**Conference for Food Protection**

**2016 Issue Form**

**Issue: 2016 I-008**

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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:**

IMC 4 – Amend Annex 7, Guide 3B Food Establishment Marking Instructions

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

that a letter be sent to the FDA recommending that the 2013 Food Code be amended as follows (language to be added is underlined):

Update the Food Establishment marking instructions in Annex 7, Guide 3B under items 16 and 47 to specifically include references to ice making and storage components that may not be readily accessible.

**16. Food-contact surfaces: cleaned and sanitized**

...This item must be marked OUT of compliance when manual and/or mechanical methods of cleaning and sanitizing food-contact surfaces of equipment and utensils are ineffective**;** or if one continuous-use piece of equipment such as an ice machine or one multiuse piece of equipment such as a slicer or can opener is visibly soiled and being used at the time of the inspection.

**47. Food and non-food-contact surfaces cleanable, properly designed, constructed and used**

Equipment and utensils including ice machines must be properly designed and constructed, and in good repair to enable ready access to the internal food contact surfaces for cleaning, sanitization and inspection. Proper installation and location of equipment in the food establishment are important factors to consider for ease of cleaning in preventing accumulation of debris and attractants for insects and rodents. The components in a vending machine must be properly designed to facilitate cleaning and protect food products (e.g. equipped with automatic shutoff, etc.) from potential contamination. Equipment must be properly used and in proper adjustment, such as calibrated food thermometers....

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.