**Conference for Food Protection**

**2012 Issue Form**

**Internal Number: 120**

**Issue: 2012 III-018**

**Title:**

Harmonize Time/Temperature Charts in Food Code with FSIS Guidance

**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:

1) Changes be made in strike through to remove language and underline to add language format to § 3-401.11 Cooking of the Food Code:

**3-401.11 Raw Animal Foods.**

(A) Except as specified under ¶ (B) and in ¶¶ (C) and (D) of this section, raw animal foods such as eggs, fish, meat, poultry, and foods containing these raw animal foods, shall be cooked to heat all parts of the food to a temperature and for a time that complies with one of the following methods based on the food that is being cooked:

(1) 63°C (145°F) or above for 15 seconds for:

(a) Raw eggs that are broken and prepared in response to a CONSUMER's order and for immediate service, and

(b) Except as specified under Subparagraphs (A)(2) and (A)(3) and (B), and in (C) of this section, FISH and **INTACT** MEAT including GAME ANIMALS commercially raised for FOOD as specified under Subparagraph 3-201.17(A)(1) and GAME ANIMALS under a voluntary inspection program as specified under Subparagraph 3-201.17(A)(2);

(A)(2) 68°C (155°F) for ~~15~~ **17** seconds or for the temperature specified in the following chart that corresponds to the holding time for RATITES, MECHANICALLY TENDERIZED, and INJECTED MEATS, **MEAT roasts including beef, corned beef, lamb, pork, and cured pork roasts such as ham**; the following if they are COMMINUTED: FISH, MEAT, GAME ANIMALS commercially raised for FOOD as specified under Subparagraph 3-201.17(A)(1), and GAME ANIMALS under voluntary inspection program as specified under Subparagraph 30201.17(A)(2); and raw EGGS that are not prepared as specified under Subparagraph (A)(1)(a) of this section:

[See attachment (Table 1) for strike through changes to Table.]

(A)(3) 74°C (165°F) or above ~~for 15~~ for POULTRY, BALUTS, wild GAME ANIMALS as specified under Subparagraphs 3-201.17(A)(3) and (4), stuffed FISH, stuffed MEAT, stuffed pasta, stuffed POULTRY, stuffed RATITES, or stuffing containing FISH, MEAT, POULTRY, or RATITES.

~~(A) Whole MEAT roasts including beef, corned beef, lamb, pork and cured pork roasts such as ham shall~~~~be cooked:~~

~~(1) In an oven that is preheated to the temperature specified for the roast's weight in the following chart and that is held at that temperature:~~

[See attachment (Table 2) for strike through changes to Table.]

~~and~~

~~(2) As specified in the following chart, to heat all parts of the food to a temperature and for the holding time that corresponds to that temperature:~~

[See attachment (Table 3) for strike through changes to Table.]

2) Food Code Annex 3 Public Health Reasons Section 3-401.11 related to Cooking (pages 396-398 of 2009 Food Code), that describe the background for the time temperature combinations, be updated to reflect these changes.

3) Food Code Annex 3 Public Health Reasons Section 3-401.11 related to Cooking (396-398 of 2009 Food Code), be updated to include further temperatures found in FSIS Guidance on Safe Cooking of Non-Intact Meat Chops, Roasts, and Steaks, available at: http://askfsis.custhelp.com/ci/fattach/get/4648/, and toinclude an additional recommendation that MEAT roasts including beef, corned beef, lamb, pork, and cured pork roasts such as ham may also be cooked using the time-temperature combinations in Appendix A. Compliance Guidelines For Meeting Lethality Performance Standards For Certain Meat And Poultry Products, found at: http://www.fsis.usda.gov/oa/fr/95033f-a.htm.

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.