**Conference for Food Protection**

**2016 Issue Form**

**Issue: 2016 III-021**

|  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- |
| **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:**

Cooking by food temperature

**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):

**Section 3-401.11**

Remove all of (B) (1) and the corresponding table titled "Oven Temperatures Based on Roast Weight" from Section 3-401.11, and amend the language to read

(B) Whole MEAT roasts including beef, corned beef, lamb, pork, and cured pork roasts such as ham shall be cooked as specified in the following chart, to heat all parts of the FOOD to a temperature and for the holding time that corresponds to that temperature: P

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.