**Conference for Food Protection**

**2016 Issue Form**

**Issue: 2016 III-025**

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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:**

Separating Raw Animal Food from Unwashed Fruits and Vegetables

**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 3-302.11(A)(1)**

(A) FOOD shall be protected from cross contamination by:

(1) Except as specified in (1)~~(c)~~ (d) below, separating raw animal FOODS during storage, preparation, holding, and display from:

(a) Raw READY-TO-EAT FOOD including other raw animal FOOD such as FISH for sushi or MOLLUSCAN SHELLFISH, or other raw READY-TO-EAT FOOD such as fruits and vegetables, P and

(b) Cooked READY-TO-EAT FOOD; P

(c) Fruits and vegetables before they are washed as specified under § 3-302.15.

~~(c)~~ (d) Frozen, commercially processed and packaged raw animal FOOD may be stored or displayed with or above frozen, commercially processed and packaged, 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.