**Conference for Food Protection**

**2018 Issue Form**

**Issue: 2018 I-029**

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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 FSIS Chicken Liver Compliance Guide in Annex

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

that a letter be sent to the FDA requesting the most current edition of the Food Code be amended by:

1. adding a link to the FSIS "Food Safety Lessons learned from Outbreaks Associated with Chicken Livers for Official Establishments Retail Food and Food Service Entities Mini-Compliance Guide" guideline and

2. adding a subsection to the Annex on Chicken Livers with phrasing similar to:

From 2000-2015, chicken livers were associated with 22 outbreaks, most commonly due to undercooking. USDA FSIS' Compliance Guideline on Food Safety Lessons Learned from Outbreaks Associated with Chicken Livers for Establishments Retail Food and Food Service Entities (provide link when available) provides additional guidance (beyond the time/temperature recommendations in the Food Code) that retailers and others can use to reduce or eliminate pathogens, thereby decreasing the likelihood of foodborne illness outbreaks from this product. The guidance document explains why searing the outside of the liver is not adequate for pathogen elimination in chicken livers and emphasizes appropriate cooking to an internal temperature of 165°F to avoid illnesses. Thorough cooking is the only method to eliminate pathogens. However, although it is not recommended from a food safety standpoint, some foodservice preparers and consumers prefer undercooked chicken liver dishes. The guidance also provides other recommendations to minimize (but not eliminate) pathogen contamination associated with undercooked chicken liver dishes.

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.