

Highly Susceptible Population

RESTRICTIONS AND LIMITATIONS TO PROTECT VULNERABLE INDIVIDUALS

Definition

A highly susceptible population means persons who are more likely than others in the general population to experience foodborne disease because they are:

- Immunocompromised
- Preschool-age children, or older adults

AND

- They obtain food at a facility that provides services such as:
 - Custodial care
 - Health care
 - Nutritional services
 - Socialization services (e.g., senior center)

Restrictions

The following practices are **not** allowed in a food establishment that serves a highly susceptible population:

- Use of bare hand contact with ready-to-eat foods.
- Use of consumer advisories in lieu of required cooking temperatures.
- Service or sale of the following food in a ready-to-eat form:
 - Raw animal food such as raw fish, raw marinated fish, raw molluscan shellfish and steak tartare.

- 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.
- Use of time as public health control for raw eggs.
- Re-service of:
 - Any food from patients or clients who are under contact precautions in medical isolation, quarantine, or protective environment isolation.
 - Packages of food from patients, clients, or other consumers to patients in protective environmental isolation.

Limitations

Food safety requirements are more stringent when serving highly susceptible populations. Effective control measures for specific food products may help reduce the risk for foodborne illness.

Juice

Prepackaged, unpasteurized juice or unpasteurized beverages containing juice cannot be served or sold in a food establishment that serves a highly susceptible population.

For juice, a highly susceptible population includes children age nine or less that receive food in a school, day care setting, or place that provides custodial care.

Eggs

Raw eggs may be used in one customer's serving at a single meal if the eggs are combined, cooked and served immediately, such as in an omelet, soufflé, or scrambled eggs. Cook raw eggs to 145°F or above for 15 seconds.

Raw eggs may be used in baked goods that are thoroughly cooked such as a cake, muffin, or bread if the eggs are combined as an ingredient immediately before baking.

Pasteurized eggs or egg products must be substituted for raw eggs:

- In recipes when more than one egg is broken, combined, and not cooked, baked, or used immediately
- When preparing food containing uncooked or lightly cooked egg, such as:
 - Caesar salad
 - Hollandaise or Béarnaise sauce
 - Mayonnaise
 - Meringue
 - Eggnog
 - Ice cream
 - Egg-fortified beverages

HACCP

An approved Hazard Analysis Critical Control Point (HACCP) plan is required in food establishments serving highly susceptible populations when:

- Unpackaged juice is prepared on site for sale or service.
- Preparing food that includes raw unpasteurized eggs that are combined and not used immediately.

Contact your inspector for help with HACCP plan requirements for food establishments serving highly susceptible populations.