**Conference for Food Protection**

**2018 Issue Form**

**Issue: 2018 III-010**

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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:**

SPCC 5 – SHSP HACCP Template for Sushi Rice Acidification

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

At the 2016 Biennial Meeting of the Conference for Food Protection, the Special Process Controls Committee was created and charged (Issue: 2016-III-034) to:

1.Review current FDA Food Code specialized processes, including curing and reduced oxygen packaging (ROP) in sections 3-502.11 and 3-502.12 to determine when and if food safety hazards could be controlled by a plan less than a full HACCP plan as defined in 8-201.14.

2. Report back findings and recommendations to the 2018 biennial meeting of the Conference for Food Protection.

The Special Process Controls Committee quickly came to the conclusion that food safety hazards should NOT be controlled by a plan less than a full HACCP plan as defined in 8-201.14. However, the committee determined that a partially pre-filled HACCP template would make the process of creating a HACCP plan less complicated for both operators and regulators. In this issue the Special Process Controls Committee requests approval and endorsement of a Single Hazard Special Process HACCP Template titled **Sushi Rice Acidification**

**Public Health Significance:**

Special Processes are those retail food service processes that are more like food manufacturing processes rather than traditional retail or food service processes. Consequently, the FDA model Food Code mandates the use of HACCP for most of these processes. Any HACCP guidance that CFP can provide to operators and regulators would enhance the food safety of these processes.

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

1. Approval of the draft Single Hazard Special Process HACCP Template titled **Sushi Rice Acidification** (attached as a content document to Issue titled: Report - Special Process Control Committee).
2. Authorizing the Conference to make any necessary edits prior to posting the document on the CFP website to assure consistency of format and non-technical content; edits will not affect the technical content of the document.
3. Posting the final document in both PDF and editable formats on the CFP website.

The Conference further recommends that a letter be sent to the FDA encouraging them to amend the most recent edition of the Food Code, Annex 2 (References, Part 3-Supporting Documents) by adding a reference to this template as a Conference approved Single Hazard Special Process HACCP Template.

**Submitter Information 1:**

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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.