



the
Conference
for FOOD
PROTECTION

June 12, 2023

Donald Prater, D.V.M.
Acting Director
Center for Food Safety and Applied Nutrition
5001 Campus Drive
College Park, Maryland 20740

Dear Dr. Prater:

As you are aware, the mission of the Conference for Food Protection (CFP/Conference) is to promote food safety through collaboration and partnership among federal, state, and local regulatory agencies; the food industry; academia; and consumer organizations.

On April 24-28, 2023, CFP held its Biennial Meeting in Houston, TX, with some events streamed virtually. The three Councils deliberated on a total of 117 Issues. Of these Issues, the Assembly of State Delegates (a group of representatives from 43 States, the District of Columbia, and the Northern Mariana Islands) accepted the recommendations for action from the Councils for 91 of the Issues. A number of the Issues deal directly with proposed changes to the current FDA Food Code.

As described in the Conference Procedures and addressed in our MOU with the FDA, the Conference Chair must convey any recommendations related to the Food Code to the FDA within 45 days of the Conference meeting, and by agreement, request written response from the FDA to those recommendations within 60 days of receipt. In addition to specific Food Code Issues, we are including several other Issues that recommend FDA's involvement.

In addition to an introduction, this letter contains the following parts:

- Part 1: Conference recommendations for changes to the most current version of the FDA Food Code. This is a listing of Conference recommendations for language changes to the Food Code, including the Food Code annexes.
- Part 2: Other Conference recommendations that may directly or indirectly affect future versions of the Food Code or that suggest FDA's involvement in some way (e.g., through committees, coordination with other agencies and organizations, or other relevant Issues).

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The CFP Executive Board will be holding a virtual Board meeting on Thursday, August 24, 2023. One of the items on the agenda for this meeting will be to review the recommendations of the Conference and FDA's response to those recommendations, as well as other pertinent Issues. In the interim, please feel free to contact me or Glenda Lewis, the FDA liaison on the CFP Executive Board, if you have any questions or concerns or if you need further clarification of the aforementioned recommendations.

FDA's support of and cooperation with the Conference of Food Protection through the years has resulted in an improved regulatory process and enhanced retail food safety. The CFP Executive Board looks forward to continuing this collaboration and partnership with FDA in the coming years. Together we can sustain the progress made in retail food safety to promote public health and meet consumer expectations.

Sincerely,



Christine Sylvis, Chair
Conference for Food Protection

ATTACHMENT

cc: Glenda Lewis, Director, Retail Food Protection Staff - FDA/CFSAN, Office of Food Safety
CFP Executive Board

**Attachment 1 - 2023 Conference for Food Protection Issue Recommendations Part 1 –
Conference Recommendations for Changes to the FDA Food Code**

I-003	Gloves Used as a Single-Use Disposable Utensil
I-017	Amend Food Code 3-301.11 - Double Handwashing and Nail Brush Usage
I-018	Chemical Sanitizing test strips Expiration Date
I-025	Amend Food Code to Include Procedures for Clean-Up of Vomit & Diarrhea
I-026	Add Off-Site Warewashing Facilities for Multi Use Articles to Food Code
I-032	Reducing Cross Contamination Risk from Use of Reusable Wiping Cloths
II-039	FDC Issue 2–Amend 2022 FDA Food Code to add food defense rule under 2- 102
II-040	FDC Issue 3 – Amend FDA Food Code, Annex 2, Sect. 4 Food Defense references
II-043	FSMS #2 Amend Food Code – Define Active Managerial Control and FSMS
II-048	DFSSC 3 - Amend Food Code Annexes to Include Reference to Guidance Document
II-051	Allergen Committee 3 Amend Annex 2 “References” Section of the Food Code
III-003	IUMGC 3 - Amend Food Code
III-006	RSHSC 3 – Amend Food Code Annexes to Reference Approved Document
III-008	RSHSC 5 – Including Rice Acidification Parameters in Food Code
III-011	SURCC 3 – Amend Food Code to Include Reusable Container Definition
III-012	SURCC 4 – Amend Food Code Language to include Reuse of Containers
III-015	DC 3 - Amend Food Code to Address Use of Disinfectants
III-016	DC 4 - Amend Food Code Annex on Hand Antiseptics
III-017	DC 5 - Amend Food Code Annex - Use of Disinfectants During Clean-up of V&D
III-023	Revise definition of Reduced Oxygen Packaging specific to packaging type
III-025	Amend Food Code to Clarify Fish Thawing Requirements in 3-501.13(E)
III-026	Add new defined term “Impermeable” to clarify cook-chill processes
III-027	Amend Food Code to Include Definition of "Preservation"
III-030	Amend Food Code – Add Laboratory Methods for Reinstating Ill Food Workers
III-031	Amend Food Code - Considerations for Bulk Refillable Hand Soap Dispensers

Part 2 – Other Recommendations to the Food and Drug Administration

I-007	Bread bakers adding sesame flour to recipe rather than "may contain."
I-017	Amend Food Code 3-301.11 - Double Handwashing and Nail Brush Usage

I-020	FBIIIC2-Interpret if 2022 FDA Food Code Provides Investigation Authority
I-032	Reducing Cross Contamination Risk from Use of Reusable Wiping Cloths
II-010	PSC3 Tracking Versions of Standard 2 Appendix B-1
II-011	PSC4 Change Re-standardization Frequency for staff not standardizing others
II-016	Verification Audit guidelines for Standard 2 with regards to Appendix B-1
II-018	PSC7 Std 3 Requirements and Self-Assessment & Verification Audit Form Edits
II-019	PSC15 Incorporation of Plan Review into VNRFRPS Standard 3
II-025	PSC8 Create Standard 4 Verification Audit Instructions
II-026	PSC9 Edits to Standard 5 and Definitions
II-028	PSC17 Referencing Crosswalk – Requirements for Foodborne Illness Training
II-029	PSC18 Requirements for Foodborne Illness Training Program Crosswalk Content
II-031	PSC10 Standard 6 Establishment File Worksheet Form 3A
II-032	PSC11 Draft Standard 6 Standardized Key Crosswalk to the 2017 FDA Food Code
II-034	PSC12 Defining Standard 8 Verification Audit Parameters
II-037	Retail Program Standards Verification Auditor Criteria
III-007	RSHSC 4 – Review and Streamlining of Retail Sushi HACCP Process
III-019	Create a Committee - Sea Moss and Sea Moss Gel Committee