

Part 1: Recommendations related to the FDA Food Code and Food Code Annexes

Issue Number	Issue Title
2010-I-011 2010-I-017	Signage Requirement on Reporting of Employee Health Conditions Criticality Implementation & Education Committee – Timely Correction of Violations of Priority and Priority Foundation Items (Chapter 8, Sections 8-405.11, 8-405.12 and 8-405.13)
2010-I-019	4-501.114-Manual and Mechanical Warewashing Equipment Chemical Sanitation – revise 4-501.114 to read chemical sanitizer to be used in accordance with EPA-registered label use instructions
2010-I-021	Use Limitation – request for written clarification in food code or annexes on proper use of dry cloths. 3-304.14 Wiping Cloths.
2010-I-022 2010-I-024	Amend 2.103.11 to allow for practice of key drop deliveries Management Responsibility Code Section 2-101.11 – amended to state Permit holder/PIC to ensure that Standard Operating Procedures Developed.
2010-II-021	Food Manager Certification - Recommendation to amend the Food Code to require that at least one Person in Charge in each food establishment (exempting certain low risk establishments) be certified in food protection through a manager certification program that conforms to the Conference for Food Protection Standards for Accreditation of Food Protection Manager Certification Programs.
2010-III-005	On-Site Generation of Antimicrobial Pesticides – Food code to be modified to incorporate Recommendations for On-site Generation of Antimicrobials" (extracted from Table 1 of the CFP 2008-10 Sanitizer Committee Final Report)
2010-III-006	Section 4-501.19 be revised to remove the minimum wash solution temperature and be classified as a Core item, and that Annex 3 entry for this section be revised to address the importance of controlling the variables that help remove soils from the wares or utensils during washing and rinsing to assure effective sanitizing.
2010-III-007	Reduced Minimum Temperatures for Mechanical Warewashing Equipment - 4-501.110 Mechanical Warewashing Equipment, Wash Solution Temperature
2010-III-013	Code Modification to allow Bare Hand Contact for RTE Ingredients that are Fully Cooked After Handling
2010-III-015	Modify code section 5-202.12) to state A handwashing sink shall be equipped to provide warm water at a temperature of 85 °F F (29.5oC) or above through a mixing valve or combination faucet.
2010-III-020	Section 3-302.11 have (A)(1)(d) added as follows: 3-302.11 Packaged and Unpackaged Food - Separation, Packaging, and Segregation. d) <i>Packaged raw Ground beef may be stored or displayed with or above other cuts of packaged raw beef</i> amend corresponding section of Annex 3.
2010-III-022	Amend Annex 3 §3-302.15 Washing Fruits and Vegetables to describe acceptable treatments, i.e. under running, potable water and/or with approved antimicrobial agents,

- 2010-III-023 FDA to modify food code to require that food establishments have access to a plan for responding to unexpected events that result in the discharge of vomitus or feces in any area other than a toilet.
- 2010-III-024 Food Code section 7-204.14 Drying Agents, Criteria to be modified to include additional criteria of Food Code Notifications and GRAS as determined by independent GRAS self-determinations by a panel of experts as specified in 21 CFR 170.30,

Part 2: Recommendations with direct or indirect implications to FDA

Issue Number	Issue Title
2010-I-010	FDA to Collaborate with newly formed Recall Evaluation Committee for clarification of recall classification system, notification timelines, communicated with industry and consumers.
2010-I-015	Acceptance of Criticality Implementation & Education Committee – Criticality Training Slides for posting on FDA website.
2010-I-016	FDA to provide answers to Criticality Implementation & Education Committee's FAQ's and post on FDA website by June 30, 2010.
.2010-II-02	Appropriate Section of FDA's <i>Voluntary National Retail Food Regulatory Program Standards, Standard 5 - April 2009</i> : to include recommendation that Regulatory programs are encouraged to also participate in the CDC National Voluntary Environmental Assessment Information System (NVEAIS).
2010-II-007	FDA to develop a database management tool that will enable the analysis of future baseline survey data
2010-II-009	FDA Allergen Management Course (AMC) be reviewed by the re-created CFP Food Allergen Committee and AMC be incorporated in, "post curriculum" training in Appendix, B-1, Standard 2
2010-II-010	Appendix, B-1, Standard 2 - Trained Regulatory Staff, FDA Draft Voluntary National Retail Food Regulatory Program Standards (2009) be revised to incorporate the following three Federal Emergency Management Agency (FEMA) courses as part of the post curriculum retail food protection training program, ICS 100, 200, 700.
2010-II-011	Standard 2 - Trained Regulatory Staff, <i>FDA Voluntary National Retail Food Regulatory Program Standards (2009)</i> be revised with clarifying language on the number of field inspections required for the FSIO to demonstrate performance elements and competencies
2010-II-012	Clarifying Definitions for Step 4, Standard 2 – Program Standards – The terms "Trainer" and "Training Standard" be revised to clarify the curriculum and field training requirements.

- 2010-II-013 **Re-create – CFSRP Work Group** – FDA to collaborate with CFSRP workgroup on certification, training and evaluation of CSIO's. See final issue for all charges associated with this workgroup.
- 2010-II-022 **Program Standards Committee - Report**
FDA to provide Retail Resource Disk to jurisdictions enrolled in Standards and following documents to be made available on FDA website:
- summary of Program Standards changes from 2007 and 2009
 - the two most current versions of the Program Standards (currently, 2007 and 2009)
 - all Supplemental Tools and Materials
 - the FDA Data Collection Manual
- 2010-II-023 Definitions in the Program Standards be amended to include designation in numerical order, and the definition of "Self-Assessment Update" be added.
- 2010-II-024 Program Standard No. 9 be amended to read as specified in the attached document titled: *Proposed Amendments to Standard No. 9 - Program Assessment*
- 2010-II-025 FDA enhance national food safety by providing multi-year funding through appropriate mechanisms to state, territorial, tribal, and local food safety agencies enrolled in the Voluntary National Retail Food Regulatory Program Standards to build the necessary infrastructure to assess, implement and audit program efforts to attain standards.
- 2010 II-027 Modified language be incorporated into Standard 6 and Appendix F, Supplement to Standard 6 - Compliance and Enforcement of the Voluntary National Retail Food Regulatory Program Standards.
- 2010 II-031 FDA to work with appropriate interested parties to study the differences and similarities of both the Voluntary National Retail Food Regulatory Program Standards and the Manufactured Food Regulatory Program Standards and identify areas where harmonization can be achieved, and report back to the Conference.
- 2010-III-012 FDA to investigate the issue of evaporative cooling and its relationship to pathogen growth during hot holding as a research priority.