**Conference for Food Protection**

**2012 Issue Form**

**Internal Number: 010**

**Issue: 2012 III-019**

**Title:**

Final cooking temperature requirement for non-continuous cooking

**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), Section 3-401.14, (D), be amended as follows (new language shown with underline):

3-401.14 (D) Prior to sale or service, cooked using a process that heats all parts of the food to a temperature of at least 165°F for 15 seconds: except to allow for the use of the cooking temperature of 145°F for 15 seconds found in 3-401.11 for raw intact whole-muscle beef.

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.