**Conference for Food Protection**

**2016 Issue Form**

**Issue: 2016 III-028**

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| **Council Recommendation:** | Accepted asSubmitted |  | 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:**

Ambient Cooling Pre-chilled TCS Foods

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

Clarify the 2013 FDA Food Code that ambient cooling also applies to pre-chilled Time Temperature Control for Safety (TCS) food that has risen above 41°F during preparation at ambient temperature.

**Public Health Significance:**

Section 3-501.14 Annex 3 of the 2013 FDA Food Code states safe cooling requires removing heat from food quickly enough to prevent microbial growth. Excessive time for cooling of time/temperature control for safety foods has been consistently identified as one of the leading contributing factors to foodborne illness. During slow cooling, time/temperature control for safety foods are subject to the growth of a variety of pathogenic microorganisms.

**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 3-501.14**

(A) Cooked TIME/TEMPERATURE CONTROL FOR SAFETY FOOD shall be cooled:

(1) Within 2 hours from 57ºC (135ºF) to 21ºC (70°F); P and

(2) Within a total of 6 hours from 57ºC (135ºF) to 5ºC (41°F) or less. P

(B) TIME/TEMPERATURE CONTROL FOR SAFETY FOOD shall be cooled within 4 hours to 5oC (41oF) or less if prepared from ingredients at ambient temperature, such as reconstituted FOODS and canned tuna. P

(C) Pre-chilled TIME/TEMPERATURE CONTROL FOR SAFETY FOOD that rises above 5oC (41oF) during preparation at ambient temperature, such as sliced deli meats and prepared sandwiches, shall be cooled within 4 hours to 5oC (41oF) or less.

~~(C)~~ (D) Except as specified under ¶ ~~(D)~~ (E) of this section, a TIME/TEMPERATURE CONTROL FOR SAFETY FOOD received in compliance with LAWS allowing a temperature above 5oC (41oF) during shipment from the supplier as specified in ¶ 3-202.11(B), shall be cooled within 4 hours to 5oC (41oF) or less. P

~~(D)~~ (E) Raw EGGS shall be received as specified under ¶ 3-202.11(C) and immediately placed in refrigerated EQUIPMENT that maintains an ambient air temperature of 7oC (45oF) or less. P

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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.