**Conference for Food Protection**

**2014 Issue Form**

**Internal Number: 004**

**Issue: 2014 III-021**

**Title:**

Reduced Minimum Temperature for Microwave Steam Cooking of Seafood

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

that a letter be sent to FDA requesting that the 2013 Food Code be amended as follows to address the steam cooking of seafood using microwaves as the energy source (new language underlined):

Section 3-401.15 Alternative Procedure for the Microwave Cooking of Seafood

Raw seafood steam cooked in a microwave oven shall be:

(A) Placed within a microwave safe covered container with the addition of a sufficient amount of water to cover the bottom of the pan and maintain a saturated steam environment; and

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

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.