

Attachment - 2014 Conference for Food Protection Issue Recommendations

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

I-014	Update Section 8-201.14 to better agree with NACMCF HACCP definitions
I-020	Duties of PIC- Hot and Cold Holding Monitoring
I-021	Sore Throat with Fever
I-022	Addition of whole raw fish and raw crustacean shellfish to Section 3-306.11
I-030	Equipment and Utensil Cleaning Agent, Availability
I-032	Imminent Health Hazard - Modify the definition and enforcement action
II-003	Align Competency of Inspectors (8-402.10) with Standard 2
II-009	SDCERC 2 - Public Website Posting of Inspection Reports
III-002	EAP 2 - Emergency Action Plan for Retail Food Establishments
III-005	TPHC 2 - Foods Starting at Room Temperature and Held Using TPHC
III-021	Reduced Minimum Temperature for Microwave Steam Cooking of Seafood
III-028	Salmonella as a reportable illness (as opposed to Salmonella Typhi and NTS)
III-030	Designating certain cheeses non-time/temperature control for safety foods

Part 2 – Other Recommendations to the Food and Drug Administration

I-002	PRC-2 2014 Guidance for Permanent Outdoor Cooking and Mobile Food Est.
II-010	SDCERC 3 - Continued Data Collection to Determine Public Health Scoring
III-006	TPHC 3 - Foods Needing More Research for Using TPHC
III-014	Amend the water temperature requirement of handwashing sinks
III-022	When partial cooking is actually incubation