

Attachment - 2012 Conference for Food Protection Issue Recommendations

Part 1 – Conference Recommendations for Changes to the FDA Food Code

Issue #	Title
I-004	Change Terminology of PHF/TCS to TCS
I-014	Beef Grinding Log Template for Retail Establishments, paragraph 2
I-024	Food Code Date Marking Provision(s) For Raw, Live In-shell SHELLSTOCK
I-026	Hand Antiseptics
I-027	Use of Galvanized Metal with Acidic Foods
I-031	Modify FDA Food Code §3-304.11 to include Linens and Napkins
I-033	Temperature Measuring Device for Warewashing Machines w/Hot Water Sanitizing Rinse
I-035	Updating of the Food Establishment Inspection Report
I-036	Designation of Water Temperature at Handwashing Sinks as a Core Item
I-038	Amendments to Public Information and Public Posting
I-041	Reuse-Refill of Multi-use Tableware (To Go Containers)
III-005	Clarify When Handwashing is Required before Donning/Changing Gloves
II-028	CIFOR Foodborne Illness Outbreak Response Guidelines for Industry
III-003	Clarification of Section 3-301.11(D) Preventing Contamination from Hands.
III-008	Addressing Nontyphoidal Salmonella in the FDA Food Code
III-010	ROP 2: Definitions for Reduced Oxygen Packaging
III-011	ROP 3: Sous Vide - Cook Chill Time and Temperature Control
III-012	ROP 4: Sous Vide and Cook Chill, pH and Temperature Control
III-013	ROP 5: Requirement to Submit HACCP Plan to Regulatory Authority
III-014	ROP 6: Updates to 2009 Food Code Annexes 2 and 3
III-016	Separation of Non-Intact Meats from Whole-Muscle Cuts of the Same Type
III-017	Thawing Vacuum Packaged Frozen Fish
III-019	Final Cooking Temperature Requirement for Non-Continuous Cooking
III-021	Determining the Disposition of Refrigerated PHF (TCS food) above 5°C (41°F)

III-023	Amend FDA Food Code Section 3-403-11(C)
III-024	Cleaning of Food Contact Surfaces between Raw Animal Foods
III-025	Dual-Step Hand Cleanse-Sanitize Protocol without Water

Part 2 – Other Recommendations to the Food and Drug Administration

I-002	Temporary Food Establishments 2011 Final Document
I-019	Uniform Food Recall System
I-025	Addition to Consumer Advisory, Section 3-603.11 of the Model Food Code
I-030	Food Equipment Certification
I-037	Designation of Manual Warewashing Wash Solution Temperature as a Core Item
I-040	Packaged Food Labeling Clarification
II-019	Amendment to Standard 9 Program Assessment
II-020	Standard No. 8 Assessment Workbook and Instruction Guide (paragraph 2)
II-022	Administrative Procedures for Retail Food Program Standards
II-025	Recommendations from Uniform Inspection Program Audit Pilot Project
II-027	Recommendations for Promoting the Field Training Manual
III-007	Rationale for 100 Degree F. Hot Water at Hand Sink
III-018	Harmonize Time/Temperature Charts in Food Code with FSIS Guidance
III-029	Public Release of Food Allergy Resource Document