**Conference for Food Protection**

**2014 Issue Form**

**Internal Number: 077**

**Issue: 2014 I-012**

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

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

**Title:**

Report-Meat and Poultry Processing at Retail Food Establishments Committee

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

At the 2012 Conference for Food Protection, two issues regarding meat and poultry processing at retail food establishments resulted with a recommendation that a committee be established to:

a) provide input on comprehensive Hazard Analysis Critical Control Point (HACCP) guidance materials under development by the Food Safety and Inspection Service (FSIS), in collaboration with the Association of Food And Drug Officials (AFDO),

b) assist in providing a uniform standard available for all regulatory jurisdictions in the evaluation of variance requests involving the processing of meat and poultry at retail food establishments, and

c) better control meat and poultry processing activities at retail food establishments, utilizing the attached guidance materials that are being further developed by FSIS and AFDO, Model HACCP Plans for Retail Processing, and A Retail Food Establishment Guide for Developing a HACCP Plan - Meeting the Requirements of the FDA Food Code Variance in the Relation to Specialized Meat and Poultry Processing Methods),

d) report back to the 2014 Biennial Meeting with the recommendation that a letter be sent to FDA asking that they consider if and how these guidance materials can best be incorporated into:

1) FDA Food Code Annex 2 (References, Part 3 - Supportive Documents);

2) FDA Food Code Annex 4 (Management of Food Practices - Achieving Active Managerial Control of Foodborne Illness Risk Factors), and

3) FDA's two HACCP Manual "Managing Food Safety; A Manual for the Voluntary Use of HACCP Principles for Operators of Food Service and Retail Establishments," and "Managing Food Safety: A Regulator's Manual for Applying HACCP Principles to Risk-Based Retail and Food Service Inspections and Evaluating Voluntary Food Safety Management Systems")

**Public Health Significance:**

As many retail food establishment operators seek to process meats and poultry in a manner similar to manufacturers, the FDA Food Code and its guidelines need to keep pace. A series of template HACCP plans and corresponding Standard Operating Procedures (SOPs), Sanitation Standard Operating Procedures (SSOPs) or similar pre-requisite programs will provide a safe foundation for HACCP-based processing. These templates will provide science-based safeguards and will help to avoid confusion for both inspectors and operators.

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

Acknowledgment of the Meat and Poultry Processing at Retail Food Establishments Committee report and thank the committee members for their hard work.

**Submitter Information:**

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**Attachments:**

* "Report-Meat and Poultry Processing at Retail Food Establishments Committee"
* "Report-Meat and Poultry Processing at Retail Food Establishments C'eeRoster"

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.