**Conference for Food Protection**

**2018 Issue Form**

**Issue: 2018 III-014**

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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:**

Amend Food Code - U.S. No. 1 Potatoes

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

That a letter be sent to the FDA requesting Section 3-302.15 of the most current edition of the FDA Food Code be amended as follows (new language underlined):

(A) Except as specified in ¶ (B) of this section and except for whole, raw fruits and vegetables that are intended for washing by the CONSUMER before consumption, raw fruits and vegetables shall be thoroughly washed in water to remove soil and other contaminants before being cut, combined with other ingredients, cooked, served, or offered for human consumption in READY-TO-EAT form.

(B) Fruits and vegetables may be washed by using chemicals as specified under § 7-204.12.

(C) Devices used for on-site generation of chemicals meeting the requirements specified in 21 CFR 173.315, Chemicals used in the washing or to assist in the peeling of fruits and vegetables, for the washing of raw, whole fruits and vegetables shall be used in accordance with the manufacturer's instructions. Pf

(D) U.S. No. 1 potatoes, graded under the United States Standards for Grades of Potatoes, intended to be heat treated, are exempt from (A) of this section.

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.