**Conference for Food Protection**

**2012 Issue Form**

**Internal Number: 054**

**Issue: 2012 III-016**

**Title:**

Separation of Non-Intact Meats from Whole-Muscle Cuts of the Same Type

**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 to delete Section 3-302.11(A)(3) and delete corresponding Public Health Reason language from the Model Food Code as follows (deleted language shown with strike-through):

**Section 3-302.11 Packaged and Unpackaged Food - Separation, Packaging, and Segregation.**

~~(3) Not storing and displaying comminuted or otherwise non-intact meats above whole-muscle intact cuts of meat unless they are packaged in a manner that precludes the potential for cross-contamination;~~

**(Public Health Reason) Section 3-302.11**

**Packaged and Unpackaged Food - Protection Separation, Packaging, and Segregation.**

~~Storing or displaying comminuted or otherwise non-intact meats above whole-muscle intact cuts of meat can also present a cross-contamination hazard unless they are packaged and displayed in a manner that creates a barrier to prevent leakage of contents from one package to the other. Cooking recommendations assume that lower levels of contamination will be present in whole muscle products than in non-intact meats. If the whole muscle product is subject to cross-contamination, the recommended cooking temperature may not be sufficient to ensure the safety of the product.~~

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.