Revised draft March 7, 2018

| Date of Report: | _March 19, 2023                     | (if an addendum report is submitted, so |
|-----------------|-------------------------------------|---|
|                 | indicate and include addendum date) |   |
| Submitted By:   | _Donald W Schaffner                 | , Council Chair                         |
|                 | _Chip Manuel                        | , Council Vice Chair                    |

Committee Charges and Activities: See individual committee reports for details

## 1. List of Committees:

a. Evaluation of Intended Use Hazards During Retail Meat Grinding Committee (IUMGC) - Hilary Thesmar and Ellen Shumaker

Council III issue 1. Report – Eval of Intended Use Hazards During Retail Meat Grinding Committee Council III issue 2. IUMGC 2 – Approval of Guidance Document Council III issue 3. IUMGC 3 – Amend Food Code

b. Retail Sushi HACCP Standardization Committee (RSHSC) - Veronica Bryant and Rupesh Modi

Council III issue 4. Report – Retail Sushi HACCP Standardization Committee (RSHSC) Council III issue 5. RSHSC 2 – Approval of Guidance Document Council III issue 6. RSHSC 3 – Amend Food Code Annexes to Reference Approved Document Council III issue 7. RSHSC 4 – Review and Streamlining of Retail Sushi HACCP Process Council III issue 8. RSHSC 5 – Including Rice Acidification Parameters in Food Code

c. Safe Use of Reusable Containers Committee (SURCC) = Carrie Pohjola and Dagny Tucker

Council III issue 9. Report – Safe Use of Reusable Containers Committee (SURCC) Council III issue 10. SURCC 2 – Approval and Posting of Guidance Document Council III issue 11. SURCC 3 – Amend Food Code to Include Reusable Container Definition Council III issue 12. SURCC 4 – Amend Food Code Language to include Reuse of Containers

d. Disinfectant Committee (DC) – Dale Grinstead and Anna Starobin

Council III issue 13. Report – Disinfectant Committee (DC) Council III issue 14. DC 2 – Approval and Posting of Guidance Document Council III issue 15. DC 3 – Amend Food Code to Address Use of Disinfectants Council III issue 16. DC 4 – Amend Food Code Annex on Hand Antiseptics Council III issue 17 .DC 5 – Amend Food Code Annex - Use of Disinfectants During Clean-up of V&D

## 2. Council leadership requested action:

a. No significant issues at this time, but it would be better to ask this question periodically instead of at the end of the process.

## 3. Council Issue Breakdown:

- a. Total number of Issues assigned to your Council this year: currently 32
- b. Number of Issues submitted by your Council's committees: 17
- c. Number of independent Issues assigned to your Council: currently 15

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 <u>not</u> 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.