**Conference for Food Protection**

**2018 Issue Form**

**Issue: 2018 III-016**

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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 Cook-chill/sous vide ROP option for ROP bags to 41°F

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

that a letter be sent to the FDA requesting the most current edition of the Food Code be amended as follows (language to be added is underlined; language to be deleted is in strikethrough format)

§ 3-502.12(D)(e) Reduced Oxygen Packaging without a Variance, Criteria

(iii) Cooled to 1°C (34°F) within 48 hours of reaching 5°C (41°F), removed from refrigeration equipment that maintains a 1°C (34°F) food temperature and then held at 5°C (41°F) or less for no more than 7 days, not to exceed 30 days from its date of packaging, at which time the food must be consumed or discarded; P

(~~iii~~ iv) Held frozen with no shelf life restriction while frozen until consumed or used.

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.