

# FDA Standardization

U. S. Department of Health and Human Services  
Public Health Service  
Food and Drug Administration  
2009 Food Code

Errata

## 2009 FDA Procedures for Standardization of Retail Food Safety Inspection Officers - Errata Sheet

*The version of the 2009 Standardization Procedures, issued on May 12, 2010, is the most up-to-date printed version. Upon review, we noticed the following errors:*

<b>Procedures Provision</b>	<b>Corrected Language</b>
Page 53	CANDIDATE
Page 67	Ratites and injected <b>meat</b> or mechanically tenderized meats cooked to 68 C (155 F) for 15 seconds or the time/temperature relationship specified in the corresponding chart in the Food Code.
Page 68	3-401.14 Non-Continuous Cooking of Raw Animal Foods
Page 76	<b>N.O.</b> This item may be marked N.O. only when eggs are received but there were no eggs on the premises at this time and you were unable to determine compliance.

Page 82	<p><b>27. Compliance with variance, specialized process, ROP Criteria &amp; HACCP plan</b></p> <p><b>A. Reduced Oxygen Packaging (ROP) as specified in 3-502.12 permitted without a variance under certain specified conditions in accordance with a required HACCP plan.</b></p> <p>This item should be marked IN or OUT of compliance based on direct observations of food preparation and storage, a discussion with the PIC to determine if there is reduced oxygen packaging (including cook chill or sous vide). This item should be marked IN compliance when observations of food operations and review of available records indicate compliance is being met</p>
Page 82	<p><b>27. Compliance with variance, specialized process, ROP Criteria &amp; HACCP plan</b></p> <p><b>B. Operating in accordance with approved variance and/or HACCP plan as required.</b></p> <p>This item should be marked IN or OUT of compliance based on discussion with the PIC <b>to determine if there are specialized food processes [i.e. smoking food, curing food, is using food additives to render a food so that it is not PHF(TCS Food), etc.]</b> and the record review of standard operating procedures and HACCP documentation. This item should be marked IN compliance when observations of food operations and review of available records indicate compliance is being met with regards to specialized food processes.</p>
Page 106	<p><b>Good Retail Practices:</b></p> <p>If the disagreements/establishment are less than <b>6</b>, proceed to step 2. If the disagreements/establishment are equal to or more than <b>6</b>, stop inspections. Candidate fails.</p>