**Conference for Food Protection**

**2014 Issue Form**

**Internal Number: 020**

**Issue: 2014 I-029**

**Title:**

Food Contact Surface Cleaning and Sanitizing Frequency

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

that a letter be sent to FDA amending Subparagraph 4-602.11 (E)(4) of the 2013 FDA Food Code as follows (strikethrough format used for deleted language and underlining to add new language):

(4) In EQUIPMENT such as ice bins and BEVERAGE dispensing nozzles and enclosed components of EQUIPMENT such as ice makers, cooking oil storage tanks and distribution lines, BEVERAGE and syrup dispensing lines or tubes, coffee bean grinders, and water vending EQUIPMENT:

(a) At a frequency specified by the manufacturer, or

(b) Absent manufacturer specifications, at a frequency necessary to preclude accumulation of soil or mold.

(c) Manufacturer's of Ice Machines must state in their EQUIPMENT owners manuals the minimum required cleaning and sanitizing frequencies, methods and means necessary to preclude food contact surface contamination from the growth of biofilms in their EQUIPMENT as is demonstrated by a third party laboratory process validation.

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.