

Conference for Food Protection Council III Final Summary Report

Date of Report: August 12, 2021
Submitted By: J. Keith Jackson, Council Chair
Christine Applewhite, Council Vice Chair

Committee Charges and Activities: *See individual committee reports for details*

1. List of Committees:

- **Safe Handling and Cooking of Roaster Pigs Committee (SHC-RPC): Co-Chair – Erika Stapp-Kamotani, Co-Chair – Susan Shelton**
 - Issue 001 – Report – Safe Handling and Cooking of Roaster Pigs Committee
 - Issue 002 – Approval of Guidance Document for Roaster Pig Cooking
 - Issue 003 – Sharing of Guidance Document for Roaster Pig Cooking
- **Direct to Consumer Delivery Committee (DTCDC) : Chair - Don Schaffner, Co-Chair - Albert Espinoza**
 - Issue 004 – Report of the Direct to Consumer Delivery Committee (DTCDC)
 - Issue 005 – Approve/Post Guidance Document – DTC and TPD service food delivery
 - Issue 006 – Request Food Code Annex be amended to include guidance document
- **Produce Wash Water Committee (PWWC): Chair – Anna Starobin, Co-Chair - Jaime Hernandez**
 - Issue 007 – Report of Produce Wash Water Committee (PWWC)
 - Issue 008 – Approval and Posting of Guidance Document
 - Issue 009 – Amend Food Code to include Produce Wash Water testing devices
- **Product Assessment Committee (PAC): Chair – Veronica Bryant, Co-Chair – Jon Freed**
 - Issue 010 – Report Product Assessment Committee (PAC)
 - Issue 011 - Approval of Guidance, “Using NACMCF Parameters for Retail Food...”
 - Issue 012 – Approval of Checklist for Retail Establishment Challenge Study
 - Issue 013 – Approve Challenge Testing Worksheet
 - Issue 014 – Amend Food Code Reference Approved Documents in FDA Food Code Annex 3

2. Council leadership requested action:

- The SHC-RPC created a guidance document for the safe handling of roaster pigs, which included information on safe purchasing, storage, and preparation of whole roaster pigs, often served in large gatherings, to prevent foodborne illness outbreaks associated with whole roaster pig handling and cooking; the committee asks for the guidance document to be added to the FDA Food Code Annex.
- DTCDC created a guidance document of the best food safety practices for third party delivery (TPD) providers; the committee asks for the guidance document to be added to the Food Code Annex.
- PWWC created a guidance document with industry best practices for washing fresh produce in foodservice and retail establishments; the committee asks for the guidance document to be posted on the CFP website

- PAC created a guidance document and checklists to assist regulatory in the assessment of product challenge studies; the committee asks for the guidance document and check lists to be referenced in the FDA Food Code Annex 3

3. Council Issue Breakdown:

There were originally 34 Issues submitted and assigned to Council III for 2020 with 2 Late Breaking Issues assigned, bringing the total to 36 Issues

- 14 Issues were submitted by the 4 assigned committees
- 22 Issues were submitted from independent sources

This Final Report is required to be submitted at the April (Biennial Meeting) Executive Board (EB) meeting. Council leadership is responsible for obtaining and reviewing their assigned committees' reports in order to prepare this document.

The purpose of this report is to facilitate EB discussion by providing a summary of items requiring action – it is not intended to replace or duplicate information within individual committee reports.

Notes:

- *Red font indicates information to be completed and updated for each report submittal.*
- *Please keep action item information in multilevel outline format to facilitate discussion and for ease of reference in EB meeting minutes; please minimize use of bullets.*