Conference for Food Protection

2014 Biennial Meeting
Orlando, Florida

Council III

Final Issue
Recommendations with Assembly of Delegates Action

Funding for this conference was made possible, in part, by a grant from the US Food and Drug Administration (Grant # 1 R13FD005053-01 for Project Title: 2014 Biennial Meeting). Views expressed in written conference materials or publications and by speakers and moderators do not necessarily reflect the official policies of the Department of Health and Human Services; nor does any mention of trade names, commercial practices, or organization imply endorsement by the United States Government.
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Title:

Report - Emergency Action Plan (EAP) Committee

Recommended Solution: The Conference recommends...:

1. That the report of the Committee be acknowledged and the Committee members be given a vote of thanks for their committee service and their diligent efforts and dedication to the review and creation of the new *Emergency Action Plan for Retail Food Establishments, Second Edition* document; and

2. That the Committee be disbanded.

*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.*
Title:

EAP 2 - Emergency Action Plan for Retail Food Establishments

Recommended Solution: The Conference recommends...:


and

2. That a letter be sent to the FDA recommending the 2013 Food Code be amended to include reference in Annex 2 to the approved *Emergency Action Plan for Retail Food Establishments, Second Edition*.

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### Conference for Food Protection
#### 2014 Issue Form

**Issue: 2014 III-003**

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

**Title:**

EAP 3 - Time/Temperature Chart for Emergency Situations

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

No action because the chart was accepted in Issue III-002 and the Issue was withdrawn by the submitter.

*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.*
Report - Time as a Public Health Control (TPHC) Committee

Recommended Solution: The Conference recommends...

1. acknowledgement of the 2012-2014 Time as a Public Health Control Committee report and the completion of all assigned charges; and

2. acknowledgement of the 2012-2014 committee members for their diligent work in gathering the required scientific and outbreak information on each of the food and food categories, faithful attendance at our web meetings, productive discussions, and consensus decisions.

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.
Title:

TPHC 2 - Foods Starting at Room Temperature and Held Using TPHC

Recommended Solution: The Conference recommends:

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

Section 3-501.19 (B)

(1) The FOOD shall have an initial temperature of 5°C (41°F) or less when removed from cold holding temperature control, or 57°C (135°F) or greater when removed from hot holding temperature control. Tomato, cantaloupe, leafy greens, canned tuna, and shelf-stable canned product used as a sole item shall have an initial temperature of 22°C (72°F) or less when rendered time/temperature control for safety by way of cutting, chopping, or opening of a hermetically sealed container.

(2) The FOOD shall be marked or otherwise identified to indicate the time that is 4 hours past the point in time when the FOOD is removed from temperature control, or rendered time/temperature control for safety food by way of cutting, chopping, or opening of a hermetically sealed container.

(3) The FOOD shall be cooked and served, served at any temperature if READY-TO-EAT, or discarded, within 4 hours from the point in time when the FOOD is removed from temperature control or rendered time/temperature control for safety food by way of cutting, chopping, or opening of a hermetically sealed container; and

*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.*
Title:
TPHC 3 - Foods Needing More Research for Using TPHC

Recommended Solution: The Conference recommends:

that a letter be sent to the FDA recommending further evaluation and research to determine if the following products can be held without cooling to 5°C (41°F) prior to using time as a public health control (TPHC):

1. Retail prepared chopped garlic and oil mixtures
2. Hummus made from non-commercially prepared ingredients
3. Opened canned product used as an ingredient in a formulation

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.
Recommended Solution: The Conference recommends:

1. Acknowledgment of the 2012-14 *Listeria* Retail Guidelines Committee Report, and

2. Thanking the members of the 2012-14 *Listeria* Retail Guidelines Committee for their 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.*
Title:

Re-Create - Listeria Retail Guidelines Committee

Recommended Solution: The Conference recommends...:

re-creation of the *Listeria* Retail Guidelines Committee. The committee will be charged to revise the "2006 Voluntary Guidelines of Sanitation Practices Standard Operating Procedures and Good Retail Practices to Minimize Contamination and Growth of *Listeria monocytogenes* Within Food Establishments" to include:

1) sanitation guidance for equipment and food establishment environments,
2) good retail practices on how to prevent contamination and growth of Lm in retail establishments,
3) updated outdated links to other documents, and
4) information from and references to documents published by credible organizations on the topic of Lm prevention and control in food establishments.

The Conference also recommends that the committee report its recommendations back to the 2016 Biennial Meeting with Issues to address:

1) the above charges, and
2) recommendations that a letter be sent to FDA requesting that Annex 2 (References, Part 3-Supporting Documents) be amended by adding a reference to the revised voluntary guidelines.

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

Delegate Action: Accepted X Rejected

Title:

Report - Hand Hygiene Committee (HHC)

Recommended Solution: The Conference recommends:

1. acknowledgement of the 2012-2014 Hand Hygiene Committee report, and

2. thanking the committee for the effort the members put forth in working on the charges.

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.
Title:

HHC-3 Recommended Foodservice Glove Language Changes to the Food Code

Recommended Solution: The Conference recommends...:

No Action: Too many unresolved questions related to this topic.

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.
Title:

Re-create - Hand Hygiene Committee (HHC)

Recommended Solution: The Conference recommends…:

1. Recreate the Hand Hygiene Committee, working in collaboration with FDA, CDC, and FSIS, to be charged with the following:

   a. Ascertain if additional definitions are necessary to clarify the hand hygiene procedures listed in the Food Code.

   b. Use current research including the documents created by the Committee’s 2012-2014 work (Hand Contamination Event Hazard Chart; Questions to Consider when Evaluating Studies of Alternative Handwashing Approaches; and Scientific, Regulatory and Behavioral Consideration of Hand Hygiene Regimes) to determine if alternatives to hand hygiene procedures equivalent to those described in the Food Code are available.

   c. Identify situations where procedures exist to prevent hand soil and contamination.

   d. Review available research on the efficacy and public health significance of antibacterial soaps, and their impact on hand hygiene procedures in the food industry.

2. Report back the Committee’s findings, outcomes, and recommendations to the 2016 Biennial Meeting of the Conference for Food Protection.

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.
Title:

Establish a Standard for Handwashing Effectiveness

Recommended Solution: The Conference recommends...

No Action

Reason: The scientific foundation of the Food Code should remain in the Annex, not in the code itself.

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.
Title:
Establish Foundational Hand Hygiene Definitions

Recommended Solution: The Conference recommends...:

No Action: The 2012-2014 Hand Hygiene Committee found that it was already inherent 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.
Title:

Amend the water temperature requirement of handwashing sinks

Recommended Solution: The Conference recommends...:

that a letter be sent to FDA requesting an interpretation that clarifies the intent of section 5-202.12(A), and the 38°C (100°F) water temperature specified, and how this relates to section 2-301.12(B)(1) which requires warm water to clean hands. The FDA shall report their interpretation through a method such as the FDA Food Code Reference System.

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.


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All information above the line is for conference use only.

Title:

Lower Handwash Water Temperature Minimum

Recommended Solution: The Conference recommends...

No Action

Reason: Combined with Issue III-014

*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.*
Title:

Hand Drying With Disposable Paper Toweling

Recommended Solution: The Conference recommends...:

No Action

Reason: Insufficient science to support removal of hand drying devices.

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.
Title:

Hand Cleanse-Sanitize Protocol Not Requiring Running Water

Recommended Solution: The Conference recommends...:

No Action: Based on additional research needed to show equivalency.

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Conference for Food Protection  
2014 Issue Form

**Issue: 2014 III-018**

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**Title:**

Clarify hand washing requirement when donning gloves

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

No Action: Addressed in 2013 Food Code

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**Title:**

Clarify hand washing requirement switching from raw to ready-to-eat foods

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

No Action: The wording in the issue is too broad. FDA needs to give clarification of (G).

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Conference for Food Protection
2014 Issue Form

Issue: 2014 III-020

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

Delegate Action: Accepted _______ X Rejected _______

All information above the line is for conference use only.

Title:

Double Barrier Gloving Exception

Recommended Solution: The Conference recommends...:

No Action: No consensus on amendment language and much disagreement on the proposal as submitted.

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.
Title:
Reduced Minimum Temperature for Microwave Steam Cooking of Seafood

Recommended Solution: The Conference recommends...:

that a letter be sent to FDA requesting that the 2013 Food Code be amended as follows to address the steam cooking of lobster and shrimp using microwaves as the energy source (new language underlined):

Section 3-401.15 Alternative Procedure for the Microwave Cooking of Lobster and Shrimp

Raw lobster and shrimp steam cooked in a microwave oven shall be:

(A) Placed within a microwave safe covered container with the addition of a sufficient amount of water to cover the bottom of the pan that maintains a saturated steam environment; and

(B) Steam heated to a temperature of at least 62.8°C (145°F) for 15 seconds in all parts of the food.

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.
Council Recommendation: Accepted as Submitted _______ Amended _______ No Action _______

Delegate Action: Accepted _______ Rejected _______

All information above the line is for conference use only.

Title:

When partial cooking is actually incubation

Recommended Solution: The Conference recommends...:

that a letter be sent to the FDA requesting review and consideration to modify section 3-401.11 of the Food Code to address potential public health concerns (for example, slow come-up times) for preparing and holding partially cooked foods in the danger zone (including concerns about time).

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**Title:**

Amend Food Code - Consistency with FSIS Cooking Temperatures

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

No Action

Reason: There is no specific request of CFP at this time.

*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 III-024

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Title:
Create Committee for Raw and Undercooked Meat and Poultry Products

Recommended Solution: The Conference recommends...:

No Action

Reason: Better handled through other organizations’ expertise. The charges are beyond the scope of the CFP Committee.

*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.*
Title:
Create Committee for Safe Cooking and Preparation of Rotisserie Chicken

Recommended Solution: The Conference recommends...
No Action

Reason: Based on that it is already identified in the Food Code.

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### Conference for Food Protection

**2014 Issue Form**

**Issue: 2014 III-026**

| Council Recommendation: | Accepted as Submitted | Accepted as Amended | No Action | X |
|-------------------------|-----------------------|---------------------|-----------|
| Delegate Action:        | Accepted X Rejected   |                     |           |

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

**Title:**

Potable Ice

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

No Action

Reason: Based on that this is already addressed in the current Food Code through the cleaning of the equipment and identified in Annex 3 that potable water be used as a source.

*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 III-027

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

All information above the line is for conference use only.

Title:

Chemicals for Treating Fruits and Vegetables

Recommended Solution: The Conference recommends...

No Action

Reason: FDA and EPA are already collaborating to provide information on interpretation and implementation of this section 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.*
The final language in this Issue was edited by the Executive Board to provide proper formatting. The changes are considered to be editorial, and not substantive, in nature.

Edited Version of Council Recommendation

Issue 2014-III-028

Title:
Salmonella as a reportable illness (as opposed to Salmonella Typhi and NTS)

Recommended Solution: The Conference recommends...:

that a letter be sent to the FDA requesting the 2013 Food code be amended as follows (language to be removed is in strikethrough format):

1. 2-201.11 (A)

(2) Has an illness diagnosed by a HEALTH PRACTITIONER due to:
(a) Norovirus,
(b) Hepatitis A virus,
(c) Shigella spp.,
(d) SHIGA TOXIN-PRODUCING ESCHERICHIA COLI,
(e) Salmonella-Typhi-Typhoid Fever (caused by S. Typhi); or
(f) nontyphoidal Salmonella Salmonella (nontyphoidal)

The above changes will be made throughout the restriction and exclusion criteria in the Food Code.

Also, the Conference recommends that the FDA work with the CDC to simplify the restriction and exclusion criteria to be easily understood by food establishment management staff and base criteria on sound science.
Original Council Recommendation Considered by Assembly of Delegates

Issue 2014-III-028

Title:

Salmonella as a reportable illness (as opposed to Salmonella Typhi and NTS)

Recommended Solution: The Conference recommends...:

that a letter be sent to the FDA requesting the 2013 Food code be amended as follows (language to be removed is in strikethrough format):

1. 2-201.11 (A)

(2) Has an illness diagnosed by a HEALTH PRACTITIONER due to:

(a) Norovirus, P

(b) Hepatitis A virus, P

(c) Shigella spp., P

(d) SHIGA TOXIN-PRODUCING ESCHERICHIA COLI,

(e) Typhi; or Typhoid Fever (caused by S. Typhi)

(f) nontyphoidal Salmonella; P-Salmonella (nontyphoidal)

The above changes will be made throughout the restriction and exclusion criteria in the Food Code.

Also, the Conference recommends that the FDA work with the CDC to simplify the restriction and exclusion criteria to be easily understood by food establishment management staff and base criteria on sound science.

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.
Title:

Seasoned Cast Iron

Recommended Solution: The Conference recommends...:

No Action

Reason: Already identified 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.
Title:

Designating certain cheeses non-time/temperature control for safety foods

Recommended Solution: The Conference recommends...:

that a letter be sent to FDA to evaluate, consider, and research the possibility of the following food code change to the 2013 Food Code:

Add (E) in subpart 3-501.19 Time as a Public Health Control to read as follows (new language is underlined):

E. Natural cheeses made from pasteurized cow's milk, that are: not ripened with mold; not surface-ripened with bacteria; not Swiss, emmentaler and related cheeses produced using propionic acid-producing bacterial cultures; stored for up to a maximum of 15 days at up to a maximum of 77°F when a written procedure in the form of a standard operating procedure (SOP) exists to control for time and temperature; accompanied by a letter of guarantee from the manufacturer; labeled for the consumer with a use by date and the statement 'Refrigerate for quality'; and have pH and % salt-in-moisture phase (SMP) levels meeting one of the following requirements for food safety:

- pH not greater than 4.60 and % SMP not less than 0.24
- pH not greater than 4.70 and % SMP not less than 0.91
- pH not greater than 4.80 and % SMP not less than 1.58
- pH not greater than 4.90 and % SMP not less than 2.24
- pH not greater than 5.00 and % SMP not less than 2.91
- pH not greater than 5.10 and % SMP not less than 3.58
- pH not greater than 5.20 and % SMP not less than 4.25
pH not greater than 5.30 and % SMP not less than 4.92

pH not greater than 5.40 and % SMP not less than 5.59

pH not greater than 5.50 and % SMP not less than 6.26

pH not greater than 5.60 and % SMP not less than 6.93

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.
Title:
Amend Food Code - Prevention of Food Allergen Cross-Contact

Recommended Solution: The Conference recommends...

No Action

Reason: Addressing the concern of allergen cross contact in retail will be more appropriate after the final Preventive Controls for Human Food Rules are published. Current activities within FDA to address the public health risks from allergens are ongoing.

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.