# FDA Food Code 2009: Chapter 3 - Food

**Parts**

1. **3-1** [**Characteristics**](http://www.fda.gov/Food/FoodSafety/RetailFoodProtection/FoodCode/FoodCode2009/ucm186451.htm#part3-1)
2. **3-2** [**Sources, Specifications, and Original Containers and Records**](http://www.fda.gov/Food/FoodSafety/RetailFoodProtection/FoodCode/FoodCode2009/ucm186451.htm#part3-2)
3. **3-3** [**Protection from Contamination after Receiving**](http://www.fda.gov/Food/FoodSafety/RetailFoodProtection/FoodCode/FoodCode2009/ucm186451.htm#part3-3)
4. **3-4** [**Destruction of Organisms of Public Health Concern**](http://www.fda.gov/Food/FoodSafety/RetailFoodProtection/FoodCode/FoodCode2009/ucm186451.htm#part3-4)
5. **3-5** [**Limitation of Growth of Organisms of Public Health Concern**](http://www.fda.gov/Food/FoodSafety/RetailFoodProtection/FoodCode/FoodCode2009/ucm186451.htm#part3-5)
6. **3-6** [**Food Identity, Presentation, And On-premises Labeling**](http://www.fda.gov/Food/FoodSafety/RetailFoodProtection/FoodCode/FoodCode2009/ucm186451.htm#part3-6)
7. **3-7** [**Contaminated Food**](http://www.fda.gov/Food/FoodSafety/RetailFoodProtection/FoodCode/FoodCode2009/ucm186451.htm#part3-7)
8. **3-8** [**Special Requirements for Highly Susceptible Populations**](http://www.fda.gov/Food/FoodSafety/RetailFoodProtection/FoodCode/FoodCode2009/ucm186451.htm#part3-8)

**3-306.13 Consumer Self-Service Operations.**

1. (A) Raw, unpackaged animal food, such as beef, lamb, pork, poultry, and fish may not be offered for consumer self-service. P *This paragraph does not apply to:*
	1. (1)consumer *self-service of ready-to-eat foods at buffets or salad bars that serve foods such as sushi or raw shellfish;*
	2. (2)*Ready-to-cook individual portions for immediate cooking and consumption on the premises such as consumer-cooked* meats *or consumer-selected ingredients for Mongolian barbecue; or*
	3. (3) *Raw, frozen, shell-on shrimp, or lobster*.
2. (B) Consumer self-service operations for ready-to-eat foods shall be provided with suitable utensils or effective dispensing methods that protect the food from contamination. Pf
3. (C) Consumer self-service operations such as buffets and salad bars shall be monitored by food employees trained in safe operating procedures. Pf