



United States
Department of
Agriculture

Food Safety
and Inspection
Service

Washington, D.C.
20250

January 5, 2006

Ms. Janice Buchanon, Chair
Conference for Food Protection
1085 Denio Avenue
Gilroy, California, 95020-9206

Dear Ms. Buchanon:

At the 2004 Conference for Food Protection (CFP or Conference), the CFP recommended that the United States Department of Agriculture (USDA) provide the Conference Chair with an update on how the Food Safety and Inspection Service has addressed the CFP recommendations that were made to the Agency. It was recommended that the update be provided at least six months prior to the next CFP meeting.

The attached USDA report provides an update on the four issues recommended by the CFP Chair for the USDA to address.

Thank you for the opportunity to update the Conference prior to the April 2006 meeting. I look forward to continuing our cooperative relationship with the CFP.

Sincerely,

/S/

Barbara J. Masters, D.V.M.
Administrator

Attachment:
USDA Report

cc:

R. Brackett, CFSAN, FDA
J. Oliver, CFSAN, FDA
F. Feldstein, CFSAN, FDA
T. Hayes, CFP
P. Derfler, FSIS, USDA
D. Goldman, FSIS, USDA
D. Engeljohn, FSIS, USDA
S. Altekruise, FSIS, USDA
P. Schwartz, FSIS, USDA

Clearance

Initial

Date

P. Derfler, Asst. Adm., OPPED
D. Schor, Chief of Staff, FSIS, OA
B. Quick, Deputy Adm., FSIS, OA

USDA Report to the Conference for Food Protection Executive Board

This report describes how the USDA has addressed the 2004 Conference for Food Protection recommendations sent to the USDA by the Conference Chair. The issues are listed below identified by the issue number and the issue title.

Part 1:

2004 Conference for Food Protection recommendations for changes to 2001 Food Code language

Issue Number

Issue Title

2004-II-013

Food Security at Retail

Status

USDA/FSIS sent references and web links on the guidance documents developed by FSIS on food defense and emergency preparedness in the food industry to FDA for inclusion on its web site of available resources on food security for food establishments.

Part 2:

2004 Conference for Food Protection recommendations that are related to the USDA and/or request USDA's involvement in the solution

Issue Number

Issue Title

2004-I-029

Guidance for retail facilities regarding beef grinding logs tracking supplier information

Status

The web link and the summary of information on the grinding logs that retail beef grinders should maintain to track suppliers was included in the 2005 edition of the FDA Model Food Code, Annex 2 Part K, pp. 298-299.

www.cfsan.fda.gov/~acrobat/fc05-a2.pdf

The guidance for retail beef grinders on supplier information that they have to keep track of is currently posted on the FSIS website:

www.fsis.usda.gov/OPPDE/rdad/FSISDirectives/10,010.1.pdf

“Microbiological Testing Program for *Escherichia Coli* O157:H7 in Raw Ground Beef Products and Raw Ground Beef Components and Beef Patty Components (Mar 31, 2004)”, Part X.

2004-II-011

Interdisciplinary training in foodborne illness investigations

Status

USDA/FSIS sent representatives to the working group on foodborne illness investigations.

2004-II-012 Revision of Standard #5, Foodborne Illness Investigation and Response to include food security/food terrorism preparedness and response

Status

USDA/FSIS sent representatives to the working group.

2004-II-024 Compliance and Enforcement Legal Remedies

Status

USDA/FSIS sent representatives to the working group.

2004-II-027 Request to consider whether or not a minimum level of food allergy knowledge should be required for managers or persons in charge of retail food establishments.

Status

USDA/FSIS sent a representative to the Food Allergen Committee.

2004-II-028 Creation of Coordinated Educational or Instructional materials for Emergencies

Status

USDA/FSIS sent a representative to the committee.

2004 III-032 Provide guidance to retail establishments and restaurants on the handling of steaks that have been blade tenderized.

Status

USDA/FSIS in consultation with FDA developed a guidance document for blade tenderized beef and other mechanically tenderized beef products, which will be submitted to the 2006 CFP meeting.

The following issue was not listed in the CFP recommendations but is included in this report because FSIS had representatives that took active part in the committee.

2004-III-020 Identification of sanitation practices, standard operating procedures, and good retail practices to limit post-processing contamination with and growth of *Listeria monocytogenes* in food establishments.

Status

USDA/FSIS sent 2 representatives to the Lm Intervention Committee of the CFP, the committee that is charged with developing the guidance document.