**Conference for Food Protection**

**2014 Issue Form**

**Internal Number: 061**

**Issue: 2014 I-022**

**Title:**

Addition of whole raw fish and raw crustacean shellfish to Section 3-306.11

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

That a letter be sent to the FDA requesting that the 2013 FDA Food Code be amended as follows (new language is in underline format):

1. Section 3-306.11 Food Display

Except for raw whole finfish (head and tail intact), raw crustacean shellfish (shell intact) intended to be cooked, nuts in the shell, and whole, raw fruits and vegetables that are intended for hulling, peeling, or washing by the CONSUMER before consumption, FOOD on display shall be protected from contamination by the use of PACKAGING; counter, service line, or salad bar FOOD guards; display cases; or other effective means.

2. Annex 3 Section 3-306.11 Food Display as follows:

During display, food can be contaminated even when there is no direct hand contact. Many microbes can be conveyed considerable distances on air currents through fine sprays or aerosols. These may originate from people breathing or sneezing, water sprays directed at drains, or condensate from air conditioners. Even wind gusts across sewage deposits and fertilized fields have been known to contaminate food in adjacent establishments where food was unprotected. Foods that are intended for hulling, peeling, or washing by the consumer before consumption are considered protected by "other effective means." Raw fish or shell-on raw shrimp are intended to be cleaned, scaled, filleted, and cooked before consumption. The risk of contamination of the edible portions of these foods is considered very low.

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.