

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

Date of Committee Report: July 22, 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
50 South Main Street
West Hartford, CT 06107
860-523-3243
Karen@westhartford.org
Ker542@cox.net

John Schrade, Vice-Chair
Food Regulatory Consultant

Jamaica, NY

Linda Jones
Oklahoma Dept of Health
1000 N.E. 10th
Oklahoma City, OK 73117
405-271-5243
LHJONES@Health.STATE.OK.US

Rick Akin
FL Dept of Business & Professional Regulation
1940 North Monroe Street
Tallahassee, FL 32399-1012
(850) 488-1133
rick.akin@dbpr.state.fl.us

Pam Steinbach
Minnesota Department of Health
121 E. 7th Place, Suite 220
St. Paul, MN 55164-0975
651-632-5147
pam.steinbach@health.state.mn.us

Kevin Dodge
NC Dept. of Environment & Natural Resources
1632 Mail Service Center
Raleigh, NC 27699-1632
919-715-8307
kevin.dodge@ncmail.net

Roger Fortman
North Carolina Health Department
1632 Mail Service Center
Raleigh, NC 27699-1632
919-715-0927
Roger.Fortman@ncmail.net

Todd Stephens
South Carolina Department of Health & Environment
2600 Bull Street
Columbia, SC 29201
803-896-0640
stephetm@columb72.dhec.state.sc.us

Lynn Hodges
USDA / FSIS

Jerry Rowland
Metro Public Health Department / Nashville
311 23rd Avenue North
Nashville, TN 37203
615-340-5620
jerry.rowland@nashville.gov

Keith Winkler
Kings County Environmental Health Svcs. / CA
330 Campus Drive
Hanford, CA 93230
559-584-1411
kwinkler@co.kings.ca.us

James Fry
Springfield-Greene Co Health Department / MO
227 E. Chestnut Exp.
Springfield, MO 65802
417-864-1664
jim_fry@ci.springfield.mo.us

Clyde Harding
Tulsa Health Department / OK
4616 E. 15th Street
Tulsa, OK 74112
918-595-4302
[.charding@tulsa-health.org](mailto:charding@tulsa-health.org)

Richard Holloway
City of Bloomington (retired)
952-884-9153
[.rvhollow@aol.com](mailto:rvhollow@aol.com)

John Schulz
Marriott International
1 Marriott Drive, Room 200
Washington, DC 20058
301-380-2289
[.john.schulz@marriott.com](mailto:john.schulz@marriott.com)

Jim Anderton
FDA / DHRD
11919 Rockville Pike
Rockville, MD 20852
301-827-8675
[.janderto@ora.fda.gov](mailto:janderto@ora.fda.gov)

Larry Edwards
Food Marketing Institute
655 15th Street, Suite 700
Washington, DC 20005
202-220-0659
[.ledwards@fmi.org](mailto:ledwards@fmi.org)

Dale Yamnik
Yum, Inc.
8841 Fairway Oaks Way
Lone Tree, CO 80124
(303) 792-9987
[.dale.yamnik@yum.com](mailto:dale.yamnik@yum.com)

Gary Coleman
UL / Food Safety Program
12 Laboratory Drive
Research Triangle Park, NC 27709
919-549-1732
[.gary.e.coleman@us.ul.com](mailto:gary.e.coleman@us.ul.com)

Robert Powitz
NSF International
P.O. Box 502
Old Saybrook, CT 06475-0502
860-388-0893
[.POWITZ@NSF.ORG](mailto:POWITZ@NSF.ORG)

Rick Peterson
Stamford Health Department / CT
888 Washington Blvd
Stamford, CT 06904-2152
203-223-3384
[.rickpedersenrs@att.net](mailto:rickpedersenrs@att.net)

Peter Rojek
The Great Atlantic & Pacific Tea Co. Inc.
2 Paragon Drive
Montvale, NJ 07645
201-571-4579
[.rojekp@aptea.com](mailto:rojekp@aptea.com)

Shaji George
Walt Disney World Co.
P.O. Box 10000
Lake Buena Vista, FL 32830
407-397-6060
[.shaji.george@disney.com](mailto:shaji.george@disney.com)

Jennifer Tong
NRA / Regulatory Affairs
1200 17th Street NW
Washington, DC 20036
800-424-5156
[.jtong@dineout.org](mailto:jtong@dineout.org)

John Canner
Culinary Institute of America
1946 Campus Drive
Hyde Park, NY 12538
845-451-1784
[.j_canner@culinary.edu](mailto:j_canner@culinary.edu)

Gary Barnes
Allied Domecq Quick Service Restaurants
14 Pacella Park Drive
Randolph, MA 02360
781-961-4020 x2198
[.gbarnes@adrus.com](mailto:gbarnes@adrus.com)

Thomas Blewitt
UL / Environmental & Public Health Services
1285 Walt Whitman Road
Melville, NY 11747
631-271-6200 x22332
[.thomas.v.blewitt@us.ul.com](mailto:thomas.v.blewitt@us.ul.com)

Dan Redditt
FDA / Southeast Region Office
60 8th Street NE
Atlanta, GA 30309
404-253-1265
[.dredditt@ora.fda.gov](mailto:dredditt@ora.fda.gov)

NEW MEMBER

Frank O'Sullivan

NSF (formerly with the Santa Clara County Environmental Health Department in California)

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.

Progress on this issue will be continued when the 2005 FDA Food Code becomes available for review. To date, the 2005 Food Code has not been completed.

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.

Progress on this issue will be continued when the 2005 FDA Food Code becomes available for review. To date, the 2005 Food Code has not been completed.

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.

The Committee will be reviewing a draft of the proposed Mobile Vending Guidance beginning August 1, 2005. Comments and revisions will be received by September 1. A conference call will be scheduled for mid-September. The proposed final draft will be available for final review and comments by October 1, 2005.

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.

Jim Anderton recently took a new position within FDA. We are in contact with Jim to determine if he will be able to complete the revisions to the original Plan Review Guidance Document or if we need to select a new leader to finalize the document. This determination will be made by August 1, 2005.

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 Lm 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.

It appears as though the Plan Review Committee may not be able to take on the LM tasks as requested.