**Conference for Food Protection**

**2012 Issue Form**

**Internal Number: 002**

**Issue: 2012 III-017**

**Title:**

Thawing Vacuum Packaged Frozen Fish

**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 adding informational items (allowances) to Section 3-501.13, Thawing, and Section 3-502.12, Reduced Oxygen Packaging, Criteria as follows (new language in underline format):

1- Add the following language for thawing of reduced oxygen frozen fish after the exception sentence in Section 3-502.12(c):

To control C. botulinum toxin formation, reduced oxygen packaged fish must be held frozen until used or removed from ROP during the thawing process.

2- Add an informational only statement to section 3-501.13, Thawing:

(E) Frozen, reduced oxygen packaged fishery products must be kept frozen until used, or removed from ROP during the thawing process.

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.