

Conference for Food Protection – 2006

Council I Issues Report

No	Title	AS	AA	NA	DA
I_001	Definition Change to § 1-201.10(B) - Equipment-		X		Reject
I_002	Food Code Definitions for "Food Establishment" and "Food Processing Plant"	X			Accept
I_003	Person in Charge (PIC) Designation During Non-Production Periods		X		Accept
I_004	Elimination Of Cardboard From Food Preparation Areas			X	Accept
I_005	Delays in Interagency Communication Jeopardize the Health of the Public		X		Accept
I_006	USDA Mandate Requiring Additional Food Safety Inspections at Schools	X			Accept
I_007	TCS Food Implementation Committee,Recommend acknowledgement of final report	X			Accept
I_008	Change PHF(TCS) Food to PHF (Time-Temp Control for Safety {TTCS} Food)			X	Accept
I_009	Accepted Inoculation Study Protocols - TCS Food Implementation Committee	X			Accept
I_010	Request for 2006-2008 TTCS Food Implementation Committee		X		Accept
I_011	Revise Definition of PHF/(Time/Temperature Control for Safety) in Food Code			X	Accept
I_012	Time/Temperature Control for Safety (TCS) Definition Change			X	Accept
I_013	Implementation of the PHF/TCS	X			Accept
I_014	Plan Review Committee Report	X			Accept
I_015	Conveniently Located Handwashing Sinks			X	Accept
I_016	Handwashing Sinks-Location & Placement--Public Health Reasons		X		Accept
I_017	Recommended Guidance for the Operation of Mobile Food Establishments (MFEs)		X		Accept
I_018	Floor Drains in Refrigerated Spaces that are Integral to the Building	X			Reject
I_019	Creation of 2006-2008 Plan Review Committee	X			Accept
I_020	Restroom Doors			X	Accept
I_021	Single Plumbing Code		X		Accept
I_022	Alternate Final Sanitizing Rinse Pressures (mechanical warewashing)		X		Accept
I_023	Warewashing requirements	X			Reject
I_024	Confirming Parasite Destruction Requirements			X	Accept
I_025	2004-2006 Food Recovery Committee Report - membership list	X			Accept
I_026	Food Recovery Committee Report Updates		X		Accept

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No	Title	AS	AA	NA	DA
I_027	Modification of Shellstock Maintenance Identification Requirements		X		Accept
I_028	Tagging and Labeling of Shellfish		X		Accept
I_029	Changing "Critical" and "Non-Critical" Designations of Food Code Provisions	X			Accept
I_030	Formation of Committee to work with FDA on the Critical Item issue.	X			Accept
I_031	Inclusion of format specifications and location of the Consumer Advisory.			X	Accept
I_032	Time as a Public Health Control/Immediate Consumption	X			Accept
I_033	Cold Holding of Potentially Hazardous Food/TCS Food		X		Accept
I_034	Change 2005 FDA Food Code § 3-501.19, Time as a Public Health Control			X	Accept
I_035	Time as a Public Health Control: Define - Removed from Temperature Control"		X		Accept
I_036	Allowing Displayed or Held Ready-to-Eat Foods to be Heated for Palatability		X		Accept
I_037	Prohibit Serving Undercooked Ground Beef to Children			X	Accept
I_038	Packaged Food Labeling Clarification			X	Accept
I_039	Handwashing on Removal of Single-use Gloves			X	Accept
I_040	Hand Drying Equipment Guideline for Kitchen Designers			X	Accept
I_041	Touchless Faucets at All Handwash Sinks and Restroom Sinks			X	Accept
III_007	Lm interventions, relating to equipment design, repairs, & construction		X		Accept