**Conference for Food Protection**

**2012 Issue Form**

**Internal Number: 077**

**Issue: 2012 III-010**

**Title:**

ROP 2: Definitions for Reduced Oxygen Packaging

**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) be amended as follows (using underlining for additions and strike through for language elimination):

**1) Modify language in Section 1-201.10(B) Reduced Oxygen Packaging (2) (e) to read**:

Sous vide PACKAGING, in which raw or partially cooked FOOD is ~~placed in a hermetically sealed impermeable bag~~ vacuum packaged in an impermeable bag, cooked in the bag, rapidly chilled and refrigerated at temperatures that inhibit the growth of psychrotrophic pathogens.

**2) Add a new subparagraph (3) to Section 1-201.10(B) Reduced Oxygen Packaging with exclusionary language to read:**

Section 1-201.10(B) (3) Reduced Oxygen Packaging does **not** include:

a) Placing product in a bag and sealing it immediately prior to or after, cooking, cooling or reheating the product as long as the product is:

i. Labeled with the time and date the product is placed in the bag; Pf

ii. Removed from the bag within 48 hours of the time product is placed in the bag; P

**3) Modify language on page 572 in Annex 6 Food Processing Criteria, Section 2 Reduced Oxygen Packaging, paragraph (B) Definitions, subparagraph (1) to read:**

Cook-chill is a process that uses a plastic bag filled with hot cooked food from which air has been expelled and which is sealed, or closed with a plastic or metal crimp.

**4) Modify language on page 573 in Annex 6 Food Processing Criteria, Section 2 Reduced Oxygen Packaging, paragraph (B) Definitions, subparagraph (5) to read:**

Vacuum Packaging reduces the amount of air from a package and hermetically seals the package so that a ~~near perfect~~ vacuum remains inside. A common variation of the process is Vacuum Skin Packaging (VSP). A highly flexible plastic barrier is used by this technology that allows the package to mold itself to the contours of the food being packaged.

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.