**Conference for Food Protection**

**2020 Issue Form**

**Issue: 2020 III-034**

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| **Council Recommendation:** | Accepted asSubmitted |  | Accepted as Amended |  | No Action |  |
| **Delegate Action:** | Accepted |  | Rejected |  |  |  |

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

**Title:**

Inclusion of the phrase "expelled air" in the definition of ROP

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

Remove the phrase "which have the air expelled" from the definition of Reduced Oxygen Packaging 2(b) Cook Chill PACKAGING as found in Section 1-201.10 of the 2017 Food Code.

"(d) Cook chill PACKAGING, in which cooked FOOD is hot filled into impermeable bags ~~which have the air expelled~~ and are then sealed or crimped closed. The bagged FOOD is rapidly chilled and refrigerated at temperatures that inhibit the growth of psychrotrophic pathogens;"

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.