**Conference for Food Protection**

**2016 Issue Form**

**Issue: 2016 III-019**

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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.*

**Title:**

Plant Food Cooking Time Frame

**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):

**3-401.13 Plant Food Cooking for Hot Holding**

Fruits and vegetable that are cooked for hot holding shall be cooked to a temperature of 57oC (135oF)~~.~~, within 4 hours.

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.