**Conference for Food Protection**

**2020 Issue Form**

**Issue: 2020 III-016**

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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.*

**Title:**

Creation of a Committee: Intended use STEC hazards in retail environment

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

That a Committee for the Evaluation of Intended Use Hazards during Retail Meat Processing be created. This committee should include members of all constituencies in the CFP, including USDA personnel. The committee will be charged with:

1. Implement a variance with HACCP based controls requirement in the model food code for firms using Intact Intended Use meats to manufacture non-intact products. Elements of the variance must include:

A.) Pre-requisite program including supplier guarantee for beef products intended for non-intact products,

B.) Control measures related to STEC Reduction, specifically, methods to reduce STEC on the meat surface to below a detectable level before non-intact processing, such as an antimicrobial intervention, another lethality treatment, or treat or wash the product and trim the entire outer surface,

C.) Supporting recordkeeping, monitoring, and verification.

D.) Establishments must properly design and fully validate the method used to reduce STEC to below detectable levels. This is necessary to address the activity of retail establishments using primal and/or subprimal meats or bench trim from meats that are "intended for intact use" to make non-intact products, such as ground beef.

2.) Edit and revise prior developed 'CFP Beef Grinding Log Template Guidance Document' to include:

A.) Reference to "Intended Use" controls, such as supplier guarantees or certificates of analysis,

B.) STEC hazard controls and industry best practices as modeled by USDA inspected facilities.

3.) Develop educational materials to support grinding log assessment by facility management and state / local regulatory authorities, including:

A.) Educational fact sheets detailing STEC hazards represented by the non-intact handling of beef intended for whole intact use for public distribution,

B.) Inclusion of supporting information into the model food code Annex

4.) Determining appropriate methods of sharing the committee's work, such as:

A.) Posting to state and local health department websites or resource libraries,

B.) Incorporating into CFP training programs, posting to the CFP website, and

C.) Sending a letter to the FDA requesting that the Food Code, Annex be amended by adding references to the amended guidance document as well as any existing guidance documents that the committee recommends.

5.) Sending a letter to the USDA requesting that inspected facilities improve the critical control point of communication as related to the "Intended Use" policy to downstream customers.

6.) Reporting the committee's findings and recommendations to the 2022 Biennial Meeting of the Conference for Food Protection.

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.