

**Conference for Food Protection  
2020 Issue Form**

**Issue: 2020 III-031**

**Council Recommendation:** Accepted as Submitted \_\_\_\_\_ Accepted as Amended \_\_\_\_\_ No Action \_\_\_\_\_

**Delegate Action:** Accepted \_\_\_\_\_ Rejected \_\_\_\_\_

*All information above the line is for conference use only.*

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**Issue History:**

This is a brand new Issue.

**Title:**

Deletion of "Use Limitations" for Cast Iron Cookware

**Issue you would like the Conference to consider:**

Deletion of Food Code Section 4-101.12 (Cast Iron, Use Limitation) to allow cast iron to be used for utensils or food-contact surfaces of equipment whether or not the surface is heated or used for cooking.

**Public Health Significance:**

Food Code Section 4-101.12 states that "...the surface characteristics of cast iron tend to be somewhat porous which renders the material difficult to clean." Based on Content Document "Microorganism Recovery Equivalence from Cast Iron and Food Grade Stainless Steel", the data concludes that microorganisms can be removed from cast iron cookware with similar effectiveness of food grade stainless steel.

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

that a letter be sent to the FDA requesting that Section 4-101.12 Cast Iron, Use Limitation of the most current food code be deleted, as demonstrated below.

~~4-101.12 Cast Iron, Use Limitation. (A) Except as specified in ¶¶ (B) and (C) of this section, cast iron may not be used for UTENSILS or FOOD-CONTACT SURFACES of EQUIPMENT.~~

~~(B) Cast iron may be used as a surface for cooking.~~

~~(C) Cast iron may be used in UTENSILS for serving FOOD if the UTENSILS are used only as part of an uninterrupted process from cooking through service.~~

~~4-101.12 Cast Iron, Use Limitation. Equipment and utensils constructed of cast iron meet the requirement of durability as intended in section 4-101.11. However, the surface characteristics of cast iron tend to be somewhat porous which renders the material difficult to clean. On the other hand, when cast iron use is limited to cooking surfaces the residues~~

~~in the porous surface are not of significant concern as heat destroys potential pathogens that may be present.~~

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**Content Documents:**

- "Microorganism Recovery Equivalence from Cast Iron and Food Grade Stainless"

*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.*