

**Conference for Food Protection  
2008 Issues**

<b>Council I</b>	
001	Report: Plan Review Committee
002	Plan Review for Food Establishments 2008
003	Re-Create: Plan Review Committee
004	American National Standards for Food Equipment - Clarification of Food Code
005	Legal authority to issue permits and adopt regulations
006	Addition to Section 8-403.50 of the FDA Food Code
007	Report: TCS Food Implementation Committee
008	Request Approval of the TCS Committee's Training Document
009	Request FDA provide information, monitor progress, and assist TCS Committee
010	Demonstration of Knowledge, responding correctly to the inspector questions
011	Demonstration of Knowledge by correct response to inspector questioning
012	Code Section 2-103.11 Duties of the Person In Charge (PIC)
013	Person in Charge (PIC) Designation - Annex 3 clarification.
014	Interstate Shipment of Shellfish
015	Standardized Labeling of Foods That Need Refrigeration
016	Prohibit Undercooked Animal Foods Being Served from Child Menus
017	Report: Critical Item Committee
018	Report from the FDA Criticality Work Group
019	Terminology, Definitions and Process for Food Code Item Criticality
020	Re-designation of Food Code Provisions - Criticality Definitions
021	Incorporation of new FDA three tier criticality ratings into Food Code
022	Revisions to the Food Code Resulting from Re-designation
023	Preset tableware clarification
024	Toilet Room Doors that open without exiting individuals touching a surface
025	Addition of Foodborne Illness Investigation responsibilities
026	Inclusion of Inspection Result Posting in the FDA Food Code
027	FDA provide on-going Interpretations to both Regulatory Agencies & Industry

<b>Council II</b>	
001	Report: CB 1 - Constitution and Bylaws Committee
002	CB 2 - CFP Constitution - Memorandum of Understanding between CFP and AFDO
003	CB 5 - CFP Constitution - Amend Article III, Section 4

004	CB 7- CFP Constitution and Bylaws - Amend Article V, Section 7
005	CB 8 - CFP Constitution - Amend Article VI
006	CB 9 - CFP Constitution - Article VII, new Section 3
007	CB 13-CFP-Constitution Amend Article XII, Section 6, Subsection 2
008	CB 14 - CFP Constitution - Article XIV, Section 2
009	CB 3 - CFP Constitution and Bylaws - Amend Article II, Section 1
010	CB 4 - CFP Constitution - Amend Article III, Article IV, and Article V
011	CB 6 - CFP Constitution - Amend Article IV - Subsection 4
012	CB 10 - CFP Constitution - Amend Article VIII
013	CB 11 - CFP Constitution - Amend Article IX
014	CB 12 - CFP Constitution - Article IX, new Section 7
015	CB 15- CFP Constitution - Amend Article XVII, Section 1, Subsection 4
016	CB 17 - Constitution - Amend Appendix - Executive Board Member listing
017	CB 16 - Constitution - Amend Article XIX, Section 1
018	CP 18- Conference Procedures 2006 - Amend IV Conference Issues
019	CP 19 - Conference Procedures - Amend IV Conference Issues
020	CP 20 - Conference Procedures Conference Issues - IV.E
021	CP 21 - Conference Procedures Conference Issues IV.G
022	CP 22 - Conference Procedures- V. C. Conducting Business
023	CP 23 - Conference Procedures Councils V.5.
024	CP 24 - Conference Procedures Assembly of Delegates VII.B
025	CP 25 - Conference Procedures - Committees VIII
026	CP 26 - Conference Procedures - Committees VIII.C
027	CP 27- Conference Procedures - Committee VIII. G.2
028	CP 28 - Conference Procedures - Recommendations to the FDA Food Code IX.3
029	CP29 - Conference Procedures - Committees VIII.E
030	Constitution & By Laws - Article X - Councils - Council III
031	Support and Funding for Consumer Participation at CFP
032	2006-2008 Issue Committee Report
033	Emergency Preparedness and Response Committee
034	Report of the Food Contact and Utensil Barrier Usage Committee
035	Re-create: Food Contact and Utensil Barrier Usage Committee
036	Report: Electronic Data Capture and Reporting Committee
037	Report: Manager Training, Testing & Certification Committee
038	Standards for Accreditation of Food Protection Mgr Cert. Programs Updates

039	Training Resources to Prepare for Manager Certification
040	Report: Inspection Form Committee
041	Scoring Food Establishment Inspections and the Reduction of Risk Factors
042	Instructions for Marking the Food Establishment Inspection Report
043	Report: Program Standards Committee
044	Standard No. 5 FBI and Food Security Preparedness and Response
045	Program Standard No. 1 Regulatory Foundation
046	Proposed changes to the Program Standards Definitions
047	Report: Certification of Food Safety Regulation Professionals Work Group
048	Assessment of Training Needs (ATN) Pilot Project Report
049	Field Training Manual for Regulatory Retail Food Safety Inspection Officers
050	Clarifying language for Step 2, Standard 2, FDA Program Standards (2007)
051	Revision to Appendix B-1, Standard 2, FDA Program Standards (2007)
052	Re-Create: Certification of Food Safety Regulation Professionals Work Group
053	Education Provision for Voluntary Retail Food Regulatory Program Standard
054	FDA Evaluation of State Retail Food Safety Regulatory Programs
055	Report: Interdisciplinary Foodborne Illness Training Committee
056	Re-create: Interdisciplinary Foodborne Illness Training Committee
057	National Voluntary Environmental Assessment Information System (NVEAIS)

<b>Council III</b>	
001	Report: Blade Tenderization Committee
002	Change FDA Food Code to Better Define Tenderization
003	Guidelines on Tenderized Beef for Retail and Food Service Establishments
004	Report: Food Allergen Committee
005	Advice to Food-Allergic Individuals from Professional Medical Societies
006	Food allergy info for restaurant & food service managers & employees
007	Food Allergy information for state/local regulatory officials
008	Report: Barrier Hazards Committee
009	Report: Sanitizer Committee
010	Harmonizing the Food Code with EPA Sanitizer Provisions
011	Quaternary Ammonium Compounds & Harmonization with EPA Practice
012	Support for Harmonizing the Food Code with EPA Sanitizer Provisions
013	Requirements for on-site generated electro-chemically activated sanitizers
014	160°F Utensil Surface Temperature

015	Potable water rinse after terminal sanitizing step
016	Post-sanitizing, Potable Water Rinse for Commercial Dishwashers
017	Modification of Time as a Public Health Control
018	Change Hot Holding Temperatures from 135 F to 130 F
019	Cooling and reheating of partially cooked meat and poultry products
020	Cold Holding of Fish in Reduced Oxygen Packaging
021	Storage Temperature of Certain Natural Cheeses
022	Time/Temperature Control for Safety for Cut Leafy Greens
023	Fresh Pressed/Squeezed Juice
024	Wild Mushrooms
025	A quantifiable definition for "CLEAN"
026	Hand Antiseptic Protocol to Clean Hands in No Water or Remote Locations
027	Sequential Application of Hand Antiseptic for Use in No-Water Situations
028	Elimination of Open, Refillable Soap Dispensers