**Conference for Food Protection**

**2016 Issue Form**

**Issue: 2016 III-039**

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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:**

Surface Cleaning of Utensils and Equipment in Contact with Non-TCS Foods

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

The 2013 FDA Food Code does not address a clear time frame for the cleaning frequency for all food contact surfaces that come in contact with only non Time Temperature Control for Safety (TCS) foods under Section 4-602.11. Under 4-602.11 (E) the cleaning frequency of surfaces of UTENSILS and EQUIPMENT contacting FOOD that is not Time/Temperature Control for Safety Food shall be cleaned:

1. At any time contamination may have occurred
2. At least every 24 hours for iced tea dispensers and CONSUMER self-service UTENSILS such as tongs, scoops or ladles;
3. Before restocking CONSUMER self-service EQUIPMENT and UTENSILS such as condiment dispensers and display containers; and
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...

This leaves the cleaning of items in the working kitchen areas that only come in contact with Non-TCS food, such as bakery equipment, toast cutting boards, etc., to have no clearly defined time frequency for cleaning and up to both the industry and regulators to determine when contamination has occurred (which is not always observed). The questions is then why are we so specific about Tea dispensers and consumer items, but not working NON-TCS food contact surfaces throughout the kitchen?

**Public Health Significance:**

The Public Health significance is the same for all food contact surface that come into contact with non-TCS food items, therefore at a minimum they should be cleaned at a frequency equal to specific items addressed in the Food Code, such as ice tea dispensers and consumer self-service items.

**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 4-602.11**

(E) (1) At any time contamination may have occurred;

(2)~~At least every 24 hours for iced tea dispensers and CONSUMER self-service UTENSILS such as tongs, scoops, or ladles~~; throughout the day, at least once every 24 hours;

(3) Before restocking CONSUMER self-service EQUIPMENT and UTENSILS such as condiment dispensers and display containers; and

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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.