



# Eastern Idaho Public Health

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## NEWS RELEASE

FOR IMMEDIATE RELEASE  
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### ***Idaho Food Code Updated. Changes Effective July 1, 2016.***

(Southeastern Idaho) - Foodborne illness in the United States is a major cause of personal distress, preventable death, and avoidable economic burden. Outbreak data repeatedly identify five major risk factors related to employee behaviors and preparation practices in retail and food service establishments as contributing to foodborne illness:

- Improper holding temperatures
- Inadequate cooking of foods (such as undercooking eggs)
- Contaminated equipment
- Food from unsafe sources
- Poor personal hygiene

Idaho Food Code (IFC) addresses controls for risk factors and further establishes five key public health interventions to protect consumer health. Specifically, these interventions are: demonstration of knowledge of food safety practices, employee health and illness controls, proper handwashing and good hygienic practices, time and temperature parameters for controlling growth of harmful organisms, and the consumer advisory.

On July 1, Idaho will be implementing the updated IFC to better reflect industry practices and current food safety standards. The IFC incorporates, by reference, the 2013 Food and Drug Administration's Model Food Code. Also included in these rules is specific language that clarifies the status of "cottage food" operations in Idaho.

Food establishments that must follow these rules include, but are not limited to restaurants, catering facilities, taverns, vending facilities, grocery stores, commissaries, cafeterias, mobile food facilities, and temporary food facilities.

Concurrent with the July 1 implementation of the Idaho Food Code, Eastern Idaho Public Health (EIPH) no longer has the allowance to exempt individuals or businesses who prepare and serve time temperature control for safety (TCS) foods to the public. Examples are promotional event such as Customer Appreciation Events or Open House Events giving away free food such as hot dogs or hamburgers.

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Exemptions to the rules will only be allowed for the following reasons:

- a. Agricultural markets as exempted in Section 39-1602, Idaho Code.
- b. Bed-and-breakfast operations that prepare and offer food for breakfast only to guests. The number of guest beds must not exceed ten (10) beds as defined in Section 39-1602, Idaho Code.
- c. Day care facilities regulated by Sections 39-1101 through 39-1119, Idaho Code.
- d. Licensed outfitter and guides regulated by Sections 36-2101 through 36-2119, Idaho Code.
- e. Low-risk food establishments, as exempted in Section 39-1602, Idaho Code, which offer only non-time/temperature control for safety (Non TCS) foods.
- f. Farmers Market vendors and roadside stands that only offer or sell non-time/temperature control for safety (Non TCS) foods or cottage foods.
- g. Non-profit charitable, fraternal, or benevolent organizations that do not prepare or serve food on a regular basis as exempted in Section 39-1602, Idaho Code. Food is not considered to be served on a regular basis if it is not served for more than five (5) consecutive days on no more than three (3) occasions per year for foods which are not time/temperature control for safety (Non TCS) foods. For all other food, it must not be served more than one (1) meal per week.
- h. Private homes where food is prepared or served for family consumption or receives catered or home-delivered food as exempted by Section 39-1602, Idaho Code.
- i. Cottage Food Operations, when the consumer is informed and must be provided contact information for the cottage food operations as follows:
  - By a clearly legible label on the product packaging; or a clearly visible placard at the sales or service location that also states:
  - The food was prepared in a home kitchen that is not subject to regulation and inspection by the regulatory authority; and
  - The food may contain allergens.

Please contact Mimi Taylor at 521-6722 (cell) or 533-3155 (work) with any questions or interview requests.

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