

**Conference for Food Protection
2020 Issue Form**

Issue: 2020 I-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.

Issue History:

This is a brand new Issue.

Title:

Person in Charge 2-103.11

Issue you would like the Conference to consider:

Last CFP (2018), the Conference voted to change the violation designation of 3-501.13 from Core to Priority Foundation. FDA has agreed with the designation. Thawing is another piece of the risk based inspection that should be controlled under Active Managerial Control.

Public Health Significance:

Freezing prevents microbial growth in foods, but usually does not destroy all microorganisms. Improper thawing provides an opportunity for surviving bacteria to grow to harmful numbers and/or produce toxins. If the food is then refrozen, significant numbers of bacteria and/or all preformed toxins are preserved. An important duty of the Person in Charge is to identify and ensure that any required temperatures are achieved or maintained when foods are cooked, cooled or held in a food establishment.

Recommended Solution: The Conference recommends...:

send a letter to FDA requesting the addition of language under 2-103.11 Person In Charge of the most current edition of the Food Code to include:

"(Q) EMPLOYEES are properly maintaining the temperatures of TIME/TEMPERATURE CONTROL FOR SAFETY FOODS during thawing through daily oversight of the EMPLOYEES' routine monitoring of FOOD temperatures; Pf

Submitter Information:

Name: Brandon Morrill
Organization: Great Lakes Conference on Food Protection
Address: 705 North Zeeb
City/State/Zip: Ann Arbor, MI 48103

Telephone: 7343691062
E-mail: MorrillB@washtenaw.org

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