



Conference for Food Protection

2020

Biennial Meeting

***held in a virtual format
in August 2021***

**Council II –
Administration,
Education, and
Certification**

***Final Issue
Recommendations with
Assembly of State
Delegates Action***

Council Leadership

Sharon Wood, Chair

H-E-B (recently retired), San Antonio, TX

Joetta DeFrancesco, Vice Chair

Florida Department of Agriculture and Consumer Services,
Tallahassee, FL

Regulatory Voting Members

Wendy Bell, Mecklenburg County Health Department,
Charlotte, NC

Hector Dela Cruz, Los Angeles Department of Public Health,
Los Angeles, CA

Lisa Harrison, Indiana State Department of Health, Indianapolis,
IN

DeBrena Hilton, Tulsa Health Department, Tulsa, OK

Naomi Macias, Houston Public Health, Houston, TX

David C. Martin, Oregon Health Authority, Portland, OR

Michael Schaffer, Harris County Public Health Dept., Pasadena,
TX

Mark Speltz, Iowa Department of Inspections and Appeals, Des
Moines, IA

Christine Sylvis, Southern Nevada Health District, Las Vegas,
NV

Industry Voting Members

Bryan Chapman, State Food Safety, Orem, UT

Liz Corchado-Torres, National Registry of Food Safety
Professionals, Orlando, FL

Ashley Eisenbeiser, FMI – the Food Industry Association,
Arlington, VA

Courtney Halbrook, Top Golf, Dallas, TX

Jeff Hawley, Harris Teeter, Matthews, NC

Helen Kor, Motif Foodworks, Boston, MA

Geoffrey Luebkekmann, Florida Restaurant and Lodging Assn.,
Tallahassee, FL

Tara Paster Cammarata, Paster Training, Gilbertsville, PA

Larry Sigler, Waffle House, Norcross, GA

Academia Voting Member

Bridgett Sweet, Johnson & Wales University, Providence, RI

Consumer Voting Member

Anne Dolhanyk, Stop Foodborne Illness, West Linn, OR

Council Consultants

Beth Wittry, CDC, Atlanta, GA

Robert Sudler, FDA, College Park, MD

Brad Webb, USDA-FSIS, Washington, DC

Parliamentarian

Michael Antee, FDA-ORA, Seattle, WA

Scribe

Catherine Hosman, Association of Food and Drug Officials,
Peabody, MA

Regulatory Alternates

Robert Gilliland, Clay County Public Health Center, Liberty, MO

Stevan Walker, City of Lubbock Health Department, Lubbock,
TX

Lindy Wiedmeyer, City of West Allis Health Department, West
Allis, WI

Industry Alternate

Victoria Burgess, Publix Super Markets, Inc., Boynton Beach,
FL

Academic Alternate

Allen Reich, Northern Arizona University, Flagstaff, AZ

Consumer Alternate

Dr. James Kinchehoe, Center for Science in the Public Interest,
Washington, DC

Consultant Alternates

Dr. Erin Moritz, CDC, Atlanta, GA

Katey Kennedy, FDA, Beaverton, OR

Tennetta Hazard, USDA-FSIS, Washington, DC

Council II – 2020 Issue Listing

Number	Issue Title	As Submitted	As Amended	No Action	Assembly Action
II-001	FPMCC Final Report - Food Protection Manager Certification Committee	X			Accepted
II-002	FPMCC Standards for Accreditation of Food Protection Manager Certification	X			Accepted
II-003	FPMCC - Bylaw Revisions	X			Accepted
II-004	Limit CFPM accredited exam certificate validity to four years		X		Accepted
II-005	Report-Constitution Bylaws and Procedures Committee (CBPC)	X			Accepted
II-006	CBPC 2 - Revised CFP Constitution and Bylaws	X			Accepted
II-007	CBPC #3 - At Large Committee Membership		X		Accepted
II-008	CBPC 4: Memorandum of Understanding between CFP and NACCHO	X			Accepted
II-009	Reestablishment of a Food Defense Committee		X		Accepted
II-010	Local Regulator Voting Representation on the Assembly of State Delegates.		X		Accepted
II-011	Allergen Committee (AC) Report		X		Accepted
II-012	AC #2 - Post Food Allergy Notifications Guidance Document on CFP Website		X		Accepted
II-013	AC #3 - Amend Food Code for Major Food Allergen Training for Food Employees		X		Accepted
II-014	AC#4 Amend Food Code for Notification of Major Food Allergens in Bulk Foods	X			Accepted
II-015	AC #5 - Amend Food Code for Written Notification of Major Food Allergens		X		Accepted
II-016	AC#6 Amend Food Code:Major Food Allergen Notification Upon Consumer Request			X	Accepted
II-017	PSC Issue #1: Report - 2018-2020 Program Standards Committee	X			Accepted
II-018	PSC Issue #2 New assessment tool for Standard 8 Staffing Level Criteria	X			Accepted
II-019	PSC Issue #3 Posting updated Crosswalk - Requirements for Foodborne Illness	X			Accepted
II-020	PSC Issue #4 Maintenance and Posting of the Self-Assessment Tool (SA Tool)		X		Accepted
II-021	Creation of a Digital Food Safety System Committee		X		Accepted
II-022	Creation of a Digital Temperature Monitoring Equipment Committee			X	Accepted
II-023	PSC #5 Continuation of Issue 2018 II-014 PSC2	X			Accepted
II-024	PSC Issue #6 Amend Standard 2 Appendix B-1 format	X			Accepted
II-025	PSC Issue #7 Amend Std 2 curriculum to replace select courses with updates		X		Accepted
II-026	PSC Issue #8 Amend Standard 2 to include additional "pre" and "post" topics		X		Accepted
II-027	PSC Issue #9 Amend Std 2 to increase the time for completion of Steps 1-4	X			Accepted
II-028	PSC Issue #10 Amend CFP Training Manual to add Quality Program Elements	X			Accepted
II-029	CFP Model Code		X		Accepted
II-030	Creation of a Food Safety Management System (FSMS) Committee		X		Accepted

Number	Issue Title	As Submitted	As Amended	No Action	Assembly Action
II-031	Standard 1 Update to Require 80% of Certain Provisions	X			Accepted
II-032	Amend VNRFPS Standard 6, Compliance and Enforcement	X			Accepted
II-033	Refer Standard 5 to Program Standards Committee for Review and Updating		X		Accepted
II-034	CBPC 5 - Revised CFP Constitution and Bylaws	X			Accepted

**Conference for Food Protection
2020 Issue Form**

Issue: 2020 II-001

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:

FPMCC Final Report Food Protection Manager Certification Committee

Recommended Solution: The Conference recommends...:

acknowledgement of the 2018 - 2020 Food Protection Manager Certification Committee (FPMCC) Final Report and thanking the committee members for their work.

The Conference further recommends the continuation of the following charge (from Issue #: 2018 II-009) assigned to the Food Protection Manager Certification Committee (FPMCC), a standing committee, for the next biennium:

To carry out charges assigned via the Conference Issue process and from the Conference Executive Board relating to food protection manager certification and to adopt sound, uniform accreditation standards and procedures that are accepted by the Conference while ensuring that the conference Standards for Accreditation for Food Protection Manager Certification programs and the accreditation process are administered in a fair and responsible manner.

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

**Conference for Food Protection
2020 Issue Form**

Issue: 2020 II-001

Council Recommendation:	Accepted as Submitted	<input checked="" type="checkbox"/>	Accepted as Amended	<input 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:

FPMCC Final Report Food Protection Manager Certification Committee

Recommended Solution: The Conference recommends...:

acknowledgement of the 2018 - 2020 Food Protection Manager Certification Committee (FPMCC) Final Report and thanking the committee members for their work.

The Conference further recommends the continuation of the following charge (from Issue #: 2018 II-009) assigned to the Food Protection Manager Certification Committee (FPMCC), a standing committee, for the next biennium:

To carry out charges assigned via the Conference Issue process and from the Conference Executive Board relating to food protection manager certification and to adopt sound, uniform accreditation standards and procedures that are accepted by the Conference while ensuring that the conference Standards for Accreditation for Food Protection Manager Certification programs and the accreditation process are administered in a fair and responsible manner.

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

**Conference for Food Protection
2020 Issue Form**

Issue: 2020 II-002

Council Recommendation:	Accepted as Submitted	<input checked="" type="checkbox"/>	Accepted as Amended	<input 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:

FPMCC Standards for Accreditation of Food Protection Manager Certification

Recommended Solution: The Conference recommends...

1. approval of the revised **Standards for Accreditation of Food Protection Manager Certification Programs** (attached to Issue titled: **FPMCC Final Report - Food Protection Manager Certification Committee**; attachment title: **Attachment III_CFP Food Protection Manager Certification Standards Version 1.9.2020.**);
2. authorizing the Conference to make any necessary edits prior to posting the document on the CFP web site to assure consistency of format and non-technical content; edits will not affect the technical content of the document; and
3. that the revised Standards be posted on the CFP website in PDF format.

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

**Conference for Food Protection
2020 Issue Form**

Issue: 2020 II-003

Council Recommendation:	Accepted as Submitted	<input checked="" type="checkbox"/>	Accepted as Amended	<input 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:

FPMCC - Bylaw Revisions

Recommended Solution: The Conference recommends...:

1. approval of the revised **Food Protection Manager Certification Committee Bylaws** (attached to Issue titled: **FPMCC Final Report**; attachment title: **Attachment IV_ FPMCC Bylaws 2019**);
2. authorizing the Conference to make any necessary edits prior to posting the document on the CFP web site to assure consistency of format and non-technical content; edits will not affect the technical content of the document; and
3. that the revised Bylaws be posted on the CFP website in PDF format.

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

**Conference for Food Protection
2020 Issue Form**

Issue: 2020 II-004

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:

Limit CFPM accredited exam certificate validity to four years

Recommended Solution: The Conference recommends...:

that the Food Protection Manager Certification Committee review the impact and feasibility of changing the frequency of required certification examination to a time period not to exceed four years from date of issuance, aligning knowledge demonstration by examination with the routine four-year update and publication of the FDA Retail Food Code.

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

**Conference for Food Protection
2020 Issue Form**

Issue: 2020 II-005

Council Recommendation:	Accepted as Submitted	<input checked="" type="checkbox"/>	Accepted as Amended	<input 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:

Report-Constitution ByLaws and Procedures Committee (CBPC)

Recommended Solution: The Conference recommends...:

acknowledgement of the 2018-2020 Constitution Bylaws and Procedures Committee Final Report and thanking the committee members for their hard work.

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

**Conference for Food Protection
2020 Issue Form**

Issue: 2020 II-006

Council Recommendation:	Accepted as Submitted	<input checked="" type="checkbox"/>	Accepted as Amended	<input 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:

CBPC 2 - Revised CFP Constitution and By-Laws

Recommended Solution: The Conference recommends...:

1. Acceptance of the Draft of Revised CFP Constitution and By-Laws submitted in Final Report Issue, Content Document #5
2. These governing documents be reviewed on a recurrent basis every biennium, prioritized in this manner
 1. Constitution
 2. Biennial Meeting/CFP Procedures document
 3. Position descriptions
 4. Policy documents

unless the Executive Board determines there is a need for a change in priority

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

**Conference for Food Protection
2020 Issue Form**

Issue: 2020 II-007

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:

CBPC #3 - At Large Committee Membership

Recommended Solution: The Conference recommends...:

Amending the Conference for Food Protection Constitution and By-Laws 2018 as follows:

Article XV Duties of the Committees

Section 13. Council Committee Size and Constituency: Council Committee membership discussion is limited to Council Committees only. Membership on Standing Committees or ~~Executive~~ Board Ad Hoc Committees is defined by the CFP ~~Executive~~ Board.

Subsection 1. Committee size.

Voting membership for Council Committees should be comprised of at least eleven (11) voting members with a maximum of ~~no more than~~ twenty-three (23) voting members. Non-voting membership should be comprised of a maximum of 36 non-voting alternates.

1. Minimum size: Voting membership for a minimum size committee is the Chair, Vice Chair, o n e (1) representative from state regulatory, one (1) representative from local regulatory, two (2) representatives from industry, one (1) from an academic institution, one (1) consumer representative, and three elective (3) representatives which may be selected from any Conference constituency with an emphasis on expertise specific to the committee's charge(s).
2. Maximum size: Voting membership for a maximum size committee is the Chair, Vice Chair, four (4) representatives from state regulatory, four (4) representatives from local regulatory, eight (8) representatives from industry, one (1) from an academic institution, one (1) consumer representative, and three elective (3) representatives that may be selected from any Conference constituency with an emphasis on expertise specific to the committee's charge(s).
3. Any committee comprised of membership numbers between the minimum and maximum shall make every reasonable effort to maintain constituency balances.

Subsection 2. Committee Membership Selection. The Council Committee Chair and Vice Chair of a Council Committee may be selected from any of the Conference constituencies as approved by the Conference Chair Council Chair and the Executive Board, provided each is from a different constituency. The Council Committee Chair and Vice Chair are responsible for selecting the voting members and alternates from the list of committee volunteers. If a Council Committee Chair does not receive sufficient volunteers in the appropriate constituencies, they shall confer with the Council Chair to seek volunteers from the Conference membership, making every reasonable effort to maintain constituency balance. The Council Committee Chair, in conference with the Council Chair and/or Executive Board, shall have the flexibility to fill vacancies in the voting membership with unbalanced constituency representation, if deemed necessary, to reach a minimum of 11 voting committee members. All proposed committee members must be approved by the Executive Board in accordance with Article XIII, Section 6, Subsection 4 of the Constitution and Bylaws. All voting members and alternate non-voting members shall be identified as such on the approved committee roster along with their respective constituency.

Subsection 3. Alternate member duties. ~~A maximum of 23 voting members are permitted on a council committee. All volunteers not selected for a voting position shall be offered an "at-large" non-voting position on the committee. There is no limit to the number of at-large non-voting members that may participate. At large~~ Alternate members will be included and allowed to participate in all committee functions, including but not limited to, meetings, conference calls, emails, deliberations, research and activities, but will not have an individual vote on committee actions. ~~All voting members and at-large non-voting members shall be identified as such on the committee roster along with their respective constituency.~~

Subsection 4. Committee voting member vacancies. In the event a Council Committee voting member departs such a committee during a biennial cycle, an ~~at-large~~ alternate member of the same constituency as the departing member shall be selected by the Council Chair to fill the vacancy, ~~subject to approval by the Council Conference Chair and Executive Board in accordance with Article XIII, Section 6, Subsection 4 of the Constitution and Bylaws.~~ If a Council Committee voting member changes constituency during a biennial cycle, and there is no vacancy in that member's new constituency, the member will need to transition from service as a voting member on that committee and may continue to serve as an ~~at-large~~ alternate non-voting member for the remainder of the biennial cycle. This transition will occur upon notification to the Council Committee Chair.

Subsection 5. Committee membership continuity. ~~The Chair of a council committee~~ A Council Committee Chair that continues over more than one biennial cycle shall assess the immediate previous committee membership to ensure at least 50% of the ongoing committee's voting membership are new members that did not serve as voting members on the immediate previous committee. This will ensure that an increased number of ~~at-large~~ Conference members ~~or others~~ have an opportunity to

participate as a voting member over time when there are a large number of volunteers.

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

**Conference for Food Protection
2020 Issue Form**

Issue: 2020 II-008

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

Delegate Action: Accepted **x** Rejected

All information above the line is for conference use only.

Title:

CBPC 4: Memorandum of Understanding between CFP and NACCHO

Recommended Solution: The Conference recommends...:

Adoption of the Memorandum of Understanding with the National Association of County and City Health Officials (NACCHO). *Note: Document is attached to Issue titled Report - CFP Constitution, By-Laws, and Procedures Committee (CBPC), Document #6.*

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

**Conference for Food Protection
2020 Issue Form**

Issue: 2020 II-009

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:

Reestablishment of a Food Defense Committee

Recommended Solution: The Conference recommends...:

that a Food Defense Committee be reestablished to evaluate ways to improve Food Defense awareness for both operators and regulators in food establishments. Charges for the committee are:

1. Identify current food defense references to be included in Appendix 2, Section 4.
2. Recommend whether an additional knowledge area under 2-102.11(C) relating to Food Defense in food establishments is appropriate.
3. Report the committee's findings and recommendations back to the Conference at the next Biennial Meeting.
4. The Committee would work closely with the FDA Food Defense and Emergency Coordination staff in CFSAN.

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

**Conference for Food Protection
2020 Issue Form**

Issue: 2020 II-010

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:

Local Regulator Voting Representation on the Assembly of State Delegates.

Recommended Solution: The Conference recommends...:

that a committee be formed to evaluate local regulator voting representation on the Assembly of Delegates and report to the Executive Board for consideration of the following:

1. Examining the current by-laws to include an historical perspective and exploring methods to provide representation of local regulators on the Assembly of State Delegates
2. Reporting back to the Executive Board before the next biennium to make a recommendation for consideration for issue submittal during the next biennium
3. Including representation from the Constitution and By-laws Committee to assist in the development of recommendations and amendments from the findings determined in charge

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

**Conference for Food Protection
2020 Issue Form**

Issue: 2020 II-011

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:

Allergen Committee (AC) Report

Recommended Solution: The Conference recommends...:

Acknowledgement of the 2018 - 2020 Allergen Committee Final Report, thanking the committee members for the completed work,

and

Re-creation of the Allergen Committee to complete the following three charges:

1. Develop an operational framework for food allergy prevention and control using existing research and other evidence-based materials (for example: CDC guidance in schools and guidance developed by retail food industry) in retail food establishments including:
 - a. A written template retail food establishments can use to reduce the risk of food allergy reactions and respond to any reactions that do occur. The template can incorporate findings, lessons, materials, etc. from items 2-6.
 - b. Steps to take during a food allergy emergency and identify key components of food allergy emergency plans.
 - c. Food allergy training for food workers and identify educational content and training needs based on employees' assigned duties.
 - d. Findings, recommendations, and materials from the 2018 Allergen Committee to ensure retail food establishments have tools to notify customers when menu items contain major food allergens.
 - e. Food-handling practices, policies, and procedures to prevent food allergens from unintentionally contacting another food.
 - f. Equal considerations for alternate food sources, such as food pantries and food banks, to ensure equity and access.
- 2: Recommend changes to the Food Code that support retail food establishments to operationalize framework to prevent and control food allergic reactions.

3: Report back findings and recommendations to the next Biennial Meeting of the Conference for Food Protection.

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

**Conference for Food Protection
2020 Issue Form**

Issue: 2020 II-012

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:

AC #2 - Post Food Allergy Notifications Guidance Document on CFP Website

Recommended Solution: The Conference recommends...:

1. Acceptance of the committee generated guidance document entitled "**Food Allergy Notifications: A Guidance for Industry**" (attached as content document 3 to Issue titled: Allergen Committee Report); and
2. Authorizing the Conference to make any necessary edits prior to posting the document on the CFP web site to assure consistency of format and non-technical content; edits will not affect the technical content of the document; and
3. Prior to posting the final document on the CFP website in PDF format, it will be reviewed to remove any potential violations of the CFP Commercialism and Comity Policy.

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

**Conference for Food Protection
2020 Issue Form**

Issue: 2020 II-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:

AC #3 - Amend Food Code for Major Food Allergen Training for Food Employees

Recommended Solution: The Conference recommends...:

that a letter be sent to FDA requesting that Paragraph 2-103.11(N) of the current Food Code be amended as shown below (stricken language with strikeout), and a new Paragraph be added to Section 2-103.11, as shown below (*new language underlined*):

2-103.11 Person in Charge

The PERSON IN CHARGE shall ensure that:

(N) Employees are properly trained in FOOD safety, ~~including FOOD allergy awareness~~, as it relates to their assigned duties;

EMPLOYEES are properly trained in FOOD allergy awareness, as it relates to their assigned duties. This training shall include, but is not limited to:

- Identification of the major FOOD allergens;
- FOOD allergen ingredient identities and labeling;
- Knowledge of cross-contact concerning the major FOOD allergens;
- Recognition of symptoms of an allergic reaction;
- How to respond to an allergic reaction.

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

**Conference for Food Protection
2020 Issue Form**

Issue: 2020 II-014

Council Recommendation:	Accepted as Submitted	<input checked="" type="checkbox"/>	Accepted as Amended	<input 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:

AC#4 Amend Food Code for Notification of Major Food Allergens in Bulk Foods

Recommended Solution: The Conference recommends...:

that a letter be sent to FDA requesting that Subparagraph 3-602.11(C)(2) of the current FDA Food Code be amended as shown below (*new language underlined*):

3-602.11 Food Labels.

(C) Bulk FOOD that is available for CONSUMER self-dispensing shall be prominently labeled with the following information in plain view of the CONSUMER:

- (1) The manufacturer's or processor's label that was provided with the FOOD; or
- (2) A card, sign, or other method of notification that includes the information specified under Subparagraphs (B)(1), (2), (5) and (6) of this section.

The referenced Subparagraph 3-602.11(B)(5) states:

(B) Label information shall include:

- (5) The name of the FOOD source for each MAJOR FOOD ALLERGEN contained in the FOOD unless the FOOD source is already part of the common or usual name of the respective ingredient. Pf

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

**Conference for Food Protection
2020 Issue Form**

Issue: 2020 II-015

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:

AC #5 - Amend Food Code for Written Notification of Major Food Allergens

Recommended Solution: The Conference recommends...:

that a letter be sent to FDA requesting that a new Paragraph be added to Section 3-602.12 of the current FDA Food Code as shown below (*new language underlined*).

3-602.12 Other Forms of Information

(C) The PERMIT HOLDER shall notify CONSUMERS of the presence of MAJOR FOOD ALLERGENS as ingredients in unpackaged FOOD items using brochures, deli case or menu notifications, label statements, table tents, placards, electronic, or other effective written means. CONSUMER notifications of MAJOR FOOD ALLERGENS must be specific to FOOD items that contain MAJOR FOOD ALLERGENS and must include either the common name or an image of the relevant MAJOR FOOD ALLERGEN.

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

**Conference for Food Protection
2020 Issue Form**

Issue: 2020 II-016

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:

AC#6 Amend Food Code: Major Food Allergen Notification Upon Consumer Request

Recommended Solution: The Conference recommends...:

No action since the Issue is addressed in Issue 2020-II-015.

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

**Conference for Food Protection
2020 Issue Form**

Issue: 2020 II-017

Council Recommendation:	Accepted as Submitted	<input checked="" type="checkbox"/>	Accepted as Amended	<input 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:

PSC Issue #1: Report - 2018-2020 Program Standards Committee

Recommended Solution: The Conference recommends...:

1. Acknowledgment of the 2018-2020 Program Standards Committee Final Report; and
2. Thanking the Committee members for their work and dedication during the 2018-2020 biennium.
3. The Conference further recommends the Program Standards Committee, a CFP standing committee, be charged with the following during the next biennium:
 - a. Identify inconsistencies in language between all Standards in the Retail Program Standards;
 - b. Continue review of initiatives (existing, new or under development) involving the training, evaluation and/or certification of food safety inspection officers to ensure the sharing of information and eliminate unnecessary redundancy in the creation of work products or assignments of tasks/responsibilities; and
 - c. Maintain the "Crosswalk - Requirements for Foodborne Illness Training Programs" document as a resource for content baseline for foodborne illness training.

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

**Conference for Food Protection
2020 Issue Form**

Issue: 2020 II-018

Council Recommendation:	Accepted as Submitted	<input checked="" type="checkbox"/>	Accepted as Amended	<input 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:

PSC Issue #2 New assessment tool for Standard 8 Staffing Level Criteria

Recommended Solution: The Conference recommends...:

that a letter be sent to FDA asking them to modify the "Description of Requirements" for "Staffing Level" in Standard 8 by including the proposed model assessment tool as an alternative option to assess compliance for the Voluntary National Retail Food Regulatory Program Standards.

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

**Conference for Food Protection
2020 Issue Form**

Issue: 2020 II-019

Council Recommendation:	Accepted as Submitted	<input checked="" type="checkbox"/>	Accepted as Amended	<input 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:

PSC Issue #3 Posting updated Crosswalk - Requirements for Foodborne Illness

Recommended Solution: The Conference recommends...:

1. Approval of the updated document titled "Crosswalk - Requirements for Foodborne Illness Training Programs" (Crosswalk) (revision date 10/24/19) and authorizing the Conference to make any necessary edits before posting the document on the CFP website.
2. Replace the existing PDF file on the CFP website with the updated Crosswalk document.

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

**Conference for Food Protection
2020 Issue Form**

Issue: 2020 II-020

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:

PSC Issue #4 Maintenance and Posting of the Self-Assessment Tool (SA Tool)

Recommended Solution: The Conference recommends...:

that a letter be sent to FDA asking them to maintain the Self- Assessment (SA) Tool that aligns with revisions of the Retail Program Standards

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

**Conference for Food Protection
2020 Issue Form**

Issue: 2020 II-021

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:

Creation of a Digital Food Safety System Committee

Recommended Solution: The Conference recommends...:

the creation of a Digital Food Safety System Committee to complete the following charges and report its findings at the next CFP Meeting.

The Committee will be charged with:

1. Identifying best practices, existing guidance documents, and research that relate to the use of digital food safety management systems including digital temperature monitoring equipment.
2. Developing a guidance document for food establishments and regulatory authorities that establishes General Best Practice Guidelines for Digital Food Safety Management Systems including digital temperature monitoring equipment.
3. Determining appropriate methods of sharing the committee's work, including but not limited to a recommendation that a letter be sent to FDA requesting that the Food Code, Annex 4 (Management of Food Safety Practices - Achieving Active Managerial Control of Foodborne Illness Risk Factors), Annex 2 (References, Part 3-Supporting Documents) be amended by adding references to the new guidance document as well as any existing guidance documents that the committee recommends, and the posting of information on the CFP website.
4. Reporting the committee's findings and recommendations to the next Biennial Meeting of the Conference for Food Protection.

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

**Conference for Food Protection
2020 Issue Form**

Issue: 2020 II-022

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:

Creation of a Digital Temperature Monitoring Equipment Committee

Recommended Solution: The Conference recommends...:

No action since the Issue is addressed in Issue 2020-II-021.

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

**Conference for Food Protection
2020 Issue Form**

Issue: 2020 II-023

Council Recommendation:	Accepted as Submitted	<input checked="" type="checkbox"/>	Accepted as Amended	<input 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:

PSC #5 Continuation of Issue 2018 II-014 PSC2

Recommended Solution: The Conference recommends...:

1. The Program Standards committee and FDA staff continue to explore the feasibility of incorporation of plan review functions into the standards either as a stand-alone standard or inserted into the existing standards in the Voluntary National Retail Food Regulatory Program Standards.

2. Acknowledgement of the Preliminary Plan Review Proposal document to be utilized as a starting point for the 2020-2022 Program Standards Committee work on this issue.

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

**Conference for Food Protection
2020 Issue Form**

Issue: 2020 II-024

Council Recommendation:	Accepted as Submitted	<input checked="" type="checkbox"/>	Accepted as Amended	<input 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:

PSC Issue #6 Amend Standard 2 Appendix B-1 format

Recommended Solution: The Conference recommends...:

that a letter be sent to the FDA requesting that Voluntary National Retail Food Regulatory Program Standards, Standard 2: Trained Regulatory Staff, Appendix B-1: Curriculum for Retail Food Safety Inspection Officers be reformatted into a table with curriculum topics in one column and courses which fulfill the curriculum topics in another column. Appendix B-1 Reformatted 1st Draft and 2nd Draft better show that other courses may be used if deemed equivalent by the regulatory jurisdiction.

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

**Conference for Food Protection
2020 Issue Form**

Issue: 2020 II-025

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:

PSC Issue #7 Amend Std 2 curriculum to replace select courses with updates

Recommended Solution: The Conference recommends...:

that a letter be sent to the FDA requesting the review for possible replacement of the following courses with committee suggested courses as they contain material that is a significant upgrade in course content and provide more relevant and up-to-date information:

(1) the replacement of FD252 Allergen Management in Standard 2, Trained Regulatory Staff, "post" curriculum with coursework such as the International Food Protection Training Institute course B2 Allergens (CC8029W);

(2) the replacement of FDA35 Basic Food Law for State Regulators in Standard 2, Trained Regulatory Staff, "pre" curriculum with coursework such as the International Food Protection Training Institute course B17 Laws, Regulations, Policies, and Procedures (CC8039W);

(3) the replacement of FDA36 Public Health Principles with an updated course, such as the International Food Protection Training Institute Course B23 Public Health Principles (CC8026W) in the "pre" curriculum for Standard 2 in the Voluntary National Retail Food Regulatory Program Standards;

(4) the replacement of MIC13 Aseptic Sampling with an updated course, such as the International Food Protection Training Institute Course B25 Sampling (CC8035W) in the "pre" curriculum for Standard 2 in the Voluntary National Retail Food Regulatory Program Standards; and

(5) the replacement of MIC15, "Cleaning & Sanitizing," with an updated course, such as the International Food Protection Training Institute Course B26 Sanitation Practices (CC8032W) in the "pre-requisite" curriculum for Standard 2 in the Voluntary National Retail Food Regulatory Program Standards.

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

**Conference for Food Protection
2020 Issue Form**

Issue: 2020 II-026

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

All information above the line is for conference use only.

Title:

PSC Issue #8 Amend Standard 2 to include additional "pre" and "post" topics

Recommended Solution: The Conference recommends...:

that a letter be sent to the FDA requesting the following coursework be reviewed for possible addition to Standard 2 Appendix B1 that are not currently covered in the Standard curriculum and are necessary for a new Food Safety Inspection Officer's baseline knowledge:

- (1.) The addition of coursework on environmental hazards, such as the International Food Protection Training Institute Course B8 Environmental Hazards (CC8024W) to the "pre" curriculum for Standard 2 in the Voluntary National Retail Food Regulatory Program Standards;
- (2.) The addition of coursework on integrated food safety system, such as the International Food Protection Training Institute Course B12 Integrated Food Safety System (CC8018W) to the "post" curriculum for Standard 2 in the Voluntary National Retail Food Regulatory Program Standards;
- (3.) The addition of coursework on jurisdictional authority, such as the International Food Protection Training Institute Course B15 Jurisdiction (CC8037W) to the "pre" curriculum for Standard 2 in the Voluntary National Retail Food Regulatory Program Standards;
- (4.) The addition of coursework on labeling, such as the International Food Protection Training Institute Course B16 Labeling (CC8038W) to the "post" curriculum for Standard 2 in the Voluntary National Retail Food Regulatory Program Standards;
- (5.) The addition of coursework on pest control, such as the International Food Protection Training Institute Course B19 Pest Control to the "pre" curriculum for Standard 2 in the Voluntary National Retail Food Regulatory Program Standards;
- (6.) The addition of coursework on plumbing, such as the International Food Protection Training Institute Course B20 Plumbing (Course under development-upgrade from

CC8001W) to the "pre" curriculum for Standard 2 in the Voluntary National Retail Food Regulatory Program Standards;

(7.) The addition of coursework on professionalism, such as the International Food Protection Training Institute Course B22 Professionalism (CC8025W) to the "pre" curriculum for Standard 2 in the Voluntary National Retail Food Regulatory Program Standards;

(8.) The addition of coursework on recalls, such as the International Food Protection Training Institute Course B24 Recalls (CC8041W) to the "post" curriculum for Standard 2 in the Voluntary National Retail Food Regulatory Program Standards;

(9.) The addition of coursework on traceability, such as the International Food Protection Training Institute Course B27 Traceability (CC8042W) to the "post" curriculum for Standard 2 in the Voluntary National Retail Food Regulatory Program Standards; and

(10.) The addition of coursework on transportation, such as the International Food Protection Training Institute Course B28 Transportation (CC8036W) to the "post" curriculum for Standard 2 in the Voluntary National Retail Food Regulatory Program Standards.

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

**Conference for Food Protection
2020 Issue Form**

Issue: 2020 II-027

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:

PSC Issue #9 Amend Std 2 to increase the time for completion of Steps 1-4

Recommended Solution: The Conference recommends...:

that a letter be sent to the FDA requesting the Voluntary National Retail Food Regulatory Program Standards (VNRFRPS), Standard 2: Trained Regulatory Staff be amended to increase the timeframe for completion of Steps 1 - 4 to 24 months.

Amended language for VNRFRPS Standard 2:

Description of Requirement

Ninety percent (90 %) of the regulatory retail food program inspection staff (Food Safety Inspection

Officers - FSIO) shall have successfully completed the required elements of the 5-step training and

standardization process:

- Steps 1 through 4 within 24 months of hire or assignment to the retail food regulatory program.
- Step 5 every 36 months after the initial 24 months of training.

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

**Conference for Food Protection
2020 Issue Form**

Issue: 2020 II-028

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:

PSC Issue #10 Amend CFP Training Manual to add Quality Program Elements

Recommended Solution: The Conference recommends...:

for better alignment of Standard 2 with Standard 2 that the CFP Training Manual and Attachment A - CFP Training Plan and Log (see *Draft CFP Training Plan Revision* and *Draft Attachment A - CFP Training Plan and Log Revision*) be amended to address:

(1) Quality Assurance Program Element III in Section I Pre-inspection, #2. Reviews establishment file for previous inspection report, complaints on file, and if applicable, required HACCP Plans or documents supporting the issuance of a variance by the agency by including "current risk category assigned." This will result in additional language for Section I performance element #2 on pg. 7 of the CFP Training Manual;

(2) Quality Assurance Program Element III in Section I Pre-inspection, #2. Reviews establishment file for previous inspection report, complaints on file, and if applicable, required HACCP Plans or documents supporting the issuance of a variance by the agency by including the statement "Reviewed establishment file for documentation indicating the assigned risk category." This will result in a total of five items under Section I performance element #2 in Attachment A - CFP Training Plan and Log;

(3) Quality Assurance Program Element III in Section II Inspection Observations and Performance, #3 Uses a risk-based inspection methodology to correctly assess regulations related to employee practices and management procedures essential to the safe storage, preparation, and service of food by including the statement "and verify the establishment is assigned the correct risk category." This will result in additional language for Section II performance element #3 on pg. 8 of the CFP Training Manual;

(4) Quality Assurance Program Element III in Section II Inspection Observations and Performance, #3 Uses a risk-based inspection methodology to correctly assess regulations related to employee practices and management procedures essential to the safe storage, preparation, and service of food by including the statement "Verified the establishment is assigned the correct risk category, and when necessary, informs the supervisor when the

establishment is not in the proper risk category." This will result in a total of sixteen items under Section II performance element #3 in Attachment A - CFP Training Plan and Log;

(5) Quality Assurance Program Element IX in Section II, Inspection Observations and Performance, #6 Verifies correction of out of compliance observations identified during previous inspection by including the statement "Discussed options for the long-term control of risk factors." This will result in additional language for Section II performance element #6 on pg. 8 of the CFP Training Manual;

(6) Quality Assurance Program Element IX in Section II, Inspection Observations and Performance, #6 Verifies correction of out of compliance observations identified during previous inspection by including the statement "Discussed options for the long-term control of risk factors with establishment managers when the same out-of-control risk factor occurs on consecutive inspections (e.g., risk control plans, standard operating procedures, equipment and/or facility modification, menu modification, buyer specifications, remedial training, or HACCP plans)." This will result in a total of two items under Section II performance element #6 in Attachment A - CFP Training Plan and Log;

(7) Quality Assurance Program Element XVIII in Section IV Written Communication, #1 Completes inspection form per jurisdiction's administrative procedures (e.g., observations; corrective actions; public health reason; applicable code reference; compliance dates) by including the statement "options for the long-term control of risk factors." This will result in additional language for Section IV performance element #1 on pg. 8 of the CFP Training Manual; and

(8) Quality Assurance Program Element XVIII in Section IV Written Communication, #1 Completes inspection form per jurisdiction's administrative procedures (e.g., observations; corrective actions; public health reason; applicable code reference; compliance dates) by including the statement "Documented that options for the long-term control of risk factors were discussed with establishment managers when the same out-of-control risk factor occurs on consecutive inspections." This will result in a total of eight items under Section IV performance element #1 in Attachment A - CFP Training Plan and Log.

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

**Conference for Food Protection
2020 Issue Form**

Issue: 2020 II-029

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:

CFP Model Code

Recommended Solution: The Conference recommends...:

the Executive Board enter purposeful discussion with FDA with the goal of increasing the number of Issues recommended by the assembly of delegates for incorporation into the model code that are adopted and continue to publish and promote response letters from the FDA detailing the substantive reasoning for the decisions on actions they anticipate taking on each recommendation. That a letter be written to the Conference by the Executive Board and the FDA of the outcomes.

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

**Conference for Food Protection
2020 Issue Form**

Issue: 2020 II-030

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

All information above the line is for conference use only.

Title:

Creation of a Food Safety Management System (FSMS) Committee

Recommended Solution: The Conference recommends...:

a Food Safety Management System (FSMS) Committee be created and work with stakeholders such as but not limited to the Retail Food Safety Regulatory Association Collaborative to identify recommendations for developing and implementing documented, HACCP principles-based Food Safety Management Systems (FSMSs) in all food establishments to support FDA's blueprint for a New Era of Smarter Food Safety. The FSMS Committee should consider:

1. Identifying barriers to the universal *voluntary* development and implementation of documented FSMSs consistent with Annex 4 of the Food Code.
2. Identifying solutions for overcoming the identified barriers in #1 and provide recommendations for how to promote the solutions.
3. Conducting a pros/cons assessment of including a requirement for the development and implementation of documented FSMSs, consistent with Annex 4, in a future edition of the Food Code. In the assessment, the committee should consider providing feedback on: a) the hurdles/challenges involved in such a requirement; and b) recommendations on how a requirement might best be incorporated to proactively control foodborne illness risk factor occurrence while recognizing the diversity within the retail and food service industries. The committee should also consider a gap analysis of § 2-103.11 as a starting point.
4. Developing recommendations on next steps to promote universal development and implementation of documented FSMSs consistent with Annex 4.
5. The committee should report its findings and recommendations at the next Biennial Meeting of the Conference for Food Protection. While FDA's efforts will be ongoing during this time, the findings and recommendations will continue to be useful to the agency as it continues to implement its blueprint on retail modernization.

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

**Conference for Food Protection
2020 Issue Form**

Issue: 2020 II-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:

Standard 1 Update to Require 80% of Certain Provisions

Recommended Solution: The Conference recommends...:

that a letter be sent to the FDA requesting that the Voluntary National Retail Food Regulatory Program Standards (VNRFRPS), Standard 1 - Regulatory Foundation be amended as follows:

Many times policy makers such as state legislatures and others outside the retail food program make decisions that impact the ability of the retail food program to meet all of the interventions and risk factors. This proposes changing the evaluation component to eighty percent adopting a percentage standard similar to the Good Retail Practices and not requiring a full-adoption of all invention and risk factors after the second self-assessment. For example, a legislature may choose to not ban barehand contact of ready-to-eat foods and all regulatory programs with the state automatically do not meet one of the of the 11 areas and after the second self-assessment would no-longer meet the Standard 1, because of an action completed un-related to the conduct of the regulatory program.

- 1. Amend Standard 1, Description of Requirement, lettered paragraph "A" as follows (language to be deleted is in strikethrough format; language to be added is underlined):**

A. *Food Code* Interventions and Risk Factor Control Measures

The regulatory foundation contains provisions that are at least as stringent as the public health interventions and the provisions that control risk factors known to contribute to foodborne illness contained in the current published edition of the *Food Code* or one of the two most recent previous editions of the *Food Code*. Jurisdictions that meet Standard 1 but who may become noncompliant due to the release of a new edition of the *Food Code* are considered to continue meeting the Standard for a period of two years from the release date of the new *Food Code* edition in order to complete the process of updating its regulations.

To meet this element of the Standard, regulations must have a corresponding requirement for the *Food Code* sections as listed and summarized in the *Standard 1: Self-Assessment*

Worksheet for Part I, from #1 "Demonstration of Knowledge" through #11 "Highly Susceptible Populations." ~~For initial listing, the The regulatory foundation must contain include at least 80% 9 of the 14 interventions and risk factor controls. In order to meet fully the requirements of the Standard, the regulatory foundation must meet all 11 of the interventions and risk factor controls by the third audit.~~

1. **Amend Standard 1 Instructions and Worksheet for Conducting a Self-Assessment as follows., Step 3, as follows (language to be deleted is in strikethrough format; language to be added is underlined):**

STEP 3 - Document the Self-Assessment Results for Part I

A summary table is provided in Part I of the *Standard 1: Self-Assessment Worksheet* to document the results of the self-assessment for each of the 11 public health intervention and risk factor control measures. For each public health intervention and risk factor control measure, the self-assessor must record the findings from the self-assessment. If each *Food Code* section listed under an Intervention/ Risk Factor has a check in the "Full Intent is Met" column, the Standard criteria is met. Place an "X" in the Self-Assessment Results "YES" column.

If any of the *Food Code* sections are missing, or the jurisdiction's regulatory requirements only partially meet the intent of the language, place an "X" in the Self-Assessment Results "NO" column for that intervention/risk factor control measure.

At the bottom of Part I of the *Standard 1: Self-Assessment Worksheet*, the self-assessor must record the jurisdiction's name and the number of interventions/risk factors that are met. ~~For initial participation and listing purposes, the The jurisdiction's self-assessment must indicate conformance with at least 9 of the 14 80% of the intervention/risk factor categories. By the third verification audit, the jurisdiction must meet 11 of the 14 intervention/risk factor control categories in order to meet the Standard 1 criteria.~~

Examples of documents that may be reviewed:

Ø The jurisdiction's statute, regulation, rule, ordinance or other prevailing set of regulatory requirements that govern the operation of its food establishments

Ø Version of the *Food Code* that was used for the self-assessment

Ø Completed *Standard 1: Self-Assessment Worksheet*, Part I - *Food Code* Interventions and Risk Factor Controls

Ø If applicable, documents discussing or comparing code provisions excepted if adoption was made by reference with exceptions.

1. **Amend Standard 1 Instructions and Worksheet for Conducting a Verification Audit as follows Step 4, as follows (language to be deleted is in strikethrough format; language to be added is underlined):**

STEP 4 - Document the Verification Audit Results for Part I

Part I of the *Standard 1: Self-Assessment Worksheet*, included at the end of these instructions, contains 11 public health interventions and risk factor controls:

1. Demonstration of Knowledge
2. Employee Health
3. Consumer Advisory
4. Approved Source
5. Time/Temperature
6. Protection from Contamination
7. Control of Hands as a Vehicle of Contamination
8. Good Hygienic Practices
9. Chemical
10. Conformance with Approved Procedures
11. Highly Susceptible Population

To meet any one of the 11 public health intervention and risk factor controls identified under the self-assessment process, the self-assessment must indicate that the jurisdiction's regulatory requirements address all *Food Code* sections listed for that area. ~~For initial listing, the~~ The jurisdiction's regulatory foundation must contain include at least 9 of the 11 80% of public health interventions and risk factor controls. ~~In order to fully meet the requirement of the Standard, the regulatory foundation must meet all 11 of the interventions and risk factor controls by the third verification audit cycle.~~

If four or more of the 15 selected code sections reviewed during the audit process do not meet the stringency of language criteria, the Standard 1, Part I element fails to meet the criteria, and no further sampling is necessary. If one, two or three of the 15 selected code sections do not meet the stringency of the language criteria but the jurisdiction continues to meet the required number of interventions and risk factor controls to meet the Standard, then randomly select an additional 15 *Food Code* sections. No more than three total disagreements are acceptable in the thirty (30) Code sections drawn for comparison in order for the audit to confirm the Part I element of Standard 1 as met. In addition, at least 9 out of the 11 (80%) interventions and risk factor controls must still be met at the end of the first audit after the disagreements are taken into account, ~~and the jurisdiction must meet 11 out of the 11 interventions and risk factor controls by the third regular audit in order to meet the Standard 1 criteria.~~

Examples of documents that may be reviewed:

ØThe jurisdiction's statute, regulation, rule, ordinance or other prevailing set of regulatory requirements that govern the operation of its food establishments

ØVersion of the *FDA Food Code* that was used for the self-assessment Ø? Completed
Standard 1: Self-Assessment Worksheet, Part I - Food Code Interventions and Risk Factor Controls

ØIf applicable, documents discussing or comparing code provisions excepted if adoption was made by reference with exceptions.

d) Amend any forms and instructions as needed to conform with the above changes.

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

**Conference for Food Protection
2020 Issue Form**

Issue: 2020 II-032

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:

Amend VNRFRPS Standard 6, Compliance and Enforcement

Recommended Solution: The Conference recommends...:

that a letter be sent to the FDA requesting that the Voluntary National Retail Food Regulatory Program Standards (VNRFRPS), Standard 6 - Compliance and Enforcement be amended as follows:

1. Allow jurisdictions to assess the effectiveness of their compliance and enforcement program using an alternative sampling method that provides the same level of statistical confidence as the prescribed method in VNRFRPS Standard 6.

a) Amend Standard 6, Documentation, by adding additional options #5 and #6 (language to be added is underlined):

5. If necessary, a copy of the jurisdiction's established written procedures used to measure the effectiveness of the compliance and enforcement program

6. If necessary, statistical confidence level documentation from a statistician

b) Amend Standard 6 Instructions and Worksheet for Conducting a Self-Assessment, Step 2, as follows (language to be deleted is in strikethrough format; language to be added is underlined):

STEP 2 - Assess the Effectiveness of the Compliance & Enforcement Program

~~Randomly selected establishment files will be reviewed to determine if documented violations were resolved satisfactorily in the establishment. The results of the review will be used to assess the success of the compliance and enforcement program. This section of the self-assessment process has been broken down into the following four parts:~~

Each jurisdiction shall measure the effectiveness of their compliance and enforcement program by either reviewing each inspection when a FBI Risk Factor or Public Health intervention was marked out of compliance or by using a statistical method to determine if

the jurisdiction has satisfactorily resolved FBI Risk Factor and Public Health Intervention violations. The jurisdiction shall establish written procedures that:

- Describe the compliance and enforcement review process;
- Include a review of the routine inspections that have at least one Foodborne Illness or Public Health Intervention Violation marked OUT of compliance. The number of inspections reviewed and method of selection must provide a statistical confidence level equal to or greater than the published Standard 6 statistical model; and
- Include supporting documentation and worksheets. If a jurisdiction does not wish to establish independent written procedures, the jurisdiction may use the method set forth in Parts I-IV

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

**Conference for Food Protection
2020 Issue Form**

Issue: 2020 II-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:

Refer Standard 5 to Program Standards Committee for Review and Updating

Recommended Solution: The Conference recommends...

that the Program Standards Committee, a CFP standing committee, be charged with the following during the next biennium:

1. Conduct a thorough review of Standard 5 "Foodborne Illness and Food Defense Preparedness and Response of the FDA Voluntary National Retail Food Regulatory Program Standards (VNRFRPS);
2. The review should include comparing the Standard to other similar FDA standards in food;
3. Review the "Description of Requirements" to ensure the requirements provide program flexibility and include items generally part of a retail food program;
4. Review Standard 5 "Data Review and Analysis" from a sampling of jurisdictions to determine if certain data analysis requirements typically have no or such limited data to make the information not valuable;
5. Review the Center for Disease Control and Prevention's National Environmental Assessment Reporting System (NEARS), Environmental Assessment Training Series (EATS), and Council to Improve Foodborne Outbreak Response (CIFOR) to consider inclusion of specific components.
6. Propose amendments to Standard 5 of the VNRFRPS;
7. Report back committee findings and recommendations to the next Biennial Meeting.

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

**Conference for Food Protection
2020 Issue Form**

Issue: 2020 II-034

Council Recommendation:	Accepted as Submitted	<input checked="" type="checkbox"/>	Accepted as Amended	<input 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: CBPC 5 - Revised CFP Constitution and Bylaws

Recommended Solution: The Conference recommends...:

approval for Constitution and By-Laws Committee Chair to insert the following amendments into the most current edition of the Conference for Food Protection Constitution and By-Laws

1. Amend the Preface to chronicle the impact of the COVID-19 pandemic on the Conference:

On March 11, 2020, the Novel Coronavirus disease, COVID-19, was declared a pandemic by the World Health Organization. On March 13, 2020, the United States declared a national emergency concerning the Covid-19 outbreak. The Executive Board acted on March 19, 2020, to postpone the 2020 Biennial Meeting originally scheduled to begin on March 29, 2020. The Executive Board members serving on March 19, 2020, continued to serve in their capacity until the 2020 Biennial Meeting was held virtually August 15-21, 2021. The Executive Board took administrative actions necessary to maintain working efficiency of the Conference during the pandemic."

All Caucuses met during the virtual Biennial Meeting, to elect Executive Board members whose terms expired in 2020. With the year and a half postponement of the Biennial Meeting some Executive Board members exceeded the six and twelve year term limits.

2. Amend the Biennial Meeting cycle from even to odd years:

Article II, Section 2. The Conference shall meet at least biennially during odd numbered years with additional meetings as the need arises as determined by the Board.

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