

Conference for Food Protection Council I 2012 Issue Recommendations Indianapolis, Indiana

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Conference for Food Protection – 2012

Council I

No	Title	AS	AA	NA	Other
I-001	Report - Plan Review Committee	X			
I-002	Temporary Food Establishments 2011 Final Document		X		
I-003	Re-create Plan Review Committee	X			
I-004	Change definition of PHF/TCS to TCS		X		
I-005	Sore Throat with Fever	X			
I-006	Report-Wild Harvested Mushroom Committee	X			
I-007	Redefine "approved mushroom identification expert" in Food Code § 3-201.16			X	
I-008	Resources and Criteria to Select Wild Mushroom Species			X	
I-009	Wild Harvested Mushroom Record-Keeping and Traceability			X	
I-010	Wild Harvested Mushroom Curriculum			X	
I-011	Wild Harvested Mushroom Exam			X	
I-012	Re-create Wild Harvested Mushroom Committee		X		
I-013	HACCP-based Guidance for Meat and Poultry Processing at Retail		X		
I-014	Beef Grinding Log Template for Retail Establishments		X		
I-015	Addition to Original Containers and Records Section in the FDA Food Code			X	
I-016	Addition to Duties: Person in Charge Section 2-103.11 of FDA Food Code			X	
I-017	Use of Consumer Advisory for Non-Continuous Cooking				Moved to C III
I-018	Report - Recall Evaluation Committee	X			
I-019	Uniform Food Recall System		X		
I-020	Recall Definitions and Decision Tree			X	
I-021	New Recall Notification Section of the FDA Food Code (Section 3-603.12)			X	
I-022	New Recordkeeping Section of the FDA Food Code (Section 3-603.13)			X	
I-023	Shellstock Record Keeping		X		
I-024	Food Code Date Marking Provision(s) For Raw, Live In-shell Shellstock		X		
I-025	Addition to Consumer Advisory, Section 3-603.11 of the Model Food Code		X		
I-026	Hand Antiseptics	X			
I-027	Use of Galvanized Metal with Acidic Foods		X		
I-028	Chemicals for Washing Fruits and Vegetables			X	
I-029	Testing for Hot Water Sanitizing			X	

No	Title	AS	AA	NA	Other
I-030	Food Equipment Certification		X		
I-031	Modify FDA Food Code §3-304.11 to include Linens and Napkins	X			
I-032	Allowance for a Direct Drain Connection in Warewashing Equipment			X	
I-033	Temperature Measuring Device for Warewashing Machines with Hot Water Sanitizing Rinse		X		
I-034	The 2009 FDA Food Code Introduced New Confusing Terms			X	
I-035	Updating of the Food Establishment Inspection Report		X		
I-036	Designation of Water Temperature at Handwashing Sinks as a Core Item		X		
I-037	Designation of Manual Warewashing Wash Solution Temperature as a Core Item		X		
I-038	Amendments to Public Information and Public Posting		X		
I-039	Addition to Section 8-4 Inspection and Correction of Violations			X	
I-040	Packaged Food Labeling Clarification		X		
I-041	Reuse-Refill of Multi-use Tableware (To go containers)		X		
I-042	Creation of Distribution and Storage, Transportation and Delivery Committee			X	
I-043	Cottage Industry/Direct Producer to Consumer Sales		X		
III-005	Clarify When Handwashing is Required before Donning/Changing Gloves	X			

**Conference for Food Protection
2012 Issue Form**

Issue: 2012 I-001

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

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Title: Report - Plan Review Committee

Recommended Solution:

The Conference recommends:

1. Acknowledgement of the CFP Plan Review Committee Report including the following attachments (content attachments presented for approval as the Issue titled: Temporary Food Establishments 2011 final document):
 - Temporary Food Establishments 2011 Final Document
 - Attachment I - Application To Operate A Temporary Food Establishment
 - Attachment II - Event Organizer Application To Operate Temporary Food Establishments
 - Attachment III - Temporary Food Establishment - Expanded Process Flow
2. Thank the Committee members.

**Conference for Food Protection
2012 Issue Form**

Issue: 2012 I-002

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

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Title: Temporary Food Establishments 2011 Final Document

Recommended Solution:

The Conference recommends that the following documents be accepted and posted on the CFP website (NOTE: documents can be found attached to the Issue titled: Report - Plan Review Committee):

- Temporary Food Establishments 2011 Final Document
- Attachment I - Application To Operate A Temporary Food Establishment
- Attachment II - Event Organizer Application To Operate Temporary Food Establishments
- Attachment III - Temporary Food Establishment - Expanded Process Flow

The Conference further recommends that a letter be sent to FDA requesting that the documents listed above also be made available on the FDA and CFP websites.

The Conference also recommends that prior to posting on the FDA and CFP websites the Plan Review committee chair work with the FDA to include final revisions to the Temporary Food Establishments 2011 Final Document as follows:

- Food security (e.g. locking refrigerated trucks at night)
- Disclaimer placed in a more prominent area in the document
- Guidance language- review places in document where “shall” is use and consider changing tense to suit more guidance language
- Note use of the term “model food code” throughout the report (change to FDA Food Code)
- Update the document in the Preface, bullet 3, to reflect that it was intended to be consistent with the 2009 Food Code and its Supplement
- Appropriately italicize pathogen names for *Shigella*, *Salmonella* Typhi, and *Escherichia coli* O157:H7

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**Conference for Food Protection
2012 Issue Form**

Issue: 2012 I-003

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

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Title: Re-Create Plan Review Committee

Recommended Solution:

The Conference recommends re-creating the Plan Review Committee following the CFP 2012 Biennial Meeting to continue its review and update of the following Conference for Food Protection documents and present their findings at the 2014 CFP Biennial Meeting:

- a. Permanent Outdoor Cooking Operations (2003)
- b. Mobile Food Establishments (2006)

**Conference for Food Protection
2012 Issue Form**

Issue: 2012 I-004

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

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Title: Change Terminology of PHF/TCS to TCS

Recommended Solution:

The Conference recommends that a letter be sent to the FDA requesting the following change to the 2009 Food Code (as modified by the Supplement issued in 2011):

Replace the current terminology "Potentially Hazardous Food (Time/Temperature Control for Safety Food)" abbreviated as "PHF/TCS" with the new term "Time/Temperature Control for Safety Food" abbreviated "TCS" throughout the entire FDA Food Code.

**Conference for Food Protection
2012 Issue Form**

Issue: 2012 I-005

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

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Title: Sore Throat with Fever

Recommended Solution:

The Conference recommends that a letter be sent to the FDA requesting the 2009 Food Code (as modified by the Supplement issued in 2011) Section 2-201.13(G) be amended so that persons with sore throat and fever can return to work after being free of symptoms for 24 hours.

**Conference for Food Protection
2012 Issue Form**

Issue: 2012 I-006

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

All information above the line is for conference use only.

Title: Report - Wild Harvested Mushroom Committee

Recommended Solution:

The Conference recommends acknowledgement of the Wild Harvested Mushrooms Committee's final report and recognize the effort that committee members put forth in completion of the charges issued by the 2010 biennial meeting.

**Conference for Food Protection
2012 Issue Form**

Issue: 2012 I-007

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

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Title: Redefine "approved mushroom identification expert" in Food Code § 3-201.16

Recommended Solution:

The Conference recommends no action.

Reason:

Included in Issue 2012 I-012.

**Conference for Food Protection
2012 Issue Form**

Issue: 2012 I-008

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

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Title: Resources and Criteria to Select Wild Mushroom Species

Recommended Solution:

The Conference recommends no action.

Reason:

Included in Issue 2012 I-012.

**Conference for Food Protection
2012 Issue Form**

Issue: 2012 I-009

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

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Title: Wild Harvested Mushroom Record-Keeping and Traceability

Recommended Solution:

The Conference recommends no action.

Reason:

Included in Issue 2012 I-012.

**Conference for Food Protection
2012 Issue Form**

Issue: 2012 I-010

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

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Title: Wild Harvested Mushroom Curriculum

Recommended Solution:

The Conference recommends no action.

Reason:

Included in Issue 2012 I-012.

**Conference for Food Protection
2012 Issue Form**

Issue: 2012 I-011

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

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Title: Wild Harvested Mushroom Exam

Recommended Solution:

The Conference recommends no action.

Reason:

Included in Issue 2012 I-012.

**Conference for Food Protection
2012 Issue Form**

Issue: 2012 I-012

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

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Title: Re-create Wild Harvested Mushroom Committee

Recommended Solution:

The Conference recommends that the following information be posted as a guidance document on the CFP website and titled "Draft Model Guidance for Wild Harvested Mushrooms", so that state and local jurisdictions can use this information to develop and implement their own wild harvested mushroom program.

Introduction:

This document serves as a draft template that state/local regulatory authorities can use as a model to build or enhance their wild mushroom program. This document is still a work in progress and the CFP committee welcomes any comments or recommendations for consideration.

This model program will permit a variety of wild harvested mushrooms to be harvested and sold to restaurants, food markets, retailers and farmer markets. Mushroom species vary from state to state and region to region. This model provides a method for regulatory agencies to create a species list for mushrooms approved for sale in their jurisdiction. This model also provides a basis for regulatory agencies to collaborate with colleges, universities, and/or mycological organizations to approve wild mushroom identifiers. Perhaps most importantly, our model provides a mechanism that regulatory agencies can use, in the event of a foodborne illness outbreak related to wild harvested mushrooms, whereby effective public health interventions including traceback and recall can be quickly and efficiently initiated.

There are four important elements of a model program that regulatory agencies can use to regulate wild harvested mushrooms at retail and foodservice establishments as follows:

1. *Developing resources & criteria to select wild mushroom species for service or sale,*
2. *Establish record-keeping and traceability to assure safety of wild harvested mushrooms,*

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3. *Develop a wild harvested mushroom curriculum to train ***Approved Mushroom Identifiers***, and*
4. *Create an exam so that approved mushroom identifiers can demonstrate their competence identifying different species of mushrooms.*

****Approved Mushroom Identifier:** One who has successfully completed a required course on identification of selected species of harvested mushrooms, the appropriate harvest, storage and preparation of those species, and who has demonstrated competence by passing an exam acceptable to the Regulatory Authority.*

1. **Developing resources & criteria to select wild mushroom species for service or sale.** Jurisdictions may choose to form a jurisdictional committee to determine which fresh, wild harvested mushroom species are appropriate for commercial harvest in their state. Representatives from the following groups may be considered for membership:

- 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;
- Chefs who serve fresh wild harvested mushrooms

Criteria to Select Wild Mushroom Species. Individual states may use the following criteria to establish a list of wild mushroom species for harvest and sale to the public. Wild mushrooms on the approved list may be sold by an approved mushroom identifier to or by a food establishment. Wild Mushroom Species that are:

- currently 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 the committee;
- generally considered a low allergic reaction risk as determined by the committee;
- consideration may be given for wild mushrooms approved for sale in other states (to be imported from those states), if accompanied by appropriate records

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2. **Establish record-keeping and traceability to assure safety of wild harvested mushrooms.** In order to assure traceability, the responsibility of the **approved mushroom identifier** must be delineated. Therefore each batch of mushrooms obtained from a wild approved mushroom identifier must be accompanied by a tag or label and include the following information:

1. Approved identifier name
2. Address & phone number
3. Latin binomial name and locally used common name of the mushroom
4. Harvest date
5. Harvest location (town, county, township, etc)
6. Harvest weight
7. Name of forager if not harvested by an approved identifier

The responsibility of foodservice establishments and retail stores is also taken into account and all foodservice establishments and retail or wholesale stores that receive wild harvested mushrooms should retain the wild harvested mushroom tag or label and make them available, upon request by the regulatory authority. The wild harvested mushroom tags are to remain attached to the container in which the wild harvested mushrooms were received until the container is empty. Duration of tag retention and record keeping to be determined by sound science and epidemiological evidence. Commingling of wild harvested mushroom lots is not recommended as it serves to confound traceback investigations and hinder efforts to remove implicated product from the food chain.

3. **Develop a wild harvested mushroom curriculum to train approved mushroom identifiers.** This is to be developed and administered by the jurisdictional committee. The curriculum should include general information about the following:

- Mushroom anatomy as it relates to identification;
- Mushroom toxins and case histories of poisonings;
- Specific information regarding habitat, including information on areas that are considered inappropriate for harvest (treated areas, brownfields, etc.);
- Proper collection, including information on proper harvesting and species conservation techniques ;
- Information on areas where harvesting is not permitted, or allowed only with permission;
- Identify foodborne illness associated with wild harvested mushrooms;
- Recognize the major microorganisms and toxins that can contaminate wild harvested mushrooms and the problems that can be associated with the contamination: bacteria, viruses, parasites, fungi as well as filth; cannot tell these by sight, but can tell if it has maggots ---- see FDA defect levels as a resource
- Define and recognize chemical and physical contamination and illnesses that can be associated with chemical and physical contamination of wild harvested mushrooms;
- Describe the relationship between personal hygiene and food safety.
Recognize the association between hand contact and foodborne illness:

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hand washing technique and frequency, proper use of gloves, minimize bare hand contact with wild harvested mushrooms;

- Recognize the association of personal habits and behaviors and foodborne illness: smoking, eating and drinking, wearing clothing that may contaminate wild harvested mushrooms, personal behaviors –coughing, etc.
- Recognize the association of foragers' health to foodborne illness;
- Need for continuing education in mushroom identification on a specified frequency;
- Concept of graduated licenses – based on the persons specific competence with regard to types of wild mushrooms or specialty

The curriculum should also include specific information about the approved species including:

- Latin binomial and common name;
- Specific characteristics required for proper identification, including differentiating characteristics of similar toxic and non-toxic species;
- Characteristics for determining that (if) the mushroom is in good condition;
- Information about proper storage;
- Information about proper preparation;
- Information about regulations that the harvester must comply with.
- Seasonality of mushrooms

4. **Create an exam so that approved mushroom identifiers can demonstrate their competence identifying different species of mushrooms.** This is to be developed and administered by individuals who have demonstrated competence as a trainer and are competent in the field identification of wild harvested mushroom species in their jurisdiction, as verified by a mycological association or other educational institution. The Regulatory Authority may choose to have the exam designed by a psychometrician or standardized by a third party authority

The exam should test individuals on the information in the curriculum with special emphasis on species identification. Use of photos is highly recommended. In some cases it may be appropriate to include a lab practicum with fresh samples of the approved species and their similar species to test identification skills. The passing score is to be determined by the Regulatory Authority. For the purposes of this recommendation, the **trainer** is defined as an individual who has demonstrated competence as an educator, competence in the field identification of wild mushroom species, and whose competence has been verified by a mycological association or educational institution recognized by the regulatory agency. Examples of organizations are North American Mycological Association (NAMA), Cooperative Extensions, Mycological Society of America, local or regional mycological associations, schools, colleges, and universities. An advanced degree in Mycology does not necessarily qualify an individual as an approved trainer in the field identification of mushroom species.

The following areas should be assessed when developing the exam:

- exam development; content validity;
- core assessment areas;
- scoring model;
- need for practicum testing vs. written ;
- examination body for administration;
- cross jurisdictional acceptance;
- Issuance of Certificate;
- Renewal of Certificate;
- Certificate Suspension and/or Revocation;
- Periodic Review;
- Involvement of Psychometrician

The Conference also recommends re-creating the Wild Harvest Mushroom Committee for the next biennium with the charge to continue to work to “refine guidelines to help regulators address the issue of wild mushrooms in food establishments”, as follows:

- work with FDA to revise current language in the FDA Food Code 3-201.16 and Annex 3 3-201.16 and create language that establishes criteria for compliance and enforcement.
- Refine educational curriculum and exam components, work with the USDA National Integrated Food Safety Initiative Retail Food Safety Consortium to develop a curriculum
- Pilot the draft model guidance.
- Create a record keeping document for trace back purposes
- Report back to CFP at the 2014 biennial meeting.

**Conference for Food Protection
2012 Issue Form**

Issue: 2012 I-013

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

All information above the line is for conference use only.

Title: HACCP-based Guidance for Meat and Poultry Processing at Retail

Recommended Solution:

The Conference recommends that a committee be established to:

(a) provide input on comprehensive Hazard Analysis Critical Control Point (HACCP) guidance materials under development by the Food Safety and Inspection Service (FSIS), in collaboration with the Association of Food And Drug Officials (AFDO),

(b) to assist in providing a uniform standard available for all regulatory jurisdictions in the evaluation of variance requests involving the processing of meat and poultry at retail food establishments, and

(c) to better control meat and poultry processing activities at retail food establishments, utilizing the attached guidance materials that are being further developed by FSIS and AFDO, *Model HACCP Plans for Retail Processing*, and *A Retail Food Establishment Guide for Developing a HACCP Plan - Meeting the Requirements of the FDA Food Code Variance in the Relation to Specialized Meat and Poultry Processing Methods*),

(d) report back to the 2014 Biennial Meeting with the recommendation that a letter be sent to FDA asking that they consider if and how these guidance materials can best be incorporated into:

- 1) FDA Food Code Annex 2 (References, Part 3 - Supportive Documents);
- 2) FDA Food Code Annex 4 (Management of Food Practices - Achieving Active Managerial Control of Foodborne Illness Risk Factors), and
- 3) FDA's two HACCP Manual "Managing Food Safety ; A Manual for the Voluntary Use of HACCP Principles for Operators of Food Service and Retail Establishments," and "Managing Food Safety: A Regulator's Manual for Applying HACCP Principles to Risk-Based Retail and Food Service Inspections and Evaluating Voluntary Food Safety Management Systems")

**Conference for Food Protection
2012 Issue Form**

Issue: 2012 I-014

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

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Title: Beef Grinding Log Template for Retail Establishments

Recommended Solution:

The Conference recommends

1. That a CFP Committee be created to:
 - a. review the FSIS grinding log template and provide feedback to FSIS for consideration into the future FSIS compliance guide on retail grinding logs and on its use at retail food establishments.
 - b. provide recommendations for supplier provided labels to accomplish record keeping within retail food establishments.
 - c. report back to the 2014 Biennial Meeting.
2. That a letter be sent to the FDA to request amending the 2009 Food Code (as modified by the supplement issued in 2011) Annex 2 - Supporting Documents, References under Part 3, K Supplemental Documents (Page 305), using strike through to remove language and underline format to add language to read as follows:

K. Guidance for Retail Food Establishments Regarding Beef Grinding Logs Tracking Supplier Information

This document may be found at the web site for "Compliance Guidelines for Establishments on the FSIS Microbiological Testing Program and Other Verification Activities for *Escherichia coli* O157:H7"
http://www.fsis.usda.gov/oppde/rdad/fsisdirectives/10010_1/ecolio157h7dirguid4-13-04.pdf On October 7, 2002, USDA/FSIS published a Federal Register Notice (67 FR 62332) entitled, *E. coli* O157:H7 Contamination of Beef Products, http://frwebgate.access.gpo.gov/cgi-bin/getdoc.cgi?dbname=2002_register&docid=02-25504-filed.pdf in which the Agency discussed its views on the application of the Hazard Analysis and Critical Control Point (HACCP) system regulations with respect to *Escherichia coli* (*E. coli*) O157:H7 contamination.

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USDA/FSIS announced in 2002 that there is sufficient new scientific data on the increased prevalence of *E. coli* O157:H7 in live cattle coming to slaughter and on its impact on public health to require that all establishments producing raw beef products reassess their HACCP plans, in light of these data.

Of particular concern to the USDA/FSIS is its ability to quickly and adequately traceback ~~*E. coli* O157:H7~~ contaminated product that is in commerce to its source and to remove it from commerce. In Spring March 2004, FSIS began conducting sampling and microbiological verification testing for *E. coli* O157:H7 in raw ground beef products at federally inspected establishments, retail facilities, as well as at import facilities. ~~the agency issued "FSIS Directive 10,010.1; revision 1, Microbiological Testing Program and Other Verification Activities for *Escherichia coli* O157:H7 in Raw Ground Beef Products and Raw Ground Beef Components and Beef Patty Components" available at http://frwebgate.access.gpo.gov/cgi-bin/getdoc.cgi?dbname=2002_register&docid=02-25504-filed.pdf. In this Directive, the Agency stated that, effective May 17, 2004, it would conduct sampling and microbiological verification testing for *E. coli* O157:H7 in raw ground beef products at federally inspected establishments, retail facilities, as well as at import facilities.~~ Some of the products most likely to be sampled and tested at retail food establishments are:

- Ground beef products produced from retail steaks and roasts.
- Manufacturing trimmings derived at retail food establishments.
- Ground beef that is formulated at retail food establishments by co-mingling in-store trim and trim from federally inspected establishments.
- Irradiated ground beef co-mingled with non-irradiated meat or poultry.

Additionally, ground beef products have been implicated as a transmission vehicle in foodborne outbreaks of infection with pathogens such as *Escherichia coli* O157:H7 and Salmonella. To facilitate product traceback and to meet regulatory requirements, USDA/FSIS expects retail food establishments as well as federally inspected establishments to maintain and provide FSIS with access to all applicable records associated with the source material used for ground beef products. In cases where USDA/FSIS identifies adulterated ground beef, *E. coli* O157:H7 ground beef in a product, and a product recall is necessary, grinding logs will facilitate identifying the source of the product and narrowing the scope of the recall.

FSIS recently published "Sanitation Guidance for Beef Grinders" which contains an example of a fresh ground beef production log. The guidance is located at the following website: http://www.fsis.usda.gov/PDF/Sanitation_Guidance_Beef_Grinders.pdf

The following information would be used to facilitate traceback of contaminated ground beef products:

- *The manufacturer name of source material used for product produced*
- *The type of product or description of the purchased or received article(s).*

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- *The establishment information from the label of source product used such as the name, address, and establishment number.*
- *The supplier lot numbers, product code or production or pack date of source materials used.*
- *Any other information that would be useful in the quick removal of adulterated product from the market or commerce such as time of grind, grinder sanitation records, and amount (in pounds) and lot/batch numbers, production codes, name and package size of products produced.*

In addition to the references cited above, the following references also provide information:

1. Federal Meat Inspection Act (21 USC Sec. 642).
2. Title 9 of the Code of Federal Regulations, section 320.1 Records required to be kept.
3. Guidance for Beef Grinders and Suppliers of Boneless Beef and Trim Products
4. Best Practices for Raw Ground Products
5. FSIS Sanitation Performance Standards Compliance Guide:
6. U.S. Department of Agriculture, Food Safety and Inspection Service, April 13, 2004, Compliance Guidelines For Establishments On The FSIS Microbiological Testing Program and Other Verification Activities For *Escherichia coli* O157:H7
http://www.fsis.usda.gov/oppde/rdad/fsisdirectives/10010_1/ecolio157h7dirguid4-13-04.pdf

~~The following information would be adequate for meeting federal transaction requirements:~~

- ~~• The name or description of the purchased or received article(s).~~
- ~~• The name, address, and establishment number of the seller of the articles purchased or received.~~
- ~~• The supplier lot numbers and production dates of the articles purchased or received.~~
- ~~• Any other information that would be useful in the quick removal of adulterated product from the market or commerce.~~

~~In addition to the references cited above, the following references also provide information:~~

- ~~1. Federal Meat Inspection Act (21 USC Sec. 642).~~
- ~~2. Title 9 of the Code of Federal Regulations, section 320.1 Records required to be kept.~~

~~1. U.S. Department of Agriculture, Food Safety and Inspection Service, April 13, 2004, Compliance Guidelines For Establishments On The FSIS Microbiological Testing Program and Other Verification Activities For *Escherichia coli* O157:H7~~

~~http://www.fsis.usda.gov/OPPDE/rdad/fsisdirectives/10010_1/ecolio157h7dirguid4-13-04.pdf.~~

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**Conference for Food Protection
2012 Issue Form**

Issue: 2012 I-015

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

All information above the line is for conference use only.

Title: Addition to Original Containers and Records Section in the FDA Food Code

Recommended Solution:

The Conference recommends no action.

Reason:

Issue 2012 I-014 forms a committee to discuss this issue.

**Conference for Food Protection
2012 Issue Form**

Issue: 2012 I-016

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

All information above the line is for conference use only.

Title: Addition to Duties: Person in Charge Section 2-103.11 of FDA Food Code

Recommended Solution:

The Conference recommends no action.

Reason:

Training is already addressed in the FDA Food Code in Section 2-103.11.

**Conference for Food Protection
2012 Issue Form**

Issue: 2012 I-018

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

All information above the line is for conference use only.

Title: Report - Recall Evaluation Committee

Recommended Solution:

The Conference recommends

- acknowledgement of the Food Recall Evaluation Committee (REC) report and attachments,
- thanking the Committee members for their efforts, and
- disbanding the Committee as the charges are completed.

**Conference for Food Protection
2012 Issue Form**

Issue: 2012 I-019

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

All information above the line is for conference use only.

Title: Uniform Food Recall System

Recommended Solution:

The Conference recommends that a letter be sent to the FDA and the USDA requesting that they work together in collaboration with industry stakeholders and other stakeholders on developing a uniform food recall system and report back to the CFP biennial meeting in 2014 with a status update. Examples of what should be considered in this initiative are:

- A mechanism for working with industry and other stakeholders to further identify the specific changes needed to enhance the current recall system
- A uniform recall process be used by all federal food regulatory agencies
- A revised classification system that is prompt, transparent and meaningful to industry, regulatory, and the general public using consistent definitions for recall classifications
- Consistent information provided with every recall, especially a decision on the classification
- Clarifying instructions and procedures for industry and the public
- A mechanism for engaging relevant private-sector expertise in recall investigations and recall decisions
- Reasonable "best practice" time frames for execution of recall communications and actions including verification of notification
- Clear and consistent information in recall notifications to each segment of the supply chain including information that clearly identifies the product being recalled in sufficient detail
- Consistent protocol for audits and/or effectiveness checks
- Consistent and more specific consumer messages (for example, explaining the difference between recalls for pathogens that present a risk to the general public versus a recall for an allergen that impacts a select portion of the population)
- A single website and database for all food recalls with a consumer- friendly format
- Creation of a decision tree for classification of recalls.

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**Conference for Food Protection
2012 Issue Form**

Issue: 2012 I-020

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

All information above the line is for conference use only.

Title: Recall Definitions and Decision Tree

Recommended Solution:

The Conference recommends no action.

Reason:

Key elements of Issue 2012 I-020 are addressed in the amended Issue 2012 I-019.

**Conference for Food Protection
2012 Issue Form**

Issue: 2012 I-021

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

All information above the line is for conference use only.

Title: New Recall Notification Section of the FDA Food Code (Section 3-603.12)

Recommended Solution:

The Conference recommends no action.

Reason:

The Food Safety Modernization Act is evaluating consumer notification in the event of product recalls.

**Conference for Food Protection
2012 Issue Form**

Issue: 2012 I-022

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

All information above the line is for conference use only.

Title: New Recordkeeping Section of the FDA Food Code (Section 3-603.13)

Recommended Solution:

The Conference recommends no action.

Reason:

Authority covered in the FDA Food Code Section 8-304.11H.

**Conference for Food Protection
2012 Issue Form**

Issue: 2012 I-023

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

All information above the line is for conference use only.

Title: Shellstock Record Keeping

Recommended Solution:

The Conference recommends the Conference for Food Protection (CFP) *and* the Interstate Shellfish Sanitation Conference (ISSC) jointly write a letter to State retail food programs requesting that retailers be advised of shellstock compliance and identification record requirements for the purpose of improving compliance per the FDA Food Code.

**Conference for Food Protection
2012 Issue Form**

Issue: 2012 I-024

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

All information above the line is for conference use only.

Title: Food Code Date Marking Provision(s) For Raw, Live In-shell SHELLSTOCK

Recommended Solution:

The Conference recommends that a letter be sent to the FDA requesting that Section 3-501.17 (F) of the FDA Food Code be clarified to state that raw, live in-shell shellstock are exempt from date marking.

**Conference for Food Protection
2012 Issue Form**

Issue: 2012 I-025

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

Delegate Action: Accepted x Rejected _____

All information above the line is for conference use only.

Title: Addition to Consumer Advisory, Section 3-603.11 of the Model Food Code

Recommended Solution:

The Conference recommends that a joint letter developed by FDA and CDC with the input of the Interstate Shellfish Sanitation Conference (ISSC) and consumer groups be sent to state commissioners of health and/or agriculture informing of the hazards associated with *Vibrio* in raw molluscan shellfish.

**Conference for Food Protection
2012 Issue Form**

Issue: 2012 I-026

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

All information above the line is for conference use only.

Title: Hand Antiseptics

Recommended Solution:

The Conference recommends that a letter be sent to the FDA requesting the 2009 Food Code (as modified by the Supplement issued in 2011) be amended as follows (new language shown with underline and deleted language shown with strike-through):

2-301.16 Hand Antiseptics.

(A) A hand antiseptic used as a topical application, a hand antiseptic solution used as a hand dip, or a hand antiseptic soap shall:

(1) Comply with one of the following:

(a) Be an approved drug that is listed in the FDA publication **Approved Drug Products with Therapeutic Equivalence Evaluations** as an approved drug based on safety and effectiveness; ^{Pf} or

(b) Have active antimicrobial ingredients that are listed in the FDA monograph for OTC Health-Care Antiseptic Drug Products as an antiseptic handwash, ^{Pf} and

(2) Comply with one of the following:

(a) Have components that are exempted from the requirement of being listed in federal food additive regulations as specified in 21 CFR 170.39 - Threshold of regulation for substances used in food-contact articles; ^{Pf} or

(b) Be listed in the following sections and used up to the maximum allowable concentration permitted by that regulation:

(i) 21 CFR 178 - Indirect Food Additives: Adjuvants, Production Aids, and Sanitizers ^{Pf} or,

(ii) 21 CFR 182 - Substances Generally Recognized as Safe, 21 CFR 184 - Direct Food Substances Affirmed as Generally Recognized as Safe, or 21

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CFR 186 - Indirect Food Substances Affirmed as Generally Recognized as Safe for use in contact with food, ^{Pf} or

(c) Have components that have been appropriately cleared for use as hand sanitizers with incidental food contact through GRAS notifications/affirmations or a Food Contact Notification (FCN) with FDA, and,

(3) Be applied only to hands that are cleaned as specified under § 2-301.12. ^{Pf}

(B) If a hand antiseptic does not meet the criteria specified under Subparagraph (A)(2) of this section, use shall be:

1. (1) Followed by thorough hand rinsing in clean water before hand contact with food or by the use of gloves; ^{Pf} or
2. (2) Limited to situations that involve no direct contact with food by the bare hands. ^{Pf}

(C) A hand antiseptic solution used as a hand dip shall be maintained clean and at a strength equivalent to at least 100 mg/L chlorine. ^{Pf}

**Conference for Food Protection
2012 Issue Form**

Issue: 2012 I-027

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

All information above the line is for conference use only.

Title: Use of Galvanized Metal with Acidic Foods

Recommended Solution:

The Conference recommends that a letter be sent to the FDA regarding potential changes to Annex 3 as it relates to zinc in galvanized food contact equipment and its incorporation into food during contact.

**Conference for Food Protection
2012 Issue Form**

Issue: 2012 I-028

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

All information above the line is for conference use only.

Title: Chemicals for Washing Fruits and Vegetables

Recommended Solution:

The Conference recommends no action.

Reason:

Issue is already addressed in Section 3-302.15 (C) of the FDA Food Code.

**Conference for Food Protection
2012 Issue Form**

Issue: 2012 I-029

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

All information above the line is for conference use only.

Title: Testing for Hot Water Sanitizing

Recommended Solution:

The Conference recommends no action.

Reason:

Combined and addressed in Issue 2012 I-033.

**Conference for Food Protection
2012 Issue Form**

Issue: 2012 I-030

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

All information above the line is for conference use only.

Title: Food Equipment Certification

Recommended Solution:

The Conference recommends that a letter be sent to the FDA requesting they study the expansion of properly accredited third-party certification programs to evaluate food service equipment to nationally recognized standards that address sanitation and safety.

**Conference for Food Protection
2012 Issue Form**

Issue: 2012 I-031

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

All information above the line is for conference use only.

Title: Modify FDA Food Code §3-304.11 to include Linens and Napkins

Recommended Solution:

The Conference recommends that a letter be sent to the FDA requesting the 2009 Food Code (as modified by the Supplement issued in 2011) be amended as follows (new language shown with underline and deleted language shown with strike-through):

3-304.11 Food Contact with Equipment and Utensils

FOOD shall only contact surfaces of:

(A) EQUIPMENT and UTENSILS that are cleaned as specified under Part 4-6 of this Code and SANITIZED as specified under Part 4-7 of this Code;^P or

(B) SINGLE-SERVICE and SINGLE-USE ARTICLES;^P or

(C) Linens and napkins as specified in §3-304.13.

**Conference for Food Protection
2012 Issue Form**

Issue: 2012 I-032

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

All information above the line is for conference use only.

Title: Allowance for a Direct Drain Connection in Warewashing Equipment

Recommended Solution:

The Conference recommends no action.

Reason:

This issue is currently covered in the FDA Food Code.

**Conference for Food Protection
2012 Issue Form**

Issue: 2012 I-033

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

All information above the line is for conference use only.

Title: Temperature Measuring Device for Warewashing Machines w/Hot Water Sanitizing Rinse

Recommended Solution:

The Conference recommends that a letter be sent to the FDA requesting the 2009 Food Code (as modified by the Supplement issued in 2011), Section 4-302.13, be amended as follows (new language shown with underline):

Temperature Measuring Devices, Manual and Mechanical Warewashing

(A) In manual warewashing operations, a temperature measuring device shall be provided and readily accessible for frequently measuring the washing and sanitizing temperatures.

(B) In hot water mechanical WAREWASHING operations, an irreversible registering temperature indicator shall be provided and readily accessible for measuring the utensil surface temperature

**Conference for Food Protection
2012 Issue Form**

Issue: 2012 I-034

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

All information above the line is for conference use only.

Title: The 2009 FDA Food Code Introduced New Confusing Terms

Recommended Solution:

The Conference recommends no action.

Reason:

The 2009 Food Code with the terminology of Priority, Priority Foundation, and Core have not been in common usage for a long enough period to provide valid data concerning the acceptability and training for use of the terms.

**Conference for Food Protection
2012 Issue Form**

Issue: 2012 I-035

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

All information above the line is for conference use only.

Title: Updating of the Food Establishment Inspection Report

Recommended Solution:

The Conference recommends that a letter be sent to the FDA requesting update of the inspection form and marking instructions in order to reflect the Priority, Priority Foundation and Core risk designations.

Draft documents attached to Issue 2012 I-035 will assist with this effort:

- Draft Food Establishment Inspection Report – Page 1
- Draft Food Establishment Inspection Report – Page 2
- Draft Instruction for Marking Guide

**Conference for Food Protection
2012 Issue Form**

Issue: 2012 I-036

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

Delegate Action: Accepted x Rejected _____

All information above the line is for conference use only.

Title: Designation of Water Temperature at Handwashing Sinks as a Core Item

Recommended Solution:

The Conference recommends that a letter be sent to the FDA requesting the following:

1. That the risk classification for Section 5-202.12 in the 2009 Food Code (as modified by the Supplement issued in 2011), be reviewed on current science.
2. That Section 5-202.12 of the FDA Food Code be modified as follows (new language in underline format):

Section 5-202.12 Handwashing Sink, Installation.

A HANDWASHING SINK shall be equipped to provide:

1. Water Pf.
2. At a temperature of at least 38°C (100°F) through a mixing valve or combination faucet. Pf C

**Conference for Food Protection
2012 Issue Form**

Issue: 2012 I-037

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

All information above the line is for conference use only.

Title: Designation of Manual Warewashing Wash Solution Temperature as a Core Item

Recommended Solution:

The Conference recommends that a letter be sent to the FDA requesting the following:

1. That the risk classification for Section 4-501.19 in the 2009 Food Code (as modified by the Supplement issued in 2011), be reviewed on current science.
2. That FDA's risk designation assessment process for each item should be made available on a FDA weblink.

**Conference for Food Protection
2012 Issue Form**

Issue: 2012 I-038

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

All information above the line is for conference use only.

Title: Amendments to Public Information and Public Posting

Recommended Solution:

The Conference recommends that a letter be sent to the FDA requesting the 2009 Food Code (as modified by the Supplement issued in 2011) be modified by adding new language (noted below in underlined format) to Chapter 8 Part 8-4 Inspection and Correction of Violations:

8-403.50 Public Information.

Except as specified in § 8-202.10, the regulatory authority shall treat the inspection report as a public document and shall make it available for disclosure to a person who requests it as provided in law.

8-403.51 Public Posting.

The regulatory authority shall require a sign/placard be posted in a conspicuous area notifying consumers that a copy of the most recent inspection report is available for review upon request.

**Conference for Food Protection
2012 Issue Form**

Issue: 2012 I-039

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

All information above the line is for conference use only.

Title: Addition to Section 8-4 Inspection and Correction of Violations

Recommended Solution:

The Conference recommends no action.

Reason:

Issue was addressed in Issue 2012 I-038.

**Conference for Food Protection
2012 Issue Form**

Issue: 2012 I-040

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

All information above the line is for conference use only.

Title: Packaged Food Labeling Clarification

Recommended Solution:

The Conference recommends that a letter be sent to the FDA to review the current Food Code language and CFR requirements for the purpose of clarifying the current labeling requirements of packaging food at retail.

**Conference for Food Protection
2012 Issue Form**

Issue: 2012 I-041

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

All information above the line is for conference use only.

Title: Reuse-Refill of Multi-use Tableware (To Go Containers)

Recommended Solution:

The Conference recommends that a letter be sent to the FDA requesting review and, if necessary, amendments to the 2009 Food Code (as modified by the Supplement issued in 2011), Sections 3-304.17 and 4-603.17 specifically, and other affected Food Code sections FDA identifies, to allow food establishments to provide reusable tableware/containers which can be returned and reused/refilled by that food establishment.

In amending those sections, language should:

1. identify specific criteria and procedures for food establishment approval of the process
2. confirm tableware/containers comply with 2009 Food Code Chapter 4 standards for Multi-use Equipment & Utensils
3. establish procedures for return/reuse of tableware/containers that include inspection by a food employee
4. establish procedures for limiting cross-contamination potential when tableware/containers are returned, inspected, cleaned and sanitized, and stored.

**Conference for Food Protection
2012 Issue Form**

Issue: 2012 I-042

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

All information above the line is for conference use only.

Title: Creation of Distribution and Storage, Transportation and Delivery Committee

Recommended Solution:

The Conference recommends no action.

Reason:

This issue will be addressed in the Food Safety and Modernization Act.

**Conference for Food Protection
2012 Issue Form**

Issue: 2012 I-043

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

All information above the line is for conference use only.

Title: Cottage Industry/Direct Producer to Consumer Sales

Recommended Solution:

The Conference recommends creating a Committee to develop a proposal for the 2014 Biennial Meeting that more completely addresses cottage industries and direct producer to consumer sales. The Committee charges should include:

- define Cottage Industries and Direct Producer to Consumer Sales
- write advisory statements as appropriate
- recommend Cottage Industry registration requirements
- collaborate with AFDO and review the AFDO guidelines
- require the Committee to submit a report at the 2014 Biennial Meeting along with Issues they identify

**Conference for Food Protection
2012 Issue Form**

Issue: 2012 III-005

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

All information above the line is for conference use only.

Title: Clarify When Handwashing is Required before Donning/Changing Gloves

Recommended Solution:

The Conference recommends that a letter be sent to the FDA requesting the 2009 Food Code (as modified by the Supplement issued in 2011), ¶ 2-301.14 (H), be amended to clarify the situations when hands shall be washed before donning gloves for working with food as follows (new language shown with underline):

(H) Before initially donning gloves for working with food,^P and when changing tasks;
P

AND the following language be added at the end of Annex 3, - Public Health Reasons / Administrative Guidelines - Chapter 2, Management and Personnel 2-301.14 *When to Wash*:

"Employees must wash their hands after any activity which may result in contamination of the hands. "When gloves are used to handle food, hands should be washed prior to donning gloves. If there is no change in the task being performed and there are no activities which could potentially result in cross contamination, then hands do not have to be washed between each change of gloves when performing the same task."