

**Conference for Food Protection
2020 Issue Form**

Issue: 2020 III-028

Council Recommendation: Accepted as Submitted _____ Accepted as Amended _____ No Action _____

Delegate Action: Accepted _____ Rejected _____

All information above the line is for conference use only.

Issue History:

This is a brand new Issue.

Title:

Amend 5-202.12 of Food Code to Change Hot Water Temperature

Issue you would like the Conference to consider:

A recommendation is being made to reconsider the requirement in the FDA Food Code that water for handwashing be available at 100°F based on more recent available science.

Public Health Significance:

Handwashing efficacy has been often studied to determine which factors are most important in reducing pathogen load on hands. Requirements of the FDA Food Code should be based on scientific data. Higher water temperatures require additional energy usage, and many public restrooms have lowered target water temperatures to combat scald concerns. There are documented risks of burns and scalds among elderly and children, and food service establishments often struggle juggling the requirement of hot water for handwashing with these risks. Numerous studies have been done to determine if the water temperature Research has been done to show that the temperature of water used in handwashing does not impact pathogens removed from hands during handwashing¹. The temperature of the water serves as a comfort factor for the food employee who is participating in handwashing. Overall, since water temperature has been proven to have no impact on handwashing efficacy, the 100°F water temperature should be reduced to a lower temperature that considered employee comfort while allowing for reduced temperature for energy usage and scalding concerns².

References

1. Michaels et al *Food Service Technology*, 2, pp. 139-149
2. Jensen et al *Journal of Food Protection*, 80, pp. 1022-1031

Recommended Solution: The Conference recommends...:

That a letter be sent to the FDA requesting that Section 5-202.12 of the most current edition of the Food Code be amended to change the minimum required water temperature for handwashing to 21°C (70°F).

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Supporting Attachments:

- "Water Temperature as a Factor in Handwashing Efficacy"
- "Quantifying Effects of Handwash Duration..."

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.