

## Conference for Food Protection – 2006

## Council III Issues Report

No	Title	AS	AA	NA	DA
III_001	2004 - 2006 CFP Listeria monocytogenes Intervention Committee Report	X			Accept
III_002	2006 Date Marking as a Critical Item Committee Report.	X			Accept
III_003	2004-2006 Allergen Committee Report		X		Accept
III_004	CFP Food Allergen Committee		X		Accept
III_005	Cut Tomatoes as PHF (TCS Food).		X		Accept
III_006	2004-2006 CFP Lm Committee Voluntary Guidelines	X			Accept
III_007	Lm interventions, relating to equipment design, repairs, & construction	Moved to Council I			
III_008	Section 3-501.17- Date Marking to be marked as a non-critical violation			X	Accept
III_009	Cheeses Exempt from Datemarking		X		Accept
III_010	Storage Temperature for Certain Natural Cheeses		X		Accept
III_011	Pasteurized Eggs, Require pasteurization of raw shell eggs at retail level			X	Accept
III_012	Multi Drug Resistant Salmonella: Food Adulterant with Zero Tolerance			X	Accept
III_013	Reduced Oxygen Packaging (ROP) cold holding alternative.	X			Accept
III_014	Breaking the seal when thawing frozen vacuum packaged seafood.			X	Reject
III_015	Provide guidance on the handling of beef that has been blade tenderized			X	Accept
III_016	Change in sections of Food Code to better define tenderization risk		X		Accept
III_017	Avian Influenza			X	Accept
III_018	New Technology for Ambient Holding/Dispensing of PHF (Homogeneous Liquids)		X		Accept
III_019	Formation of a Hand Sanitation and Food Handling Task Committee		X		Reject
III_020	Latex in Food Service		X		Accept
III_021	Food Contact Glove Guidance / Usage Document	Moved to Council II			
III_022	Hand Antiseptics Used as a Towelette			X	Accept
III_023	Quat concentration limits wording change for FDA Food Code.			X	Accept
III_024	Inconsistency in Quat Concentration information from EPA and FDA.		X		Accept

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III_025	Alternative cleaning/sanitizing procedure for 2-compartment sinks.			X	Accept
III_026	2 GPM Water Flow at Hand Sinks			X	Accept