**Conference for Food Protection**

**2018 Issue Form**

**Issue: 2018 I-006**

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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 - Biofilms

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

1. That a letter be sent to the NSF International Joint Committee for Food Equipment requesting that they revise NSF/ANSI 6 (ice making equipment) and NSF/ANSI 12 (dispensing freezers) to include ALL of the criteria found in FOOD CODE Section 4-202.12, including that found in subsection (B).

2. That a letter be sent to FDA requesting that the most current edition of the FOOD CODE be amended to revise Subparagraph 4-202.12 to make it a PRIORITY (P) item.

3. That a letter be sent to FDA requesting that the most current edition of the FOOD CODE be amended to revise Subparagraph 4-202.11 (E) (4) to read (language to be deleted is in strikethrough format; new language is underlined):

In EQUIPMENT such as ice bins, ~~and~~ beverage ~~dispensing nozzles and enclosed components of equipment such as ice makers, cooking oil storage tanks and distribution lines, beverage~~ food, water and ice dispensers, and syrup dispensing lines or tubes, and coffee bean grinders~~, and water vending equipment~~:
(a) At a frequency ~~specified by the manufacturer, or~~ necessary to prevent biofilm attachment, or the accumulation of soil or mold, and/or
(b) (~~Absent manufacturer specifications, at a frequency necessary to preclude accumulation of soil or mold~~ As recommended by the manufacturers approved 3rd party lab performed process validation of their cleaning and sanitizing procedures including frequency, methods and means.

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.