

**Conference for Food Protection
2010 Issues**

Council I	
001	Report - TCS Implementation Committee
002	Report - Plan Review Committee
003	Addition to Section 8-4 Inspection and Correction of Violations
004	Inclusion of Inspection Result Posting in the Model Food Code
005	Consumer Advisory for pinned/injected/tenderized meats: Food Code 3-603.11
006	Grocery Seafood Advisory for Women of Childbearing Age and Children
007	Addition to Section 3-603.11 of the Model Food Code, Consumer Advisory.
008	Wild Harvested Mushrooms
009	New Recall Notification Section of the Model Food Code, Section 3-603.12.
010	USFDA Recall Policy Revision
011	Signage Requirement on Reporting of Employee Health Conditions
012	Employee Written Agreement for Employee Health Reporting
013	Jewelry Prohibition
014	Report - Criticality Implementation and Education Committee
015	Criticality Implementation&Education Committee- Criticality Training Slides
016	Criticality Implementation&Education Committee - Frequently Asked Questions
017	Criticality Implementation&Education Comm. -Timely Correction of Violations
018	Effective Risk Communication for Process HACCP
019	4-501.114-Manual and Mechanical Warewashing Equipment Chemical Sanitation
020	American National Standards for Food Equipment - Clarification of Food Code
021	3-304.14 Wiping Cloths, Use Limitation
022	Key Drop
023	Proper Identification of Seafood Species
024	Management Responsibility Code Section 2-101.11
025	Addition to S. 2-103.11 of the Model Food Code, Duties: Person in Charge
026	Mandatory Food Protection Manager Certification for Persons in Charge

Council II	
001	Report - NVEAIS Committee
002	Amend "Outcome" section of Program Standard No. 5
003	Report and Re-creation - Interdisciplinary FBI Committee
004	Report - Inspection Form Scoring Committee

005	Re-create - Inspection Form Scoring Committee
006	Report - Electronic Reporting Committee
007	Re-create - Electronic Reporting Committee
008	Report - Certification of Food Safety Regulation Professionals Work Group
009	Allergen Management Course Addition to Appendix B-1, Standard 2
010	Emergency Management Course Additions to Appendix B-1, Standard 2
011	Clarifying language for Step 2, Standard 2 - Program Standards
012	Clarifying Definitions for Step 4, Standard 2 - Program Standards
013	Re-create - CFSRP Work Group
014	Report - FPMTTC Committee
015	FPMTTC Committee - Amend training language in Standards
016	FPMTTC Committee - Amend Section 5 of the Standards for Accreditation
017	FPMTTC Committee - Remove "monitor" from Standards for Accreditation
018	FPMTTC Committee - Name Change
019	FPMTTC Committee - Revise Bylaws
020	New or Continuation Charges for the renamed FPMTTC Committee
021	Food Protection Manager Certification
022	Report - Program Standards Committee
023	New Definition for Voluntary Retail Food Regulatory Program Standards
024	Amendments to Program Standard No. 9 - Program Assessment
025	Financial Support for Voluntary Retail Food Regulatory Program Standards
026	Re-create - Program Standards Committee
027	Change in Program Standard No. 6 and Appendix F, Compliance and Enforcement
028	Report - Constitution and Bylaws Committee
029	Constitution - new article titled "Parliamentary Authority"
030	Expand archive & posting capabilities of CFP approved documents
031	Coordination of the two current FDA food program standards
032	Report - Food Contact and Utensil Barrier Usage Committee
033	Barriers to Bare Hand Contact Training Materials
034	Support & Funding for Consumer Participation at the CFP
035	Limiting Committee Member Numbers

Council III	
001	Report and Re-creation - Food Allergen Committee
002	Allergen Ingredients and Allergen Cross-contamination.

003	Food Allergen Poster Endorsement
004	Report - Sanitizer Committee
005	On-Site Generation of Antimicrobial Pesticides
006	4-501.19 Manual & Mechanical Warewashing Equipment, Wash solution Temp.
007	Reduced Minimum Temperatures for Mechanical Warewashing Equipment
008	Establishment of Criteria for Presence and Use of General Purpose Cleaners
009	Report - Blade Tenderization Committee
010	Guidelines for Producing or Cooking Mechanically Tenderized Beef for Retail
011	Report - Hot Holding Committee
012	Re-create - Hot Holding Committee
013	Bare Hand Contact for RTE Ingredients that are Fully Cooked After Handling
014	Hand Sanitizer Use between Glove Changes
015	Temperature of Water for Handwashing Sinks
016	Sequential Application of Hand Antiseptic for Use in No-Water Situations
017	Elimination of Open, Refillable Soap Dispensers
018	Updating ROP Criteria with regard to Cook Chill and Sous Vide
019	Reduce confusion in ROP Criteria with regard to Cook Chill and Sous Vide
020	3-302.11 Packaged and Unpackaged Food - Separation
021	Packaged Ice Manufacturing at Retail
022	Antimicrobial Treatments for Washing Fruits & Vegetables
023	Food Establishment Response Procedure to Vomiting & Diarrheal Contamination
024	Drying Agents
025	Specialized Processing Methods