**Conference for Food Protection**

**2016 Issue Form**

**Issue: 2016 II-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 and Re-create - Employee Food Safety Training Committee

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

Acknowledge the Food Employee Food Safety Training Committee report and re-create the committee for the 2016-2018 biennium.

**Public Health Significance:**

Food employees trained in food safety have the potential to decrease incidents of foodborne illness in foodservice establishments. The existence of many variations of food safety training requirements in many jurisdictions throughout the United States makes it difficult for foodservice establishments that have more than one location to have a consistent food employee food safety training program. Foodservice establishments could more readily and efficiently offer effective food employee training if consistent national food employee training standards were created. Such standards would encourage more food employee training in food safety and could improve public health.

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

acknowledging the Employee Food Safety Training Committee report and thanking the committee members for their efforts.

The Conference further recommends re-creating the Employee Food Safety Training Committee to continue the work initiated during the 2014-2016 biennium and to complete the original charges from Issue 2014-II-011; specific committee charges for the 2016-2018 biennium are to:

1. Identify what a food employee should know about food safety, prioritized by risk.
2. Develop a guidance document to include recommendations for appropriate operator, regulator, and/or third-party food safety training program(s); including the criteria for the program and learning objectives.
3. Report Committee findings and recommendations to the 2018 Conference for Food Protection Biennial Meeting.

**Submitter Information 1:**

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**Content Documents:**

* "Employee Food Safety Training committee report"

**Supporting Attachments:**

* "CFP-employee-training-committte-1-8-15"
* "Literature on evaluating food handler training programs:"
* "FDA Risk Factor Study 1998, 2003 and 2008 comparison"
* "Employee Food Safety Training Committee Meeting Minutes"
* "CFP Food Employee Training Committee Training Component Draft"
* "Employee Food Safety Training Topics"

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.