**Conference for Food Protection**

**2012 Issue Form**

**Internal Number: 007**

**Issue: 2012 III-003**

**Title:**

Clarification of Section 3-301.11(D) Preventing Contamination from Hands.

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

that a letter be sent to the FDA requesting the 2009 Food Code (as modified by the Supplement issued in 2011), Section 3-301.11(D), be amended as follows (new language shown with underline):

(D) Paragraph (B) of this section does not apply to a food employee that contacts exposed, ready-to-eat food with bare hands:

(1) Immediately prior to heating the ready-to-eat food to a temperature of at least 63ºC (145ºF) if heated as a sole ingredient; or

(2) At the time the ready-to-eat food is being added as an ingredient to a food that:

(a) Contains a raw animal food and is to be cooked in the food establishment to heat all parts of the food to the minimum temperatures specified in ¶3-401.11(A)-(B) or §3-401.12; or

(b) Does not contain a raw animal food but is to be cooked in the food establishment to heat all parts of the food to a temperature of at least 63ºC (145ºF).

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.