**Conference for Food Protection**

**2016 Issue Form**

**Issue: 2016 III-023**

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| **Council Recommendation:** | Accepted as  Submitted |  | Accepted as Amended |  | No Action |  |
| **Delegate Action:** | Accepted |  | Rejected |  |  |  |

*All information above the line is for conference use only.*

**Issue History:**

This is a brand new Issue.

**Title:**

Reheating Commercially Processed TCS Foods in a Microwave for Hot Holding

**Issue you would like the Conference to consider:**

Clarify that when reheating commercially processed TCS foods in a microwave for hot holding, those foods must be rotated or stirred, covered, and allowed to stand covered for two minutes after reheating. FDA retail specialists have provided guidance indicating the intention is to require "all" TCS foods reheated in a microwave for hot holding to be rotated or stirred, covered, and allowed to stand covered for two minutes after reheating, as specified in Section 3-403.11(B) of the 2013 FDA Food Code. However, 3-403.11(B) specifically states "except as specified under (paragraph) (C) of this section" - paragraph (C) contains the temperature requirement for reheating commercially processed TCS foods in a microwave for hot holding, but does not address the food being rotated or stirred, covered, and allowed to stand covered for two minutes after reheating. Other sections in Chapter 3 that are similarly structured have not been "interpreted" in the same manner by FDA retail specialists; parts of paragraphs have not been applied when an exception is made.

**Public Health Significance:**

Microwaves do not heat evenly. Inadequate reheating for hot holding could allow pathogen survival/growth.

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

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

**Section 3-403.11**

(A) Except as specified under ¶¶ (B) and (C) and in ¶ ~~(E)~~ (F) of this section, TIME/TEMPERATURE CONTROL FOR SAFETY FOOD that is cooked, cooled, and reheated for hot holding shall be reheated so that all parts of the FOOD reach a temperature of at least 74oC (165oF) for 15 seconds. P

(B) Except as specified under ¶ (C) of this section, TIME/TEMPERATURE CONTROL FOR SAFETY FOOD reheated in a microwave oven for hot holding shall be reheated so that all parts of the FOOD reach a temperature of at least 74oC (165oF) ~~and the FOOD is rotated or stirred, covered, and allowed to stand covered for 2 minutes after reheating~~. P

(C) READY-TO-EAT TIME/TEMPERATURE CONTROL FOR SAFETY FOOD that has been commercially processed and PACKAGED in a FOOD PROCESSING PLANT that is inspected by the REGULATORY AUTHORITY that has jurisdiction over the plant, shall be heated to a temperature of at least 57oC (135oF) when being reheated for hot holding. P

(D) TIME/TEMPERATURE CONTROL FOR SAFETY FOOD reheated in a microwave oven for hot holding shall be rotated or stirred, covered, and allowed to stand covered for 2 minutes after reheating. P

~~(D)~~ (E) Reheating for hot holding as specified under ¶¶ (A) -(C) of this section shall be done rapidly and the time the FOOD is between 5ºC (41ºF) and the temperatures specified under ¶¶ (A) -(C) of this section may not exceed 2 hours. P

~~(E)~~ (F) Remaining unsliced portions of MEAT roasts that are cooked as specified under ¶ 3-401.11(B) may be reheated for hot holding using the oven parameters and minimum time and temperature conditions specified under ¶ 3-401.11(B).

**Submitter Information 1:**

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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.