**Conference for Food Protection**

**2018 Issue Form**

**Issue: 2018 III-019**

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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 - Room Temp Non-TCS Food Becoming TCS, Then Held Using TPHC

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

that a letter be sent to the FDA requesting Section 3-501.19 of the most current FDA Food Code be amended as follows (language to be added is underlined):

Section 3-501.19

(B) If time without temperature control is used as the public health control up to a maximum of 4 hours:

(1) The FOOD shall have an initial temperature of 5ºC (41ºF) or less when removed from cold holding temperature control, or 57°C (135°F) or greater when removed from hot holding temperature control, or at which time the FOOD is made TIME/TEMPERATURE CONTROL FOR SAFETY FOOD and shall begin below 70°F; P

(2) The FOOD shall be marked or otherwise identified to indicate the time that is 4 hours past the point in time when the FOOD is removed from temperature control or at which time it becomes a TIME/TEMPERATURE CONTROL FOR SAFETY FOOD; Pf

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.