**Conference for Food Protection**

**2016 Issue Form**

**Issue: 2016 III-011**

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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.*

**Title:**

Reduce risk of cross-contamination by hands.

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

that a letter be sent to the FDA requesting that Section 2-301.14(G) of the 2013 Food Code be amended as follows (language to be added is underlined):

**2-301.14 When to Wash.**

FOOD EMPLOYEES shall clean their hands and exposed portions of their arms as specified under § 2-301.12 immediately before engaging in FOOD preparation including working with exposed FOOD, clean EQUIPMENT and UTENSILS, and unwrapped SINGLESERVICE and SINGLE-USE ARTICLESP and:

(G) Except when UTENSILS are used to prevent contact with raw FOOD, when switching between working with raw FOOD and working with READY-TO-EAT FOOD.

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.