**Conference for Food Protection**

**2016 Issue Form**

**Issue: 2016 III-001**

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| **Council Recommendation:** | Accepted asSubmitted |  | 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:**

Report - Listeria Retail Guidelines (LRG) Committee

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

At the 2014 Biennial Meeting of the Conference for Food Protection, the Listeria Retail Guidelines Committee was re-created and charged (Issue: 2014 III-008) to revise the "2006 Voluntary Guidelines of Sanitation Practices Standard Operating Procedures and Good Retail Practices to Minimize Contamination and Growth of Listeria monocytogenes Within Food Establishments" to include:

1) sanitation guidance for equipment and food establishment environments,

2) good retail practices on how to prevent contamination and growth of Lm in retail establishments,

3) updated outdated links to other documents, and

4) information from and references to documents published by credible organizations on the topic of Lm prevention and control in food establishments.

(Note: the 2006 document titled "Voluntary Guidelines of Sanitation Practices Standard Operating Procedures and Good Retail Practices to Minimize Contamination and Growth of Listeria monocytogenes Within Food Establishments" is currently available on the CFP website at http://www.foodprotect.org/media/guide/2006CFPLmInterventionvoluntaryguidelines.pdf)

The Conference also recommends that the committee report its recommendations back to the 2016 Biennial Meeting with Issues to address:

1) the above charges, and

2) recommendations that a letter be sent to FDA requesting that Annex 2 (References, Part 3-Supporting Documents) be amended by adding a reference to the revised voluntary guidelines.

The Listeria Retail Guidelines Committee requests acknowledgement of their final report and acknowledgement of the committee members for their hard work.

**Public Health Significance:**

Listeria contamination continues to be a significant public health issue. Although the 2006 CFP Listeria Guidelines provided useful general information about cleaning, sanitizing and good retail practices, the guidelines required updating to reflect new information and available resources. The process and the resulting updates were developed by a committee whose membership included a wide variety of viewpoints and expertise to help ensure that the guidelines provide the best possible information to help food establishments protect public health.

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

1. Acknowledgment of the 2014-2016 Listeria Retail Guidelines Committee report,
2. Thanking the members of the 2014-2106 Listeria Retail Guidelines Committee for their work on the "2016 Draft Voluntary Guidelines of Sanitation Practices Standard Operating Procedures and Good Retail Practices to Minimize Contamination and Growth of Listeria monocytogenes within Food Establishments, Second Edition document", and
3. That the Committee be disbanded.

**Submitter Information 1:**

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**Content Documents:**

* "Reporrt-Listeria Retail (LRG) Committee"
* "Listeria Retail Guidelines (LRG) Committee Roster"
* "Listeria Retail Guidelines Document (2016)a"

**Supporting Attachments:**

* "2006 Listeria Guidelines"

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.