**Conference for Food Protection**

**2012 Issue Form**

**Internal Number: 107**

**Issue: 2012 III-023**

**Title:**

Amend FDA Food Code Section 3-403-11(C)

**Recommended Solution: The Conference recommends...:**

that a letter be sent to FDA requesting Section 3-403.11(C) of the 2009 Food Code (as modified by the Supplement issued in 2011) be amended as follows (new language is underlined):

(C) Ready-to-eat food taken from a commercially processed, hermetically sealed container, or from an intact package from a food processing plant that is inspected by the food regulatory authority that has jurisdiction over the plant, shall be heated to a temperature of at least 57oC (135oF) for hot holding. P Product, cooked chicken tenders as an example, that remains after the original package is opened may still be heated to 57oC (135oF) for hot holding provided the product continues to be held under refrigeration at 5oC (41oF) or below at all times; had no bare hand contact; clean and sanitized utensils were used to dispense and process the products; and the packaging was covered/closed to prevent re-contamination.

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.