

April 25, 2025,

Attention Retail Food Establishment Operators and Owners,

410 IAC 7-26 Retail Food Establishment Sanitation Requirements has been in effect since April 16, 2025. The previous food code 410 IAC 7-24 has been repealed. The Department of Food & Consumer Safety will be providing copies of the new code and highlighting significant changes during inspections. Our staff will work with businesses to attain compliance with the new code sections.

Notable Definition Changes

The terminology critical and noncritical have been replaced with Priority, Priority Foundation and Core. These terms are used to classify the severity of violations and determine the corrective action timeframe.

Priority (P) 410 IAC 7-26-92: Directly contributes to foodborne illness or injury such as cooking, reheating, cooling or handwashing.

Priority foundation (Pf) 410 IAC 7-26-93: Facilitates or enables one or more priority items such as personnel training, equipment maintenance, documentation, record keeping, and labeling.

CORE 410 IAC 7-26-25: Includes items that are usually related to general sanitation, operational controls, sanitation standard operating procedures (SSOPs), facilities or structures, equipment design, or general maintenance.

Potentially hazardous food is now **Time/temperature control for safety food or TCS** (410 IAC 7-26-125). Cut tomatoes and cut leafy greens are TCS and require temperature control (410 IAC 7-26-125).

Other Notable Changes:

Description	Code Section	Summary of Changes
Employee Health	410 IAC 7-26-137	Foodborne illness criteria and procedures are updated
Clean up of vomiting and diarrheal events	410 IAC 7-26-153	Establishments need written procedures for these events
Molluscan Shellfish; maintaining identification	410 IAC 7-26-172	Maintained in chronological order, recording the date the last shellfish was sold on the tag
Non-continuous cooking	410 IAC 7-26-201	Non-continuous cooking of raw animal foods requires SOPs and approval.
Temperature measuring devices; warewashing	410 IAC 7-26-280	An irreversible registering temperature indicator must be available for hot water mechanical warewashing operations.
Handwashing signage	410 IAC 7-26-432	A sign notifying employees to wash their hands must be posted at all handwashing sinks used by food employees
Wiping cloths; used for one purpose	410 IAC 7-26-185	In-place sanitizer buckets must be stored off the floor.

Thank you for your continued cooperation as we work together to protect public health. Please reach out to your Retail Food Safety Inspection Officer or our office with questions. The new code, educational materials and supporting information are also available on our [website](#).

Sincerely,

The Department of Food & Consumer Safety

