**Conference for Food Protection**

**2014 Issue Form**

**Internal Number: 105**

**Issue: 2014 III-024**

**Title:**

Create Committee for Raw and Undercooked Meat and Poultry Products

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

that a CFP committee be formed and charged with the following:

1) Review and evaluate the literature on the effectiveness of consumer warning messages including, but not limited to, raw and under cooked meat and poultry products;

2) Develop recommendations for the FDA Food Code Annexes that include use of technologies such as high pressure processing or irradiation for the treatment of raw or undercooked meat or poultry products; and

3) Report back to the 2016 Biennial Meeting with recommendations for new FDA Food Code language related to preparation of raw meat and poultry products.

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.