**Conference for Food Protection**

**2018 Issue Form**

**Issue: 2018 I-023**

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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 - Separation of Packaged Products Displayed at Retail

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

that a letter be sent to the FDA requesting the most current edition of the Food Code Section 3-302.11 be amended as follows (language to be added is underlined; language to be deleted is in strikethrough format)

3-302.11

A) FOOD shall be protected from cross contamination by:

(1) Except as specified in (1)(c) or (d) below, separating raw animal FOODS during storage, preparation, holding, and display from:

(a) Raw READY-TO-EAT FOOD including other raw animal FOOD such as FISH for sushi or MOLLUSCAN SHELLFISH, or other raw READY-TO-EAT FOOD such as fruits and vegetables, P and

(b) Cooked READY-TO-EAT FOOD; P

(c) Frozen, commercially processed and packaged raw animal FOOD may be stored or displayed with or above frozen, commercially processed and packaged, ready-to eat food.

(d) Adequate packaging is an acceptable means of separation as long as packaging integrity is maintained as specified under § 3-202.15. Food that is vacuum packaged, modified atmosphere packaged (MAP), or hermetically sealed to prevent the entry of microbes and other contaminants such as chemicals, physical barriers or other effective means may be displayed with or above foods packaged in the same manner.

(2) Except when combined as ingredients, separating types of raw animal FOODS from each other such as beef, FISH, lamb, pork, and POULTRY during storage, preparation, holding, and display by:

(a) Using separate EQUIPMENT for each type, Pf or

(b) Arranging each type of FOOD in EQUIPMENT so that cross contamination of one type with another is prevented, Pf and

(c) Preparing each type of FOOD at different times or in separate areas; P

(3) Cleaning EQUIPMENT and UTENSILS as specified under ¶ 4-602.11

(A) and SANITIZING as specified under § 4-703.11;

(4) Except as specified under Subparagraph 3-501.15(B)(2) and in ¶

(B) of this section, storing the FOOD in packages, covered containers, or wrappings;

(5) Cleaning HERMETICALLY SEALED CONTAINERS of FOOD of visible soil before opening;

(6) Protecting FOOD containers that are received packaged together in a case or overwrap from cuts when the case or overwrap is opened;

(7) Storing damaged, spoiled, or recalled FOOD being held in the FOOD ESTABLISHMENT as specified under § 6-404.11; ~~and~~ OR

(8) Separating fruits and vegetables, before they are washed as specified under § 3-302.15 from READY-TO-EAT FOOD.

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.