

Council III – Committee Summary Report

Date of Committee Report: August 12, 2008

Submitted By: Kenneth Rosenwinkel, Council III Chair
Richard Linton, Council III Vice-Chair

Committee Charges:

Sanitizer Committee

The Conference recommends The Sanitizer Committee be reformed with the charge to work with the FDA, EPA, and other stakeholders to develop appropriate language for the Food Code addressing onsite generation of pesticides in food establishments and report back to the 2010 CFP Council III.

Food Allergen Committee

The Conference recommends that the Food Allergen Committee be reestablished and that a letter be sent to the FDA recommending that food allergen resource information be included as part of the recommended curriculum in the *FDA Voluntary National Retail Food Regulatory Program Standards, Standard #2, Trained Regulatory Staff* and that a compendium of educational materials be made available to state/local regulators. Examples of educational materials currently available are attached to this Issue:

"Sample Allergen Check List for Food Suppliers and Manufacturers"

"MN Allergen Labeling Document"

"MN Allergen Awareness PowerPoint Presentation"

The Conference further recommends that the Food Allergen Committee work with the FDA to develop an appropriate educational component regarding food allergen awareness.

Food Allergen Committee also is charged with working directly with the FDA pertaining to The Food Allergen Labeling and Consumer Protection Act (FALCPA) of 2004 (*continuation charge from the 2004 Biennial meeting*); working to identify and deliver food allergen information to state/local regulatory officials, food managers, health professionals, and food employees through appropriate marketing/outreach channels and reporting back to the 2010 CFP Biennial Meeting.

Blade Tenderization Committee

The Conference recommends that the Blade Tenderization Committee be reestablished and that the CFP Committee guidance document "Guidelines on Injected and Mechanically Tenderized Beef Steak for Retail and Food Service Establishments" (see attached) be sent to this Blade Tenderization Committee for further review and comment and a revised document be reported back to CFP at the 2010 CFP meeting.

Hot Holding Committee

The Conference recommends that a committee be formed under direction of Council III to address the issues of hot holding temperatures and times, and any microbial risks that may be associated with different temperatures and times, as well as the accuracy and proper use of temperature measuring devices for this purpose and report back to the 2010 CFP Council III.

Progress Report/Committee Activities:

All Committee Co-Chairs have been approved by the Executive Board. The following is an update on each committee:

Sanitizer Committee:

Tressa Madden and Katherine Swanson, Co-Chairs

The attached committee roster is submitted for Board approval. Also attached is the committee activity report.

Food Allergen Committee:

Anthony Flood and Gale Prince, Co-Chairs

The attached committee roster is submitted for Board approval. Also attached is the committee activity report.

Blade Tenderization Committee:

Frank Ferko and Sandra Lancaster, Co-Chairs

As of 8/12/08 we are awaiting a committee roster for Board approval. The committee roster will be submitted for Board consideration as soon as possible.

Hot Holding Committee:

Roger Coffman and Donna Garren, Co-Chairs

As of 8/12/08 we are awaiting a committee roster for Board approval. The committee roster will be submitted for Board consideration as soon as possible.

Requested Actions:

Approve committee rosters for the Sanitizer and Food Allergen committees.