



IDAHO DEPARTMENT OF HEALTH & WELFARE  


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**DIVISION OF PUBLIC HEALTH**

**SUMMARY COMPARISON OF THE UPDATED IDAHO FOOD CODE AND 2005 IDAHO FOOD CODE (This table does not reflect every change)**

<b><i>New Idaho Food Code (July, 2013)</i></b>	<b><i>Existing Idaho Food Code (2005)</i></b>
Critical/Potentially-Critical/Non-Critical language (P/Pf/C in written food code)	Critical/Non-Critical language
Service Animal Defined	Silent
Time/Temperature Control for Safety (TCS) language	Potentially Hazardous Foods (PHF) language
Interaction Charts for determining TCS	Silent
Demonstration of Knowledge criteria <ul style="list-style-type: none"> <li>• Zero Critical violations during inspection</li> <li>• Approved course</li> </ul>	<ul style="list-style-type: none"> <li>• Zero critical violations</li> <li>• Certified Food Manager</li> <li>• Interview questions</li> <li>• Approved course</li> </ul>
Certified Food Protection Manager Effective July 1, 2018, a Certified Food Protection Manager must be available for each food establishment.	Silent
Employee Health language (Section 2) <ul style="list-style-type: none"> <li>• All <i>Salmonella</i> illnesses</li> <li>• <i>E. coli</i> O157:H7</li> <li>• <i>Shigella</i> spp.</li> <li>• Hepatitis A</li> <li>• Norovirus</li> </ul>	<ul style="list-style-type: none"> <li>• <i>Salmonella typhi</i></li> <li>• <i>E. coli</i> O157:H7</li> <li>• <i>Shigella</i> spp.</li> <li>• Hepatitis A</li> <li>• Some norovirus language added</li> </ul>
Clean up of vomiting and diarrheal events (2-501.11) <ul style="list-style-type: none"> <li>• Requires procedures for clean-up and steps that employees must take to minimize further contamination</li> </ul>	Silent
Bare hand contact language (3-301.11) <ul style="list-style-type: none"> <li>• Bare hand contact MAY be allowed under specific circumstances</li> </ul>	Bare hand contact with RTE foods prohibited



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Frozen foods and cross-contamination (3-302.11) <ul style="list-style-type: none"><li>Raw frozen foods may be stored with other frozen items</li></ul>	Frozen foods may constitute cross contamination violations
Time as a Public Health Control (TPHC) (3-501.19) <ul style="list-style-type: none"><li>If starting from a temperature at or below 41°F AND</li><li>Internal temperature of food does not exceed 70°F, then</li><li>TCS foods can be held for up to 6 hours</li></ul>	Strict 4 hour time frame for PHFs
Reduced Oxygen Packaging (3-502.12) <ul style="list-style-type: none"><li>More detailed information about when foods require HACCP plans and variances</li></ul>	Very broad and general information. Somewhat ambiguous in places.
Processing of Acidified Foods	Silent