**Conference for Food Protection**

**2020 Issue Form**

**Issue: 2020 III-020**

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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 to Require Detergent for Equipment Cleaning

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

A letter be sent to FDA to change Section 4-603.14 to address removal of allergens from equipment in the most current edition of the Food Code.

4-603.14 (A) EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be effectively washed to remove or completely loosen soils and major food allergens by using the manual or mechanical means necessary. ~~such as the application of detergents containing wetting agents and emulsifiers; acid; alkaline, or abrasive cleaners; hot water brushes; scouring pad; high-pressure sprays; or ultrasonic devices.~~

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.