



2008

## **Council III**

Issue Recommendations



## Conference For Food Protection – 2008

## Council III

No.	Title	AS	AA	NA	Other
III_001	Report: Blade Tenderization Committee	X			
III_002	Change FDA Food Code to Better Define Tenderization	X			
III_003	Guidelines on Tenderized Beef for Retail and Food Service Establishments		X		
III_004	Report: Food Allergen Committee		X		
III_005	Advice to Food-Allergic Individuals from Professional Medical Societies		X		
III_006	Food allergy info for restaurant & food service managers & employees		X		
III_007	Food Allergy information for state/local regulatory officials		X		
III_008	Report: Barrier Hazards Committee		X		
III_009	Report: Sanitizer Committee	X			
III_010	Harmonizing the Food Code with EPA Sanitizer Provisions		X		
III_011	Quaternary Ammonium Compounds & Harmonization with EPA Practice	X			
III_012	Support for Harmonizing the Food Code with EPA Sanitizer Provisions			X	Withdrawn
III_013	Requirements for on-site generated electro-chemically activated sanitizers			X	
III_014	160°F Utensil Surface Temperature			X	
III_015	Potable water rinse after terminal sanitizing step			X	
III_016	Post-sanitizing, Potable Water Rinse for Commercial Dishwashers		X		
III_017	Modification of Time as a Public Health Control	X			
III_018	Change Hot Holding Temperatures from 135 F to 130 F		X		
III_019	Cooling and reheating of partially cooked meat and poultry products		X		
III_020	Cold Holding of Fish in Reduced Oxygen Packaging			X	
III_021	Storage Temperature of Certain Natural Cheeses	X			
III_022	Time/Temperature Control for Safety for Cut Leafy Greens		X		
III_023	Fresh Pressed/Squeezed Juice			X	
III_024	Wild Mushrooms			X	
III_025	A quantifiable definition for "CLEAN"			X	
III_026	Hand Antiseptic Protocol to Clean Hands in No Water or Remote Locations			X	
III_027	Sequential Application of Hand Antiseptic for Use in No-Water Situations		X		
III_028	Elimination of Open, Refillable Soap Dispensers			X	



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**Issue: 2008 III-001**

<b>Council Recommendation:</b>	Accepted as Submitted	<input checked="" type="checkbox"/>	Accepted as Amended	<input type="checkbox"/>	No Action	<input type="checkbox"/>
<b>Delegate Action:</b>	Accepted	<input type="checkbox"/>	Rejected	<input type="checkbox"/>		

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**Title: Report: Blade Tenderization Committee**

**Recommended Solution:**

The Conference recommends that the Final Report of the Blade Tenderization Committee be acknowledged and that the Committee members be thanked for their efforts.

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**Issue: 2008 III-002**

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

**Delegate Action:** Accepted        Rejected       

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**Title: Change FDA Food Code to Better Define Tenderization**

**Recommended Solution:**

The Conference recommends that a letter be sent to the FDA recommending the following changes to the Food Code:

1. That separate definitions be created in 1-201.10(B) for "mechanically tenderized" and "injected" using the following wording:

**"Injected"** meat means meat to which liquid substances have been introduced by processes that are referred to as "injecting," "pump marinating," or "stitch pumping."

**"Mechanically tenderized"** means manipulating meat with deep penetration by processes which may be referred to as "blade tenderizing," "jaccarding," "pinning," "needling," or using blades, pins, needles or any mechanical device; but does not include injecting solutions into meat.

2. That subparagraph 3-401.11(A)(2) Raw Animal Foods be revised to read:

(A)(2) 68°C (155°F) for 15 seconds or the temperature specified in the following chart that corresponds to the holding time for ratites, mechanically tenderized, and injected meats:

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**Issue: 2008 III-003**

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

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

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**Title: Guidelines on Tenderized Beef for Retail and Food Service Establishments**

**Recommended Solution:**

The Conference recommends that the Blade Tenderization Committee be reestablished and that the CFP Committee guidance document "Guidelines on Injected and Mechanically Tenderized Beef Steak for Retail and Food Service Establishments" (see attached) be sent to this Blade Tenderization Committee for further review and comment and a revised document be reported back to CFP at the 2010 CFP meeting.

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2008 Issue Form**

**Issue: 2008 III-004**

<b>Council Recommendation:</b>	Accepted as Submitted _____	Accepted as Amended _____	<input checked="" type="checkbox"/> No Action _____
<b>Delegate Action:</b>	Accepted _____	Rejected _____	

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**Title: Report: Food Allergen Committee**

**Recommended Solution:**

The Conference recommends acknowledgement of the Food Allergen Committee Report with thanks to the Committee Members for their work during the past two years. The conference recommends that the Food Allergen Committee also be charged with:

- working directly with the FDA pertaining to The Food Allergen Labeling and Consumer Protection Act (FALCPA) of 2004 (*continuation charge from the 2004 Biennial meeting*);
- working to identify and deliver food allergen information to state/local regulatory officials, food managers, health professionals, and food employees through appropriate marketing/outreach channels.

and

- reporting back to the 2010 CFP Biennial Meeting.

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**Issue: 2008 III-005**

<b>Council Recommendation:</b>	Accepted as Submitted _____	Accepted as Amended _____	<input checked="" type="checkbox"/> No Action _____
<b>Delegate Action:</b>	Accepted _____	Rejected _____	

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**Title: Advice to Food-Allergic Individuals from Professional Medical Societies**

**Recommended Solution:**

The Conference recommends that the information created by the Committee be provided to the FDA with the recommendation that the information be used to develop informational materials for medical professionals regarding safe dining strategies at restaurants and other food service establishments. Key messages to include:

- selecting restaurants wisely - for example, avoiding seafood houses if fish or shellfish allergic.
- speaking to the manager or other person in charge regarding food allergy questions.
- avoiding high risk foods such as fried foods unless cooked in a designated fryer, desserts and sauces.
- being prepared to quickly handle an allergic reaction.

See attached sample letter titled: *Proposed Draft of Letter to Professional Medical Societies*.

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**Issue: 2008 III-006**

<b>Council Recommendation:</b>	Accepted as Submitted _____	Accepted as Amended _____	<input checked="" type="checkbox"/> No Action _____
<b>Delegate Action:</b>	Accepted _____	Rejected _____	

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**Title: Food Allergy info for restaurant & food service managers & employees**

**Recommended Solution:**

The Conference recommends that a letter be sent to the FDA recommending a modification to the Food Code Section 2-103.11(L) to read as follows:

employees are properly trained in food safety, including food allergy awareness, as it relates to their assigned duties.

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**Issue: 2008 III-007**

<b>Council Recommendation:</b>	Accepted as Submitted _____	Accepted as Amended _____	<input checked="" type="checkbox"/> No Action _____
<b>Delegate Action:</b>	Accepted _____	Rejected _____	

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**Title: Food Allergy information for state/local regulatory officials**

**Recommended Solution:**

The Conference recommends that the Food Allergen Committee be reestablished and that a letter be sent to the FDA recommending that food allergen resource information be included as part of the recommended curriculum in the *FDA Voluntary National Retail Food Regulatory Program Standards, Standard #2, Trained Regulatory Staff* and that a compendium of educational materials be made available to state/local regulators. Examples of educational materials currently available are attached to this Issue:

- *"Sample Allergen Check List for Food Suppliers and Manufacturers"*
- *"MN Allergen Labeling Document"*
- *"MN Allergen Awareness PowerPoint Presentation"*

The Conference further recommends that the Food Allergen Committee work with the FDA to develop an appropriate educational component regarding food allergen awareness.

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**Issue: 2008 III-008**

<b>Council Recommendation:</b>	Accepted as Submitted _____	Accepted as Amended _____	<input checked="" type="checkbox"/> No Action _____
<b>Delegate Action:</b>	Accepted _____	Rejected _____	

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**Title: Report: Barrier Hazards Committee**

**Recommended Solution:**

The Conference recommends acknowledgement of the Conference for Food Protection Barrier Hazard Committee report, and thanks the Committee members for their work during the past two years.

Additionally, the Conference recommends that a letter be sent to the FDA, USDA, and CDC recommending that further research be conducted into the hazards of using latex gloves in food service and react accordingly.

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**Issue: 2008 III-009**

<b>Council Recommendation:</b>	Accepted as Submitted	<input checked="" type="checkbox"/>	Accepted as Amended	<input type="checkbox"/>	No Action	<input type="checkbox"/>
<b>Delegate Action:</b>	Accepted	<input type="checkbox"/>	Rejected	<input type="checkbox"/>		

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**Title: Report: Sanitizer Committee**

**Recommended Solution:**

The Conference recommends acknowledgment of the 2006-08 Sanitizer Committee Report, with thanks to the members of the Sanitizer Committee for completing their task.

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**Issue: 2008 III-010**

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

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

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**Title: Harmonizing the Food Code with EPA Sanitizer Provisions**

**Recommended Solution:**

The Conference recommends that a letter be sent to the FDA recommending changes to the Food Code as detailed in the attached '*Recommended changes to harmonize Food Code and EPA sanitizer provisions*' (extracted from Table 1 of the CFP 2006-08 Sanitizer Committee Final Report). Detailed rationales for the recommended changes are included in the table. These recommendations include:

1. Changing "EPA-approved manufacturer's label use instructions" or similar wording, to "EPA-registered label use instructions" in sections 4-501.114 introduction, 4-501.114 (C)(3) and (E); and 4-703.11(C) to be technically accurate, emphasize adherence to label instructions, and harmonize language.
2. Adding concentration ranges and a reference to EPA-registered labels in the table in section 4-501.114 (A) so that the table reads: (*note: periods used below to align columns*)

<u>EPA-registered label</u> .....	.....Conc. ....	.....Minimum Temperature
.....MG/L .....	.....pH 10 or less, °C(°F) .....	.....pH 8 or less, °C(°F)
.....25 - <u>49</u> .....	.....49(120).....	..... 49(120)
.....50 - <u>99</u> .....	.....38 (100).....	..... 24 (75)
greater than or equal to 100 .....	.....13 (55).....	..... 13 (55)

3. Lowering the minimum temperature for iodine from 24°C (75°F) to 20°C (68°F) in 4-501.114 (B) to be consistent with science and harmonize with EPA registration protocols. Therefore 1-501.114(B) should read:

"An iodine solution shall have a:

- (1) Minimum temperature of 20°C (68°F), ..."

4. Changing the term "exposure time" to "contact time" in 4-501.114 introduction, 4-703.11 (C) (1-4), and Annex 3 for 4-501.114 because "contact time" is used by EPA, and adding language to 4-703.11(C) to reflect the need to follow EPA-registered label use instructions. Section 4-703.11 should read:

"After being cleaned, equipment food-contact surfaces and utensils shall be sanitized in: ...

(C) Chemical manual or mechanical operations, including the application of sanitizing chemicals by immersion, manual swabbing, brushing, or pressure spraying methods, using a solution as specified under 4-501.114. Contact times shall be consistent with those on EPA-registered label use instructions or if time is not specified by providing: ..."

5. Deleting section 4-501.114 (C)(2): "because it is redundant with the introductory paragraph of 4-501.114:

"A chemical sanitizer used in a sanitizing solution ... shall meet the criteria specified under 7-204.11 Sanitizers, Criteria, shall be used in accordance the EPA-registered label use instructions, and shall be used as follows:"

6. Delete all but paragraph 2 in Annex 3 for 4-501.14 (Warewashing Equipment, Cleaning Frequency) because it contains non-applicable information that is redundant with Annex 3 for 4-501.114 (Manual and Mechanical Warewashing Equipment, Chemical Sanitization - temperature, pH, Concentration, and Hardness) so that it reads:

During operation, warewashing equipment is subject to the accumulation of food wastes and other soils or sources of contamination. In order to ensure the proper cleaning and sanitization of equipment and utensils, it is necessary to clean the surface of warewashing equipment before use and periodically throughout the day."

The Sanitizer Committee be reformed with the charge to work with the FDA, EPA, and other stakeholders to develop appropriate language for the Food Code addressing onsite generation of pesticides in food establishments and report back to the 2010 CFP Council III.

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2008 Issue Form**

**Issue: 2008 III-011**

<b>Council Recommendation:</b>	Accepted as Submitted	<u>  X  </u>	Accepted as Amended	<u>      </u>	No Action	<u>      </u>
<b>Delegate Action:</b>	Accepted	<u>      </u>	Rejected	<u>      </u>		

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**Title: Quaternary Ammonium Compounds & Harmonization with EPA Practice**

**Recommended Solution:**

The Conference recommends that a letter be sent to the FDA recommending changes to the Food Code Annex 3 for section 4-501.114 to read as follows:

"With the passage of the Food Quality Protection Act of 1996 and the related Antimicrobial Regulation Technical Coordination Act of 1998, federal regulatory responsibility for chemical hard surface sanitizers was moved from FDA (CFSAN/OFAS) to EPA (Office of Pesticides Programs, Antimicrobial Division). As a result, the relevant Federal regulation moved from 21 CFR 178.1010 to 40 CFR 180.940. The Food Code contains provisions that were not captured in either 21 CFR 178.1010 or 40 CFR 180.940, such as pH, temperature, and water hardness. There is need to retain these provisions in the Code.

"The effectiveness of chemical sanitizers can be directly affected by the temperature, pH, concentration of the sanitizer solution used, and hardness of the water. Provisions for pH, temperature, and water hardness in 4-501.114 have been validated to achieve sanitization; however, these parameters are not always included on EPA-registered labels. Therefore, it is critical to sanitization that the sanitizers are used consistently with the EPA-registered label, and, if pH, temperature, and water hardness (for quat) are not included on the label, that the solutions meet the standards required in the Code.

"With respect to chemical sanitization, section 4-501.114 addresses the proper use conditions for the sanitizing solution, i.e., chemical concentration range, pH, and temperature minimum levels and, with respect to quaternary ammonium compounds (quats), the maximum hardness level. If these parameters are not as specified in the Code or on the EPA-registered label, then this provision is violated.

"By contrast, paragraph 4-703.11(C) addresses contact time in seconds. For chemical sanitization, this paragraph is only violated when the specified contact time is not met.

"Section 7-204.11 addresses whether or not the chemical agent being applied as a sanitizer is approved, listed, and used in accordance with the "Limits" for that use

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under 40 CFR 180.940. This is an indirect food additives concern, since chemical sanitizing solutions are not rinsed off in the United States. EPA sanitizer registration assesses compliance with 40 CFR 180.940, therefore if the product is used at the appropriate concentration for the application on the EPA-registered label, it is not necessary to consult 40 CFR 180.940 for further compliance verification. If a sanitarian determined that a solution exceeded the concentration for the application on the EPA-registered label or is used for an application that is not on the EPA-registered label, section 7-204.11 would be violated.

"To summarize, a sanitizing solution that is too weak would be a violation of section 4-501.114. A solution that is too strong would be a violation of section 7-204.11. Section 7-202.12 would not be violated due to the existence of section 7-204.11 that specifically addresses the use of chemical sanitizers."

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2008 Issue Form**

**Issue: 2008 III-012**

<b>Council Recommendation:</b>	Accepted as Submitted _____	Accepted as Amended _____	No Action _____	<u>  <b>X</b>  </u>
<b>Delegate Action:</b>	Accepted _____	Rejected _____		

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**Title: Support for Harmonizing the Food Code with EPA Sanitizer Provisions**

**Recommended Solution:**

The Conference recommends no action.

**Reason:**

Withdrawn by submitter.

**Conference for Food Protection  
2008 Issue Form**

**Issue: 2008 III-013**

<b>Council Recommendation:</b>	Accepted as Submitted _____	Accepted as Amended _____	No Action _____	<u>  <b>X</b>  </u>
<b>Delegate Action:</b>	Accepted _____	Rejected _____		

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**Title: Requirements for on-site generated electro-chemically activated sanitizers**

**Recommended Solution:**

The Conference recommends no action.

**Reason:**

The submitter indicated that the primary reason was to have the recreation of the Sanitizer Committee. The Sanitizer Committee was reformed by Issue 2008 III\_010.

**Conference for Food Protection  
2008 Issue Form**

**Issue: 2008 III-014**

<b>Council Recommendation:</b>	Accepted as Submitted _____	Accepted as Amended _____	No Action _____	<u>  <b>X</b>  </u>
<b>Delegate Action:</b>	Accepted _____	Rejected _____		

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**Title: 160°F Utensil Surface Temperature**

**Recommended Solution:**

The Conference recommends no action.

**Reason:**

The existing language in the code is acceptable, and that there is no scientific data to show otherwise.

**Conference for Food Protection  
2008 Issue Form**

**Issue: 2008 III-015**

<b>Council Recommendation:</b>	Accepted as Submitted _____	Accepted as Amended _____	No Action _____	<u>  <b>X</b>  </u>
<b>Delegate Action:</b>	Accepted _____	Rejected _____		

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**Title: Potable water rinse after terminal sanitizing step**

**Recommended Solution:**

The committee recommends no action.

**Reason:**

So that we may discuss and defer to 2008 Issue III\_016.

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2008 Issue Form**

**Issue: 2008 III-016**

<b>Council Recommendation:</b>	Accepted as Submitted _____	Accepted as Amended _____	<input checked="" type="checkbox"/> No Action _____
<b>Delegate Action:</b>	Accepted _____	Rejected _____	

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**Title: Post-sanitizing, Potable Water Rinse for Commercial Dishwashers**

**Recommended Solution:**

The Conference recommends that a letter be sent to FDA recommending that section 4-901.11 be modified as follows:

Equipment and Utensils, Air-Drying Required.

Except as specified in Paragraph (c) of this section after cleaning and sanitizing, equipment and utensils:

(A) Shall be air-dried or used after adequate draining as specified in the first paragraph of 40 CFR 180.940 Tolerance exemptions for active and inert ingredients for use in antimicrobial formulations (food-contact surface sanitizing solutions), before contact with FOOD; and

(B) May not be cloth dried except that utensils that have been air-dried may be polished with cloths that are maintained clean and dry.

(C) Equipment and utensils that have been cleaned and sanitized using mechanical warewashing equipment may be rinsed with potable water after sanitizer contact times are achieved pursuant to the EPA-registered label use instructions and before air drying as specified under paragraph (A) of this section.

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**Issue: 2008 III-017**

<b>Council Recommendation:</b>	Accepted as Submitted	<u>  X  </u>	Accepted as Amended	<u>          </u>	No Action	<u>          </u>
<b>Delegate Action:</b>	Accepted	<u>          </u>	Rejected	<u>          </u>		

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**Title: Modification of Time as a Public Health Control**

**Recommended Solution:**

The Conference recommends that a letter be sent to FDA requesting that the wording of §3.501.19 be changed as follows:

**3-501.19 Time as a Public Health Control.\***

(A) Except as specified under ¶ (D) of this section, if time without temperature control is used as the public health control for a working supply of potentially hazardous food (time/temperature control for safety food) before cooking, or for ready-to-eat potentially hazardous food (time/temperature control for safety food) that is displayed or held for sale or service:

(1) Written procedures shall be prepared in advance, maintained in the food establishment, and made available to the regulatory authority upon request that specify:

(a) Methods of compliance with Subparagraphs (B)(1)-(3) or (C)(1)-(5) of this section; and

(b) Methods of compliance with § 3-501.14 for food that is prepared, cooked, and refrigerated before time is used as a public health control.

(B) If time without temperature control is used as the public health control up to a maximum of 4 hours:

(1) The food shall have:

(a) an initial temperature of 5°C (41°F) or less when removed from cold holding temperature control, or

(b) an initial temperature of 57°C (135°F) or greater when removed from hot holding temperature control; or

(c) any temperature for uncut tomatoes.

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(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 for tomatoes the time that they are cut;

(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; and

(4) The food in unmarked containers or packages, or marked to exceed a 4-hour limit shall be discarded.

(C) If time without temperature control is used as the public health control up to a maximum of 6 hours:

(1) The food shall have an initial temperature of 5°C (41°F) or less when removed from temperature control and the food temperature may not exceed 21°C (70°F) within a maximum time period of 6 hours;

(2) The food shall be monitored to ensure the warmest portion of the food does not exceed 21°C (70°F) during the 6-hour period, unless an ambient air temperature is maintained that ensures the *food* does not exceed 21°C (70°F) during the 6-hour holding period;

(3) The food shall be marked or otherwise identified to indicate:

(a) The time when the food is removed from 5°C (41°F) or less cold holding temperature control, and

(b) The time that is 6 hours past the point in time when the food is removed from cold holding temperature control;

(4) The food shall be:

(a) Discarded if the temperature of the food exceeds 21°C (70°F), or

(b) Cooked and served, served at any temperature if ready-to-eat, or discarded within a maximum of 6 hours from the point in time when the food is removed from 5°C (41°F) or less cold holding temperature control; and

(5) The food in unmarked containers or packages, or marked with a time that exceeds the 6-hour limit shall be discarded.

(D) A food establishment that serves a highly susceptible population may not use time as specified under ¶¶ (A), (B) or (C) of this section as the public health control for raw eggs.



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**Issue: 2008 III-018**

<b>Council Recommendation:</b>	Accepted as Submitted _____	Accepted as Amended _____	<input checked="" type="checkbox"/> No Action _____
<b>Delegate Action:</b>	Accepted _____	Rejected _____	

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**Title: Change Hot Holding Temperatures from 135 F to 130 F**

**Recommended Solution:**

The Conference recommends that a committee be formed under direction of Council III to address the issues of hot holding temperatures and times, and any microbial risks that may be associated with different temperatures and times, as well as the accuracy and proper use of temperature measuring devices for this purpose and report back to the 2010 CFP Council III.

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2008 Issue Form**

**Issue: 2008 III-019**

<b>Council Recommendation:</b>	Accepted as Submitted _____	Accepted as Amended _____	<input checked="" type="checkbox"/> No Action _____
<b>Delegate Action:</b>	Accepted _____	Rejected _____	

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**Title: Cooling and reheating of partially cooked meat and poultry products**

**Recommended Solution:**

The Conference recommends that a letter be sent to the FDA recommending that changes be made to the Food Code to allow that:

(E) raw meat and poultry products may be partially cooked (heated to a temperature and time condition less than that specified under 3-401.11), only if foods are properly cooled per food code requirements followed by cooking as specified in Section 3-401.11(A)(3) provided that:

(1) written procedures are prepared in advance, maintained in the food establishment and made available to the regulatory authority upon request that specify:

- (a) methods to label or otherwise identify products indicating they are raw and require additional cooking.
- (b) methods to store and handle products as raw foods.
- (c) methods to comply with the cooling requirements of Section 3-501.14(A).
- (d) Methods to comply with the cooking requirements of Section 3-401.11(A) (3).

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2008 Issue Form**

**Issue: 2008 III-020**

<b>Council Recommendation:</b>	Accepted as Submitted _____	Accepted as Amended _____	No Action _____	<u>  <b>X</b>  </u>
<b>Delegate Action:</b>	Accepted _____	Rejected _____		

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**Title: Cold Holding of Fish in Reduced Oxygen Packaging**

**Recommended Solution:**

The Conference recommends no action.

**Reason:**

Additional information is needed regarding the relationship of time to the temperature; also the relationship between the time temperature integrator and the product is not presented.

**Conference for Food Protection  
2008 Issue Form**

**Issue: 2008 III-021**

<b>Council Recommendation:</b>	Accepted as Submitted	<u>  X  </u>	Accepted as Amended	<u>      </u>	No Action	<u>      </u>
<b>Delegate Action:</b>	Accepted	<u>      </u>	Rejected	<u>      </u>		

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**Title: Storage Temperature of Certain Natural Cheeses**

**Recommended Solution:**

The Conference recommends that a letter be sent to FDA requesting they consult with the National Advisory Committee on Microbiological Criteria for Foods (NACMCF) on the science presented in Attachment 3 that would support, as a minimum, that Tier 1 cheeses (Asiago (medium/old), Cheddar, Colby, Provolone, Romano and Swiss/Emmentaler) be classified as non-PHF/TCS food at storage temperatures not to exceed 30°C (86°F). In the interim, the Conference requests FDA continue to work with the National Cheese Institute (NCI) and the Food Marketing Institute (FMI) per the initial charge of the 2006-III-010 Issue on other cheeses that can be scientifically validated as being safe when held without refrigeration.

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2008 Issue Form**

**Issue: 2008 III-022**

<b>Council Recommendation:</b>	Accepted as Submitted _____	Accepted as Amended _____	<input checked="" type="checkbox"/> No Action _____
<b>Delegate Action:</b>	Accepted _____	Rejected _____	

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**Title: Time/Temperature Control for Safety for Cut Leafy Greens**

**Recommended Solution:**

The Conference recommends that a letter be sent to FDA recommending that section 3-501.16 be modified as follows:

(A) Except during preparation, cooking, or cooling, or when time is used as the public health control as specified under §3-501.19, and except as specified under ¶ (B) of this section, potentially hazardous food (time/temperature control for safety food) shall be maintained:

- (1) stays the same
- (2) stays the same

(B) Eggs that have not been treated to destroy all viable Salmonellae and cut leafy greens shall be stored in refrigerated equipment that maintains an ambient air temperature of 7°C (45°F) or less.

For the purposes of this recommendation the term "cut leafy greens" refers to fresh leafy greens whose leaves have been cut, shredded, sliced, chopped, or torn. The term "leafy greens" refers only to iceberg lettuce, romaine lettuce, leaf lettuce, butter lettuce, baby leaf lettuce (i.e., immature lettuce or leafy greens), escarole, endive, spring mix, spinach, cabbage, kale, arugula and chard. The term "leafy greens" does not include herbs such as cilantro or parsley.

**Conference for Food Protection  
2008 Issue Form**

**Issue: 2008 III-023**

<b>Council Recommendation:</b>	Accepted as Submitted _____	Accepted as Amended _____	No Action _____	<u>  <b>X</b>  </u>
<b>Delegate Action:</b>	Accepted _____	Rejected _____		

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**Title: Fresh Pressed/Squeezed Juice**

**Recommended Solution:**

The Conference recommends no action.

**Reason:**

Due to lack of clarity of the products included by this issue, and it was previously determined that product for immediate service relies on time as a public health control.

**Conference for Food Protection  
2008 Issue Form**

**Issue: 2008 III-024**

<b>Council Recommendation:</b>	Accepted as Submitted _____	Accepted as Amended _____	No Action _____	<u>  <b>X</b>  </u>
<b>Delegate Action:</b>	Accepted _____	Rejected _____		

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

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**Title: Wild Mushrooms**

**Recommended Solution:**

The Conference recommends no action.

**Reason:**

Information in this issue is scientifically inaccurate or is not provided.

**Conference for Food Protection  
2008 Issue Form**

**Issue: 2008 III-025**

<b>Council Recommendation:</b>	Accepted as Submitted _____	Accepted as Amended _____	No Action _____	<u>  <b>X</b>  </u>
<b>Delegate Action:</b>	Accepted _____	Rejected _____		

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

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**Title: A quantifiable definition for "clean"**

**Recommended Solution:**

The Conference recommends no action.

**Reason:**

It is out of the scope and expertise of the council and conference, and a workable definition already exists in the food code.



**Conference for Food Protection  
2008 Issue Form**

**Issue: 2008 III-026**

<b>Council Recommendation:</b>	Accepted as Submitted _____	Accepted as Amended _____	No Action _____	<u>  <b>X</b>  </u>
<b>Delegate Action:</b>	Accepted _____	Rejected _____		

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

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**Title: Hand Antiseptic Protocol to Clean Hands in No Water or Remote Locations**

**Recommended Solution:**

The Conference recommends no action.

**Reason:**

Issue III\_026 to be combined to III\_027.

**Conference for Food Protection  
2008 Issue Form**

**Issue: 2008 III-027**

<b>Council Recommendation:</b>	Accepted as Submitted _____	Accepted as Amended _____	<input checked="" type="checkbox"/> No Action _____
<b>Delegate Action:</b>	Accepted _____	Rejected _____	

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

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**Title: Sequential Application of Hand Antiseptic for Use in No-Water Situations**

**Recommended Solution:**

The Conference recommends that a letter be sent to FDA recommending section 5-203.11(C) be modified to read as follows:

5-203.11 Handwashing Sinks

(C) If approved, when food exposure is limited and handwashing sinks are not conveniently available, such as in some mobile or temporary food establishments or at some vending machine locations employees MAY:

1. Use chemically treated towelettes for handwashing, or
2. Use a regimen of sequential application of hand antiseptic, meeting requirements of 2-301.16 wherein the first application is treated as a handwash with full scrubbing action and then, while wet, wiped off with a single use dry towel, immediately followed by a second application which is allowed to dry per standard label instruction.

**Conference for Food Protection  
2008 Issue Form**

**Issue: 2008 III-028**

<b>Council Recommendation:</b>	Accepted as Submitted _____	Accepted as Amended _____	No Action _____	<u>  <b>X</b>  </u>
<b>Delegate Action:</b>	Accepted _____	Rejected _____		

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

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**Title: Elimination of Open, Refillable Soap Dispensers**

**Recommended Solution:**

The Conference recommends no action.

**Reason:**

Insufficient science has been presented to demonstrate the potential contamination of soap with foodborne pathogens, and the transfer of contamination from the soap to hands. Sufficient alternative systems have not been reviewed by science.