

# Inspection Report Item 26: Highly Susceptible Populations

FDA Food Code References: 3-801.11(A), (B), (C), (E), (G)

## SPECIAL REQUIREMENTS for HIGHLY SUSCEPTIBLE POPULATIONS

- Only pasteurized juice may be served.
- Pasteurized eggs or egg products shall be substituted for raw eggs in the preparation of foods such as Caesar salad, hollandaise sauce or Béarnaise sauce, mayonnaise, meringue, eggnog, ice cream, and egg-fortified beverages.
- Raw eggs may be used if they are combined (scrambled, etc.) immediately before cooking for one consumer's serving at a single meal and cooked to a minimum temperature of 145°F. For at least 15 seconds.
- Raw eggs may be used if they are combined as an ingredient immediately before baking and the eggs are thoroughly cooked to a ready-to-eat form, such as a cake, muffin, bread, etc.
- Foods may not be held using time as a control.

### The following foods may not be served:

- Raw animal foods such as raw fish, raw-marinated fish, raw molluscan shellfish, and steak tartar.
- A partially cooked animal food such as lightly cooked fish, rare meat, soft-cooked eggs that are made from raw eggs, and meringue.
- Raw seed sprouts.

### Reserving of Foods

- Any food served to patients or clients who are under contact precautions, medical isolation or quarantine, or protective environment isolation may not be re-served to others.
- Packages of food from any patients, clients, or other consumers should not be re-served to persons in protective environment isolation