**Conference for Food Protection**

**2012 Issue Form**

**Internal Number: 104**

**Issue: 2012 III-011**

**Title:**

ROP 3: Sous Vide - Cook Chill Time and Temperature Control

**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):

Cook-Chill or Sous Vide

Section 3-502.12 (D) Except as specified under ¶ (C) of this section, a FOOD ESTABLISHMENT that PACKAGES **POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD)** FOOD using a cook-chill or sous vide process shall:

(1) Implement a HACCP PLAN that contains the information as specified under ¶ 8-201.14(D); Pf

(2) Ensure the FOOD is:

(a) Prepared and consumed on the PREMISES, or prepared and consumed off the PREMISES but within the same business entity with no distribution or sale of the PACKAGED product to another business entity or the CONSUMER, Pf

(b) Cooked to heat all parts of the FOOD to a temperature and for a time as specified under § 3-401.11 **(A and B)**, P

(c) Protected from contamination before and after cooking as specified under Parts 3-3 and 3-4, P

(d) Placed in a PACKAGE with an oxygen barrier and sealed before cooking, or placed in a PACKAGE and sealed immediately after cooking and before reaching a temperature below 57°C (135°F), P

(e) Cooled to 5°C (41°F) in the sealed PACKAGE or bag as specified under § 3- 501.14 and ~~subsequently~~: P

(i) Cooled to 1°C (34°F) within 48 hours of reaching 5°C (41°F) and held at that temperature until consumed or discarded within 30 days after the date of PACKAGING;P

(ii) ~~Cooled to 1°C (34°F) within 48 hours of reaching 5°C (41°F), removed from refrigeration equipment that maintains a 1°C (34°F) food temperature and then~~ held at 5°C (41°F) or less for no more than ~~72 hours~~ **7 days**, at which time the FOOD must be consumed or discarded; P

**This issue recommends no additional changes to remainder of Section 3-502.12 (D).**

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.