**Conference for Food Protection**

**2012 Issue Form**

**Internal Number: 069**

**Issue: 2012 I-015**

**Title:**

Addition to Original Containers and Records Section in the FDA Food Code,

**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):

**3-203.13** **Recordkeeping, Ground Product**.

(A) Every FOOD ESTABLISHMENT that performs grinding or packaging of MEAT on PREMISES shall maintain adequate records sufficient to assist public health officials with traceback or other relevant investigation.

(1) Adequate records shall include:

(a) Producing store name, address, city/state/zip

(b) Date of each lot of store ground product produced, where a lot is defined as all identically labeled product produced from full equipment clean-up to clean-up

(c) Exact name/type of store ground product

(d) Amount of each lot of store ground product

(e) Sell by/use by date and/or production code of each lot of store ground product

(f) Other information used to identify store ground product

(g) Full name(s) and product code(s) of all source products used to formulate each lot of store ground product

(h) All Federal or State Establishment numbers of each source product contained in each lot of store ground product

(i) Each source product sell by, use by, or production date/code

(j) The source firm name, establishment number and use by/sell by/production date/code for all Shop trim/rework used in each lot of store ground product

(k) Bills of Sale (e.g. sales receipts) reflecting Item numbers for each ground beef product sold to consumers

(l) Invoice(s) and Bill(s) of lading for source product(s)

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.