

**Conference for Food Protection 2012-2014
Executive Board Meeting Committee Update
August 7-8, 2012
Council I – Council/Committee Summary Report**

Date of Committee Report: July 20, 2012
Submitted By: Brenda Bacon, Council I Chair
Chris Gordon, Council I Vice-Chair

Committee Charges:

The Conference recommends:

A: Re-creating the Plan Review Committee following the CFP 2012 Biennial Meeting to continue its review and update of the following Conference for Food Protection documents and present their findings at the 2014 CFP Biennial Meeting:

- a. Permanent Outdoor Cooking Operations (2003)
- b. Mobile Food Establishments (2006)

B: 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:

- a. 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.
- b. Refine educational curriculum and exam components, work with the USDA National Integrated Food Safety Initiative Retail Food Safety Consortium to develop a curriculum
- c. Pilot the draft model guidance.
- d. Create a record keeping document for trace back purposes.
- e. Report back to CFP at the 2014 biennial meeting.

C: HACCP-based Guidance for Meat and Poultry Processing at Retail - 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:

FDA Food Code Annex 2 (References, Part 3 - Supportive Documents);
FDA Food Code Annex 4 (Management of Food Practices - Achieving Active Managerial Control of Foodborne Illness Risk Factors), and FDA's two HACCP Manual "Managing Food Safety; A Manual for the 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 Grinding Log Template for Retail Establishments -That a CFP Committee be created to:

- a. Review the FSIS grinding log template and provide feedback to FSIS for consideration into the 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.
- c. Report back to the 2014 Biennial Meeting.

Committees Assigned to Council I:

Plan Review Committee: Liza Frias, Co -Chair, Catherine Cummins, Co-Chair
Wild Harvested Mushrooms Committee: David Martin, Co-Chair, Lorinda Lhotka, Co-Chair
Meat and Poultry Processing at Retail Food Establishments: Brian Nummer, Co-Chair, Joel Ortiz, Co-Chair
Beef Grinding Log Template for Retail Establishments: Rick Barney, Co-Chair, Todd Mers, Co-Chair

Progress Report/Committee Activities:

Committee Co-Chairs have been notified and are in the process of selecting their committees for approval.