

**Conference for Food Protection
2016 Issue Form**

Issue: 2016 I-045

Council Recommendation: Accepted as Submitted _____ Accepted as Amended _____ No Action _____

Delegate Action: Accepted _____ Rejected _____

All information above the line is for conference use only.

Issue History:

This is a brand new Issue.

Title:

Consolidating Chemical Storage Provisions in the Food Code

Issue you would like the Conference to consider:

The chemical storage provisions in the 2013 FDA Food Code should be combined into one section.

In earlier versions of the code the respective paragraphs (A) were "Swing" violations, which made the division necessary. However, both storage above and immediately adjacent are classified as Priority violations.

Public Health Significance:

Simplifying the Food Code can help with compliance.

Recommended Solution: The Conference recommends...:

a letter be sent to FDA recommending consolidating Sections 7-201.11 and 7-301.11 and paragraphs of the FDA 2013 Food Code into one section and deleting Section 7-301.11 (language to be inserted is underlined; language to be deleted is in strikethrough format):

7-201.11 Separation.

POISONOUS OR TOXIC MATERIALS shall be stored, handled and displayed, whether for use in the food establishment or for retail sale, so they can not contaminate FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES by:

~~(A) Separating the POISONOUS OR TOXIC MATERIALS by spacing or partitioning;~~~~P~~ and

~~(B) Locating the POISONOUS OR TOXIC MATERIALS in an area that is not above FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE or SINGLE-USE ARTICLES. This paragraph does not apply to EQUIPMENT and UTENSIL cleaners and SANITIZERS that are stored in WAREWASHING areas for availability and convenience if~~

the materials are stored to prevent contamination of FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES. P

"POISONOUS OR TOXIC MATERIALS shall be stored, handled and displayed, whether for use in the food establishment or for retail sale, so they can not contaminate FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLESERVICE and SINGLE-USE ARTICLES by separating the POISONOUS OR TOXIC MATERIALS by spacing or partitioning and locating the POISONOUS OR TOXIC MATERIALS in an area that is not above FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE or SINGLE-USE ARTICLES. *This paragraph does not apply to EQUIPMENT and UTENSIL cleaners and SANITIZERS that are stored in WAREWASHING areas for availability and convenience if the materials are stored to prevent contamination of FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES. P"*

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