



Food Safety Manager 9th Edition Updates

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Food Defense (NEW)

CRITICAL: Managers must train employees to recognize and report intentional contamination risks using FDA FIRST.

FIRST Acronym: F = Follow food defense procedures; I = Inspect work areas; R = Recognize unusual activity; S = Secure food and supplies; T = Tell management.

Details: Food defense protects against intentional contamination from internal or external threats.

Manager Actions: Control access, monitor storage, investigate suspicious activity, and document incidents.

Allergen Notification (NEW)

CRITICAL: Customers must be informed in writing of major food allergens.

Details: Notification may be menus, labels, table tents, or digital systems.

Manager Actions: Verify ingredient accuracy and update allergen info when recipes change.

Hand Antiseptics (UPDATED)

CRITICAL: Hand antiseptics do NOT replace handwashing.

Details: They reduce pathogens but do not remove soil or grease.

Manager Actions: Ensure staff wash hands first and allow antiseptic to dry.

Storage Containers (UPDATED)

CRITICAL: Single-use containers cannot be reused for food storage.

Details: Reuse can introduce contamination or chemical hazards.

Manager Actions: Provide approved containers and enforce labeling.

Unwashed Produce (NEW)

CRITICAL: Unwashed produce must be separated from ready-to-eat food.

Details: Soil pathogens can transfer to RTE foods.

Manager Actions: Separate storage and prep areas.

Time as Public Health Control (UPDATED)

CRITICAL: Written procedures required before using time instead of temperature.

Details: Must define time limits and discard procedures.

Manager Actions: Train staff and verify monitoring.

Food Safety Management Systems (NEW)

CRITICAL: Operations must have a written food safety management system.

Details: Includes SOPs, monitoring, training, corrective actions.

Manager Actions: Maintain documentation for inspectors.

Active Managerial Control (UPDATED)

CRITICAL: Managers must actively monitor and control food safety risks.

Details: Control five risk factors: source, cooking, temps, equipment, hygiene.

Manager Actions: Monitor temps, observe staff, correct issues.

HACCP (NEW EMPHASIS)

CRITICAL: HACCP required for specialized processes or variances.

Details: Seven principles guide hazard prevention.

Manager Actions: Maintain HACCP plan and logs.

Disinfectants vs Sanitizers (NEW)

CRITICAL: Disinfectants differ from sanitizers and require testing.

Details: Used for bodily fluid cleanup and high-risk contamination.

Manager Actions: Provide test kits and training.

Regulatory Inspections (NEW)

CRITICAL: Inspectors must be granted access.

Details: Inspections often unannounced.

Manager Actions: Cooperate and maintain reports.

Food Safety Culture (NEW)

CRITICAL: Leadership must model food safety practices.

Details: Culture includes training, accountability, resources.

Manager Actions: Lead by example and reinforce compliance.