**Conference for Food Protection**

**2018 Issue Form**

**Issue: 2018 III-028**

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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:**

Amend Food Code - Mechanical Warewashing Temp per Manufacturer's Label

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

that a letter be sent to the FDA requesting that Section 4-501.110 of the most current published version of the Food Code be amended as follows (with new language identified by underlines):

§ 4-501.110 Mechanical Warewashing Equipment, Wash Solution Temperature.

(A) The temperature of the wash solution in spray type warewashers that use hot water to SANITIZE may not be less than:

(1) For a stationary rack, single temperature machine, 74°C (165°F); Pf

(2) For a stationary rack, dual temperature machine, 66°C (150°F); Pf

(3) For a single tank, conveyor, dual temperature machine, 71°C (160°F); Pf or

(4) For a multitank, conveyor, multitemperature machine, 66°C (150°F). Pf

(B) The temperature of the wash solution in spray-type warewashers that use chemicals to SANITIZE may not be less than 49°C (120°F), or the temperature specified on the cleaning and sanitizing agents manufacturer's label instructions and marked on the equipment NSF data plate. 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.