**Conference for Food Protection**

**2016 Issue Form**

**Issue: 2016 I-042**

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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:**

Towel Drying Exception For Equipment Removed From High-Temp Dish Machines

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

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

[4-901.11] Equipment and utensils, ~~Air-drying required,~~ Drying

After cleaning and sanitizing, equipment and utensils:

(A)Shall be air-dried or used after adequate draining as specified in the first paragraph of 40 CFR 180.940 Tolerance exemptions for active and inert ingredients for use in antimicrobial formulations (food-contact surface sanitizing solutions), before contact with food. Stacking of wet items shall be prohibited; OR

(B)May not be cloth dried except that UTENSILS have been air-dried may be polished with cloths that are maintained clean and dry, OR

(C)May be hand-dried using individual, single-use disposable towels after removal from a high-temperature sanitizing warewashing machine operated as specified under 4-501.112

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.