**Conference for Food Protection**

**2020 Issue Form**

**Issue: 2020 III-014**

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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:**

PAC 5–Amend Food Code Reference Approved Documents in FDA Food Code Annex 3

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

The Conference recommends....

A letter be sent to FDA requesting that the most recent edition of the Food Code be amended to include a reference to all of the approved documents/tools from the Product Assessment Committee at the end of the section as follows:

**1-201.10 Statement of Application and Listing of Terms.**

**(B) Terms Defined**

**Time/Temperature Control for Safety Food**

When a "Product Assessment" is indicated in the chart, a challenge study may be done to determine the shelf life of the product, or the time a product can be maintained at room temperature. Documents have been developed through the Conference for Food Protection (CFP) Product Assessment Committee to assist operators and regulators with the National Advisory Committee on Microbiological Criteria for Foods (NACMCF) Parameters for Determining Inoculated Pack/Challenge Study Protocols. These documents include Guidance Document on Using NACMCF Parameters for Challenge Study Protocols for Retail Food Operators and Regulators, Checklist for Retail Establishment Challenge Study, and Challenge Testing Worksheet to Determine Microbiological Stability of Formulation. These documents can be found on the CFP website.

Note: All documents are attached to "Report - Product Assessment Committee (PAC)" and submitted for CFP approval and posting in Issues "PAC 2-4".

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.