**Conference for Food Protection**

**2014 Issue Form**

**Internal Number: 060**

**Issue: 2014 III-005**

**Title:**

TPHC 2 - Foods Starting at Room Temperature and Held Using TPHC

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

that a letter be sent to the FDA requesting that the 2013 Food Code be amended as follows (new language in underline format):

Section 3-501.19 (B)

(1) The FOOD shall have an initial temperature of 5°C (41°F) or less when removed from cold holding temperature control, or 57°C (135°F) or greater when removed from hot holding temperature control.P Tomatoes, cantaloupe, leafy greens, canned tuna, and shelf-stable canned product used as a sole item shall have an initial temperature of 22°C (72°F) or less when rendered time/temperature control for safety by way of cutting, chopping, or opening of a hermetically sealed container.

(2) The FOOD shall be marked or otherwise identified to indicate the time that is 4 hours past the point in time when the FOOD is removed from temperature control Pf, or rendered time/temperature control for safety food by way of cutting, chopping, or opening of a hermetically sealed container;

(3) The FOOD shall be cooked and served, served at any temperature if READY-TO-EAT, or discarded, within 4 hours from the point in time when the FOOD is removed from temperature controlP or rendered time/temperature control for safety food by way of cutting, chopping, or opening of a hermetically sealed container; and

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.