**Conference for Food Protection**

**2014 Issue Form**

**Internal Number: 099**

**Issue: 2014 III-030**

**Title:**

Designating certain cheeses non-time/temperature control for safety foods

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

That a letter be sent to FDA requesting the 2013 Food Code be amended to add 3(f) under the definition of "Time/temperature control for safety food" in subpart 1-201.10 (B) as follows (new language is underlined):

3 (f) Natural cheeses made from pasteurized cow's milk, that are not ripened with mold, that are not surface-ripened with bacteria, that are not Swiss, emmentaler and related cheeses produced using propionic acid-producing bacterial cultures, and that have pH and % salt- in-moisture phase (SMP) levels meeting one of the following requirements:

pH not greater than 4.60 and % SMP not less than 0.24

pH not greater than 4.70 and % SMP not less than 0.91

pH not greater than 4.80 and % SMP not less than 1.58

pH not greater than 4.90 and % SMP not less than 2.24

pH not greater than 5.00 and % SMP not less than 2.91

pH not greater than 5.10 and % SMP not less than 3.58

pH not greater than 5.20 and % SMP not less than 4.25

pH not greater than 5.30 and % SMP not less than 4.92

pH not greater than 5.40 and % SMP not less than 5.59

pH not greater than 5.50 and % SMP not less than 6.26

pH not greater than 5.60 and % SMP not less than 6.93

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.