



# Conference for Food Protection

2014

Biennial Meeting

Council I

Issue

Recommendations

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## Council I – 2014 Issue Listing

Number	Issue Title	As Submitted	As Amended	No Action	
I-001	Report - Plan Review Committee (PRC)	X			
I-002	PRC-2 2014 Guidance for Permanent Outdoor Cooking and Mobile Food Est.		X		
I-003	Re-create - Plan Review Committee (PRC)		X		
I-004	Review and clarify Food Establishment Plan Review guidance documents			X	
I-005	Report - Wild Harvested Mushroom (WHM) Committee	X			
I-006	WHM 2 - Model Wild Harvested Mushroom Food Code Language for Annex 3		X		
I-007	WHM 3 - Wild Harvested Mushroom Identifier Course Learning Objectives			X	
I-008	Amendments to Wild Harvested Mushroom language in Annex 3 Section 3-201.16.			X	
I-009	Report - Beef Grinding Log Template Committee	X			
I-010	Beef Grinding Log Template Committee 2 - Guidance Document	X			
I-011	Beef Grinding Log Template Committee 3 - Rulemaking Consideration		X		
I-012	Report-Meat and Poultry Processing at Retail Food Establishments Committee	X			
I-013	Re-create and Re-name Meat and Poultry HACCP Committee			X	
I-014	Update Section 8-201.14 to better agree with NACMCF HACCP definitions		X		
I-015	Create Transportation Committee			X	
I-016	Amend Food Code Annex - Adding FSIS Allergen Compliance Guidelines			X	
I-017	Amend Food Code - Expanding Food Allergen Separation			X	
I-018	<i>NOTE: Issue I-018 transferred to Council III</i>				
I-019	Unattended Food Establishments	X			
I-020	Duties of PIC- Hot and Cold Holding Monitoring	X			
I-021	Sore Throat with Fever	X			
I-022	Addition of whole raw fish and raw crustacean shellfish to Section 3-306.11	X			
I-023	Raw Animal Foods- Consumer Advisory			X	
I-024	Consumer Advisory - Addition of Dairy		X		
I-025	Consumer Advisory - Amend Section 3-603.11			X	
I-026	Automatic Ice Vending Machines			X	
I-027	Ice produced and bulk packaged on-site for resale			X	
I-028	Automatic Vending Machines			X	
I-029	Food Contact Surface Cleaning and Sanitizing Frequency		X		
I-030	Equipment and Utensil Cleaning Agent, Availability		X		
I-031	Equipment and Utensil Sanitizer, Availability			X	
I-032	Imminent Health Hazard - Modify the definition and enforcement action		X		
I-033	Expansion of Scheduled Inspections	X			
I-034	Priority Designations: Clear Understandable Language			X	
I-035	Food Recovery Programs Guidance Document	X			

**Conference for Food Protection  
2014 Issue Form**

**Issue: 2014 I-001**

**Council Recommendation:** Accepted as Submitted   X   Accepted as Amended            No Action           

**Delegate Action:** Accepted            Rejected           

*All information above the line is for conference use only.*

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**Title:**

Report - Plan Review Committee (PRC)

**Recommended Solution: The Conference recommends...:**

1. Acknowledgement of the CFP Plan Review Committee Final Report including the following attachments:

- Recommended Guidance for Outdoor Cooking Operations at Permanent Food Establishments (2014)
  - Appendix I - Outdoor Cooking Operations Plan Review Checklist
- Recommended Guidance for Mobile Food Establishments (2014)
  - Appendix I - Application to Operate a Mobile Food Establishment
  - Appendix II - Mobile Food Establishment Proposed Design Layout
  - Appendix III - Servicing Area Agreement
  - Appendix IV - FDA Food Code Mobile Food Establishment Matrix
- PRC Committee Roster

2. Thank the Committee members.

*It is the policy of the Conference for Food Protection to not accept Issues that would endorse a brand name or a commercial proprietary process.*

**Conference for Food Protection  
2014 Issue Form**

**Issue: 2014 I-002**

**Council Recommendation:** Accepted as Submitted \_\_\_\_\_ Accepted as Amended   X   No Action \_\_\_\_\_

**Delegate Action:** Accepted \_\_\_\_\_ Rejected \_\_\_\_\_

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**Title:**

PRC-2 2014 Guidance for Permanent Outdoor Cooking and Mobile Food Est.

**Recommended Solution: The Conference recommends...:**

that the following documents be accepted to replace the "Recommended Guidance for Permanent Outdoor Cooking 2003" and "Recommended Guidance for Mobile Food Establishments 2006" currently posted on the CFP website (NOTE: documents can be found attached to the Issue titled: Plan Review Committee Report):

1. Recommended Guidance for Outdoor Cooking Operations at Permanent Food Establishments (2014); with an additional amendment to "STRUCTURAL REQUIREMENTS FOR OUTDOOR COOKING OPERATIONS" (page 6) "FLOORS" to clarify that "tight wood" means "plywood or other hard wood."

i. Appendix I - Outdoor Cooking Operations Plan Review Checklist

2. Recommended Guidance for Mobile Food Establishments (2014)

i. Appendix I - Application to Operate a Mobile Food Establishment

ii. Appendix II - Mobile Food Establishment Proposed Design Layout

iii. Appendix III - Servicing Area Agreement

iv. Appendix IV - FDA Food Code Mobile Food Establishment Matrix

The Conference further recommends that a letter be sent to the FDA requesting that these documents be made available on the FDA website.

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**Conference for Food Protection  
2014 Issue Form**

**Issue: 2014 I-003**

**Council Recommendation:** Accepted as Submitted \_\_\_\_\_ Accepted as Amended   X   No Action \_\_\_\_\_

**Delegate Action:** Accepted \_\_\_\_\_ Rejected \_\_\_\_\_

*All information above the line is for conference use only.*

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**Title:**

Re-create - Plan Review Committee (PRC)

**Recommended Solution: The Conference recommends...:**

the document titled "Food Establishment Plan Review Guideline" (publication date 2000) be immediately removed from the CFP website and replaced with the more current document titled "Plan Review for Food Establishments" (draft publication date May 2008), and re-creating the Plan Review Committee following the CFP 2014 Biennial Meeting to continue its review and update of the following Conference for Food Protection document, Food Establishment Plan Review Guide (2008), and present their findings at the 2016 CFP Biennial Meeting.

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**Conference for Food Protection  
2014 Issue Form**

**Issue: 2014 I-004**

**Council Recommendation:** Accepted as Submitted \_\_\_\_\_ Accepted as Amended \_\_\_\_\_ No Action   **X**  

**Delegate Action:** Accepted \_\_\_\_\_ Rejected \_\_\_\_\_

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**Title:**

Review and clarify Food Establishment Plan Review guidance documents

**Recommended Solution: The Conference recommends...:**

No Action since it was combined into issue I-003

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**Conference for Food Protection  
2014 Issue Form**

**Issue: 2014 I-005**

**Council Recommendation:** Accepted as Submitted   X   Accepted as Amended            No Action           

**Delegate Action:** Accepted            Rejected           

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**Title:**

Report - Wild Harvested Mushroom (WHM) Committee

**Recommended Solution: The Conference recommends...:**

1. Acknowledgement of the Wild Harvested Mushroom Committee Final Report; and
2. Thanking the committee members for their work and efforts on the committee; and
3. Disbanding the committee.

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**Conference for Food Protection  
2014 Issue Form**

**Issue: 2014 I-006**

**Council Recommendation:** Accepted as Submitted \_\_\_\_\_ Accepted as Amended   X   No Action \_\_\_\_\_

**Delegate Action:** Accepted \_\_\_\_\_ Rejected \_\_\_\_\_

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**Title:**

WHM 2 - Model Wild Harvested Mushroom Food Code Language for Annex 3

**Recommended Solution: The Conference recommends...:**

that the *“Guidance Document for a Model Wild-Harvested Mushroom Program, Updated May 5th, 2014”* (see attached) be posted to the Conference for Food Protection website to replace the existing guidance document with a 2012 publication date; edits to the attached revision are indicated with underline for new language and strikethrough for language to be deleted.

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# Guidance Document for a Model Wild-harvested Mushroom Program

Updated 5/5/2014

The provisions at 3-201.16(A) of the FDA model Food Code are clear that wild-harvested mushrooms may only be considered an approved source if the regulatory authority has approved them under its regulations. The Annex clarifies that a regulatory authority may establish its approval process by applying its own laws and policies and states that regulatory authorities have flexibility in establishing its approval process.

The Annex recommends a regulatory authority ~~include~~ consider the following elements when developing wild-harvested mushroom regulations:

1. Resources & criteria to select wild mushroom species for service or sale;
2. Record-keeping and traceability to assure safety of wild-harvested mushrooms;
3. Written buyer specifications that include:
  - a. Identification by the scientific name and the common name of the mushroom species;
  - b. A statement that the mushroom was identified while in the fresh state;
  - c. The name and contact information of the person who identified the mushroom and the mushroom seller; and
  - d. A statement as to the qualifications and training of the identifier, specifically related to mushroom identification.

The Annex also recommends that the regulatory authority establish qualifications or training for mushroom identifiers.

This document, developed by the Conference for Food Protection Wild-harvested Mushroom Committee, updates guidance developed in 2012. This document assists regulatory authorities in developing language to establish approval criteria and includes wild-harvested mushroom identifier course learning objectives that regulatory authorities may consider when developing or approving certification or training courses.

## Definition

For the purpose of this document, a Wild-harvested Mushroom means a fresh mushroom that has been picked in the wild and has not been processed (e.g., dried). A Wild-harvested Mushroom does not include mushrooms that have been packaged in an approved food processing plant or cultivated mushrooms.

## Wild-harvested Mushroom Approval Language

In addition to parameters established by a regulatory authority through regulation, a regulatory authority should require the food establishment provide to the regulatory authority a one-time notification for approval prior to use or sales.

## Wild-harvested Mushroom Selection Criteria and Resources

Regulatory authorities may specify criteria or form a committee to establish a list of approved of wild-harvested mushroom species that may be considered an approved source. Criteria may include mushrooms that are:

- already in commerce according to foragers, chefs and dealers in the jurisdiction;
- easily identified with field characteristics as determined by the jurisdiction;

- common, in a specific jurisdiction as determined by a committee;
- generally considered a low allergic reaction risk as determined by a committee; or
- approved for sale in other states.

If a regulatory authority chooses to form a committee to establish a list of approved wild-harvested mushroom species or serve as a resource to the regulatory authority, the committee may include:

- regulatory agencies from departments that oversee restaurants, markets and farmers' markets;
- local Poison Control Centers;
- local mycological organizations;
- restaurant associations;
- college or university personnel who are competent identifiers of wild mushrooms;
- commercial wild mushroom foragers;
- wild mushroom brokers;
- retailers and food markets; or
- chefs who serve fresh wild harvested mushrooms.

### **Record-Keeping and Traceability**

To facilitate traceback and foodborne illness investigation, the regulatory authority should consider regulatory language that outlines appropriate record-keeping at the food establishment. The regulatory authority should develop elements record-keeping documents (e.g., a tag or label), taking into consideration factors unique to each local or regional jurisdiction, and should specify records retention.

If the regulatory authority requires that wild-harvested mushrooms be accompanied by a record, the wild harvested mushroom records should remain attached to the container in which the wild-harvested mushrooms are received and stored until the container is empty.

The records may include the following information:

- Approved identifier name;
- Address & phone number;
- Latin binomial name and locally used common name of the mushroom;
- Harvest date;
- Harvest location (e.g., town, county, township, etc.);
- Harvest weight; and
- Name of forager, if not harvested by an approved identifier.

Commingling of wild harvested mushroom lots is not recommended as it serves to confound traceback or foodborne illness investigations and could hinder efforts to remove implicated product from the food chain.

The records should be retained for at least 90 days from the date the container is emptied. This retention period accounts for potentially long asymptomatic latent periods (that can be up to 14 days from consumption), diagnosis and investigation timeframes that can be up to 3 weeks, and already existing records retention timeframes specified in the FDA model Food Code for other foods.

### **Written Buyer Specifications**

In addition to records that should be kept with the wild-harvested mushrooms at receipt and during storage to facilitate traceback and foodborne illness investigation, the food establishment should keep

a written buyer specification, which should remain on file in the food establishment for at least 90 days from the date of sale or service. This written specification should include:

- Identification by the scientific name and the common name of the mushroom species;
- A statement that the mushroom was identified while in the fresh state;
- The name and contact information of the person who identified the mushroom and the mushroom seller; and
- A statement as to the qualifications and training of the identifier, specifically related to mushroom identification.

## **Consumer Notification**

If the regulatory authority requires that a food establishment only receive wild-harvested mushrooms that have been identified by a person who is certified or has received training required by the regulatory authority and the food establishment maintains records and buyer specifications, then requiring a consumer advisory is not necessary.

However, if the regulatory authority does not require certification or training or the approval process does not include recommended elements outlined in this document, then the regulatory authority should specify that approval means that a food establishment that sells, uses or serves mushrooms picked in the wild shall ensure the mushrooms are conspicuously identified by a label, placard, or menu notation that states:

- The common and usual name of the mushroom; and
- The statement "Wild-harvested mushrooms: not an inspected product and is harvested from a non-inspected site."

## **Wild Harvested Mushroom Identifier Course Learning Objectives**

A regulatory authority that chooses to require certification of mushroom identifiers or require that identifiers successfully complete training recognized or developed by the regulatory agency should specify the training meet learning objectives.

The regulatory authority should create measurable learning objectives, such as testing or hands-on identification (lab-practical) specific to the jurisdiction and the region. The objectives listed are overall course objectives. Instructors should develop module-specific objectives to meet the overall course objectives.

Critical learning objective elements include:

1. Illness information;
2. Identification;
3. Harvesting;
4. Best handling practices;
5. Regulatory requirements.

## **Illness Information (Symptoms, Cause and Prognosis)**

- Identify foodborne illnesses associated with the consumption of wild harvested mushrooms and the mushrooms who cause those symptoms.

- Describe the symptoms and the consequences of consuming poisonous mushroom species specific to the region in which the mushrooms will be harvested.

## **Identification**

- Describe the anatomy of a mushroom as it relates to identification.
- Demonstrate the use of keys in the identification of edible mushrooms and their poisonous look-a-likes.
- Demonstrate accurate identification of edible species of mushrooms from physical specimens.
- Demonstrate ability to differentiate between edible and their poisonous look-a-likes from physical specimens.

## **Harvesting**

- Describe specific information in regards to the habitat and seasonality in which mushrooms can be harvested, including areas that are considered inappropriate for harvest (treated areas, contaminated sites, etc.)
- Describe proper collection and harvesting techniques.
- Demonstrate the seasonality and locality differences, if any, between edible mushrooms and their look-a-likes.

## **Best Handling Practices**

- Recognize and describe the conditions and practices that could contribute to post harvest contamination.
- Describe storage and transportation methods that would prevent the contamination of mushrooms.
- Describe the relationship between personal hygiene and the potential for contamination that could contribute to foodborne illness.
- Be able to describe picking area/conditions where mushrooms should not be harvested due to soil or other conditions that may lead to foodborne illness (ex. Feedlots, mushrooms that appear to be contaminated by birds or other animal species).

## **Regulatory Requirements**

Cite the regulatory requirements in the local jurisdiction for wild mushroom harvesting location and distribution.

## **Additional Recommendations**

In addition to the training or certification required for wild-harvested mushroom identification, food worker training should be required if it is available. Although not a public health issue, a jurisdiction is encouraged to include the topic of harvest methods for species conservation in the training or certification program.

**Conference for Food Protection  
2014 Issue Form**

**Issue: 2014 I-007**

**Council Recommendation:** Accepted as Submitted \_\_\_\_\_ Accepted as Amended \_\_\_\_\_ No Action   **X**  

**Delegate Action:** Accepted \_\_\_\_\_ Rejected \_\_\_\_\_

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**Title:**

WHM 3 - Wild Harvested Mushroom Identifier Course Learning Objectives

**Recommended Solution: The Conference recommends...:**

No action because Issue was combined into Issue I-006

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**Conference for Food Protection  
2014 Issue Form**

**Issue: 2014 I-008**

**Council Recommendation:** Accepted as Submitted \_\_\_\_\_ Accepted as Amended \_\_\_\_\_ No Action   **X**  

**Delegate Action:** Accepted \_\_\_\_\_ Rejected \_\_\_\_\_

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**Title:**

Amendments to Wild Harvested Mushroom language in Annex 3 Section 3-201.16.

**Recommended Solution: The Conference recommends...:**

No action; FDA will incorporate latest updates at the next revision of the Food Code.

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**Conference for Food Protection  
2014 Issue Form**

**Issue: 2014 I-009**

**Council Recommendation:** Accepted as Submitted   X   Accepted as Amended            No Action           

**Delegate Action:** Accepted            Rejected           

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**Title:**

Report - Beef Grinding Log Template Committee

**Recommended Solution: The Conference recommends...:**

acknowledging the Beef Grinding Template Committee Final Report 2012-2014;  
thanking the committee members for their work; and  
disbanding this committee because all charges have been completed.

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**Conference for Food Protection  
2014 Issue Form**

**Issue: 2014 I-010**

**Council Recommendation:** Accepted as Submitted   X   Accepted as Amended            No Action           

**Delegate Action:** Accepted            Rejected           

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**Title:**

Beef Grinding Log Template Committee 2 - Guidance Document

**Recommended Solution: The Conference recommends...:**

re-formatting the *Beef Grinding Log Template Committee Final Report* into a guidance document and posting it on the CFP web site (on the page titled Conference-Developed Guides and Documents) in Portable Document Format (PDF) only, so industry may utilize the template and guidance found within the document.

The Beef Grinding Log Template Committee Final Report is attached to the Issue titled: "*Report-Beef Grinding Log Template Committee.*"

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**Conference for Food Protection  
2014 Issue Form**

**Issue: 2014 I-011**

**Council Recommendation:** Accepted as Submitted \_\_\_\_\_ Accepted as Amended   X   No Action \_\_\_\_\_

**Delegate Action:** Accepted \_\_\_\_\_ Rejected \_\_\_\_\_

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**Title:**

Beef Grinding Log Template Committee 3 - Rulemaking Consideration

**Recommended Solution: The Conference recommends...:**

that a letter be sent to the USDA along with a copy of the *Beef Grinding Log Template Committee Final Report* (reformatted into a guidance document) asking that the recommendations in the document be considered for adoption by the USDA when retail establishments are grinding coarse grind and/or in-store generated bench trim/pull back products.

The Conference further recommends that the Conference Chair submit the *Beef Grinding Log Template* guidance document during the USDA public comment period for "Records to be kept by official establishments and retail stores that grind beef products; RIN: 0583-A046."

The Beef Grinding Log Template Committee Final Report is attached to the Issue titled: "*Report-Beef Grinding Log Template Committee.*"

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**Conference for Food Protection  
2014 Issue Form**

**Issue: 2014 I-012**

**Council Recommendation:** Accepted as Submitted   X   Accepted as Amended            No Action           

**Delegate Action:** Accepted            Rejected           

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**Title:**

Report-Meat and Poultry Processing at Retail Food Establishments Committee

**Recommended Solution: The Conference recommends...:**

acknowledgment of the Meat and Poultry Processing at Retail Food Establishments Committee report and thank the committee members for their hard work.

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**Conference for Food Protection  
2014 Issue Form**

**Issue: 2014 I-013**

**Council Recommendation:** Accepted as Submitted \_\_\_\_\_ Accepted as Amended \_\_\_\_\_ No Action   **X**  

**Delegate Action:** Accepted \_\_\_\_\_ Rejected \_\_\_\_\_

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**Title:**

Re-create and Re-name Meat and Poultry HACCP Committee

**Recommended Solution: The Conference recommends...:**

No action because Association of Food and Drug Officials (AFDO) has already completed this work.

*It is the policy of the Conference for Food Protection to not accept Issues that would endorse a brand name or a commercial proprietary process.*

**Conference for Food Protection  
2014 Issue Form**

**Issue: 2014 I-014**

**Council Recommendation:** Accepted as Submitted \_\_\_\_\_ Accepted as Amended   X   No Action \_\_\_\_\_

**Delegate Action:** Accepted \_\_\_\_\_ Rejected \_\_\_\_\_

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**Title:**

Update Section 8-201.14 to better agree with NACMCF HACCP definitions

**Recommended Solution: The Conference recommends...:**

that a letter be sent to the FDA requesting review of the 2013 Food Code section 8-201.14 "Contents of a HACCP Plan" for possible inclusion of the strike out and underlined text below in the next Food Code edition:

**8-201.14 Contents of a HACCP Plan.**

For a food establishment that is required under § 8-201.13 to have a HACCP Program, the document and specifications shall indicate:

A. HACCP preliminary information as follows:

1. General information including operator name, address, contact person information, HACCP team members, and any other application or submission information as designated by the REGULATORY AUTHORITY;

A 2. A categorization of the types of potentially hazardous foods (time/temperature control for safety foods) that are to be controlled under [DS1] a HACCP process such as soups and sauces, salads, and bulk, solid foods such as meat roasts, or of other foods that are specified by the regulatory authority; <sup>Pf</sup>

B 3. For each separate HACCP Plan, as defined in paragraph B below, A a flow diagram or chart by specific food or category type identifying individual steps in the process; critical control points and providing information on the following:

~~(1) 4. Ingredients, materials, and equipment used in HACCP processes the preparation of that food,~~ <sup>Pf</sup> -describing safe source, food grade status, and cleanability status respectively;

~~(2)~~ 5. If requested by the Regulatory Authority, Formulations or recipes that delineate methods and procedural control measures that address the food safety concerns involved; <sup>Pf</sup>

~~C. Food employee and supervisory training plan that addresses the food safety issues of concern;~~ <sup>Pf</sup>

B. HACCP Plan information for each separate process as follows:

1. A chart delineating hazards and controls for each step defined in a flow chart and identifying steps that are critical control points

~~D. 2. A Critical control points summary statement of standard operating procedures for the plan under consideration including clearly identifying:~~

~~(4a)~~ Each critical control point, <sup>Pf</sup>

~~(2b)~~ The critical limits for each critical control point, <sup>Pf</sup>

~~(3c)~~ The method and frequency for monitoring and controlling each critical control point by the food employee designated by the person in charge, <sup>Pf</sup>

~~(4d)~~ The method and frequency for the person in charge to routinely verify that the food employee is following standard operating procedures and monitoring critical control points, <sup>Pf</sup>

~~(5e)~~ Action to be taken by the designated FOOD EMPLOYEE or person in charge if the critical limits for each critical control point are not met, <sup>Pf</sup> and

~~(6f)~~ Records to be maintained by the person in charge to demonstrate that the HACCP plan is properly operated and managed; <sup>Pf</sup> and

C. Prerequisite programs and supporting documents as follows:

~~(G1.)~~ Food employee and supervisory training plan that addresses the food safety issues of concern; <sup>Pf</sup>

(2.) Copies of blank records forms required in (B)(2)(f) of this section.

~~(E3.)~~ Additional scientific data or other information, as required by the regulatory authority, supporting the determination that food safety is not compromised by the proposal that may consist of: <sup>Pf</sup>

(a). A letter of support from a process authority citing acceptable science-based evidence of safety; and/or,

(b). A document referencing existing federal performance standards such as USDA FSIS HACCP, US FDA Seafood HACCP or US FDA Juice HACCP, used to determine the safety of a product or process.

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**Conference for Food Protection  
2014 Issue Form**

**Issue: 2014 I-015**

**Council Recommendation:** Accepted as Submitted \_\_\_\_\_ Accepted as Amended \_\_\_\_\_ No Action   **X**  

**Delegate Action:** Accepted \_\_\_\_\_ Rejected \_\_\_\_\_

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**Title:**

Create Transportation Committee

**Recommended Solution: The Conference recommends...:**

No action because it is already covered in the Food Code

*It is the policy of the Conference for Food Protection to not accept Issues that would endorse a brand name or a commercial proprietary process.*



**Conference for Food Protection  
2014 Issue Form**

**Issue: 2014 I-016**

**Council Recommendation:** Accepted as Submitted \_\_\_\_\_ Accepted as Amended \_\_\_\_\_ No Action   **X**  

**Delegate Action:** Accepted \_\_\_\_\_ Rejected \_\_\_\_\_

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**Title:**

Amend Food Code Annex - Adding FSIS Allergen Compliance Guidelines

**Recommended Solution: The Conference recommends...:**

No action because allergen guidance currently exists in Food Code.

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**Conference for Food Protection  
2014 Issue Form**

**Issue: 2014 I-017**

**Council Recommendation:** Accepted as Submitted \_\_\_\_\_ Accepted as Amended \_\_\_\_\_ No Action   **X**  

**Delegate Action:** Accepted \_\_\_\_\_ Rejected \_\_\_\_\_

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**Title:**

Amend Food Code - Expanding Food Allergen Separation

**Recommended Solution: The Conference recommends...:**

No action because it is already addressed in the Food Code.

*It is the policy of the Conference for Food Protection to not accept Issues that would endorse a brand name or a commercial proprietary process.*

**Conference for Food Protection  
2014 Issue Form**

**Issue: 2014 I-019**

**Council Recommendation:** Accepted as Submitted     X     Accepted as Amended            No Action           

**Delegate Action:** Accepted            Rejected           

*All information above the line is for conference use only.*

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**Title:**

Unattended Food Establishments

**Recommended Solution: The Conference recommends...:**

that a Committee be formed and charged to:

1. Develop recommendations on whether and how the Food Code should be modified to address unattended food merchandising operations
2. Consider any existing guidance from FDA and others and develop a CFP guidance document that could assist states when addressing the need to have alternative protective provisions in place when approving a waiver or variance for entities that do not meet section 2-101.11 and 2-103.11 of the 2013 Food Code.
3. Report back at the 2016 Biennial Meeting with a recommendation to Council I.

*It is the policy of the Conference for Food Protection to not accept Issues that would endorse a brand name or a commercial proprietary process.*

**Conference for Food Protection  
2014 Issue Form**

**Issue: 2014 I-020**

**Council Recommendation:** Accepted as Submitted     X     Accepted as Amended            No Action           

**Delegate Action:** Accepted            Rejected           

*All information above the line is for conference use only.*

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**Title:**

Duties of PIC- Hot and Cold Holding Monitoring

**Recommended Solution: The Conference recommends...:**

that a letter be sent to FDA requesting the 2013 Food Code be amended to include the following (new language is in underline format):

**2-103.11 Person in Charge**

(P) Time/Temperature Control for Safety Food are being maintained pursuant to 3-501.16 through daily oversight of the EMPLOYEES' routine monitoring of FOOD temperatures during hot and cold holding.<sup>Pf</sup>

*It is the policy of the Conference for Food Protection to not accept Issues that would endorse a brand name or a commercial proprietary process.*

**Conference for Food Protection  
2014 Issue Form**

**Issue: 2014 I-021**

**Council Recommendation:** Accepted as Submitted   X   Accepted as Amended            No Action           

**Delegate Action:** Accepted            Rejected           

*All information above the line is for conference use only.*

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**Title:**

Sore Throat with Fever

**Recommended Solution: The Conference recommends...:**

that a letter be sent to the FDA recommending amending the 2013 Food Code by adding a new subparagraph to Section 2-201.13(H) as follows (new language is in underline format):

(4) Is ASYMPTOMATIC for at least 24 hours<sup>P</sup>

*It is the policy of the Conference for Food Protection to not accept Issues that would endorse a brand name or a commercial proprietary process.*

**Conference for Food Protection  
2014 Issue Form**

**Issue: 2014 I-022**

**Council Recommendation:** Accepted as Submitted  Accepted as Amended  No Action   
**Delegate Action:** Accepted  Rejected

*All information above the line is for conference use only.*

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**Title:**

Addition of whole raw fish and raw crustacean shellfish to Section 3-306.11

**Recommended Solution: The Conference recommends...:**

that a letter be sent to the FDA requesting that the 2013 FDA Food Code be amended as follows (new language is in underline format):

1. Section 3-306.11 Food Display

*Except for raw whole finfish (head and tail intact), raw crustacean shellfish (shell intact) intended to be cooked, nuts in the shell, and whole, raw fruits and vegetables that are intended for hulling, peeling, or washing by the CONSUMER before consumption, FOOD on display shall be protected from contamination by the use of PACKAGING; counter, service line, or salad bar FOOD guards; display cases; or other effective means.*

2. Annex 3 Section 3-306.11 Food Display as follows:

During display, food can be contaminated even when there is no direct hand contact. Many microbes can be conveyed considerable distances on air currents through fine sprays or aerosols. These may originate from people breathing or sneezing, water sprays directed at drains, or condensate from air conditioners. Even wind gusts across sewage deposits and fertilized fields have been known to contaminate food in adjacent establishments where food was unprotected. Foods that are intended for hulling, peeling, or washing by the consumer before consumption are considered protected by "other effective means." Raw fish or shell-on raw shrimp are intended to be cleaned, scaled, filleted, and cooked before consumption. The risk of contamination of the edible portions of these foods is considered very low.

*It is the policy of the Conference for Food Protection to not accept Issues that would endorse a brand name or a commercial proprietary process.*

**Conference for Food Protection  
2014 Issue Form**

**Issue: 2014 I-023**

**Council Recommendation:** Accepted as Submitted \_\_\_\_\_ Accepted as Amended \_\_\_\_\_ No Action   **X**  

**Delegate Action:** Accepted \_\_\_\_\_ Rejected \_\_\_\_\_

*All information above the line is for conference use only.*

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**Title:**

Raw Animal Foods- Consumer Advisory

**Recommended Solution: The Conference recommends...:**

No action because it is already covered in the Food Code section 3-603.11.

*It is the policy of the Conference for Food Protection to not accept Issues that would endorse a brand name or a commercial proprietary process.*

**Conference for Food Protection  
2014 Issue Form**

**Issue: 2014 I-024**

**Council Recommendation:** Accepted as Submitted \_\_\_\_\_ Accepted as Amended   X   No Action \_\_\_\_\_

**Delegate Action:** Accepted \_\_\_\_\_ Rejected \_\_\_\_\_

*All information above the line is for conference use only.*

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**Title:**

Consumer Advisory - Addition of Dairy

**Recommended Solution: The Conference recommends...:**

that a letter, drafted by the Conference for Food Protection Chair and approved by the Executive Board, be sent to all members of the U.S. Congress to memorialize the position of the Conference for Food Protection that unpasteurized (raw) fluid dairy milk is a public health hazard unfit for human consumption and that FDA's ban on and enforcement authority against its interstate sale in a form intended for human consumption should be maintained.

*It is the policy of the Conference for Food Protection to not accept Issues that would endorse a brand name or a commercial proprietary process.*



**Conference for Food Protection  
2014 Issue Form**

**Issue: 2014 I-025**

**Council Recommendation:** Accepted as Submitted \_\_\_\_\_ Accepted as Amended \_\_\_\_\_ No Action   **X**  

**Delegate Action:** Accepted \_\_\_\_\_ Rejected \_\_\_\_\_

*All information above the line is for conference use only.*

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**Title:**

Consumer Advisory - Amend Section 3-603.11

**Recommended Solution: The Conference recommends...:**

No action because it is already addressed in the Food Code section 3-603.11.

*It is the policy of the Conference for Food Protection to not accept Issues that would endorse a brand name or a commercial proprietary process.*

**Conference for Food Protection  
2014 Issue Form**

**Issue: 2014 I-026**

**Council Recommendation:** Accepted as Submitted \_\_\_\_\_ Accepted as Amended \_\_\_\_\_ No Action   **X**  

**Delegate Action:** Accepted \_\_\_\_\_ Rejected \_\_\_\_\_

*All information above the line is for conference use only.*

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**Title:**

Automatic Ice Vending Machines

**Recommended Solution: The Conference recommends...:**

No action because it is already defined in “vending machines” of the Food Code.

*It is the policy of the Conference for Food Protection to not accept Issues that would endorse a brand name or a commercial proprietary process.*

**Conference for Food Protection  
2014 Issue Form**

**Issue: 2014 I-027**

**Council Recommendation:** Accepted as Submitted \_\_\_\_\_ Accepted as Amended \_\_\_\_\_ No Action   **X**  

**Delegate Action:** Accepted \_\_\_\_\_ Rejected \_\_\_\_\_

*All information above the line is for conference use only.*

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**Title:**

Ice produced and bulk packaged on-site for resale

**Recommended Solution: The Conference recommends...:**

No action because it is addressed in multiple sections of the Food Code.

*It is the policy of the Conference for Food Protection to not accept Issues that would endorse a brand name or a commercial proprietary process.*

**Conference for Food Protection  
2014 Issue Form**

**Issue: 2014 I-028**

**Council Recommendation:** Accepted as Submitted \_\_\_\_\_ Accepted as Amended \_\_\_\_\_ No Action   **X**  

**Delegate Action:** Accepted \_\_\_\_\_ Rejected \_\_\_\_\_

*All information above the line is for conference use only.*

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**Title:**

Automatic Vending Machines

**Recommended Solution: The Conference recommends...:**

No action because it is already addressed in multiple sections of the Food Code.

*It is the policy of the Conference for Food Protection to not accept Issues that would endorse a brand name or a commercial proprietary process.*

**Conference for Food Protection  
2014 Issue Form**

**Issue: 2014 I-029**

**Council Recommendation:** Accepted as Submitted \_\_\_\_\_ Accepted as Amended   X   No Action \_\_\_\_\_

**Delegate Action:** Accepted \_\_\_\_\_ Rejected \_\_\_\_\_

*All information above the line is for conference use only.*

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**Title:**

Food Contact Surface Cleaning and Sanitizing Frequency

**Recommended Solution: The Conference recommends...:**

that an Ice Maker Equipment Cleaning and Sanitizing Committee be created to address the following charges:

1. To survey regulatory agencies to determine
  - a. Existing regulatory authority or guidance criteria for ice maker cleaning and sanitizing procedures and frequency
  - b. Determine extent of critical and non-critical inspection violations.
2. Review ice maker manufacturers/owners manuals to establish their recommended cleaning and sanitizing processing and frequencies and its rationale.
3. Report back to the 2016 biennial meeting with recommendations.

*It is the policy of the Conference for Food Protection to not accept Issues that would endorse a brand name or a commercial proprietary process.*

**Conference for Food Protection  
2014 Issue Form**

**Issue: 2014 I-030**

**Council Recommendation:** Accepted as Submitted \_\_\_\_\_ Accepted as Amended   X   No Action \_\_\_\_\_

**Delegate Action:** Accepted \_\_\_\_\_ Rejected \_\_\_\_\_

*All information above the line is for conference use only.*

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**Title:**

Equipment and Utensil Cleaning Agent, Availability

**Recommended Solution: The Conference recommends...:**

that a letter be sent to the FDA recommending that the 2013 Food Code be modified to incorporate the concept noted below:

Cleaning agents and sanitizers must be available on premises to ensure the proper washing and sanitizing of utensils and equipment with consideration given to food establishments with two or more separately permitted departments that are the legal responsibility of the same permit holder that are located on the premises.

*It is the policy of the Conference for Food Protection to not accept Issues that would endorse a brand name or a commercial proprietary process.*

**Conference for Food Protection  
2014 Issue Form**

**Issue: 2014 I-031**

**Council Recommendation:** Accepted as Submitted \_\_\_\_\_ Accepted as Amended \_\_\_\_\_ No Action   **X**  

**Delegate Action:** Accepted \_\_\_\_\_ Rejected \_\_\_\_\_

*All information above the line is for conference use only.*

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**Title:**

Equipment and Utensil Sanitizer, Availability

**Recommended Solution: The Conference recommends...:**

No action because it was combined with Issue I-030.

*It is the policy of the Conference for Food Protection to not accept Issues that would endorse a brand name or a commercial proprietary process.*

**Conference for Food Protection  
2014 Issue Form**

**Issue: 2014 I-032**

**Council Recommendation:** Accepted as Submitted \_\_\_\_\_ Accepted as Amended   X   No Action \_\_\_\_\_

**Delegate Action:** Accepted \_\_\_\_\_ Rejected \_\_\_\_\_

*All information above the line is for conference use only.*

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**Title:**

Imminent Health Hazard - Modify the definition and enforcement action

**Recommended Solution: The Conference recommends...:**

that a letter be sent to the FDA requesting modification of the 2013 Food Code as follows (underline format used for new language and striking through format used for language to be deleted):

**"Imminent health hazard"** means a significant threat or danger to health that is considered to exist when there is evidence sufficient to show that a product, practice, circumstance, or event creates a situation that requires immediate correction or cessation of operation to prevent injury based on:

- (1) The number of potential injuries, and
- (2) The nature, severity, and duration of the anticipated injury.

***AND***

**8-404.11 Reporting and Ceasing Operations**

(A) Except as specified in (B) of this section, A PERMIT HOLDER shall immediately discontinue operations in the affected areas and notify the REGULATORY AUTHORITY if an IMMIDENT HEALTH HAZARD exists because of an emergency such as a fire, flood, extended interruption of electrical or water service, SEWAGE backup, misuse of POISONOUS OR TOXIC MATERIALS, onset of an apparent foodborne illness outbreak, gross insanitary occurrence or condition, or other circumstance that may endanger public health.

(B) A PERMIT HOLDER need not discontinue operations in an area of an establishment that is unaffected by the IMMIDENT HEALTH HAZARD or when corrective action has been immediately taken to ensure safe operations. The PERMIT HOLDER shall still notify the REGULATORY AUTHORITY of the IMMIDENT HEALTH HAZARD.

*It is the policy of the Conference for Food Protection to not accept Issues that would endorse a brand name or a commercial proprietary process.*



**Conference for Food Protection  
2014 Issue Form**

**Issue: 2014 I-033**

**Council Recommendation:** Accepted as Submitted   X   Accepted as Amended            No Action           

**Delegate Action:** Accepted            Rejected           

*All information above the line is for conference use only.*

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**Title:**

Expansion of Scheduled Inspections

**Recommended Solution: The Conference recommends...:**

that a letter be sent to the FDA recommending that the 2013 Food Code Annexes be amended to encourage scheduled inspection programs by regulatory agencies.

*It is the policy of the Conference for Food Protection to not accept Issues that would endorse a brand name or a commercial proprietary process.*

**Conference for Food Protection  
2014 Issue Form**

**Issue: 2014 I-034**

**Council Recommendation:** Accepted as Submitted \_\_\_\_\_ Accepted as Amended \_\_\_\_\_ No Action   **X**  

**Delegate Action:** Accepted \_\_\_\_\_ Rejected \_\_\_\_\_

*All information above the line is for conference use only.*

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**Title:**

Priority Designations: Clear Understandable Language

**Recommended Solution: The Conference recommends...:**

No action because jurisdictions already have the authority to define violative terminology

*It is the policy of the Conference for Food Protection to not accept Issues that would endorse a brand name or a commercial proprietary process.*

**Conference for Food Protection  
2014 Issue Form**

**Issue: 2014 I-035**

**Council Recommendation:** Accepted as Submitted   X   Accepted as Amended            No Action           

**Delegate Action:** Accepted            Rejected           

*All information above the line is for conference use only.*

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**Title:**

Food Recovery Programs Guidance Document

**Recommended Solution: The Conference recommends...:**

that the retired Food Recovery Committee be re-created and charged to review and revise the *Comprehensive Guidelines for Food Recovery Programs* document (currently posted on the CFP web site) and report back its recommendations to the 2016 CFP Biennial Meeting.

*It is the policy of the Conference for Food Protection to not accept Issues that would endorse a brand name or a commercial proprietary process.*