**Conference for Food Protection**

**2010 Issue Form**

**Internal Number: 059**

**Issue: 2010 III-012**

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| **Council Recommendation:** | Accepted as  Submitted |  | Accepted as Amended |  | No Action |  |
| **Delegate Action:** | Accepted |  | Rejected |  |  |  |

*All information above the line is for conference use only.*

**Title:**

Re-create - Hot Holding Committee

**Issue you would like the Conference to consider:**

The 2008-10 Hot Holding Committee has evaluated the information available on the TCS hot holding temperature requirement of 135oF., has determined that more information is needed, and recommends that the committee be re-created to continue the work of the committee through 2012.

One specfic area of study would be the "evaporative cooling range" -- the temperature loss that can occur in TCS food due to evaporative cooling in a hot holding unit over a set time period. The purpose of the study would be to determine a scientifically based "evaporative cooling range" temperature that could then be added to the 129oF. growth limit (for Clostridium perfringens ) to calculate a scientifically based "safe" TCS hot holding temperature.

**Public Health Significance:**

The Public's health will continue to be served by further enhancing the latest science and food safety knowledge to promote a safe national food supply and thereby reduce the incidence of food borne illness.

**Recommended Solution: The Conference recommends...:**

that the Hot Holding Committee be re-created under the direction of Council III to address:

* a study of calibration methods for infrared units.
* the issues of evaporative cooling and its relationship to hot holding temperatures, including temperature loss, elapsed time, and corrective action.
* a final recommendation for a hot holding temperature requirement based on risk.

This scientifically based "evaporative cooling range" temperature could then be added to the 129oF. growth limit (for Clostridium perfringens ) to calculate a scientifically based "safe" TCS hot holding temperature, and report back to Council III at the 2012 Biennial Meeting.

**Submitter Information:**

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**Attachments:**

* "2008-10 Hot Holding Committee Final Report"

It is the policy of the Conference for Food Protection to not accept Issues that would endorse a brand name or a commercial proprietary process.