**Conference for Food Protection**

**2012 Issue Form**

**Internal Number: 013**

**Issue: 2012 III-020**

**Title:**

Reduced Minimum Temperature for Microwave Steam Cooking of Seafood

**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 (new language shown with underline):

3-401.15 Microwave Cooking of Seafood

Raw seafood cooked in a microwave oven shall be:

(A) Placed within a covered container with the addition of a sufficient amount of water to cover the bottom of the pan;

(B) Steam heated to a temperature of at least 62.8°C (145°F) in all parts of the food; and

(C) Allowed to stand covered for 2 minutes after cooking to obtain temperature equilibrium.

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.