



# **GUAM FOOD CODE AND OTHER DPHSS UPDATES**

**GHRA MEETING**

**AUGUST 20, 2025**

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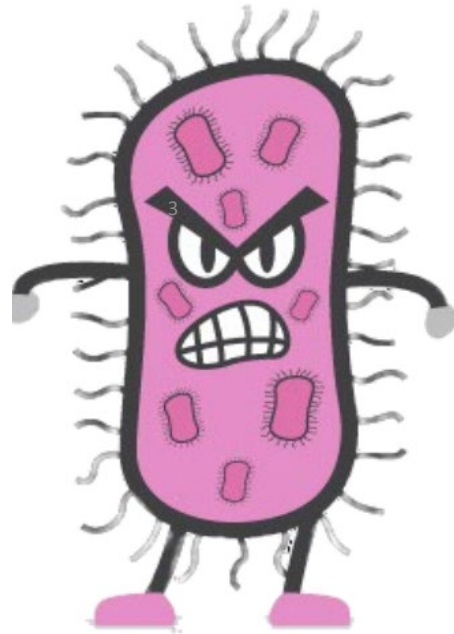
Leilani Navarro  
Environmental Public Health Officer Administrator

## **Presentation Outline**

- Guam Food Safety Education Month 2025
- Public Law 38-24: Inafa'maolek Food Donation Act
- FDA CQA Partnership Agreement
- Press Release on Online Food Sale
- Updated List of Manager's Certification
- Updating the Guam Food Code

## 13<sup>th</sup> Annual Guam Food Safety Education Month (GFSEM)

- **Purpose:** Increase awareness of safe food handling practices and enhance collaboration among stakeholders and the community
- **Theme:** "Keep Bacteria at Bay by Keeping Baxter Away!"



# GUARDIANS OF THE FOOD GALAXY

The Guardians of the Food Galaxy are here! They have come to protect everyone from the sneaky and sinister Baxter the Bacteria! Just like us, the Guardians of the Food Galaxy don't like Baxter the Bacteria, and they will do everything in their power to stop him from contaminating our food and making us sick.



MR. WASHTASTIC



LADY HOTNESS



DR. FOOD SAFE



SIR CHILL



THE SEPARATOR



# GFSEM Poster Contest

- For grade school students
- **Event Launch:** early August 2025
- **Deadline for entries:** August 29, 2025
- **Prizes:** iPad mini, Nintendo Switch Lite, headphones, Apple gift cards, and many more

THE DIVISION OF ENVIRONMENTAL HEALTH  
DEPARTMENT OF PUBLIC HEALTH AND SOCIAL SERVICES

CALLING ALL ELEMENTARY SCHOOL STUDENTS!!!

**13<sup>TH</sup> ANNUAL GUAM FOOD SAFETY  
EDUCATION MONTH 2025**

FOOD SAFETY POSTER CONTEST

**PRIZES**

ONE OF THEM  
COULD BE YOURS  
IF YOU ENTER!

"Keep Bacteria at Bay by Keeping Baxter Away!"

Dr. FoodSafe

Nintendo Switch Lite

iPad Mini

Noise Canceling Headphone

Raffle Prizes

The Separator

Mr. WashHands

Lady HotHands

Sir Chill

SUBMIT ENTRIES BY **AUGUST 22, 2025**

More details about the Poster Contest can be found on our website: [www.dphss.guam.gov](http://www.dphss.guam.gov)

Contact us at (671) 922-2538 or find us on social media

f GuamDEH @Guam\_DEH XGuamDEH

## GFSEM Proclamation Signing

- **What:** Proclamation Signing Ceremony
- **When:** September 5, 2025
- **Where:** Governor's Office
- **Action:** RSVP required (first come, first served)
  - 🔗 RSVP link will be sent via email



## GFSEM Conference

- **What:** Food safety conference for regulatory partners & stakeholders in the food industry
- **When:** September 17, 2025
- **Where:** University of Guam
- **Action:** RSVP link will be sent via email
  - **14 slots available for GHRA members on a first come, first served basis.**



## GFSEM Training

- **What:** Trainings sessions about food safety for regulatory partners and stakeholders
- **When:** September 23-25, 2025
- **Where:** University of Guam
- **Action:** RSVP link will be sent via email
  - **8 slots available for GHRA members on a first come, first served basis.**





## GFSEM Fair

- **What:** Food safety educational fair; open to the public
- **When:** September 27, 2025 (Saturday)
- **Where:** Micronesia Mall Center Court
- **Action:** One table available for GHRA to showcase food safety initiatives



## DEH Food Safety Program

- **Public Law 38-24: Inafa'maolek Food Donation Act**

(see handout)

- Provides civil and criminal protection to food donors
- Encourages DPHSS to promote food donation via education
- Donated food must not have been previously served to customers

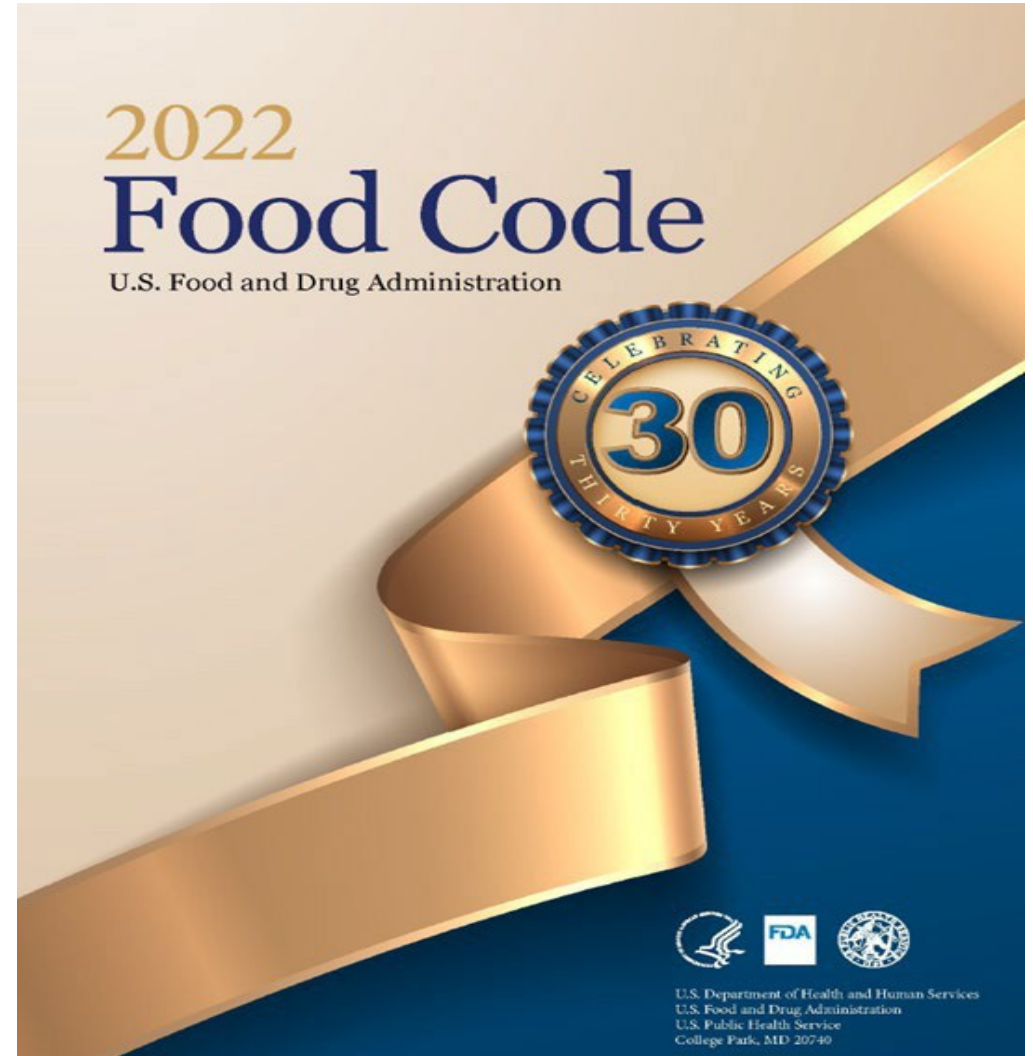
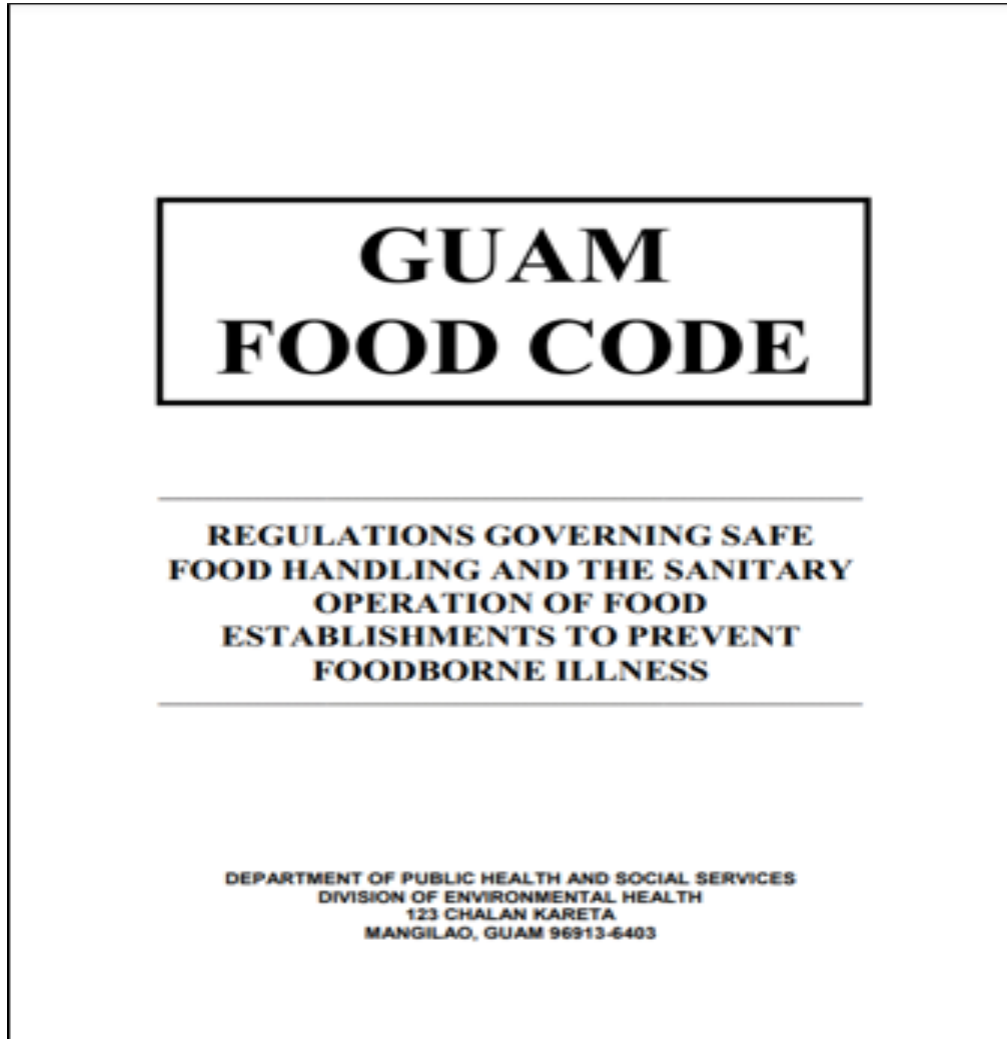
## DEH Food Safety Program

- Partnership agreement with FDA and CQA to help stem the importation of misbranded and/or adulterated food and other commodities
- DPHSS Press Release: "Check the Permit: Protect your health before buying food online" (see handout)
- Updated list of manager's certification credentials (see handout)

## DEH Food Safety Program

- **Updating the Guam Food Code**
  - Based on 2005 FDA Food Code versus the current 2022 FDA Food Code
  - Need to keep up with science and best practices
  - Working with the Guam Food Safety Advisory Group

# COMPARISON BETWEEN GUAM FOOD CODE AND 2022 FDA FOOD CODE





# Model FDA Food Code

- Developed and recommended by FDA with input from external partners and experts
- Updated every four years
- Most recent edition published in 2022



# Over the years...

- **2009 FDA Food Code**

- “Critical” and “Non-Critical” replaced with **“Priority Item,” “Priority Foundation Item,” or “Core Item”**
- **Cut leafy greens** require time and temperature control for safety
- **Food allergen awareness training** required to be provided to employees by the Person in Charge
- **Undercooked hamburgers and other ground meats upon a consumer’s request** – no longer an option in children’s menu



# Over the years... (cont.)

- **2013 FDA Food Code**

- Completely phased out the term “**Potentially Hazardous Food**”

- **Reportable Diagnosis (Big 6 Diseases)**

- ❖ Addition of nontyphoidal *Salmonella* (NTS) as one of the pathogens that triggers employee reporting to establishment management

- ❖ Prompts Exclusion/Restriction/Reinstatement requirements similar to the 5 pathogens previously identified

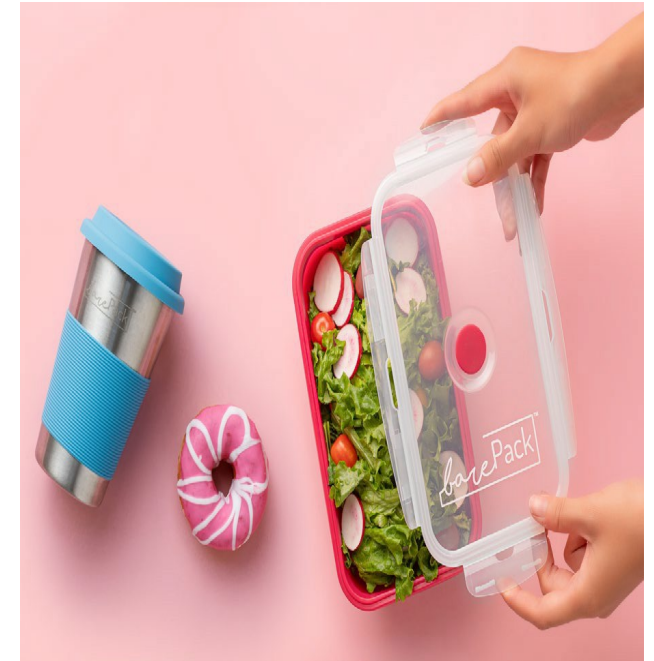
- **Reduced Oxygen Packaging**

- ❖ Revised definition to clearly define the sous vide process



# Over the years... (cont.)

- **2013 FDA Food Code (cont.)**
  - **Refillable containers**
    - ❖ Allowance for refilling a multi-use take-home food container with TCS and non-TCS food
    - ❖ Container must be properly designed and constructed, and must be inspected by employee upon reuse
    - ❖ Container must be washed, rinsed, and sanitized prior to refilling





# Over the years... (cont.)

- **2017 FDA Food Code**

- Additional duties for PIC
  - ❖ Employees are verifying that FOODS are from APPROVED sources.
  - ❖ Employees are properly maintaining the temperatures of TCS FOODS during hot and cold holding.
  - ❖ Written procedures for cleaning up vomit and diarrhea
- Food Establishment does not include an establishment that offers only pre-packaged food that are not TCS
- Revised MFSE definition
  - ❖ Clarifies that no permanent utility connections are allowed, except for an onsite electrical connection
  - ❖ The unit cannot provide their own seating





# Guam Food Code versus 2022 FDA Food Code

## Guam Food Code

- The Permit Holder shall be the Person in Charge (PIC) or shall designate a PIC and shall ensure that a PIC is present at the food establishment during all hours of operation

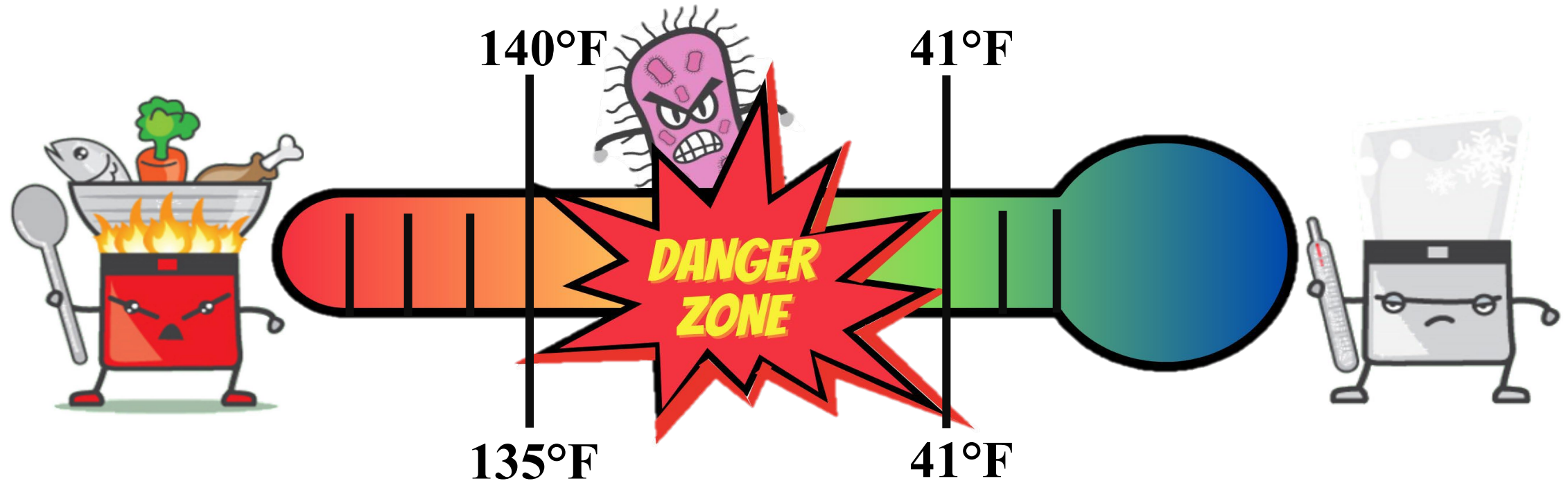
## 2022 FDA Food Code

- Amended the following:
  - PIC shall be a Certified Food Protection Manager who has passed a test that is a part of an accredited program
  - Additional duties for PIC
    - ❖ Food safety training for employees on food allergy awareness and food defense



# Guam Food Code versus 2022 FDA Food Code (cont.)

## Guam Food Code



## 2022 FDA Food Code

# Guam Food Code versus 2022 FDA Food Code (cont.)

Food	Temperature	Minimum Holding Time at the Specified Temperature	
		Guam Food Code	2022 FDA Food Code
<b>Raw Eggs prepared for immediate service; Commercially Raised Game Animals and Exotic Species of Game Animals; Fish; Pork; and Meat not Otherwise Specified in this Chart</b>	63°C (145°F)	15 seconds	15 seconds
<b>Raw Eggs NOT prepared for immediate service; Comminuted Commercially Raised Game Animals and Exotic Species of Game Animals; Comminuted Fish and Meats; Injected Meats; Mechanically Tenderized Meats</b>	70°C (158°F)	< 1 second	< 1 second
	68°C (155°F)	15 seconds	17 seconds
	66°C (150°F)	1 minute	1 minute
	63°C (145°F)	3 minutes	3 minutes
<b>Poultry; Balut; Stuffed Fish; Stuffed Meat; Stuffed Pasta; Stuffed Poultry; Stuffed Ratites; Stuffing Containing Fish, Meat, Poultry, or Ratites Wild Game Animals</b>	74°C (165°F)	15 seconds	< 1 second, instantaneous
<b>Food Cooked in a Microwave Oven</b>	74°C (165°F)	and hold for 2 minutes after removing from microwave oven	and hold for 2 minutes after removing from microwave oven



# Guam Food Code versus 2022 FDA Food Code (cont.)

## Guam Food Code

- Using TPHC not allowed unless approved through a variance

## 2022 FDA Food Code

- Requirements for displaying or **holding TCS food without temperature control**
  - Procedures maintained and made available upon inspector's request



# Guam Food Code versus 2022 FDA Food Code (cont.)

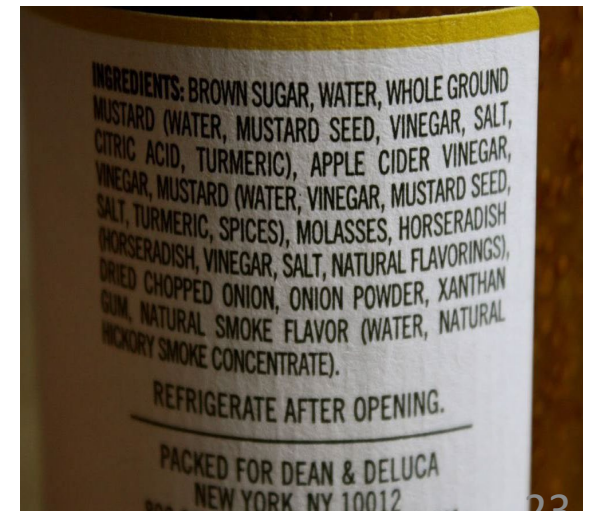
## Food Labels

### Guam Food Code

- If made from two or more ingredients, a list of ingredients in descending order of predominance by weight, including a declaration of artificial colors, artificial flavors and chemical preservatives, if contained in the FOOD

### 2022 FDA Food Code

- If made from two or more ingredients, a list of ingredients and **sub-ingredients** in descending order of predominance by weight, including a declaration of artificial colors, artificial flavors and chemical preservatives, if contained in the FOOD





# Guam Food Code versus 2022 FDA Food Code (cont.)

## Guam Food Code

- ROP cook chill/sous vide products cooled to 41°F and held at 41°F for a max of **14 days**
- HACCP Plans are required for ROP

## 2022 FDA Food Code

- ROP cook chill/sous vide products cooled to 41°F and held at 41°F for a max of **7 days**
- HACCP Plans are **not** required for ROP in which the package is always:
  - Labeled with production time/date
  - Held at 41°F or less and removed from its package within 48 hours
- Frozen ROP fish must now bear a label indicating that it is to be kept frozen until time of use



# Guam Food Code versus 2022 FDA Food Code (cont.)

## Guam Food Code

- Minimum temperature at handwashing sink is 100°F
- Silent on food donation
- Only service animals allowed
- 8 food allergens

## 2022 FDA Food Code

- Minimum temperature at handwashing sink is 85°F
- Allows food donation
- Added new exception to allow for pet dogs in outdoor dining areas, if allowed by regulatory authority.
- Added sesame as the 9<sup>th</sup> food allergen



Thank You!

