**Conference for Food Protection**

**2018 Issue Form**

**Issue: 2018 I-022**

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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.*

**Issue History:**

This is a brand new Issue.

**Title:**

Amend Food Code - Separation of Raw Animal Foods By Cook Temperature

**Issue you would like the Conference to consider:**

The 2013 Food Code currently requires that raw animal foods be separated during storage, preparation, holding and display by animal types, not by the required cook temperatures.

**Public Health Significance:**

Raw animal foods can have multiple cook temperatures based on processing of that food. For example, ground pork requires a cook temperature of 155 F for 15 seconds and non-manipulated cuts of pork such as pork chops have an internal cook temperature of 145 F. If these foods are stored where contamination can occur, there could be possible bacteria growth that will not be addressed in the cooking process of the lower required cooking temperature.

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

A letter be sent to the FDA requesting the most current edition of the Food Code be amended as follows (language to be inserted is underlined):

Section 3-302.11(A)(2)

(2) Except when combined as ingredients, separating types of raw animal FOODS from each other such as beef, FISH, lamb, pork, and POULTRY and separating those raw animal FOODS by required cook temperature during storage, preparation, holding, and display by:

**Submitter Information:**

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