**Conference for Food Protection**

**2016 Issue Form**

**Issue: 2016 I-041**

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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:**

Food equipment cleanability and design

**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 strike through format):

**Section 4-602.11**

(A) through (D) remain unchanged.

(E) Except when dry cleaning methods are used as specified under § 4-603.11, surfaces of UTENSILS and EQUIPMENT contacting FOOD that is not TIME/TEMPERATURE CONTROL FOR SAFETY FOOD shall be cleaned and sanitized:

(1) At any time when contamination may have occurred;

(2) At least every 24 hours for iced tea dispensers and CONSUMER self-service UTENSILS such as tongs, scoops, or ladles;

(3) Before restocking CONSUMER self-service EQUIPMENT and UTENSILS such as condiment dispensers ~~and~~, display containers, ice bins; and

(E)(4) In EQUIPMENT ~~such as ice bins and~~ ~~BEVERAGE dispensing~~

~~nozzles and with enclosed~~ with enclosed liquid food plumbing line components ~~of EQUIPMENT~~ such as dispensing freezers ice makers and dispensers, ~~cooking oil storage tanks and distribution lines~~, BEVERAGE, syrup and condiment dispensing lines or tubes~~, coffee bean~~ ~~grinders and~~ water vending EQUIPMENT and similar enclosed liquid food contact surfaces that depend upon CSIP processes for safety:

1. At a frequency of once a week or more frequently as may be necessary to ~~preclude accumulation of soil or mold~~ prevent accumulation of soils or the formation of biofilms, molds and other foreign contaminants.
2. Or at a frequency as recommended by the manufacturer when publicly available third party process validation test data supports their recommended cleaning and sanitizing frequency and protocols given their equipment's intended use and expected service life.

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.