

**Conference for Food Protection
Executive Board Meeting Committee Update
May 14 – 15, 2013
Council I – Council/Committee Summary Report**

Date of Council Report: April 10, 2013
Submitted by: Brenda Bacon, Council I Chair
Christopher Gordon, Council I Vice-Chair

Committee Charges:

A. Plan Review Committee

COMMITTEE CHARGE: (indicate Issue Number and text from Issue stating the Committee Charge)

Issue #: 2012 I-002

Charge: Plan Review Committee Chair work with the FDA to include final revisions to the Temporary Food Establishments 2011 Final Document

Issue #: 2012 I-003

Charge: Continue its review and update the following Conference for Food protection documents and present their finds at the 2014 CFP Biennial Meeting: Permanent Outdoor Cooking Operations (2003) and Mobile Food Establishments (2006) documents.

B. Wild Harvested Mushrooms Committee

COMMITTEE CHARGE: (indicate Issue Number and text from Issue stating the Committee Charge)

Issue #: 2012 I-012

Charges: The Conference also recommends re-creating the Wild Harvest Mushroom Committee for the next biennium with the charge to continue to work to “refine guidelines to help regulators address the issue of wild mushrooms in food establishments”, as follows:

1. Work with FDA to revise current language in the FDA Food Code 3-201.16 and Annex 3 3-201.16 and create language that establishes criteria for compliance and enforcement.
2. Refine educational curriculum and exam components, work with the USDA National Integrated Food Safety Initiative Retail Food Safety Consortium to develop a curriculum
3. Pilot the draft model guidance.
4. Create a record keeping document for trace back purposes
5. Report back to CFP at the 2014 biennial meeting.

C. HACCP Based Guidance for Meat and Poultry Processing at Retail

COMMITTEE CHARGE: (indicate issue Number and text from Issue stating the Committee Charge)

Issue #: 2012 I-013

Charge: The Conference recommends that a committee be established to:

(a) provide input on comprehensive Hazard Analysis Critical Control Point (HACCP) guidance materials under development by the Food Safety and Inspection Service (FSIS), in collaboration with the Association of Food And Drug Officials (AFDO),

(b) to assist in providing a uniform standard available for all regulatory jurisdictions in the evaluation of variance requests involving the processing of meat and poultry at retail food establishments, and

(c) to better control meat and poultry processing activities at retail food establishments, utilizing the attached guidance materials that are being further developed by FSIS and AFDO, Model HACCP Plans for Retail Processing, and A Retail Food Establishment Guide for Developing a HACCP Plan - Meeting the Requirements of the FDA Food Code Variance in the Relation to Specialized Meat and Poultry Processing Methods),

(d) report back to the 2014 Biennial Meeting with the recommendation that a letter be sent to FDA asking that they consider if and how these guidance materials can best be incorporated into:

1. FDA Food Code Annex 2 (References, Part 3 - Supportive Documents);
2. FDA Food Code Annex 4 (Management of Food Practices - Achieving Active Managerial Control of Foodborne Illness Risk Factors), and
3. FDA's two HACCP Manual "Managing Food Safety ; A Manual for the
4. Voluntary Use of HACCP Principles for Operators of Food Service and Retail Establishments," and "Managing Food Safety: A Regulator's Manual for Applying HACCP Principles to Risk-Based Retail and Food Service Inspections and Evaluating Voluntary Food Safety Management Systems")

D. Beef Grind Log Committee

COMMITTEE CHARGE: (Indicate Issue Number and text from issue stating the Committee Charge)

Issue #: 2012 I-014

Charge:

a) Review the FSIS grinding log template and provide feedback to FSIS for consideration into future FSIS compliance guide on retail grinding logs and on its use at retail food establishments.

b) Provide recommendations for supplier provided labels to accomplish record keeping within retail food establishments.

COMMITTEE'S REQUESTED ACTION FOR BOARD:

All four Council I committees have been active with two committees requesting action from the board:

The Plan Review Committee requests that the finalized Temporary Food Establishments 2011 Final Document be posted on the CFP website and that a letter be sent to the FDA as indicated in Issue #2012 I-002. The Committee is seeking feedback from the Board as to the posting of documents on the CFP website. Could these documents be posted in an unprotected format or is there a mechanism to obtain these so that regulatory authorities that would like to use and edit can do so without recreating the documents?

The Wild Harvested Mushroom committee request Approval of an amendment to charge # 2 *Refine educational curriculum and exam components, work with the USDA National Integrated Food Safety Initiative Retail Food Safety Consortium to develop a curriculum.* The committee agreed at the February 20, 2013 meeting that the process of developing a certificate or certification program for wild mushrooms was too costly for this committee to undertake. The committee will instead create guidelines and learning objectives for jurisdictions to use to develop a local or regional Wild harvested Mushroom training program.

PROGRESS REPORT / COMMITTEE ACTIVITIES WITH ACTIVITY DATES:

Committee reports have been submitted for approval. Current rosters have also been submitted.