**Conference for Food Protection**

**2020 Issue Form**

**Issue: 2020 I-020**

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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:**

Sanitation Controls at Community Kitchens (AKA: Shared-Kitchens, Incubators

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

a committee be created to identify concerns with shared kitchens. The committee charges are....

1. clearly identify roles and responsibilities amongst and between parties (tenant and facility management/ownership),

2. Identify job-specific training to reduce gaps in the prevention of food safety hazards (i.e. - facility porters commonly assigned to sanitation tasks do not have formal training on basic sanitary standards),

3. Recommend preventive controls based on the risks commonly associated with the diverse operations conducted within (examples. - Pre-operational and operation self-monitoring inspections are not commonly practiced (SSOPs), effective allergen cross-contact prevention procedures are not in place for shared equipment exposed to multiple allergen-bearing ingredients, facilities are commonly ill-equipped for the rapid and continuous cooling of TCS foods)

4. Recommend active managerial controls from an overall facility food safety oversight perspective (As just one of many examples - in a scenario where multiple foodservice operations are working in a common/shared production area and an unforeseen hazard was suddenly introduced [someone left the back door open allowing a swarm of flies to enter], who would take action to identify and eliminate this potential public health hazard?) It's highly unlikely that an independent operator would lead that charge, but without a qualified and dedicated individual on the facility management team who is charged with that level of oversight and control, it is highly likely that scenarios like this one would go without proper corrective actions or preventive measures.

5. Report back 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.