

**Conference for Food Protection
Executive Board Meeting
Council II Report**

DATE OF REPORT: July 7, 2015

SUBMITTED BY: Susan Quam and David Lawrence

COMMITTEES ASSIGNED TO COUNCIL II:

- Certification of Food Safety Regulatory Professionals
- Demonstration of Knowledge
- Interdisciplinary Food Borne Illness Training Committee
- Employee Food Safety Training

COMMITTEE CHARGES:

Certification of Food Safety Regulatory Professionals (CFSRP) Committee

1. Collaborate with the FDA Division of Human Resource Development, and the Partnership for Food Protection Training and Certification Workgroup (PFP TCWG) to:
 - a. Continue review of all initiatives: existing, new or under development; involving the training, evaluation and/or certification of food safety inspection officers. This collaborative working relationship will ensure the sharing of information so as not to create any unnecessary redundancies in the creation of work product or assignment of tasks/responsibilities.
 - b. Review the results of the partnership for food protection training and certification work group recommendations for the nationally recognized Retail Food Curriculum based on the Retail Food Job Task Analysis (JTA) to determine if changes are needed in the Standard 2 curriculum. Identify any gaps and recommendations for change and review the time frame for completion of Steps 1 through 4 for new hires or staff newly assigned to the regulatory retail food protection program.
 - c. Review the results of the Partnership of Food Protection training and certification work group recommendations to determine if the Conference for Food Protection Field Training Manual for Regulatory Retail Food Safety Inspection Officers and forms need to be revised.
2. Work in collaboration with the CFP program standards committee to:
 - a. Provide technical assistance with questions regarding the comments contained in the 2012 CFP CFSRP's Workgroup's uniform inspection program audit pilot project report on the CFP website that might trigger revisions of the VNRFRPS, Standard 4 Uniform Inspection Program.
 - b. Assess if any changes will be needed in Standard 2-Trained Regulatory Staff based on the current standard for review referenced in (1) above to provide better alignment with Standard 4 of the VNRFRPS.
3. Report back the Workgroup's findings and outcomes to the 2016 Biennial Meeting of the Conference for Food Protection.

Demonstration of Knowledge Committee

1. Review the current methods in Food Code Section 2-102.11 for demonstrating knowledge.
2. Identify the pros and cons of the existing methods in Food Code Section 2-102.11(A) and 2-102.11(C) for the Person in Charge to demonstrate knowledge.
3. In lieu of Food Code Section 2-102.11(A) and 2-102.11(C), identify methods that could be used to demonstrate knowledge if/when the CFPM is not onsite.
4. Identify the pros and cons of alternative methods to demonstrate knowledge if/when the CFPM is not onsite. Although not limited to the following areas, the committee should assess the pros and cons of each alternative method in light of the following areas:
 - a. Differentiation between knowledge and application;
 - b. Emphasis on risk factors;
 - c. Ease of uniform assessment by regulators and industry;
 - d. Enabling the Person in Charge to demonstrate knowledge even when there is language barrier.
 - e. What corrective action should be taken when there is not a demonstration of knowledge from the Certified Food Protection Manager or the Person In Charge.
5. Report back to the 2016 Biennial Meeting.

Interdisciplinary Food Borne Illness Training Committee

1. Use the Crosswalk submitted in the 2012-2014 Committee report to identify current gaps in the training for Program Standard #5 as established by Council to Improve Foodborne Outbreak Response (CIFOR) and the Partnership for Food Protection as best practices for foodborne illness investigation.
2. Identify new training programs as they relate to the Crosswalk and Standard #5.
3. Work within the Conference process to post the Crosswalk document from the 2012-2014 Committee to the CFP Website.
4. Report back to the 2016 biennial meeting a revised Crosswalk document for foodborne illness investigation.

Employee Food Safety Training

1. Make recommendations to the Conference for Food Protection in regard to:
 - a. What a food employee should know about food safety, prioritized by risk.
 - b. A guidance document to include recommendations for appropriate operator, regulator, and/or third-party food safety training program(s); including the criteria for the program and learning objectives.
2. Report Committee recommendations to the 2016 Conference for Food Protection Biennial Meeting.

REQUESTED ACTION BY BOARD:

1. Approve all committee reports

Conference for Food Protection – Committee Periodic Status Report

Template approved by the Executive Board May 2014

Committee Periodic Status Reports are considered **DRAFT** until reviewed and acknowledged by the Executive Board

COMMITTEE NAME: Certified Food Safety Regulatory Professionals (CFSRP) Committee

COUNCIL or EXECUTIVE BOARD ASSIGNMENT: Council II

DATE OF REPORT: July 1, 2015

SUBMITTED BY: DeBrena Hilton and Angela Benton

COMMITTEE MEMBER ROSTER:

see attached roster for updated member listing and Executive Board approval.

✓ committee membership has not changed; see attached

COMMITTEE CHARGE(s):

Charge 1: Collaborate with the FDA Division of Human Resource Development, and the Partnership for Food Protection Training and Certification Workgroup (PFP TCWG) to:

1. Continue review of all initiatives: existing, new or under development; involving the training, evaluation and/or certification of food safety inspection officers. This collaborative working relationship will ensure the sharing of information so as not to create any unnecessary redundancies in the creation of work product or assignment of tasks/responsibilities.
2. Review the results of the partnership for food protection training and certification work group recommendations for the nationally recognized Retail Food Curriculum based on the Retail Food Job Task Analysis (JTA) to determine if changes are needed in the Standard 2 curriculum. Identify any gaps and recommendations for change and review the time frame for completion of Steps 1 through 4 for new hires or staff newly assigned to the regulatory retail food protection program.
3. Review the results of the partnership of food protection training and certification work group recommendations to determine if the Conference for Food Protection Field Training Manual for Regulatory Retail Food Safety Inspection Officers and forms need to be revised.

Charge 2: Work in collaboration with the CFP program standards committee to:

1. Provide technical assistance with questions regarding the comments contained in the 2012 CFP CFSRP's Workgroup's uniform inspection program audit pilot project report on the CFP website that might trigger revisions of the VNRFRRPS, Standard 4 Uniform Inspection Program
2. Assess if any changes will be needed in Standard 2-Trained Regulatory Staff based on the current standard for review referenced in (1) above to provide better alignment with Standard 4 of the VNRFRRPS.

Charge 3: Report back the Workgroup's findings and outcomes to the 2016 Biennial Meeting of the Conference for Food Protection.

COMMITTEE'S REQUESTED ACTION FOR EXECUTIVE BOARD (If Applicable):

1. Approval of submitted committee roster.

Conference for Food Protection – Committee Periodic Status Report

Template approved by the Executive Board May 2014

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PROGRESS REPORT / COMMITTEE ACTIVITIES WITH ACTIVITY DATES:

1. *Progress on Overall Committee Activities*

- a. The CFSRP committee has met three times via conference call (October 17, 2014; December 16, 2014; May 27, 2015).
- b. FDA Division of Human Resource Development and the Partnership for Food Protection Training and Certification Workgroup (PFP TCWG) have made substantial progress in developing a training framework for regulatory food safety professionals. However, more work needs to be done. It is unlikely that the CFSRP committee will have time to review information currently under deliberation before final committee reports are due in December.
- c. DeBrena Hilton, Chair CFSRP Committee, has joined in on two of Program Standards Committee conference calls to stay abreast of their work on Standard 4, Uniform Inspection Program that may determine whether changes will be needed to Standard 2 – Trained Regulatory Staff.

Conference for Food Protection
Certification of Food Safety Regulation Professionals (CFSRP)
Conference Call Minutes
Wednesday, May 27th @ 9:00am CST

Work Group Members Participating on the Call: DeBrena Hilton (Chair), Angela Benton (co-chair), Francie Buck, Doug Wilmsmeyer, Carrie Dickhans, Julie Hults, Christine Sylvis, Joetta DeFrancesco, Phyllis Fenn, Susan Kendrick, Michéle Samarya-Timm, David Read, Anthony Carotenuto, Alan Tart, Laurie Williams, and Vince Radke

Work Group Members Unable to Participate: Julie Albrecht, Linda Kender, Susan Grooters, Rance Baker, Bryan Chapman, Sima Hussein, Jordan Maeson, William Weichelt, Vanessa Cranford, Michael MacLeod, Hugh Atkins, Jacqueline Owens, Angela Cyr and Stan Hazan

Agenda-

- 1) Welcome:
- 2) Roll Call: notes from last call on December 16, 2014 will be incorporated following the minutes from 5/27/2015
- 3) Newest member – Vince Radke CDC replacing Kristin Delea
- 4) Review Charges –

Charge 1: Collaborate with the FDA DHRD, and the Partnership for Food Protection Training and Certification Workgroup (PFP TCWG) to:

- i) Continue review of all initiatives existing, new or under development involving the training, evaluation and/or certification of food safety inspection officers.
- ii) Review the results of the PFP training and certification work group recommendations for the nationally recognized Retail Food Curriculum based on the Retail Food Job Task Analysis (JTA) to determine if changes are needed in the Standard 2 curriculum.
 - Identify any gaps and recommendations for change and review the time frame for completion of Steps 1 through 4 for new hires or staff newly assigned to the regulatory retail food protection program.
- iii) Review the results of the partnership of food protection training and certification work group recommendations to determine if the Conference for Food Protection Field Training Manual for Regulatory Retail Food Safety Inspection Officers and forms need to be revised.

Charge 2: Work in collaboration with the CFP program standards committee to:

- i. Provide technical assistance with questions regarding the comments contained in the 2012 CFP CFSRP's Workgroup's uniform inspection program audit pilot project report on the CFP website that might trigger revisions of the VNRFRPS, Standard 4 Uniform Inspection Program.
- ii. Assess if any changes will be needed in Standard 2-Trained Regulatory Staff based on the current standard for review referenced in (1.) above to provide better alignment with Standard 4 of the VNRFRPS.

Charge 3: Report back the Workgroup's findings and outcomes to the 2016 Biennial Meeting of the Conference for Food Protection.

Charge 1 update:

Alan Tart –Training and Certification Workgroup. Various inspector roles general education curriculum development underway. 25 content areas. Retail will be covered broadly. All inspectors – specialty areas will be included. Competency statements almost done. DHRD will rely on cooperative agreements with others to put courses online. Retail Meeting June 15th in Denver to begin Retail competency statements. After general education and retail courses have been developed, gap analysis will be formed to determine current training and training needs. Recommendations for new courses or course development. Anticipated completion for retail will be next year. Changes to Standard 2 – on hold. Doesn't appear that our committee will be prepared to present issues regarding this charge to the 2016 CFP Conference.

Dave Read – PFP/IFPTI: a lot of work underway now. Example of training framework available at www.ifpti.org

FDA, CFP and IFPTI have been working for past 2 years on training concepts. Multi-colored diagram that covers Basic/Advanced/Journey/Leadership Areas – Food Safety Professional Competencies required for each content area on framework. Worked through general education courses. Working on Basic Level Framework – June Meeting will be to develop basic level framework for Retail Food. Content area reviewed to determine elements to go into training framework. Subject matter experts look at to determine elements that should go into each content area (Learning events, on the job training, etc...).

Substantial progress has been made over past few years but more work needs to be done.

Note to committee: CFP Master Calendar – December 4, 2015 final committee reports due from Committee Chairs and Committee Issues to Council Chairs for preliminary review.

After June Meeting, CFSRP committee will determine whether we will be able to meet issue deadline – recommendation made to draft issue to continue the work. Looking for results of

initial survey sent out to stakeholders by July. After June meeting will also need to send out to stakeholders for review. Unlikely that CFSRP committee will have any information needed to move forward with Charge 1.

Charge 2:

Reviewed information from Standard’s Committee – Recommendations from CFP’s Uniform Inspection Program Audit Pilot Project Report that are incorporated into proposed language (see attached). Please review and respond with questions or suggestions to table recommendations.

Alan provided clarification that CFSRP Committee work is pending the Standards Committee Charges as it relates to Standard 4. Any changes made to Standard 4 would then be reviewed to determine any related effects on Standard 2.

CFSRP committee on hold pending additional information regarding Charge 1 and Charge 2.

Charge 3 – more than likely the issues charged to CFSRP will be resubmitted to the 2016 Biennial Meeting of the Conference for Food Protection.

Next meeting – tentative July 2015

Reminder: Council Application Period Open – Closes June 19th.

Committee Name: Certification of Food Safety Regulation Professionals

Last Name	First Name	Position (Chair/Member)	Constituency	Employer	City	State	Telephone	Email
Hilton	DeBrena	Chair	Local Regulatory	Tulsa City-County Health Department	Tulsa	OK	918-595-4302	dhilton@tulsa-health.org
Benton	Angela	Vice-Chair	Food Industry	Jetro Restaurant Depot	College Point	NY	(718) 939-6400	ABenton@jetrord.com
Albrecht	Julie	Member	Academia	University of Nebraska/Lincoln	Lincoln	NE	(402) 472-8884	jalbrecht1@unl.edu
Kender	Linda	Member	Academia	Johnson & Wales University CCA	Providence	RI	(401) 598-1278	Linda.Kender@jwu.edu
Grooters	Susan Vaughn	Member	Consumer	KAW Coalition	Washington	DC	(802) 223-6303	susangrooters@gmail.com
Baker	Rance	Member	Food Industry Support	National Environmental Health Association	Denver	CO	(303) 756-9090	RBaker@neha.org
Chapman	Bryan	Member	Food Industry Support	StateFoodSafety.com	Orem	UT	(801) 805-1872	bchapman@abovetraining.com
Buck	Francie	Member	Food Industry Support	Sealedair (Diversey)	Racine	WI	(505) 610-3818	francie.buck@sealedair.com
Hussein	Sima	Member	Food Industry Support	Ecolab	Greensboro	NC	(336) 312-1285	Sima.Hussein@ecolab.com
Maeson	Jordan	Member	Food Industry Support	Safer Dining LLC	St. Petersburg	FL	(727) 422-7392	Jordan@SaferDining.com
Weichelt	William	Member	Food Industry Support	National Restaurant Association	Chicago	IL	(312) 715-5388	wweichelt@restaurant.org
Wilmsmeyer	Doug	Member	Food Industry Support	Alchemy Systems	Austin	TX	(512) 637-5100	doug.wilmsmeyer@alchemysystems.com
Cranford	Vanessa	Member	Processing Food Industry	Taylor Farms Florida	Orlando	FL	(407) 495-7333	vcranford@taylorfarms.com
MacLeod	Michael	Member	Retail Food Industry	Big Y Foods Inc.	Springfield	MA	(413) 504-4453	mmacleod@bigy.com
Dickhans	Carrie	Member	Local Regulator	St. Louis County Department of Health	Berkely	MO	(314) 615-8925	cdickhans@stlouisco.com
Hults	Julie	Member	Local Regulatory	City of Milwaukee	Milwaukee	WI	(414) 286-5746	JHULTS@milwaukee.gov

Conference for Food Protection – Committee Periodic Status Report

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COMMITTEE NAME: *Demonstration of Knowledge Committee*

COUNCIL or EXECUTIVE BOARD ASSIGNMENT: *Council II*

DATE OF REPORT: *July 1, 2015*

SUBMITTED BY: *Eric Moore & Michelle Haynes*

COMMITTEE MEMBER ROSTER:

see attached roster for updated member listing and Executive Board approval

committee membership has not changed; see attached roster

COMMITTEE CHARGE(s):

1. *Review the current methods in Food Code Section 2-102.11 for demonstrating knowledge.*
2. *Identify the pro's and con's of the existing methods in Food Code Section 2-102.11(A) and 2-102.11(C) for the Person in Charge to demonstrate knowledge.*
3. *In lieu of Food Code Section 2-102.11(A) and 2-102.11(C), identify methods that could be used to demonstrate knowledge if/when the CFPM is not onsite.*
4. *Identify the pro's and con's of alternative methods to demonstrate knowledge if/when the CFPM is not onsite. Although not limited to the following areas, the committee should assess the pro's and con's of each alternative method in light of the following areas:*
 - a. *Differentiation between knowledge and application;*
 - b. *Emphasis on risk factors;*
 - c. *Ease of uniform assessment by regulators and industry;*
 - d. *Enabling the Person in Charge to demonstrate knowledge even when there is language barrier.*
 - e. *What corrective action should be taken when there is not a demonstration of knowledge from the Certified Food Protection Manager or the Person In Charge.*
5. *Report back to the 2016 Biennial Meeting.*

COMMITTEE'S REQUESTED ACTION FOR EXECUTIVE BOARD (If Applicable): *No action at this time*

PROGRESS REPORT / COMMITTEE ACTIVITIES WITH ACTIVITY DATES:

1. Progress on Overall Committee Activities

- *10/19/2014 – Michelle Haynes selected to as committee co-chair (replacing April Bogard)*
- *11/14/2014 – First call for the group, membership confirmed, charges and anti-trust statement reviewed, emailed feedback form to committees to provide analysis of Food Code references in charges.*
- *12/5/2014 - Second call, reviewed feedback forms received from committee members*
- *01/15/2015 – 01/22/2015 – Survey emailed to group for feedback on compiled analysis results of committee members*
- *01/23/2015 – Third call – reviewed survey results, discussed recommendations for final language*
- *02/09/2015 – Fourth call – continued review of survey results, discussed recommendations for final language*
- *03/16/2015 – Regulatory voting member April Bogard, Minnesota Department of Health resigns from committee service due to job change.*
- *03/18/2015 – Recommended local regulator Robert Erwin, Fairfax County Health Department to replace April Bogard as a regulatory voting member*
- *03/23/2015 – Fifth call – continued review of survey results, discussed recommendations for final language*
- *03/25/2015 – Robert Erwin, Fairfax County Health Department approved as regulatory voting member*
- *04/17/2015 – Sixth call – continued review of survey results, discussed recommendations for final language.*
- *06/19/2015 – Seventh call – continued review of survey results, discussed recommendations for final language*

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2. Progress Addressing each Assigned Committee Charge

- 1. Review the current methods in Food Code Section 2-102.11 for demonstrating knowledge.**
 - a. Charge has been completed.*

- 2. Identify the pro's and con's of the existing methods in Food Code Section 2-102.11(A) and 2-102.11(C) for the Person in Charge to demonstrate knowledge.**
 - a. This charge is approximately 90% complete. Awaiting final language approval via poll to voting members.*

- 3. In lieu of Food Code Section 2-102.11(A) and 2-102.11(C), identify methods that could be used to demonstrate knowledge if/when the CFPM is not onsite.**
 - a. This charge is approximately 90% complete. Awaiting final language approval via poll to voting members.*

- 4. Identify the pro's and con's of alternative methods to demonstrate knowledge if/when the CFPM is not onsite....**
 - a. This charge is approximately 80% complete.*

2014 - 2016 CFP Demonstration of Knowledge Committee

Teleconference: 6

Monday, April 17, 2015

1:00pm – 2:30p.m. EST

Call-In Number: 877-394-5901

Access Code: 2995496#

Co-Chairs: Eric Moore, Michelle Haynes

FDA Advisors: John Marcello Stephen Hughes

CDC Advisor: Vince Radke

Scribe: *Susan Tyjewski*

AGENDA ITEMS:

9. Welcome, Call to Order	Eric	
10. Roll-Call,	Eric	
11. Continue discussion of Action Item 3	All	
12. Determine next meeting date & action items	All	

ATTENDANCE:

April	Bogard	
Robert	Brown	
Francie	Buck	X
Deborah	Crabtree	X
Hector	Dela Cruz	X
Mark	Earnest	X
Lisa	Ford	X
Robert	Gilliland	X
Michelle	Haynes	X
Yao-Wen	Huang	
Julie	Hults	X
Lucia	James-Davis	
Shanna	Lively	
Mark(Mick)	Miklos	X
Eric	Moore	X
Sheri	Morris	X
Linda	Zaziski	X
Dale	Yamnik	X
Todd	Taylor	X
Christine	Sylvis	X
Stephen	Hughes	X
John	Marcello	
Vince	Radke	X
Petra	Balli	
Susan	Deslauriers	
Rob	Erwin	X
Christina	Eckhardt	

2014 - 2016 CFP Demonstration of Knowledge Committee

Laura	Nelson	
Tara	Paster	
Susan	Tyjewski	
Sharon	Wood	
Brad	Peters	
David	Lawrence	

Meeting Min:

Julie Hults: WI version of the food code 2-102.11 (C):

“Demonstrating FOOD safety principles based on the PERMITTED/LICENSED establishment’s specific FOOD operations. The areas of knowledge include:”

Demonstrating in place of

2014 - 2016 CFP Demonstration of Knowledge Committee

Teleconference: 7

Friday, June 19, 2015

1:00pm – 3:00p.m. EST

Call-In Number: 877-394-5901

Access Code: 2995496#

Co-Chairs: Eric Moore, Michelle Haynes

FDA Advisors: John Marcello Stephen Hughes

CDC Advisor: Vince Radke

Scribe: *Susan Tyjewski*

AGENDA ITEMS:

13. Welcome, Call to Order	Eric	
14. Roll-Call,	Eric	
15. Continue discussion of Action Item 3	All	
16. Determine next meeting date & action items	All	

ATTENDANCE:

Robert	Brown	✓
Francie	Buck	✓
Deborah	Crabtree	
Hector	Dela Cruz	
Mark	Earnest	
Lisa	Ford	
Robert	Gilliland	
Michelle	Haynes	✓
Yao-Wen	Huang	
Julie	Hults	
Lucia	James-Davis	✓
Shanna	Lively	✓
Mark(Mick)	Miklos	✓
Eric	Moore	✓
Sheri	Morris	✓
Linda	Zaziski	✓
Dale	Yamnik	✓
Todd	Taylor	✓

Christine	Sylvis	✓
Stephen	Hughes	✓
John	Marcello	
Vince	Radke	
Petra	Balli	
Susan	Deslauriers	
Rob	Erwin	✓
Christina	Eckhardt	
Laura	Nelson	
Tara	Paster	
Susan	Tyjewski	✓
Sharon	Wood	
Brad	Peters	
David	Lawrence	

Meeting Minutes:

- Welcome
- Antitrust Statement Reminder
- Are there any comments on the minutes of March 23? No
- Discussion begins with Action Item 3, # 14.

2014 - 2016 CFP

Demonstration of Knowledge Committee

- Mic reads language he has suggested.
 - Consider recommending that Section 2-102.11 of the Food Code be deleted rather than amended.
 - Section 2-102.11(A) The lack of priority violations may be accidental and not a true demonstration of knowledge.
 - Section 2-202.11(B) The presence of a CFPM is already required in Section 2-102.12(A).
 - Section 2-102.11(C) The risk based inspection identifies whether an establishment is being well run and whether knowledge is being demonstrated. The list of 17 questions could be moved to Annex 5 as guidelines for dialogue with PICs.
- There is discussion with Stephen Hughes on clarification of the requirement of a CFPM in Section 2-102.11 and 2-102.12.
- Mic comments the inspection itself shows if the facility is well run proving demonstration of knowledge. The 2 sections are like “double dipping”.
 - Mic meant for # 14 to be a blanket suggestion to change the Food Code in place of all Action Items.
- There is discussion on how the committee will proceed with input to CFP.
- Mic and Sheri Morris will further modify and refine the suggested language of #14 to incorporate what was discussed and submit to Eric and Michelle.
- Eric and Michelle will reformat the survey and use the information for the upcoming report due by 7/2.
- After the report is submitted the action item feedback will be circulated for final review by the committee.
- Eric will send invitations to the next meeting.

Committee Name:

Committee Name: Demonstration of Knowledge

Last Name	First Name	Position (Chair/Member/Alt)	Constituency	Employer	City	State	Telephone	Email
Haynes	Michelle	Co-Chair	State Regulator	DBPR, Division of Hotels and Restaurants	Tallahassee	FL	(850) 717-1734	michelle.haynes@myfloridalicense.com
Moore	Eric	Co-Chair	Industry	ACME Markets	Malvern	PA	(267) 971-0916	eric.moore@acmemarkets.com
Brown	Robert	Member	Industry	Whole Foods Market	Austin	TX	(512) 944-7405	robert.brown@wholefoods.com
Buck	Francie	Member	Industry	Sealed Air(Diversey)	Racine	WI	(505) 610-3818	francie.buck@sealedair.com
Crabtree	Deborah	Member	Local Regulator	Fairfax County Health Dept	Fairfax	VA	(703) 246-8431	deborah.crabtree@fairfaxcounty.gov
Dela Cruz	Hector	Member	Local Regulator	LA County Environmental Health	Van Nuys	CA	(818) 902-4468	hsdelacruz@gmail.com
Earnest	Mark	Member	Industry	Captain D's	Nashville	TN	(615) 231-2089	mark_earnest@captains.com
Erwin	Rob	Member	Local Regulator	Fairfax County Health Department	Fairfax	VA	(703) 246-8430	robert.erwin@fairfaxcounty.gov
Ford	Lisa	Member	Industry	Brinker International	Dallas	TX	(972) 770-9627	lisa.ford@brinker.com
Gilliland	Robert	Member	Local Regulator	Kansas City, MO Health Department	Kansas City	MO	(816) 513-6181	rob.gilliland@kcmo.org
Huang	Yao-Wen	Member	Academia	University of Georgia	Athens	GA	(706) 542-1092	huang188@gmail.com
Hults	Julie	Member	Local Regulator	City of Milwaukee	Milwaukee	WI	(414) 286-5746	jhults@milwaukee.gov
James-Davis	Lucia	Member	Industry	The Seritech Group	Charlotte	NC	(321) 287-1394	lucia.james-davis@steritech.com
Lively	Shanna	Member	State Regulator	TN Department of Agriculture	Nashville	TN	(615) 837-5176	shanna.lively@tn.gov
Miklos	Mark(Mick)	Member	Industry	Miklos Consulting, Inc.	Buford	GA	(770) 868-7422	mmiklos@restaurant.org
Morris	Sheri	Member	State Regulator	PA Dept. of Agriculture	Harrisburg	PA	(717) 787-5289	shmorris@pa.gov
Peters	Brad	Member	Industry	HRBUniversal LLC	Birmingham	AL	(855) 447-2864	bpeters@hrbuni.net
Sylvis	Christine	Member	Local Regulator	Southern Nevada Health District	Las Vegas	NV	(702) 759-1251	sylvis@snhdmail.org
Taylor	Todd	Member	Industry	Ecolab	Greensboro	NC	(336) 931-2200	todd.taylor@ecolab.com
Yamnik	Dale	Member	Industry	Yum! Brands, Inc.	Saint Cloud	FL	(407) 593-6181	dale.yamnik@yum.com
Zaziski	Linda	Member	Industry	Little Caesars Enterprises	Detroit	MI	(313) 471-6550	linda.zaziski@lcecorp.com
Hughes	Stephen	FDA Advisor	Federal Regulator	FDA	College Park	MD	(240) 402-2833	stephen.hughes@fda.hhs.gov
Marcello	John	FDA Advisor	Federal Regulator	FDA	Tempe	AZ	(480) 829-7396	john.marcello@fda.hhs.gov
Radke	Vince	CDC Advisor	Federal Regulator	CDC			(770) 488-7065	vradke@cdc.gov
Balli	Petra	At Large Member	Industry	Aramark	Philadelphia	PA	(215) 413-8745	balli-petra@aramark.com
Deslauriers	Susan	At Large Member	Industry	Big Y Foods	Springfield	MA	(413) 504-4452	deslaurs@bigy.com
Meinhardt	Christina	At Large Member	Industry	Aramark	Philadelphia	PA	(267) 939-4894	eckhardt-christina@aramark.com
Nelson	Laura	At Large Member	Industry	Alchemy Systems	Austin	TX	(512) 637-5100	laura.nelson@alchemysystems.com
Paster	Tara	At Large Member	Industry	Paster Training, Inc.	Gilbertsville	PA	(610) 970-1776	tara.paster@pastertraining.com
Tyjewski	Susan	At Large Member	Industry	CKE Restaurants Holdings, Inc.	Anaheim	CA	(714) 254-4552	stjewski@ckr.com
Wood	Sharon	At Large Member	Industry	HEB Grocery Company	San Antonio	TX	(210) 938-6511	wood.sharon@heb.com

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COMMITTEE NAME:

2016 Interdisciplinary FBI Training

COUNCIL or EXECUTIVE BOARD ASSIGNMENT:

Council II

DATE OF REPORT:

July 2, 2015

SUBMITTED BY:

James Steele, Patricia Welch, Tim Mitchell

COMMITTEE MEMBER ROSTER:

- see attached roster for updated member listing and Executive Board approval
- ✓ committee membership has not changed; see attached

COMMITTEE CHARGE(s):

1. Use the Crosswalk submitted in the 2012-2014 Committee report to identify current gaps in the training for Program Standard #5 as established by Council to Improve Foodborne Outbreak Response (CIFOR) and the Partnership for Food Protection as best practices for foodborne illness investigation.
2. Identify new training programs as they relate to the Crosswalk and Standard #5.
3. Work within the Conference process to post the Crosswalk document from the 2012-2014 Committee to the CFP Website.
4. Report back to the 2016 biennial meeting a revised Crosswalk document for foodborne illness investigation.

COMMITTEE'S REQUESTED ACTION FOR EXECUTIVE BOARD (If Applicable):

PROGRESS REPORT / COMMITTEE ACTIVITIES WITH ACTIVITY DATES:

1. *Progress on Overall Committee Activities*

The committee has been meeting regularly via conference call to work on charges. The first conference call was held on October 20, 2014. The following is a brief summary of this first meeting.

- Reviewed Part VII Committee Membership Expectations
- Pat gave a brief history of the committee and the crosswalk
- Tim sent the crosswalk and the charges out to the committee because some folks either did not receive or lost them
- Reviewed the charges to the committee
- Pat will look into setting up Food Shield for the group to work collaboratively on the crosswalk document

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- Janet will try to get a copy of the RRT training to share with the team
- All members asked to review the crosswalk and charges and come with recommendations for the next meeting
- Next meeting on 11/17/14 1:00 pm EST

The second conference call was held on 12/15/14. James Steele was not available due to a medical emergency. The following is a brief summary of the meeting.

- Pat reviewed Food Shield, sounds like everyone is getting registered. Some folks already have access.
- Matt Jenkins and Pat Welch, Roger, Jeff Agreed to examine for gaps. (Charge 1/Subcommittee 1)
- Tim will look at number 2 with Susan Algeo and Dan and Kris. (Charge 2/Subcommittee 2)
- The group will work with the conference to get the current crosswalk posted. (Charge 3)
- Next group meeting will be 2/17/15 at 12 CST. (Pat to set Up)
- Sub committees will meet before 2/17/15 #1 will be 1/13/15 and Number 2 will be 1/23/15.

The third conference call was held 3/3/2015.

- Reviewed the progress of the two subcommittees and determined that the subcommittees were on the right track.
- The subcommittees will continue to meet before the next full committee meeting scheduled for 5/21/15.

The full committee held a conference call on 6/11/15.

- Reviewed the progress of the two subcommittees and reviewed the standard 5 with the crosswalk document.
- The next full committee meeting is scheduled for August 20, 2015 at 12:00 noon CT.

2. **Progress Addressing each Assigned Committee Charge**

Two subcommittees were created to work on the charges. Workgroup 1 has been working on Charge 1 and Workgroup 2 has been working on Charge 2.

Subcommittee working on Charge 1 - Use the Crosswalk submitted in the 2012-2014 Committee report to identify current gaps in the training for Program Standard #5 as established by Council to Improve Foodborne Outbreak Response (CIFOR) and the Partnership for Food Protection as best practices for foodborne illness investigation.

The subcommittee is using the trainings in the Crosswalk document to see in there are gaps in (see attachment 2)

The subcommittee held calls on 4/23/15 and 5/5/15.

Subcommittee working on Charge 2 - Identify new training programs as they relate to the Crosswalk and Standard #5.

The subcommittee is looking at the following trainings:

NEHA course "I-FITT-RR" provides training in many of the identified crosswalk areas.

CDC e-learning course "Environmental Assessment of Foodborne Illness Outbreaks"

The IFPTI Foodborne Illness Investigations Part 1-6.

The subcommittee held conference calls on 4/23/15 and 6/3/15

2016 Interdisciplinary Foodborne Illness Training Committee

Minutes
6/11/2015

Present on conference call:

Susan Algeo
Jeff Belmont
Matthew Jenkins
Kris Markulin
Tim Mitchell
Roger Mozingo
Dan Okenu
Pat Welch

- Reviewed the progress of the two subcommittees and determined that the subcommittees were on the right track.

Workgroup 1 reported that they completed an assessment of the following programs:

- RRT
- CIFOR
- MFRPS
- IAFP Procedures to Investigate Foodborne Illness
- NASDA version 4.0
- NEHA Epi-Ready

Workgroup 2 reported that they assessed the following new programs that were not in the original crosswalk document:

- NEHA I-FITT-RR
- CDC Foodborne Illinois Outbreak Environmental Assessments

Further work to accomplish – Summary of recommendations

Discussed that the final committee report is due December 4, 2015 and that we needed to think about what are recommendations from the committee will be to CFP.

We also need to decide whether our committee wishes to be reformed to continue its work to complete current/new charges for the 2016-2018 biennium or if it will have run its course and can be retired.

These will be discussed on our 8/20/15 call.

- The subcommittees will continue to meet before the next full committee meeting scheduled for 08/20/15.

Standard 5

STANDARD 5								
1. Investigative procedures. (RRT Page 518 shows the table)								
	RRT	CIFOR	MFRPS	IAFP Procedures To Investigate Foodborne Illness Sixth ed.	NASDA Version 4.0. August 2011	NEHA Epi- Ready. Foodborne Illness Response Strategies. June 2006	NEHA I-FITT-RR	CDC Foodborne Illness Outbreak Environmental Assessments
a. The program has written operating procedures for responding to and /or conducting investigations of foodborne illness and food-related injury*. The procedures clearly identify the roles, duties and responsibilities of program staff and how the program interacts with other relevant departments and agencies. The procedures may be contained in a single	II. A. Chapter 1	3.1	5.3	Page 3-4	IV, V, VI, IX, XII	Modules 1,2,3,4, 5,6	Module 1	

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source document or in multiple documents.								
b. The program maintains contact lists for individuals, departments, and agencies that may be involved in the investigation of foodborne illness, food-related injury* or contamination of food.	II.B. Chapters 2&3.	3.6	5.3 c	Page3-4	III, V, VI		Module 1	
c. The program maintains a written operating procedure or a Memorandum of Understanding (MOU) with the appropriate epidemiological investigation program/department to conduct foodborne illness investigations and to report findings. The operating procedure or MOU clearly identifies the roles, duties and responsibilities of each party.	II.A. Chapter 1.	3.1	5.3 a	?	V, VI, IX, XIII		Module 1	

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<p>d. The program maintains logs or databases for all complaints or referral reports from other sources alleging food-related illness, food-related injury* or intentional food contamination. The final disposition for each complaint is recorded in the log or database and is filed in or linked to the establishment record for retrieval purposes.</p>	<p>II. E. Chapter 11</p>	<p>3.5</p>	<p>5.5</p>	<p>Page 2,3,4</p>	<p>V, VI, X</p>	<p>Module 1</p>	<p>Module 2</p>	
<p>e. Program procedures describe the disposition, action or follow-up and reporting required for each type of complaint or referral report.</p>	<p>Chapter 9,10,11 & 13</p>	<p>Chapter 4, 4.3, Chapter 5</p>	<p>5.5</p>	<p>Page3-11</p>		<p>Module 1, 6</p>	<p>Module 2</p>	
<p>f. Program procedures require disposition, action or follow-up on each complaint or referral report alleging food-related illness or injury within 24 hours.</p>	<p>Chapters 9, 10, 11 & 13 (pg.212?) Subsection D</p>	<p>Chapter 4,5</p>	<p>5.5</p>	<p>?</p>	<p>IX</p>	<p>Module 1</p>	<p>Module 2</p>	

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<p>g. The program has established procedures and guidance for collecting information on the suspect food's preparation, storage or handling during on-site investigations of food-related illness, food-related injury*, or outbreak investigations.</p>	<p>Chapters 9,10, 11 & 13 Page 212? Subsection D</p>	<p>Chapter 4, 5</p>	<p>5.5</p>	<p>Pages 41-45</p>	<p>VI</p>	<p>Module 3,5</p>	<p>Module 2</p>	<p>Lesson 5</p>
<p>h. Program procedures provide guidance for immediate notification of appropriate law enforcement agencies if at any time intentional food contamination is suspected.</p>	<p>Chapter 6, 10</p>	<p>3.1, 3.10, 6.3</p>	<p>5.5</p>	<p>Pages 99-103</p>	<p>IV, VI, IX, XI</p>	<p>Modules 1,6</p>	<p>Module 8</p>	
<p>i. Program procedures provide guidance for the notification of appropriate state and/or federal agencies when a complaint involves a product that originated outside the agency's jurisdiction or has been shipped interstate.</p>	<p>Chapter 6, 10</p>	<p>3.1, 3.10, 7.3</p>	<p>5.3</p>	<p>Pages 6-7</p>	<p>IV, VI, IX, XII</p>	<p>Modules 1,6, Appendix 2</p>	<p>Module 2</p>	<p>Lesson 7</p>

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2. Reporting Procedures								
a. Possible contributing factors to the food-related illness, food-related injury* or intentional food contamination are identified in each on-site investigation report.	Chapters 9, 10, 11	5.2	5.3	Pages 34-41	VI	Module 3,6	Module 3	Lesson 2
b. The program shares final reports of investigations with the state epidemiologist and reports of confirmed foodborne disease outbreaks* with CDC.	Chapter 3, 6, 13	4.2, 4.3, 4.4, 7.5, 9.1	5.5	Page 75	VI	Module 1,6 Appendix 6	Module 4	
3. Laboratory Support Documentation								
a. The program has a letter of understanding, written procedures, contract or MOU acknowledging, that a laboratory(s) is willing and able to provide analytical support to the jurisdiction's food program. The documentation describes the type of		4.2, 4.3, 4.4, 9.1,	5.5	?	VI			

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<p>biological, chemical, radiological contaminants or other food adulterants that can be identified by the laboratory. The laboratory support available includes the ability to conduct environmental sample analysis, food sample analysis and clinical sample analysis.</p>								
<p>b. The program maintains a list of alternative laboratory contacts from which assistance could be sought in the event that a food-related emergency exceeds the capability of the primary support lab(s) listed in paragraph 3.a. This list should also identify potential sources of laboratory support such as FDA, USDA, CDC, or environmental laboratories for specific analysis that cannot be performed by the</p>		<p>4.2, 4.3, 4.4, 9.1</p>	<p>5.5</p>	<p>?</p>	<p>VI</p>			

Standard 5

jurisdiction's primary laboratory(s).								
4. Trace-back Procedures								
a. Program management has an established procedure to address the trace-back of foods implicated in an illness, outbreak or intentional food contamination. The trace-back procedure provides for the coordinated involvement of all appropriate agencies and identifies a coordinator to guide the investigation. Trace-back reports are shared with all agencies involved and with CDC.	Chapter 9	5.2	5.3	?	V			Lesson 7
5. Recalls								
a. Program management has an established procedure to address the recall of foods implicated in an illness, outbreak or intentional food contamination.	Chapter 12	5.2	5.3	?	V, IX		Module 8	
b. When the jurisdiction has the responsibility to	Chapter 12	5.2		?	VI, IX		Module 8	

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request or monitor a product recall, written procedures equivalent to 21 CFR, Part 7 are followed.								
c. Written policies and procedures exist for verifying the effectiveness of recall actions by firms (effectiveness checks) when requested by another agency.	Chapter 12	5.2		?	VI			
6. Media Management								
a. The program has a written policy or procedure that defines a protocol for providing information to the public regarding a foodborne illness outbreak or food safety emergency. The policy/procedure should address coordination and cooperation with other agencies involved in the investigation. A media person is designated in the protocol.	Chapter 3, 6	3.6	5.5	Page 73 and 105	V, VI, XI, XII	Module 6 Appendix 2	Module 8	
7. Data Review and Analysis								

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<p>a. At least once per year, the program conducts a review of the data in the complaint log or database and the foodborne illness and food-related injury* investigations to identify trends and possible contributing factors that are most likely to cause foodborne illness or food-related injury*. These periodic reviews of foodborne illnesses may suggest a need for further investigations and may suggest steps for illness prevention.</p>	Chapter 13, 14	4.3, Chapter 8	?	2&3				
<p>b. The review is conducted with prevention in mind and focuses on, but is not limited to, the following: 1) Foodborne Disease Outbreaks*, Suspect Foodborne Outbreaks* and Confirmed Foodborne Disease Outbreaks* in a single</p>	Chapter 13, 14	4.3, Chapter 8						

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establishment; 2) Foodborne Disease Outbreaks*, Suspect Foodborne Outbreaks* and Confirmed Disease Outbreaks* in the same establishment type; 3) Foodborne Disease Outbreaks*, Suspect Foodborne Outbreaks* and Confirmed Foodborne Disease Outbreaks* implicating the same food; 4) Foodborne Disease outbreaks*, Suspect Foodborne Outbreaks* and Confirmed Foodborne Disease Outbreaks* associated with similar food preparation processes; 5) Number of confirmed foodborne disease outbreaks*; 6) Number of foodborne disease outbreaks* and suspect foodborne disease outbreaks*;								
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Standard 5

<p>7) Contributing factors most often identified;</p> <p>8) Number of complaints involving real and alleged threats of intentional food contamination; and</p> <p>9) Number of complaints involving the same agent and any complaints involving unusual agents when agents are identified.</p>								
<p>c. In the event that there have been no food-related illness or food-related injury* outbreak investigations conducted during the twelve months prior to the data review and analysis, program management will plan and conduct a mock foodborne illness investigation to test program readiness. The mock investigation should simulate response to an actual</p>	<p>Chapter 8</p>		<p>?</p>	<p>?</p>				

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confirmed foodborne disease outbreak* and include on-site inspection, sample collection and analysis. A mock investigation must be completed at least once per year when no foodborne disease outbreak* investigations occur.								
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Committee Name:

Committee Name:

Last Name	First Name	Position (Chair/Member)	Constituency	Employer	City	State	Telephone	Email
Steele	James	Chair	Food Service Industry	Walt Disney World	Lake Buena Vista	FL	407-560-4724	james.steele@disney.com
Welch	Patricia	Chair	State Regulator	IL Dept. of Public Health	Springfield	IL	217-785-2439	patricia.welch@illinois.gov
Mitchell	Tim	Vice-Chair	Retail Food Industry	Publix Super Markets	Lakeland	FL	863-688-1188	tim.mitchell@publix.com
Belmont	Jeffrey	Member	Food Industry Support	NRFSP	Orlando	FL	407-226-3500	jbelmont@nrfsp.com
Catalan	Linda	Member	Retail Food Industry	Brinker International	Dallas	TX	972-770-8746	linda.catalan@brinker.com
Chapman	Bryan	Member	Food Industry Support	State Food Safety	Orem	UT	801-494-1879	bchapman@statefoodsafety.com
Cooper	Ivory Gene	Member	Local Regulator	Dist. Of Columbia	Washington	DC	202-535-2180	ivory.cooper@dc.gov
Fabian	Sandra	Member	Food Service Industry	Wawa, Inc.	Media	PA	610-358-8779	sandra.fabian@wawa.com
Follett	Emilee	Member	Food Industry Support	State Food Safety	Orem	UT	801-805-4679	efollett@statefoodsafety.com
Hussein	Sima	Member	Food Industry Support	Ecolab	Greensboro	NC	336-931-2625	sima.hussein@ecolab.com
Jenkins	Matthew	Member	Food Service Industry	Sodexo	Chicago	IL	630-390-4020	matthew.jenkins@sodexo.com
Markulin	Kris	Member	Retail Food Industry	Delhaize America	Reston	VA	703-347-2072	kris.markulin@delhaize.com
Okenu	Dan	Member	Food Service Industry	TransGlobal Consults, LLC	Snellville	GA	404-805-2221	dan.okenu@transglobalconsults.com
Owens	Jackie	Member	State Regulator	WI Dept. of Agr.	Madison	WI	608-224-4734	jackie.owens@wi.gov
Sheehan	Pieter	Member	Local Regulator	Fairfax County Health Dept.	Fairfax	VA	703-246-8470	Pieter.sheehan@fairfaxcounty.gov
Williams	Janet	Member	Federal Regulator	FDA/ORA/DHRD	Rockville	MD		janet.williams@fda.hhs.gov

Conference for Food Protection – Committee Periodic Status Report

Template approved by the Executive Board May 2014

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COMMITTEE NAME:

Food Service Employee Training Committee

COUNCIL or EXECUTIVE BOARD ASSIGNMENT:

Council II

DATE OF REPORT:

July 2, 2015

SUBMITTED BY:

Co-chairs Chuck Catlin and Ben Chapman

COMMITTEE MEMBER ROSTER:

Committee membership has not changed; see previously submitted and approved roster.

COMMITTEE CHARGE(s):

Charge 1

Make recommendations to the Conference for Food Protection in regard to:

- a. What a food employee should know about food safety, prioritized by risk.
- b. A guidance document to include recommendations for appropriate operator, regulator, and/or third-party food safety training program(s); including the criteria for the program and learning objectives.

Charge 2

Report Committee recommendations to the 2016 CFP Biennial Meeting.

COMMITTEE'S REQUESTED ACTION FOR EXECUTIVE BOARD (If Applicable):

N/A

PROGRESS REPORT / COMMITTEE ACTIVITIES WITH ACTIVITY DATES:

1. *Progress on Overall Committee Activities*

Committee Co-Chairs polled Committee members and decided on dates for our Committee meetings moving forward:

March 18, 2015, Face-to-face meeting Chicago

June 7, 2015 Phone meeting discussed our three working groups

July 27, 2015, in Portland concurrent with IAFFP

November, 2015, week 1, details TBD

2. *Progress Addressing each Assigned Committee Charge*

Our committee continues to make steady progress. We have broken our members into three subcommittees so that each can dig deeply into the subject matter. These subcommittees will create summaries for the entire committee to review. As we review the summaries we will make decisions on how we move forward. Our biggest challenge was resolved during our face-to-face meeting in Chicago. At this meeting we all aligned upon

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the concept that our recommendations must encompass both a knowledge base and a behavioral component that will motivate food handlers to model specific actions that proactively prevent foodborne illnesses. In essence food handlers need to realize that their job that contains more risks than they had previously imagined.

Subcommittee 1 - Industry non-regulatory delivery of food handler training

Subcommittee 1 will focus on compiling and reviewing sources of information to help us make some decisions on what to include in our full committee report. The main sources of information are from existing programs that the retail and food service industry have implemented. Pertinent questions we will answer:

- What is common between the programs (content, practices, approach)?
- What is unique about any of the programs?
- Are there particular emphases?
- Delivery modes?
- Evaluation?

Subcommittee 2 - Review current state requirements (i.e., CA, IL, FL)

Subcommittee 2 is focusing on compiling and reviewing sources of information to help us make some decisions on what to include in our full committee report. The main sources of information will be gleaned from states that currently require some sort of food handler training. Pertinent questions we'd like you to answer:

- What is common between the programs (content, practices, approach)?
- What is unique about any of the programs?
- Are there particular emphases?
- Lessons learned from the process (where did the programs/requirements start, where did they end up what were the sticky points)?
- Delivery modes?

Subcommittee #3 - FDA Risk Factor related employee activities and research

Subcommittee 3 is focusing on reviewing and analyzing existing sources of data to help us make some decisions on what to include in our full committee report. These include:

- FDA Retail Risk Factor Study results.
(<http://www.fda.gov/Food/GuidanceRegulation/RetailFoodProtection/FoodborneIllnessRiskFactorReduction/ucm230313.htm>)
- Information gleaned from the 2013 Food Code that relates to food handlers.
- Peer reviewed literature and other pertinent research on food handler practices and behaviors.

Employee Food Safety Training Committee

Last Name	First Name	Position (Chair/Member)	Constituency	Employer	City	State	Telephone	Email
Atkins	Hugh	member	state	TN Department of Health	Nashville	TN	(615) 741-8535	hugh.atkins@tn.gov
Bhatt	Chirag	member	Industry	Bloomin Brands, Inc	Tampa	FL	(813) 892-8641	ChiragBhatt@BloominBrands.com
Catlin	Chuck	Co-chair	Support	Google - Global Food Program	Mountain View	CA	(602) 769-1418	catlin@google.com
Chapman	Ben	Co-chair	Academia	North Carolina State University	Raleigh	NC	(919) 809-3205	benjamin_chapman@ncsu.edu
Eisenbeiser	Ashley	member	Retail Food Industry	Food Marketing Institute	Arlington	VA	(202) 220-0689	aeisenbeiser@fmi.org
Feazell	Susan	member	support	National Registry of Food Safety Professionals	Orlando	FL	(800) 446-0257	sfeazell@nrfsp.com
Graham	Joe	member	State	WA State Department of Health				joe.graham@DOH.WA.GOV
Green	Elizabeth	member	Local	Mid-Ohio Valley Health Department	Parkersburg	VA	(304) 420-1471	elizabeth.s.green@wv.gov
Grooters	Susan	member	consumer	KAW Coalition	Washington	DC	(802) 223-6303	susangrooters@gmail.com
Jensen	Joyce	member	Local	Lincoln-Lancaster County Health Department	Lincoln	NE	(402) 441-8033	jjensen@lincoln.ne.gov
King	Hal	Member	Food service	Chick-fil-A Inc.	Atlanta	GA	(404) 765-2508	hal.king@chick-fil-a.com
Lang	Jeffrey	member	Local	Lane County Environmental Health	Eugene	OR	(541) 682-3636	jeffrey.lang@co.lane.or.us
Lee	Aimee	member	retail	Publix Super Markets, Inc.	Charlotte	NC	704-424-5017	aimee.lee@publix.com

Luebkekmann	Geoff	member	Industry	Florida Restaurant and Lodging Associaton	Tallahassee	FL	(850) 224-2250	gluebkekmann@frla.org
Mull	Monique	member	Local	Mesa County Health Department	Grand Junction	CO	(970) 248-6962	monique.mull@mesacounty.us
Nelson	Laura	member	Support	Alchemy Systems	Austin	TX	(512) 637-5100	laura.nelson@alchemysystems.com
Rosenwinkel	Ken	member	retail	Jewel-Osco	Itasca	IL	(630) 948-6787	ken.rosenwinkel@jewelosco.com
Tabata	Christina	member	food service	Taco Bell (Yum!)	Irvine	CA	(949) 863-4327	christina.gallegos@tacobell.com
Taylor	Alan	member	State	Maryland Stae Department of Health	Balitime	MD	(410) 767-8447	alan.taylor@maryland.gov
Weichert	William	member	industry trade	National Restaurant Association	Chicago	IL	(312) 715-5388	wweichelt@restaurant.org
Coleman	Eric	CDC Advisor (non-voting member)	Advisory	CDC			(404) 488-3438	EColeman@cdc.gov
Hughes	Stephen	FDA member consultant	Advisory	FDA	College Park	MD	(240) 402-2833	stephen.hughes@fda.hhs.gov
Tart	Alan	Alternate	Advisory	FDA	Atlanta	GA	(404) 253-1267	alan.tart@fda.hhs.gov
Non-Voting Members:								
Buchanon	Janice	non- voting member	Food Industry Support	The Steritech Group	Charlotte	NC	(704) 971-6565	janice.buchanon@steritech.com
Buswell	Cheri	non- voting member	Food Service Industry	International Dairy Queen	Minneapolis	MN	(952) 830-0224	cheri.buswell@idq.com

Chong	Korey	non- voting member	Food Industry Support	Premier Food Safety	Fullerton	CA	(714) 451-0075	korey@premierfoodsafety.com
Costa	Cynthia	non- voting member	State	CT Department of Public Health	Hartford	CT	(860) 509-7297	cynthia.costa@ct.gov
Deslauriers	Susan	non- voting member	Retail Food Industry	Big Y Foods	Springfield	MA	(413) 504-4452	deslaurs@bigy.com
Eckhardt	Christina	non- voting member	Food Industry Support	Aramark	Philadelphia	PA	(267) 939-4894	eckhardt-christina@aramark.com
Eisenbeiser	Ashley	non- voting member	Retail Food Industry	Food Marketing Institute	Arlington	VA	(202) 220-0689	aeisenbeiser@fmi.org
Eisenberg	Miriam	non- voting member	Food Industry Support	Ecosure, A Division of Ecolab	Lincolnshire	IL	(847) 597-9848	miriam.eisenberg@ecolab.com
Espinoza	Albert	non- voting member	Retail Food Industry	HEB	San Antonio	TX	(210) 884-5783	espinoza.albert@heb.com
Follett	Emilee	non- voting member	Food Industry Support	StateFoodSafety.com	Orem	UT	(801) 805-4679	efollett@statefoodsafety.com
Kim	James	non- voting member	Food Industry Support	Premier Food Safety	Fullerton	CA	(714) 451-0075	james@premierfoodsafety.com
Lewis	Christie H.	non- voting member	Food Industry Support	StateFoodSafety.com	Orem	UT	(801) 805-1872	chl@statefoodsafety.com
Maeson	Jordon	non- voting member	Food Industry Support	Safer Dining LLC	St. Petersburg	FL	(727) 422-7392	Jordon@SaferDining.com
McMahan	Thomas	non- voting member	Food Retail/Industry	Meijer	Grandville	MI	(616) 249-6035	thomas.mcmahan@meijer.com
Nakamura	George	non- voting member	Food Industry Support	StateFoodSafety.com	Orem	UT	(801) 494-1879	gmlnaka@comcast.net
Turner	Brian	non- voting member	Food Service Industry	Sodexo	Downers Grove	IL	(847) 682-5672	brian.turner@sodexo.com
Tyjewski	Susan	non- voting member	Food Service Industry	CKE Restaurants Holdings, Inc.	Anaheim	CA	(714) 254-4552	styjewski@ckr.com