

**Conference for Food Protection  
2016 Issue Form**

**Issue: 2016 I-027**

**Council Recommendation:** Accepted as Submitted \_\_\_\_\_ Accepted as Amended \_\_\_\_\_ No Action \_\_\_\_\_

**Delegate Action:** Accepted \_\_\_\_\_ Rejected \_\_\_\_\_

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

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**Issue History:**

This is a brand new Issue.

**Title:**

Protecting Unwashed Produce From Cross Contamination

**Issue you would like the Conference to consider:**

The 2013 FDA Food Code does not prohibit storing raw animal foods above or contacting unwashed produce. Washing may not eliminate pathogens from produce exposed to cross contamination. The Food Code should be amended to include unwashed produce in the prohibition of storage under raw animal foods.

**Public Health Significance:**

Produce that will not be cooked to a specific temperature could cause an illness if exposed to cross contamination.

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

a letter be sent to the FDA requesting the 2013 Food Code be amended as follows (language to be added is underlined; language to be deleted is in strikethrough format):

3-302.11 Packaged and Unpackaged Food - Separation, Packaging, and Segregation.

(A) FOOD shall be protected from cross contamination by:

(1) Except as specified in (1)(c) below, separating raw animal FOODS during storage, preparation, holding, and display from:

(a) Raw READY-TO-EAT FOOD including other raw animal FOOD such as FISH for sushi or MOLLUSCAN SHELLFISH, ~~or other~~

(b) ~~r~~Raw ~~READY-TO-EAT~~ non-animal FOOD such as fruits and vegetables, <sup>P</sup>

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