Conference for Food Protection – Committee FINAL Report

Template approved: 08/14/2013

Committee Final Reports are considered DRAFT until deliberated and acknowledged by the assigned Council at the Biennial Meeting

COMMITTEE NAME:
Meat and Poultry Processing at Retail Food Establishments Committee

COUNCIL or EXECUTIVE BOARD ASSIGNMENT: Council I

DATE OF REPORT: December 24, 2013 Revised 2/25/2014

SUBMITTED BY:
Joel Ortiz and Brian Nummer, Co-Chairs

COMMITTEE CHARGE(s):
Issue #: 2012 I- 013

The Conference recommends that a committee be established to:

1. 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),
2. To 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
3. To 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*),
4. To 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")

COMMITTEE ACTIVITIES AND RECOMMENDATIONS:

Progress on Overall Committee Activities:

1. The committee actively held conference calls between October 2012 and September 2013. In the early phases it was difficult to determine the intent of the charges. The committee determined that the work was very complex and would be best served by forming two subcommittees: Document Review and Meat and Poultry Templates to evaluate different parts of the charge. The two subcommittees held regular calls with the following outcome:

    a. Subcommittee 1. Document Review
    The subcommittee reviewed the documents to determine if they were current and aligned with FDA Food Code. The subcommittee determined that it could not alter existing documents by other organizations such as AFDO, USDA or the FDA without first going through the CFP process for both the FDA and the USDA. The Committee did seek a request from the CFP Executive Board to update the charge to reflect the direction of the committee. However, after review by the Executive

Board (EB), the EB concluded that the charge did not need to be changed. The committee decided to focus on creating HACCP templates on subcommittee 2.

b. Subcommittee 2. Meat &Poultry Templates

Tasks established by the Committee:

- Determine most common products at retail
- Dried Ready-To-Eat (RTE) (e.g. jerky)
- Cured Ready-To-Cook (RTC) (e.g. bacon)
- Cured and fully cooked RTE (e.g. ham)
- Uncured fully cooked RTE (smoked meats)
- Fermented, dried and pasteurized RTE (Pepperoni or salami).

c. Determine if the documents should be stand-alone (subcommittee agreed they should be stand alone).
d. Identify existing templates (very few were found with the exception of USDA templates and a select few from various states).
e. Create, review and edit templates to make them scientifically sound and easy to use.
f. Create, review and edit any Standard Operating Procedures (SOP's) or Sanitation Standard Operating Procedures (SSOP's) that must be included (e.g. control of cure addition).
g. Submit completed templates and SOP's and SSOP's to full committee for comments and approval.
h. Determine the most appropriate place for the templates to be housed (e.g. USDA has volunteered to have them placed on its website with other consideration being given to place the documents in the most appropriate Food Code annex determined by the FDA and reference them on CFP website).
i. At this time, the committee work has not been completed.

2. Recommendations for consideration by Council:

a. Acknowledging the Meat and Poultry Processing at Retail Food Establishments Committee Final Report and thanking the committee members for their work.

b. Recommend that the committee be re-created and re-named with new and clear charges as follows:
Develop ready-to-use, variance-based model Hazard Analysis Critical Control Point (HACCP) templates for the following meat and poultry categories:

- Dried ready-to-eat (e.g. jerky)
- Cured ready to cook (e.g. bacon)
- Cured, fully cooked (e.g. ham)
- Uncured, fully cooked (e.g. smoked meats)
- Fermented, dried and pasteurized ready to eat (e.g. pepperoni or salami)

c. Determine and develop required SOPs, SSOPs, or prerequisite templates that support the above HACCP templates. Examples are control of curing compounds, degree-hours for fermentation, and reduced oxygen packaging of finished product.
Report back to the 2016 Biennial Meeting

CFP ISSUES TO BE SUBMITTED BY COMMITTEE:

The following issues will be submitted:

Issue 1: Acknowledging the Meat and Poultry Processing at Retail Food Establishments Committee Final Report and thanking the committee members for their work.

Issue 2: Re-create the Meat and Poultry Processing at Retail Food Establishments Committee and re-naming the committee

List of Attachments

- Meat and Poultry Processing at Retail Food Establishments Committee Final Report
- 2012-2014 Meat and Poultry Processing at Retail Food Establishments Committee Roster