must now keep a record of the amount displayed and the amount discarded.

Below are a few common defined terms that have changed:

- “Potentially hazardous food” (PHF) is now referred to as “Time/Temperature Control for Safety” (TCS) Food. A TCS food is any food that requires time and/or temperature controls for safety.
- A “Certified Food Manger (CFM)” is now referred to as “Certified Food Protection Manager (CFPM)”.
- “Temporary Food Establishments” are now referred to as “Transient Retail Food Establishments”.

If you have questions regarding any of the regulations, reach out to your assigned sanitarian or our general email at LEAdmin@publichealthmdc.com.

Helpful Links

- [Public Health Madison and Dane County Food Safety Factsheets and Newsletters](#)
- [Public Health Madison and Dane County Licensing Information](#)
- [Updated Wisconsin Food Code](#)
- [Updated Chapter ATCP 75 Retail Food Establishments](#)