**Conference for Food Protection**

**2020 Issue Form**

**Issue: 2020 II-028**

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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.*

**Title:**

PSC Issue #10 Amend CFP Training Manual to add Quality Program Elements

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

for better alignment of Standard 2 with Standard 2 that the CFP Training Manual and Attachment A - CFP Training Plan and Log (see Draft CFP Training Plan Revision and Draft Attachment A - CFP Training Plan and Log Revision) be amended to address:

(1) Quality Assurance Program Element III in Section I Pre-inspection, #2. Reviews establishment file for previous inspection report, complaints on file, and if applicable, required HACCP Plans or documents supporting the issuance of a variance by the agency by including "current risk category assigned." This will result in additional language for Section I performance element #2 on pg. 7 of the CFP Training Manual;

(2) Quality Assurance Program Element III in Section I Pre-inspection, #2. Reviews establishment file for previous inspection report, complaints on file, and if applicable, required HACCP Plans or documents supporting the issuance of a variance by the agency by including the statement "Reviewed establishment file for documentation indicating the assigned risk category." This will result in a total of five items under Section I performance element #2 in Attachment A - CFP Training Plan and Log;

(3) Quality Assurance Program Element III in Section II Inspection Observations and Performance, #3 Uses a risk-based inspection methodology to correctly assess regulations related to employee practices and management procedures essential to the safe storage, preparation, and service of food by including the statement "and verify the establishment is assigned the correct risk category." This will result in additional language for Section II performance element #3 on pg. 8 of the CFP Training Manual;

(4) Quality Assurance Program Element III in Section II Inspection Observations and Performance, #3 Uses a risk-based inspection methodology to correctly assess regulations related to employee practices and management procedures essential to the safe storage, preparation, and service of food by including the statement "Verified the establishment is assigned the correct risk category, and when necessary, informs the supervisor when the establishment is not in the proper risk category." This will result in a total of sixteen items under Section II performance element #3 in Attachment A - CFP Training Plan and Log;

(5) Quality Assurance Program Element IX in Section II, Inspection Observations and Performance, #6 Verifies correction of out of compliance observations identified during previous inspection by including the statement "Discussed options for the long-term control of risk factors." This will result in additional language for Section II performance element #6 on pg. 8 of the CFP Training Manual;

(6) Quality Assurance Program Element IX in Section II, Inspection Observations and Performance, #6 Verifies correction of out of compliance observations identified during previous inspection by including the statement "Discussed options for the long-term control of risk factors with establishment managers when the same out-of-control risk factor occurs on consecutive inspections (e.g., risk control plans, standard operating procedures, equipment and/or facility modification, menu modification, buyer specifications, remedial training, or HACCP plans)." This will result in a total of two items under Section II performance element #6 in Attachment A - CFP Training Plan and Log;

(7) Quality Assurance Program Element XVIII in Section IV Written Communication, #1 Completes inspection form per jurisdiction's administrative procedures (e.g., observations; corrective actions; public health reason; applicable code reference; compliance dates) by including the statement "options for the long-term control of risk factors." This will result in additional language for Section IV performance element #1 on pg. 8 of the CFP Training Manual; and

(8) Quality Assurance Program Element XVIII in Section IV Written Communication, #1 Completes inspection form per jurisdiction's administrative procedures (e.g., observations; corrective actions; public health reason; applicable code reference; compliance dates) by including the statement "Documented that options for the long-term control of risk factors were discussed with establishment managers when the same out-of-control risk factor occurs on consecutive inspections." This will result in a total of eight items under Section IV performance element #1 in Attachment A - CFP Training Plan and Log.

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.