

Item 4.8.2

Conference for Food Protection (CFP)
Executive Board Update—September 2, 2020
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- Enhancing Federal Outreach to Control *Listeria monocytogenes (Lm)* in Delicatessens Stakeholder Participation in Focus Groups:
 - FSIS conducted 13 focus groups in June-July 2019.
 - Findings from the focus groups indicated that:
 - Participants prefer to receive email distribution of food safety communication materials followed by web update notifications.
 - Participants commented that information was clear for corporate participants but not frontline deli operators.
 - Academics recommended that the outreach materials could be improved by simplifying the content and adding more visuals.
 - In response to the findings, FSIS plans to update the [FSIS Best Practices Guidance for Controlling *Listeria monocytogenes \(Lm\)* in Retail Delicatessens](#) to improve consistency and clarity. FSIS also plans to issue a summary of the focus group findings on the [Retail Guidance Webpage](#).
- Surveillance for *Listeria* controls at retail delis is currently paused due to the Covid-19 virus response. Data from the second quarter of Fiscal Year 2020 is posted on the FSIS website at the following [link](#). Currently, FSIS is drafting an article for submission to the Journal of Food Protection describing the results of the surveillance.
- FSIS submitted two issues to the CFP 2020 Biennial Meeting (postponed until April 2021).
 - In [Issue III-18](#), FSIS recommended that CFP create Food Code guidance for cooking rotisserie chicken products at retail to protect against *Salmonella* and other foodborne pathogens.
 - In [Issue III-15](#), FSIS recommended that CFP update the CFP Guidance on Grinding Best Practices, including referencing the grinding records regulation.
- FSIS plans to pose two charges to the National Advisory Committee on Meat and Poultry Inspection (NACMPI) when it meets in September. The meeting will be announced in the Federal Register and is open to the public. The two planned charges are related to:
 - Ready-to-eat multi-hurdle lethality meat and poultry products (*i.e.*, those that are fermented, salt-cured, or dried to achieve lethality).
 - Intended use and beef products. If the products are not intended for grinding, establishments do not typically treat them to address STEC. If retailers grind the products (e.g., steaks), then there could be a higher risk for foodborne illness.
- FSIS continues to meet monthly with FDA to harmonize the language in the Food Code as it pertains to meat, poultry, and processed egg products.