**Conference for Food Protection**

**2014 Issue Form**

**Internal Number: 112**

**Issue: 2014 III-023**

**Title:**

Amend Food Code - Consistency with FSIS Cooking Temperatures

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

that a letter be sent to FDA recommending that the 2013 Food Code, Section 3-401.11 Cooking, be amended as follows:

1) Reorganize the section to identify which instructions apply to intact meat and poultry products and non-intact meat and poultry products;

2) Revise the minimum time and temperature requirements for mechanically tenderized meat, poultry, and roast beef to reflect USDA Food Safety Inspection Services (FSIS) regulations and cooking guidance for these products; and

3) Refer to appropriate FSIS Guidance Documents for additional appropriate time and temperature combinations not currently specified in the Food Code.

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.