**Conference for Food Protection**

**2014 Issue Form**

**Internal Number: 074**

**Issue: 2014 III-029**

**Title:**

Seasoned Cast Iron

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

That a letter be sent to FDA requesting the 2013 Food Code be amended as follows (new language is underlined/language; language to be deleted is in strikethrough format):

1. Amend Section 4-101.12 Cast Iron, Use Limitation

Delete existing paragraph (A)

~~(A) Except as specified in ¶¶ (B) and (C) of this section, cast iron may not be used for UTENSILS or FOOD-CONTACT SURFACES of EQUIPMENT.~~

Amend and renumber existing paragraphs (B) and (C)

~~(B)~~ (A) Unseasoned (bare) cast iron may be used as a surface for cooking.

~~(C)~~ (B) Unseasoned (bare) cast iron may be used in UTENSILS for serving FOOD if the UTENSILS are used only as part of an uninterrupted process from cooking through service.

Add new paragraphs (C), (D) and (E)

(C) Seasoned cast iron may be used for utensils or food-contact surfaces of equipment and may be washed in a warewashing machine.

(D) Seasoned cast iron from which the seasoning has been removed shall be re-seasoned.

(E) Seasoned cast iron utensils or food-contact surfaces of equipment shall be cleaned with nonscratching cleaning aids.

2. Add a new definition to paragraph 1-201.10(B):

"Seasoned Cast Iron" means the treatment of a cast iron utensil or food contact surface with a stick-resistant coating formed from fat and oil, creating a polymerized coating on surface of cookware.

3. Amend Annex 3, 4-101.12

Equipment and utensils constructed of cast iron meet the requirements of section 4-101.11. Seasoned cast iron utensils and food-contact surfaces are acceptable as surfaces for cooking, preparation and serving. The seasoning layer protects the cookware from oxidation and provides a non-stick surface for cooking. Seasoning is desirable on cast iron cookware and carbon steel cookware to prevent sticking and oxidation. This base coat is initially created by a process of layering a very thin coat of oil on the pan. The oil is carbonized to the metal's surface with high heat. The base coat will eventually develop a more refined coating.

Seasoning may be done by the equipment manufacturer or on-site at the food establishment. To re-season:

1. Use commercial dishwasher clean cycle.
2. Rinse and dry completely.
3. Apply a very thin, even coating of MELTED solid vegetable shortening (or cooking oil of choice) to the cookware inside and out. Too much oil will result in a sticky finish.
4. Place aluminum foil on the bottom rack of the oven (not directly on bottom) to catch any drips.
5. Set oven temperature to 350 - 400 degrees F.
6. Place cookware upside down on the top rack of the oven to prevent pooling.
7. Bake the cookware for at least one hour. After the hour, turn the oven off and let the cookware cool in the oven.
8. Store the cookware uncovered, in a dry place when cooled.
9. Repeat as necessary.

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