**Conference for Food Protection**

**2020 Issue Form**

**Issue: 2020 I-008**

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

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

**Title:**

Amend Food Code 1-201.10 Statement of Application & Listing of Terms (PHF)

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

that a letter be sent to the FDA requesting that Section 1-201.10 Statement of Application and Listing of Terms of the Supplement to the 2017 Food Code be amended as follows (language to be removed is stricken):

**Time/Temperature Control for Safety Food** ~~(formerly "potentially hazardous food" (PHF)).~~

(1) **"Time/temperature control for safety food"** means a FOOD that requires time/temperature control for safety (TCS) to limit pathogenic microorganism growth or toxin formation.

(2) **"Time/temperature control for safety food"** includes:

(a) An animal FOOD that is raw or heat-treated; a plant FOOD that is heat-treated or consists of raw seed sprouts, cut melons, cut leafy greens, cut tomatoes or mixtures of cut tomatoes that are not modified in a way so that they are unable to support pathogenic microorganism growth or toxin formation, or garlic-in-oil mixtures that are not modified in a way so that they are unable to support pathogenic microorganism growth or toxin formation; and

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.