

South Dakota Food Safety Update

South Dakota is working toward updating its food safety rules. We are moving from an older set of rules (from 1996) to the newer 2022 FDA Food Code. This means our state will follow today's best science to help keep everyone's food safer.

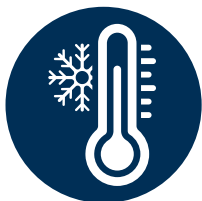
What's Changing?



Better Allergen Information

Sesame is now listed as a major food allergen.

Restaurants will give clearer allergen details and train their staff so people with allergies can stay safe.



Higher Safety Standards

There are updated rules for cooking, cooling, cleaning, and handwashing.

These rules help stop germs from spreading and prevent people from getting sick.



Stronger Oversight

Restaurants and food businesses will follow more organized, science-based safety plans every day to make sure food is handled the right way.

Who Does This Affect?

These changes apply to all licensed food businesses in South Dakota—restaurants, food trucks, grocery stores, convenience stores, and more.

Why This Matters

These new rules help protect everyone who eats food in South Dakota. Whether you go out to eat, grab a snack, or buy packaged food, you'll get safer food and clearer information.

You can visit the South Dakota Department of Health's website to read more about the food code update and what businesses are doing to prepare:

Learn more: <https://doh.sd.gov/topics/food-lodging-safety/licensure-and-codes/food-service/>