

## Conference for Food Protection Executive Board Meeting Committee Report

This report must be submitted to your Council Chair for review so that it can be approved and submitted to the Executive Board via the Executive Director 30 days before each Executive Board Meeting (held in April and August of each year). The report must be accompanied by an updated committee roster on the Excel spreadsheet provided (Committee Members Template) located here: <http://www.foodprotect.org/work/>.

**COMMITTEE NAME:** Emergency Action Plan Committee

**COUNCIL (I, II, or III):** Council III

**DATE OF REPORT:** 3-13-2013

**SUBMITTED BY:** Dale Yamnik and DeBrena Hilton

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

**Issue #:** 2012 III-021

Charge: **Recommended Solution:** The Conference recommends:

(1) A letter be sent to FDA requesting that the following be added to the FDA Food Code Annex #4, *Management of Food Safety Practices-Achieving Active Managerial Control of Food borne Illness Risk Factors* (new language in underline format):

To ensure the safety of food, a food establishment may develop written plans to address how they will handle potentially hazardous food (PHF-temperature controlled for safety food) during emergencies (e.g., interruption of electrical service, loss of power, or equipment failure) using the following criteria:

Criteria for determining when refrigerated PHF (TCS food) can be safely sold following an increase in cold holding temperature

A. Refrigerated PHF (TCS Food) can be safely held and sold at temperatures above 5°C (41°F) provided:

1. Written procedures are in place to specify the methods used to demonstrate compliance with Parts B and C below.

B. Refrigerated PHF (TCS food) can be held and sold at a temperature up to 7.2°C (45°F) provided:

1. The total time during which the food is above 5°C (41°F) but not over 7.2°C (45°F) is 15 hours or less
2. By the end of 15 hours the food has returned to 5°C (41°F) or lower
3. The food shall be monitored to ensure the warmest portion of the food does not exceed 7.2°C (45°F) during the 15-hour period, unless an ambient air temperature is maintained that ensures the food does not exceed 7.2°C (45°F) during the 15-hour period;
4. The food shall be destroyed if it does not meet the criteria in 1-3 above.

C. Refrigerated PHF (TCS food) can be held and sold at a temperature up to 10°C (50°F) provided:

1. The total time during which the food is above 5°C (41°F) but not over 10.0°C (50°F) is 9 hours or less
2. By the end of 9 hours the food has returned to 5°C (41°F) or lower
3. The food shall be monitored to ensure the warmest portion of the food does not exceed 10.0°C (50°F) during the 9-hour period, unless an ambient air

temperature is maintained that ensures the food does not exceed 10.0°C (50°F) during the 9-hour period;

4. The food shall be destroyed if it does not meet the criteria in 1-3 above. .

AND

(2) that the Conference create a committee to review and update the *CFP Emergency Action Plan for Retail Food Establishments* and that the committee be charged to:

- review and update the *CFP Emergency Action Plan for Retail Food Establishments* where appropriate
- incorporate the criteria above into the *CFP Emergency Action Plan for Retail Food Establishments*
- report back to the CFP at the 2014 Biennial Meeting with a recommendation to accept the revised plan
- recommend that FDA include reference to the *CFP Emergency Action Plan for Retail Food Establishments* in Annex 2 of the Food Code.

#### **COMMITTEE'S REQUESTED ACTION FOR BOARD (If Applicable):**

**No Action is needed from the Board at this time.**

#### **PROGRESS REPORT / COMMITTEE ACTIVITIES WITH ACTIVITY DATES:**

We have had 5 meetings since committee approval in August 2012. Our attendance has been very good as can be seen on the attached Committee Meeting Attendance Sheets. Meetings that have been held to date were all conference calls utilizing the CFP Pragmatic Conference Line. Call dates have been: September 12, November 5, December 10, February 7, and March 6. DeBrena Hilton has been our Scribe and has been very diligent and thorough in her taking of minutes. All calls, except for the first have been recorded so members missing the call could listen at a later time. Meeting Minutes have been attached to our report.

Our meetings have focused on the second part of Issue 021's recommendation. We have worked for the past five calls on incorporating the language and a chart to explain when and under what conditions TCS foods can be sold after exceeding 41o F. Jill Hollingsworth, as the author of the issue, has taken lead on rewrites of the 'Interruption of Electrical Service' section of the Emergency Action Plan Guidance document. During our last call we appear to have come to consensus on how that Chapter of the document should be modified. For our next call we are giving the final changes to the Electrical Section a last look and then moving on to the 'Interruption of Water Service' and 'Loss of Water Supply' sections of the document. The Committee agreed to extend our next meeting to 1.5 hours instead of the 1 hour that we've been having.