

Conference for Food Protection Executive Board Prioritization Summary of Recommendations with which CFSAN Conceptually Agrees

The CFP Executive Board was solicited for their input on prioritizing the Issues with which the FDA conceptually agrees. The list of 22 Issues below indicates the priority the Board places on the incorporation of these Issues in the Food Code Supplement.

High Priority Issues

Priority	Issue Number	Issue Title
A	2006-I-016	Handwashing Sinks-Location & Placement-Public Health Reasons
A	2006-I-027	Modification of Shellstock Maintenance Identification Requirements
A	2006-I-028	Tagging and Labeling of Shellfish
A	2006-I-032	Time as a Public Health Control /Immediate Consumption
A	2006-I-033	Cold Holding of Potentially Hazardous Food/TCS Food
A	2006-I-035	Time as a Public Health Control: Define "Removed from Temperature Control"
A	2006-I-036	Allowing Displayed or Held Ready-to-Eat Foods to be Heated for Palatability
A	2006-III-005	Cut Tomatoes as PHF/TCS Food
A	2006-III-009	Cheeses Exempt from Date Marking
A	2006-III-010	Storage Temperature of Certain Natural Cheeses
A	2006-III-013	Reduced Oxygen Packaging (ROP) Cold Holding Alternative

Moderate Priority Issues

Priority	Issue Number	Issue Title
B	2006-I-003	Person In Charge (PIC) Designation During Non-Production Periods
B	2006-II-030	Changes to Inspection Report Form, Marking Instructions and References
B	2006-II-31*	Amendment to the Marking Instructions for the Inspection Report Form
B	2006-II-032*	Electronic Inspection Report Form, Data Maintenance and Report Generation
B	2006-II-033	Development of a Training Program on the Food Inspection Report Form
B	2006-III-018	New Technology for Ambient Holding/Dispensing of Potentially Hazardous Food (PHF) (Homogeneous Liquids)

Low Priority Issues

Priority	Issue Number	Issue Title
C	2006-I-002	Food Code Definitions for "Food Establishment" and "Food Processing Plant"
C	2006-I-022	Alternate Final Sanitizing Rinse Pressures (mechanical warewashing)
C	2006-II-029*	Inspection Form Ad Hoc Committee Report
C	2006-II-034*	Inspection Report Form Scoring
C	2006-III-016	Change in Sections of Food Code to Better Define Tenderization Risk