

**Conference for Food Protection 2004-2006
Executive Board Meeting Committee Update – Plan Review Committee Report**

Date of Committee Report: February 23, 2005

Submitted By: Frank Yiannas, Council 1 Chair / Lee Cornman, Council 1 Vice Chair

Committee Charge:

The Conference recommends creation of a 2004 Plan Review committee to resolve outstanding issues in the Mobile Food Units and Pushcarts guidance document and other matters referred to it at the 2004 Conference for Food Protection meeting.

Committee Members:

Karen Reid, Chair
West Hartford-Bloomfield Health District

John Schrade, Vice-Chair
Food Regulatory Consultant

Linda Jones
Oklahoma Department of Health

Rick Akin
FL Department of Business & Professional Regulation

Pam Steinbach
Minnesota Department of Health

Kevin Dodge
North Carolina Dept. of Environment & Natural Resources

Roger Fortman
North Carolina Department of Health

Todd Stephens
South Carolina Department of Health & Environment

Lynn Hodges
USDA / FSIS

Jerry Rowland
Metro Public Health Department / Nashville

Keith Winkler
Kings County Environmental Health Svcs. / CA

James Fry
Springfield-Greene County Health Department / MO

Clyde Harding
Tulsa Health Department / OK

Rick Peterson
Stamford Health Department / CT

Richard Holloway
City of Bloomington (retired)

Peter Rojek
The Great Atlantic & Pacific Tea Co. Inc.

John Schulz
Marriott International

Shaji George
Walt Disney World Co.

Jim Anderton
FDA / DHRD

Jennifer Tong
NRA / Regulatory Affairs

Jill Hollingsworth
Food Marketing Institute

John Canner
Culinary Institute of America

Dale Yamnik
Yum, Inc.

Gary Barnes
Allied Domecq Quick Service Restaurants

Gary Coleman
UL / Food Safety Program

Thomas Blewitt
UL / Environmental & Public Health Services

Robert Powitz
NSF International

Dan Redditt
FDA / Southeast Region Office

Progress Report/Committee Activities:

1. FDA proposed changes that they were considering to Section 5-402.11 Backflow Prevention and the Public Health Reasons for the same section.
 - a. The Committee agreed with the following language for inclusion in the 2005 Food Code: 5-402.11 Backflow Prevention–Add paragraph (B) and have it state: “Paragraph (A) of this section does not apply to floor drains that originate in refrigerated spaces that are considered as an integral part of the building.”
 - b. The Committee also agreed with the following language for inclusion in the Public Health Reasons: “The new exception in 5-402.11 (B) allows for a direct connection to the sanitary sewer system for floor drains originating in refrigerated spaces that are constructed as an integral part of the building structure. Examples of refrigerated spaces that are considered an integral part of the building include refrigerated prep rooms, meat cutting rooms, and refrigerated storage rooms. The exception specifically targets refrigerated spaces that are considered an integral part of the building and is not intended to apply to pieces of portable equipment that may be located in a refrigerated room and which indirectly drain to a floor drain within the room. Drainage from portable equipment would be evaluated under paragraph 5-402.11 (A)”
 - c. The Committee also recommended that consideration be made to the definition of equipment to specifically NOT INCLUDE refrigerated spaces that are an integral part of the building.
 - d. The Committee also recommended that the Plan Review Committee of the CFP try to pursue changes to the International Code Committee Plumbing Code so that the Food Code and the Plumbing Code both allow floor drains in refrigerated spaces that are considered an integral part of the buildings.
 - e. The Committee has tabled discussion of this issue until the changes are made to the 2005 Food Code. At that time, the Committee will revisit the issue to determine if additional action on this issue is required.

2. The Committee proposed the following change to 5-204.11 (A): “A handwashing facility shall be located: (A) To allow convenient use **by** employees **who work** in food preparation, food dispensing, and ware washing areas...”
 - a. Instead of changing the Code language, FDA is proposing to change the Public Health Reasons to: “5-204.11 Handwashing Sink.* Hands are probably the most common vehicle for the transmission of pathogens to foods in an establishment. Hands can become soiled with a variety of contaminants during routine operations. Employees must have access to handwashing sinks conveniently accessible from all food employee work areas and use them after any activity which may result in contamination of the hands. Handwashing sinks which are improperly located may be blocked by portable equipment or stacked full of soiled utensils and other items, rendering the sink unavailable for regular employee use. Nothing must block the approach to a handwashing sink thereby discouraging its use, and the sink must be kept clean and well stocked with soap and sanitary towels to encourage frequent use.”
 - b. The Committee has tabled discussion of this issue until the changes are made to the 2005 Food Code. At that time, the Committee will revisit the issue to determine if additional action on this issue is required.

3. The Committee is creating a Plan Review Guidance Document for Mobile Vending Units.
 - a. The Committee is currently reviewing the basic requirements needed for self-contained MV units; bases of operation; application forms; and MV units that are not self-contained. When this information is reviewed by the Committee members, it will be formatted and specific requirements will be added for the next phase of review.

4. Jim Anderton is in the process of updating the original Plan Review Guidance Document with the teaching cadre of FDA’s Plan Review Course. Once the review is completed by the subcommittee, the revised document will be submitted to the Committee for review and comments.
 - a. If time permits, review of other Plan Review Committee documents will be considered.

The Lm Committee informally asked if the Plan Review Committee would consider review of the Plan Review Documents for the prevention of Lm. I told the Co-Chair, Cas Tryba, that we had to get through the issues identified above before we could consider taking on the Lm in Plan review issue. I suggested to Cas that if we can’t work on the Lm issue for presentation at the 2006 CFP, that we present it as an issue to be directed to the Plan Review Committee at the 2006 CFP.