**Conference for Food Protection**

**2020 Issue Form**

**Issue: 2020 II-011**

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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.*

**Issue History:**

This is a brand new Issue.

**Title:**

Allergen Committee (AC) Report

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

Issue 2018 I-015 created the Allergen Committee and charged the committee to:

• Review Issues 2018-I-015, 2018-II-007, 2018-II-008 and their original submitted Recommended Solution, including but not limited to:

o Evaluation of major food allergen disclaimers in retail food establishments.

o Development of methodology for retail food establishments to notify consumers when menu items contain major food allergens.

o Determining if any additional staff training for food allergen awareness is needed.

o Identifying any supporting research or evidence that supports recommendations.

• Recommend changes to the Food Code that support retail food establishments in their efforts to protect consumers with major food allergens.

• Report back findings and recommendations to the 2020 Biennial Meeting of the Conference for Food Protection.

**Public Health Significance:**

Food allergies are a significant and emerging public health concern and impact approximately 15 million Americans, including 5.9 million children under the age of 18. Each year, millions of Americans have allergic reactions to food. Although most food allergies cause relatively mild symptoms some food allergies can cause severe reactions that are life-threatening. There is no cure for food allergies. Strict avoidance of food allergens and early recognition and management of allergic reactions to food are important measures to prevent serious health consequences.

Regulatory requirements for labeling major food allergens on packaged foods are very thorough. However, there is a gap in regulatory requirements for notification of major food allergens in food service establishments. Foods that are available for immediate consumption and not pre-packaged do not provide the same level of disclosure of packaged foods. Food allergic consumers often ask on site staff to share information about ingredients and allergens. They must rely on questions to staff who may not have an answer; or worse, give inaccurate information. Staff error has yielded catastrophic results, including fatalities. To protect consumers that have food allergies food employees must have knowledge of the major food allergens, symptoms they could cause, and methods to prevent problems with food allergens.

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

acknowledgement of the 2018 - 2020 Allergen Committee Final Report, thanking the committee members for the completed work, and disbanding the committee because all assigned charges have been completed.

**Submitter Information 1:**

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**Content Documents:**

* "Allergen Committee Report"
* "Allergen Committee Roster"
* "Food Allergy Notifications: A Guidance for Industry"

**Supporting Attachments:**

* "Allergy Training Courses and Laws"
* "Allergen Committee Survey"
* "Allergen Notification Consumer Survey"
* "Food Industry Survey Results"
* "Restaurant servers risk perceptions and risk communication behaviors"
* "Comparing the eating out experience of consumers seeking to avoid allergies"
* "Consumer preferences for written and oral information about allergies"
* "Food allergy knowledge and attitudes of restaurant managers and staff"

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.