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QUALITY ASSURANCE SERVICES

MEMO

To:	ICQA Food Providers
From:	Patricia-Ann Solomon, Research and Development
Date:	July 18, 2008
Re:	Changes to the ICQA Food Processing Safety Standards and Interpretation Guidelines

Dear All,

Below, you will find a detailed list of changes made to the IATA Catering Quality Assurance ("**ICQA**") Food Processing Safety Standards and Interpretation Guidelines ("**SIG**"). These changes will take effect August 1st 2008. Modifications were made to the following Standards:

2.1.2 *Food Safety Controls for Receiving Foods*

2.1.3 *CCP – Temperature Controls for Receiving Potentially Hazardous Foods*

2.2.5 *CCP – Temperature Control of Refrigeration Units*

3.1.4 *CCP – Food Safety Controls for Heat Treated Foods*

3.1.6 *CCP – Food Safety Controls of Potentially Hazardous Foods During Food Preparation*

4.1.6 *Pot Wash Area*

4.1.7 *Dish Washing Area*

4.1.13 *Cleanliness and Disinfection/Sanitization of Bulk Airline Equipment*

5.1.1 *Food Safety Controls of Potentially Hazardous Foods at Dispatch and Delivery*

The updated complete Standards and Interpretation Guidelines for the Food Processing Safety Audit Module is available for download at the Medina Quality website (www.medinaquality .com) under the "Downloads" section using the following user name and password:

Username: ICQA (case sensitive)

Password: 6j3ef4y (case sensitive)

We thank you in advance for your cooperation. Should you have any questions or comments, or if you require additional information regarding the programme, please feel free to contact me personally at psolomon@medinaquality.com or by telephone at +1 514 485 9552.

Very Sincerely,

Patricia-Ann Solomon
Research & Development
Medina Quality Assurance Services

BACKGROUND

The ICQA Council is comprised of airline members that participate in the ICQA Programme. The ICQA Council is responsible, among other responsibilities, for adopting the ICQA Standards and Guidelines and establishing the ICQA Technical Committee. The ICQA Technical Committee is responsible, among other responsibilities, for reviewing and proposing amendments to the ICQA Standards and Interpretation Guidelines. The ICQA Council must review all proposed amendments, and the ICQA Standards and Guidelines can only be amended once the ICQA Council has given approval.

The ICQA Council Members believe that Food Providers whose catering facilities are audited as part of the ICQA Programme and other concerned organizations should be part of a discussion concerning amendments to the ICQA Standards and Interpretation Guidelines. As part of this discussion the ICQA Council requested that the Technical Committee request written submissions from certain Food Providers audited as part of the ICQA Programme and other concerned organizations.

The *Proposals for Amendments to IATA Catering Quality Assurance ("ICQA") Programme Standards and Interpretation Guidelines Submission Form* **(**the "**Submission Form**"**)** was sent to certain caterers audited as part of the ICQA Programme on February 21, 2008.

This Submission Form included four questions. The first three questions were specific to topics that the ICQA Council requested be discussed at the ICQA Technical Committee meeting. These topics included:

1. *ICQA Standard 3.1.6 - CCP – Food Safety Controls of Potentially Hazardous Foods During Food Preparation;*
2. *ICQA Standard 4.1.13 - Cleanliness and Sanitization of Bulk Airline Equipment, and;*
3. *ICQA Standard 5.1.1 - CCP – Food Safety Controls of Potentially Hazardous Foods at Dispatch and Onboard of Aircraft.*

The last question requested general proposals for amendment(s), where selected caterers were asked to provide additional comments or suggestions for amendments to the ICQA Standards and Guidelines. Food providers were encouraged to provide detailed referencing.

In a conference call held on April 29, 2008, members of the ICQA Council discussed the submissions and selected two topics from the fourth question to also be addressed at the ICQA Technical Council Meeting in June. The topics chosen were: *3.1.4 CCP – Food Safety Controls for Heat Treated Foods* and *4.1.6 Pot Wash Area* & *4.1.7 Dishwashing Area*.

At the ICQA Technical Committee Meeting held on June 10-11, 2008, representative from airlines participating in the ICQA Programme, Caterers and Medina Quality met to discuss the proposed changes. The six standards selected for discussion were addressed in great detail and consensus was reached on the amendments to the SIGs. Time allowed for additional discussion, and meeting participants agreed to make to make changes to ICQA Standard *2.1.2 CCP-Food Safety Controls for Receiving Potentially Hazardous Foods and Frozen and Foods* and *2.1.3 Food Safety Controls for Receiving Perishable Non-Hazardous and Non-Perishable Foods*.

Below you will find the details of the changes to each standard accompanied by a summary of the rationale for the change.

DEFINITIONS

SUMMARY OF AMENDMENTS

In order to accommodate the changes to the content of the Standards, the definitions for Sanitization has been changed. The term Disinfection has been defined and added to the glossary. The definitions for both terms were based on the WHO Codex Alimentations definitions.

DETAILS OF AMENDMENTS

Sanitization

'Sanitization' means the application of heat (see Thermal Sanitization) or chemicals (see Chemical Sanitization) on cleaned surfaces that is sufficient to yield a reduction of 5 logs (which is equal to a 99.999% reduction) of representative disease micro-organisms.

Disinfection

'Disinfection' means the application of chemicals on cleaned surfaces or physical methods that reduce the number of micro-organisms on the surface to a level that does not compromise food safety.

2.1.2 & 2.1.3 RECEIVING STANDARDS

SUMMARY OF AMENDMENTS

Caterers asked for the removal of the requirement for recording the quality verification from the receiving CCP Standard 2.1.2. An agreement was reached to restructure both receiving standards so that the Good Manufacturing Practice receiving processes and the Critical Control Point (CCP) receiving process would be in separate Standards.

In the new version of the Standards, the two receiving standards of the ICQA Food Processing Safety SIG have been re-organized. The separation of receiving processes for Potentially Hazardous Food items and Non-Hazardous food items has been removed. Both Standards have records requirements. The first receiving Standard includes food safety controls for all food items (i.e. verifying the integrity of packaging, verifying that the product is within expiration date, etc.). This standard now requires the documentation of the verification process for receiving both Potentially Hazardous and Non-Hazardous Foods. The second receiving Standard includes the temperature controls for Potentially Hazardous Foods, and this Standard is considered a CCP. This standard requires the documentation of the receiving temperature verification for Potentially Hazardous Foods.

DETAILS OF AMENDMENTS

2.1.2 Food Safety Controls for Receiving Foods

The Standard title for 2.1.2 has been modified

2.1.2 Food Safety Controls for Receiving Foods

The general description has been modified

Food provider must have and follow a procedure (written or verbal) for verifying foods at the time of receiving. Food provider must maintain receiving records in accordance with this standard.

All Interpretation Guidelines were modified.

- Food provider's procedure for receiving food must require that, at the time of receiving the food provider must verify that:
  (a) Food items are free of insects, foreign objects, extraneous matter or other potential contaminants (physical or chemical);
  (b) Food items are not past the expiration date (if applicable)*;
  (c) Food items packaging is intact (not leaking or swelling); and
  (d) Food items do not otherwise appear to be spoiled or "unsafe" (ie/ odor, color, texture, etc.)
- Food provider must document the verification of at least one food item for each supplier delivery**. These receiving records must document the following:
  (a) Date of receipt;
  (b) Name of supplier;
  (c) Specific food item verified;
  (d) Verification of receiving requirements noted above (ie. Free of insects, free of potential contaminants, do not appear spoiled, etc.);
  (e) Expiration date (if applicable);
  (f) Specifics of any corrective action taken, where applicable.

Corrective Action

- If food items do not meet required receiving requirements* noted above, the non-conformant food items must be rejected in accordance with a reject procedure.
- Food provider's reject procedure must require that rejected food items are either immediately returned to the vendor *or* segregated in a designated area that is appropriately identified (i.e. "rejected products", "return to vendor", "non conformant products" etc.).

The Notes section was modified

* If foods are received without an expiration date, the food provider must ensure that these food items are date marked with the receiving date according to Standard "Date Marking and Rotation of Potentially Hazardous Foods" and "Date Marking and Rotation of Non-Hazardous Foods".

**Food provider must verify and document a minimum of one (1) food item for each delivery received, ensuring that a representative sample of different food items received from a particular supplier are verified over time (e.g. if a particular supplier supplies the facility with milk, yoghurt and cheese; on one delivery the food provider may verify the receiving of the milk, the next delivery the food provider may verify the receiving of yoghurt, and the next delivery the food provider may verify the receiving of cheese).

2.1.3 Temperature Controls for Receiving Potentially Hazardous Foods

The Standard title for 2.1.3 has been modified

2.1.3 Temperature Controls for Receiving Potentially Hazardous Foods

The general description has been modified.

Food provider must have and follow a procedure (written or verbal) to monitor the temperature of Potentially Hazardous Foods at the time of receiving. This procedure must require that Potentially Hazardous Foods are within appropriate temperature limits at the time of receiving. Food provider must maintain receiving records according to this standard

All Interpretation Guidelines were modified.

- Food provider's procedure to monitor the temperature of Potentially Hazardous Foods at the time of receiving must require that at the time of receiving, the food provider must verify that the surface temperature of food items is within appropriate limits. If food items are received frozen, they must be frozen solid and show no signs of prior thawing.
- Food provider must ensure that the surface temperature of food items at the time of receiving are within the following limits:

Type of Food Product	Target Surface Temperature	Rejection Temperature
Refrigerated Foods	5°C/41°F	>8°C/46°F
Frozen Foods	No signs of prior thawing	Any signs of prior thawing
Hot Foods	60°C/140°F or above	<60°C/140°F

- Food provider must ensure that the received food items are placed in storage within an appropriate time whereby the surface temperature does not exceed >8°C/46°F or does not show any signs of thawing.
- Food provider must document the verification of at least one food item for each supplier delivery*. These receiving records must document the following:

(a) Date of receipt;
(b) Name of supplier;
(c) Specific food item verified;
(d) The surface temperature or frozen state (no signs of thawing) at the time of receiving of the Potentially Hazardous Food item);
(e) Specifics of any corrective action taken, where applicable.

Corrective Action

- If food items do not meet required temperature limits or frozen foods show signs of thawing, the non-conformant food items *must* be rejected in accordance with a reject procedure.
- Food provider's reject procedure must require that rejected food items are either immediately returned to the vendor *or* segregated in a designated area that is appropriately identified (i.e. "rejected products", "return to vendor", "non conformant products" etc.).

The Notes section was modified

* Food provider must verify and document a minimum of one (1) food item for each delivery received, ensuring that a representative sample of different food items received from a particular supplier are verified over time (e.g. if a particular supplier supplies the facility with milk, yoghurt and cheese; on one delivery the food provider may verify the receiving of the milk, the next delivery the food provider may verify the receiving of yoghurt, and the next delivery the food provider may verify the receiving of cheese).

2.2.5 TEMPERATURE CONTROLS OF REFRIGERATION UNITS

SUMMARY OF AMENDMENTS

Caterers requested that Interpretation Guidelines should be clarified so that when the verification of a food temperature is required, the Interpretation Guideline specifies whether the food temperature should be a core temperature or a surface temperature.

In the Corrective Action section of the Standard *Temperature Control of Refrigeration Units* the requirement to verify the food temperature has been clarified to indicate that the surface temperature of food items should be verified.

DETAILS OF AMENDMENTS

2.2.5 CCP – Temperature Control of Refrigeration Units

The Interpretation Guidelines of the Corrective Action section were modified.

- If temperature monitoring reveals that the temperature of a Refrigeration Unit exceeds 8°C/46°F, food provider must sample the surface temperature of food items located in that Refrigeration Unit.
- If food samples reveal that the surface temperature of food items are generally above 8°C/46°F, food provider must transfer all food items in that Refrigeration Unit to a Refrigeration Unit that is chilled within acceptable limits and take prompt action until the temperature of the Refrigeration Unit is restored to acceptable limits.
- If food samples reveal that the surface temperature of food items are generally below 8°C/46°F, food provider must take prompt action until the temperature of the Refrigeration Unit is restored within acceptable limits.

3.1.4 FOOD SAFETY CONTROLS FOR HEAT TREATED FOODS

SUMMARY OF AMENDMENTS

Caterers requested that seared whole muscle (beef/lamb/fish) that will undergo final Heat Treatment onboard the aircraft should not be subject to the minimum temperatures described in the ICQA Standard. It was agreed that such food items that will undergo final Heat Treatment onboard the aircraft will not be required to achieve minimum temperatures during searing so long as the Client receiving such food items is appropriately notified of the risk.

The Standard has been modified to require that seared whole muscle or fillet that will undergo further Heat Treatment must be cooked to a color change on all sides and there is no target temperature specified. An additional requirement was added that if the food provider is requested to provide seared whole muscle (beef/lamb/fish) that will undergo further Heat Treatment, the food provider must have documented proof that the client has been notified that the food must undergo further heat treatment before being served. The changes the Standard remain complaint with regulatory literature, including the US Food and Drug Administration's Food Code.

DETAILS OF AMENDMENTS

3.1.4 CCP – Food Safety Controls for Heat Treated Foods

The table was modified.

Type of Food Product	Target Temperature[N]
Raw dairy or food containing raw dairy	72°C/161°F
Raw eggs or food containing raw eggs	70°C/158°F
Raw poultry or food containing raw poultry	74°C/165°F
Raw minced meat or food containing raw minced meat	70°C/158°F

Stuffed poultry, fish, meat, pasta	74°C/165°F
Other: meat, shellfish, crustaceous	63°C/145°F
Seared whole muscle or fillet that will not undergo further Heat Treatment	Surface temperature of 63°C/145°F and colour change on all sides
Seared whole muscle or fillet that will undergo further Heat Treatment	Colour change on all sides

One Interpretation Guidelines was added.

- If the food provider is requested to provide seared whole muscle (beef/lamb/fish) that will undergo further Heat Treatment, the food provider must ensure that the seared whole muscle is cooked to achieve a color change on all sides and the food provider must have documented proof (at the facility and easily accessible) that the client has been notified that the food must undergo further heat treatment before being served.

The notes section was removed.

3.1.6 FOOD SAFETY CONTROLS OF POTENTIALLY HAZARDOUS FOODS DURING FOOD PREPARATION

SUMMARY OF AMENDMENTS

Caterers requested that this standard should be re-written to reflect the requirements of the IFSA/AEA World Food Safety Guidelines. Through much consultation, the decision was reached to revise the requirements for monitoring time and temperature taking into account operational limitations but remaining consistent with the US Food and Drug Administration Food Code.

The changes include that if Potentially Hazardous Foods that are prepared in a room where the temperature is maintained between 5°C/41°F and 21°C/70°F, the time that the food item is exposed to such temperatures must be monitored in addition to monitoring the room temperature. Allowable exposure times were set at 90 minutes for food prepared in a room maintained between 5°C/41°F and 15°C/59°F, and 45 minutes for food prepared in a room maintained between 15°C/59°F and 21°C/70°F. If Potentially Hazardous Foods are prepared in a room where the temperature is maintained above 21°C/70°F, then both the food exposure time and food temperature must be monitored. Changes were also made to the Corrective Action so that if the exposure time was exceed but if the surface temperature of the food item is below 15°C/59°F, the food provider return the food items to the Refrigeration Unit, rather than discarding.

DETAILS OF AMENDMENTS

3.1.6 CCP – Food Safety Controls of Potentially Hazardous Foods During Food Preparation

All Interpretation Guidelines were modified.

- If Potentially Hazardous Foods are prepared in a room where the temperature is maintained below 5°C/41°F, the food provider must monitor and maintain room temperature and maintain temperature records in accordance with standard "Temperature Controls of Refrigeration Units".
- If Potentially Hazardous Foods are prepared in a room where the temperature is maintained between 5°C/41°F and 15°C/59°F:
  (a) The food preparation time must not exceed 90 minutes; and
  (b) The food provider must monitor and maintain the temperature of the room between 5°C/41°F and 15°C/59°F, and record the room temperature a minimum of twice daily and take appropriate corrective action if the room temperature exceeds 15°C/59°F.
- If Potentially Hazardous Foods are prepared in a room where the temperature is maintained between 15°C/59°F and 21°C/70°F:
  (a) The food preparation time must not exceed 45 minutes; and
  (b) The food provider must monitor and maintain the temperature of the room between 15°C/59°F and 21°C/70°F , and record the room temperature a minimum of twice daily and take appropriate corrective action if the room temperature exceeds 21°C/70°F.
- If Potentially Hazardous Foods are prepared in a room where the temperature is maintained above 21°C/70°F:
  (a) The food preparation time must not exceed 45 minutes; and
  (b) The food surface temperature must not exceed 15°C/59°F;
- If Potentially Hazardous Foods are prepared in a room maintained at 5°C/41°F or above, the food provider must maintain Potentially Hazardous Food Preparation records that document each of the following:
  (a) Date that the Potentially Hazardous Foods are prepared;
  (b) Description of food item;
  (c) Initial preparation time;
  (d) Final preparation time;
  (e) Specifics of any corrective action, where applicable.
- If Potentially Hazardous Foods are prepared in a room where the temperature is maintained at 21°C/70°F or above, in addition to the record requirements described above, the food provider must maintain records that document each of the following:
  (a) Surface temperature of the food item at the beginning of Food Preparation;

(b) Surface temperature of the food item at the end of Food Preparation;

Corrective Action

- If the food provider does not respect time limits for preparing Potentially Hazardous Foods, food provider must verify the surface temperature of the food item. If the surface temperature of the food items is above15°C/59°F, the food provider must discard the non-compliant food items. If the surface temperature of the food item is below 15°C/59°F, the food provider must immediately place the food items in Refrigeration Unit. These foods items may not be removed from the Refrigeration Unit until the temperature of the food item is at or lower than 5°C/41°F.
- If the food provider does not respect the temperature of the food items, the food provider must discard the non-compliant food items.

A Note was added.
*For the purpose of this standard Potentially Hazardous Foods do not include any foods that will undergo further Heat Treatment. If the food provider is requested to provide Potentially Hazardous Foods that will undergo further Heat Treatment, the food provider must have documented proof (at the facility and easily accessible) that the client has been notified that the food must undergo further heat treatment before being served.

4.1.6 & 4.1.7 POT WASH AREA AND DISHWASHING AREA

SUMMARY OF AMENDMENTS

It was requested that the exposure time be removed from the records requirement. It was agreed by all that while the exposure time is important for employees to observe and follow, it is impractical to require employees to record the exposure time; however it would be appropriate to require that the exposure time should be clearly posted in writing

In was also requested that the requirement for thermolabels to be activated at 71˚C/160˚F for 30 seconds should be revised. Since thermolabels currently available on the market are generally activated at 71˚C/160˚F for a shorter time than 30 seconds the majority of food providers have not been able to find thermolabels that meet the time criteria.It was agreed that the standards should be revised to reflect this reality.

A third request was made that the frequency for monitoring the effectiveness of Sanitization should be increased to once every shift. It was agreed that monitoring the effectiveness of Sanitization at a greater frequency would improve overall food safety

The requirement to document the exposure time was removed and replaced by a requirement for food providers to ensure that the required exposure time is clearly communicated in writing to all employees. The requirement for thermolabels has been revised to require that thermolabels must be activated at 71˚C/160˚F without a time frame. The frequency for monitoring the effectiveness of Sanitization in both the pot wash and

dishwashing standards has been increased from once daily to a minimum once every 8 hours during use.

DETAILS OF AMENDMENTS

4.1.6 Pot Wash Area

The general description has been modified.

Food provider must have and follow a procedure (written or verbal) specifying the appropriate method and frequency for cleaning and sanitization of Food Production equipment and utensils in Pot Wash Area. This procedure must require that food provider maintain records in accordance with this standard.

The first Interpretation Guideline has been modified.

- Food provider's procedure must require that the food provider clean and sanitize Food Production utensils and equipment in Pot Wash Area either manually or with the assistance of a machine ("mechanical").

The third Interpretation Guideline has been modified.

- Food provider may use Thermal Sanitization*:

  (a) If the food provider uses mechanical Thermal Sanitization, the food provider must ensure that the Food Production equipment and utensils reach a surface temperature of 71°C/160°F and must verify the effectiveness of sanitization using a thermolabel (or other irreversible registering temperature indicator) that activates at 71°C/160°F.

  (b) If the food provider uses manual Thermal Sanitization (e.g. three compartment sink) the food provider must ensure that the sanitizing water temperature is maintained at a minimum of 71°C/160°F and that the Food Production equipment and utensils are immersed in the water for a minimum of 30 seconds.

An additional Interpretation Guideline has been added.

- If the food provider uses Chemical Sanitization or manual Thermal Sanitization, the food provider must ensure that the immersion time is clearly communicated in writing (e.g. appropriate signage, indicated on the record form, etc.) and is easily visible to any employee. Food provider must ensure that the applicable immersion time is communicated to employees in the Pot Wash Area in a language that is understood by all employees and Management.

The fourth Interpretation Guideline has been modified.

- Food provider's cleaning and Sanitization procedure for Food Production utensils and equipment in Pot Wash Area must require that the food provider must verify, and document verification of each location used to sanitize at a minimum once every 8 hours during use. The food provider maintain records documenting each of the following:

(a) Date of cleaning and Sanitization;
(b) If food provider uses Chemical Sanitization: the concentration of the chemical used; OR
(c) If food provider uses manual Thermal Sanitization: the temperature of the water; OR
(d) If food provider achieves Sanitization by mechanical Thermal Sanitization: retention of the activated thermolabel; and
(e) Specifics of any corrective action taken, where applicable.

4.1.7 Dishwashing Area

The general description has been modified.

Food provider must ensure that dishwashing machines in the Dishwashing Area operate at temperatures that achieve Sanitization of equipment and utensil surfaces. Food provider must use thermolabels to ensure that equipment and utensil surface temperature reaches a minimum of 71°C/160°F. Food provider must maintain records for each dishwashing machine in accordance with this standard.

The second Interpretation Guideline has been modified.

- Food provider's procedure for dishwashing areas must require that the food provider must verify, and document the verification of sanitization (using thermolabels) at a minimum once every 8 hours during use. Food provider must maintain records for each dishwashing machine that document each of the following:
  (a) Date that the temperature of the dishwashing machine is verified;
  (b) Identity of dishwashing machine (i.e. machine number, location);
  (c) Use of thermolabels for verification of equipment and utensil surface temperature; and
  (d) Specifics of any corrective action taken, where applicable.

The Interpretation Guideline for corrective action has been modified.

- If thermolabels reveal that equipment or utensil surface temperatures do not reach a minimum of 71°C/160°F, food provider must either:
  (a) Cease using the dishwashing machine until the temperature and hold time is adjusted to achieve Sanitization; or
  (b) Introduce a chemical sanitizer in the dishwashing machine at concentration levels that conform to manufacturer specifications*

4.1.13 CLEANLINESS AND DISINFECTION/SANITIZATION OF BULK AIRLINE EQUIPMENT

SUMMARY OF AMENDMENTS

It was requested to remove the requirement for the Sanitization of trolleys since they generally are not a Food Contact Surface. Considering the current level of packaging used for airline food items it was agreed that trolleys are not likely to come into contact with food prior to service to the passenger and while they should be cleaned, trolleys generally do not require Sanitization.

The requirements of the Standard have been modified so that all food trolleys will be required at a minimum to be cleaned and disinfected prior to use. Trolleys are not required to be sanitized unless they area food trolley that has not been washed and disinfected within 24 hours of arriving at the facility. Trolleys must that have not been washed and disinfected within 24 hours of arriving at the facility must be washed and sanitized.

DETAILS OF AMENDMENTS

4.1.13 Cleanliness and Disinfection/Sanitization of Bulk Airline Equipment

The Standard title for 2.1.2 has been modified.

4.1.13 Cleanliness and Disinfection/Sanitization of Bulk Airline Equipment

The General Description has been modified

Food provider must have and follow a procedure (written or verbal) for cleaning and disinfecting or sanitizing each piece of bulk airline equipment.

The first Interpretation Guideline has been modified.

- Bulk airline equipment includes trolleys, ovens, carriers, containers, drawers, oven shelves, and metal sheets. This standard does not apply to trolleys used only to store or transport pre-packaged food, beverages or equipment.

Three additional Interpretation Guidelines have been added.

- Food provider must ensure that each trolley is washed and disinfected within 24 hours of arriving at the facility.
- If the food provider does not wash and disinfect any trolley within 24 hours of arriving at the facility, that trolley must be washed and sanitized.
- Food provider must ensure that all bulk airline equipment that is visually soiled and can fit through a dish washing machine must be washed and sanitized. Any bulk airline that is visually soiled and cannot fit through a dishwashing machine must be manually washed and sanitized.

5.1.1 FOOD SAFETY CONTROLS OF POTENTIALLY HAZARDOUS FOODS AT DISPATCH AND DELIVERY

SUMMARY OF AMENDMENTS

Many concerns were raised for this Standard and the operational concerns involved with the verification of dispatch temperature (just prior to leaving the facility) and onboard temperature. With the heightened security measures required by many of the Airlines or local authorities, it was expressed that the verification of the dispatch temperature (just prior to leaving the facility) and onboard temperature is becoming increasingly difficult for food provider to accomplish. It was agreed that the most achievable time temperature targets would include a verification of the temperature before the food items is removed from the Refrigeration Unit, and that food must not be removed from the Refrigeration Unit more than 3 hours prior to the estimated time of flight departure.

The dispatch temperature verification requirements were modified to require that the food provider must now verify dispatch temperature inside the holding chiller just prior to removal from the holding chiller or just prior to sealing (whichever comes first). Additional requirements were added for the timeliness of removal of food items from the final holding chiller (no more than 3 hours prior to the ETD of the flight). The onboard temperature requirements were removed from the Standard. In addition to the changes of the Standard requirements, this Standard is no longer considered to be a CCP, however due to the importance of the dispatch and delivery procedures this Standard will remain as a six point rating in the audit score.

DETAILS OF AMENDMENTS

5.1. Food Safety Controls of Potentially Hazardous Foods at Dispatch and Delivery

The Standard title for 5.1.1

2.1.2 Food Safety Controls for Receiving Foods

The general description has been modified.

Food provider must have and follow a procedure (written or verbal) to ensure appropriate temperature control of Potentially Hazardous Foods at the time of dispatch. This procedure must require that the food provider maintain records in accordance with this standard.

All of the Interpretation Guidelines have been modified.

- Food provider's dispatch temperature control procedure must require that surface temperature of Potentially Hazardous Foods at the time of dispatch* must be maintained below 5°C/41°F.
- Food provider must ensure that the food for dispatch to an aircraft is removed from the Refrigeration Unit no more than three (3) hours (excluding any time that the food is kept under temperature control similar to a Refrigeration Unit) prior to the estimated time of departure.**
- Food provider must maintain a daily record documenting each of the following:
  (a) Date;
  (b) Flight number;
  (c) Specific food item;
  (d) Dispatch temperature;
  (e) Time that the food is removed from the Refrigeration Unit;
  (f) Estimated time of departure; and
  (g) Specifics of any corrective action taken, where applicable.

Corrective Action

- If dispatch temperature is above 5°C/41°F, temperature of food items must be restored by refrigeration, rapid cooling, use of dry ice, or any other effective means.

The notes section was modified.

*Food Provider must take dispatch temperature in the Refrigeration Unit either immediately prior to removing of the food from the Refrigeration Unit or, if trolleys/carriers must be sealed for security reasons or at the request of a client, immediately prior to sealing the food trolleys/carriers (only if for security reasons or as requested by the client), whichever comes first.

** The maximum time limit for removing food for dispatch to an aircraft is a maximum limit only that considers the operational time frame required to provision an aircraft with food. This maximum time limit should not be considered as a sufficient method to control food safety risk. Therefore, food providers must make every effort (including modifying operations and dispatch and delivery policies, practices and procedures to limit the amount of time that food is not under temperature control (like or similar to a Refrigeration Unit) once it is removed from a Refrigeration Unit for dispatch to an aircraft.