

Fact Sheet: Highly Susceptible Populations

The purpose of this fact sheet is to provide the operator with information regarding highly susceptible populations. Please refer to the **2009 FDA Food Code Chapter 3-801.11**

Definition of a highly susceptible population (HSP):

Highly susceptible population is defined as persons who are more likely than others in the general population to experience foodborne illness because they are:

The Five Key Risk Factors repeatedly identified in foodborne illness outbreaks:

1. **Improper holding temps**
2. **Inadequate cooking**
3. **Contaminated equipment**
4. **Food from unsafe sources**
5. **Poor personal hygiene**

- Immunocompromised
- Very young or very old
- Obtaining food at a facility that provides one or more of the following services:
 - Custodial care
 - Health care
 - Assisted living (child care center, adult day care center)
 - Kidney dialysis
 - Hospital
 - Nursing home
 - Nutrition sites

Prohibited Practices

- Bare hand contact with ready-to-eat-foods is **not** allowed.
- Food served to patients shall not be re-served.
- The following foods shall not be served or offered for sale:
 - Raw animal foods such as raw fish, raw marinated fish, raw molluscan shellfish and steak tartare
 - Partially cooked foods such as lightly cooked fish, rare meat, soft-cooked eggs and meringue made from unpasteurized eggs
 - Raw seed sprouts

Eggs

Pasteurized eggs or egg products shall be used as a substitute for raw eggs when preparing the following foods:

- Caesar salad
- Hollandaise or Béarnaise sauce
- Mayonnaise
- Meringue
- Ice cream

Shelled eggs combined and cooked to 145°F or above for 15 seconds for immediate service as a single meal may be served.

Time holding, in place of temperature control, may not be used for raw eggs.

Juices

HSP and children age 9 and younger that received food in a school, childcare center or similar facility shall not be served juice that has a warning label on it or offered for sale in such a facility. Unpackaged juice that is prepared on-site and served or sold in ready-to-eat form shall be processed under a Hazard Analysis Critical Control Points (HACCP) plan.