

**Conference for Food Protection
Executive Board Meeting
August 9-10, 2016**

Council I Report

DATE OF REPORT:

SUBMITTED BY: **Rick Barney, Chair**
 Todd Mers, Vice-Chair

COMMITTEES ASSIGNED TO COUNCIL II:

1. Clean in Place (CIP) Committee
2. Unattended Food Establishment (UFE) Committee

COMMITTEE CHARGES:

The Clean in Place (CIP) was created in Issue 2016 I-010. Specific charges for the 2016 – 2018 biennium are to:

1. Review applicable ANSI sanitation standards for clean in place processes with inaccessible food contact surfaces and ascertain their compatibility with Food Code definitions and recommendations;
2. Review current literature on scientific research of clean in place systems to ascertain relative food safety risk associated with improperly cleaned and/ or sanitized systems;
3. A Survey to determine the current prevalence and processes used to evaluate CIP Equipment during inspections;
4. Report back to the 2018 CFP Biennial Meeting with recommendations.

The **Unattended Food Establishment Committee** was re-created in Issue 2016 I-015 to continue work initiated during the 2014 – 2016 biennium from Issue 2014-I-019. Specific charges for the 2016 – 2018 biennium are to:

1. Develop recommendations on how the FDA Food Code addresses Unattended Food Establishments;
2. Continue to review the "Guidance Document for Unattended Food Establishments" and any existing guidance from FDA and others to update the CFP guidance document that could assist states when addressing the need to have alternative protective provisions in place when approving a waiver or variance for entities that do not meet section 2-101.11 and 2-103.11 of the 2013 Food Code; and

3. Present their findings at the 2018 CFP Biennial Meeting.

REQUESTED ACTIONS BY BOARD:

1. Acknowledge Council I report;
2. Acknowledge Council I Committee Periodic Status Reports;
3. Approve Proposed Council I Committee Rosters and workplans