

LETTER       CHARGES       CFP WEB POSTING

**Issue: 2010 III-001    Title: Report and Re-creation – Food Allergen Committee**

**Recommended Solution:**

The Conference recommends re-creation of the Food Allergen Committee to extend the reach of food allergy education, training and awareness as follows:

- Identify appropriate strategies to develop an FDA "endorsed" Allergen Management Course, including the review of course curriculum.
  - Review the pending publication of FDA materials and guidance document(s) related to allergen management.
  - Utilize the strengths of groups like FAAN and IFIC Foundation (in cooperation with the CFP Food Allergen Committee) to define and lead a health professional outreach activity such as a "food allergy resource page" of educational materials suitable for state/local regulatory officials, food managers, and food employees.
  - Add a CDC representative to serve on the CFP Food Allergen Committee to help enhance our current public health perspectives and assist in the development and dissemination of a health professional outreach activity.
  - Report back to the 2012 Biennial Meeting with the outcome of these charges.
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LETTER       CHARGES       CFP WEB POSTING

**Issue: 2010 III-005    Title: On-Site Generation of Antimicrobial Pesticides**

**Recommended Solution:**

The Conference recommends that a letter be sent to the FDA recommending changes to the Food Code as detailed in the attached "Food\_Code\_Recommendations\_for\_On-site\_Generation\_of\_Antimicrobials" (extracted from Table 1 of the CFP 2008-10 Sanitizer Committee Final Report). Detailed rationales for the recommended changes are included in the table.

***See final Issue Recommended Solution for full details to include in letter***

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LETTER       CHARGES       CFP WEB POSTING

**Issue: 2010 III-006    Title: 4-501.19 Manual and Mechanical Warewashing Equipment, Wash Solution Temperature**

**Recommended Solution:**

The Conference recommends that a letter be sent to FDA requesting that section 4-501.19 be revised to remove the minimum wash solution temperature and be classified as a Core C item by removing the "Pf" and substituting "C" at the end of the section as indicated below AND requests that the Annex 3 entry for this section be amended as stated below.

***See final Issue Recommended Solution for full details to include in letter***

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LETTER       CHARGES       CFP WEB POSTING

**Issue: 2010 III-007    Title: Reduced Minimum Temperatures for Mechanical Warewashing Equipment**

**Recommended Solution:**

The Conference recommends that a letter be sent to FDA requesting the FDA Food Code be revised as follows:

4-501.110 Mechanical Warewashing Equipment, Wash Solution Temperature.

***See final Issue Recommended Solution for full details to include in letter***

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LETTER       CHARGES       CFP WEB POSTING  
**Issue: 2010 III-010      Title: Guidelines for Producing or Cooking Mechanically Tenderized Beef for Retail**

**Recommended Solution:**

The Conference recommends approval of the new revised guidance document titled "Guidelines for Producing or Cooking Mechanically Tenderized Beef for Retail and Food Service Establishments" and that it be made available to interested stakeholders on CFP's web site.

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LETTER       CHARGES       CFP WEB POSTING  
**Issue: 2010 III-012      Title: Re-create – Hot Holding Committee**

**Recommended Solution:**

The conference recommends that the Conference send a letter to FDA recommending that the issue of evaporative cooling and its relationship to pathogen growth during hot holding be investigated as a research priority.

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LETTER       CHARGES       CFP WEB POSTING  
**Issue: 2010 III-013      Title: Bare Hand Contact for RTE Ingredients that are Fully Cooked After Handling**

**Recommended Solution:**

The Conference recommends that the Conference send a letter to FDA requesting that provisions to allow for use of Ready-to-Eat FOOD ingredients from containers that are used exclusively in food products which are subsequently fully cooked or reheated should be added to the Food Code.

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LETTER       CHARGES       CFP WEB POSTING  
**Issue: 2010 III-015      Title: Temperature of Water for Handwashing Sinks**

**Recommended Solution:**

The Conference recommends that a letter be sent to the FDA recommending changes to the Food Code section 5-202.12 Handwashing Sink, Installation to read as follows:  
 5-202.12 Handwashing Sink, Installation.

(A) A handwashing sink shall be equipped to provide warm water at a temperature of 85oF (29.5oC) or above through a mixing valve or combination faucet.

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LETTER       CHARGES       CFP WEB POSTING  
**Issue: 2010 III-016      Title: Sequential Application of Hand Antiseptic for Use in No-Water Situations**

**Recommended Solution:**

The Conference recommends that a committee be formed to include appropriate stakeholders including Center for Food Safety and Applied Nutrition (CFSAN), CDC and Center for Drug Evaluation and Research (CDER) to address:

- the efficacy/risk reduction strategies of alternative hand hygiene regimes compared to handwashing with respect to foodborne pathogens including viruses
  - identify settings where alternatives to handwashing are appropriate. and
  - report back to the 2012 Conference.
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LETTER       CHARGES       CFP WEB POSTING

**Issue: 2010 III-018    Title: Updating ROP Criteria with regard to Cook Chill and Sous Vide**  
**Recommended Solution:**

The Conference recommends the formation of a new committee charged with the following:

- create a guidance document detailing the scientific evidence of ROP HACCP controls and preventive measures and provide implementation suggestions.
  - recommend clarifications to the Food Code based on charge one.
  - report back to the Conference in 2012.
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LETTER       CHARGES       CFP WEB POSTING

**Issue: 2010 III-020    Title: 3-302.11 Packaged and Unpackaged Food – Separation**  
**Recommended Solution:**

The Conference recommends that a letter be sent to FDA requesting that Section 3-302.11 have (A)(1)(d) added as follows:

3-302.11 Packaged and Unpackaged Food - Separation, Packaging, and Segregation.  
 (d) *Packaged raw Ground beef may be stored or displayed with or above other cuts of packaged raw beef*

and Annex 3 (Public Health Reasons/Administrative Guidelines) be amended.

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LETTER       CHARGES       CFP WEB POSTING

**Issue: 2010 III-022    Title: Antimicrobial Treatments for Washing Fruits and Vegetables**  
**Recommended Solution:**

The Conference recommends that a letter be sent to the FDA recommending the following changes to the Food Code: Annex 3 §3-302.15 Washing Fruits and Vegetables.

***See final Issue Recommended Solution for full details to include in letter***

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LETTER       CHARGES       CFP WEB POSTING

**Issue: 2010 III-023    Title: Food Establishment Response Procedure to Vomiting and Diarrheal Contamination**  
**Recommended Solution:**

The Conference recommends that a letter be sent to FDA requesting modification of the 2009 Food Code to require that food establishments have access to a plan for responding to unexpected events that result in the discharge of vomitus or feces in any area other than a toilet.

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LETTER       CHARGES       CFP WEB POSTING

**Issue: 2010 III-024    Title: Drying Agents**  
**Recommended Solution:**

The Conference recommends that a letter be sent to the FDA recommending the following changes to the Food Code,

7-204.14 Drying Agents, Criteria

***See final Issue Recommended Solution for full details to include in letter***

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LETTER       CHARGES       CFP WEB POSTING       OTHER

**DELEGATE ACTION: rejected**

**Issue: 2010 I-005      Title: Consumer Advisory for pinned/injected/tenderized meats:  
Food Code 3-603.11**

**Recommended Solution:**

The Conference recommends no action.

**Reason:**

Food establishment operators may not be aware of what products have been tenderized because there is no requirement for labeling.