

**Conference for Food Protection
2016 Issue Form**

Issue: 2016 I-003

Council Recommendation:	Accepted as Submitted _____	Accepted as Amended _____	No Action _____
Delegate Action:	Accepted _____	Rejected _____	

All information above the line is for conference use only.

Issue History:

This is a brand new Issue.

Title:

Outdoor equipment guidelines

Issue you would like the Conference to consider:

New and more aggressive outdoor food safety regulations must be considered as the trend in off premise catering and outdoor food events continue to rise.

The CDC states that 1 in 6 Americans will get sick from eating contaminated food. Today's technology in food service equipment for proper heating, holding, transporting, and cooling techniques can greatly reduce this grim statistic.

Offsite events are a challenge to monitor - but as more events arise - the need for better and tighter regulations is necessary. NAFEM (National Association of Foodservice Manufacturers) is an organization which has many resources and qualified companies who have answers for today's challenges. NAFEM companies launch new products each year that meet both sanitation and electrical requirements (Underwriters Laboratories, National Sanitation Foundation, etc.) that keep food at safe serving temperatures in the prep - transport - holding - and serving phases of off premise catered events - without the need for electricity.

Public Health Significance:

Reduction of food borne illnesses from outdoor catered events. The implementation of stricter regulations and increased education on utilizing foodservice equipment appropriate for outdoor use is key to preventing foodborne illness.

Recommended Solution: The Conference recommends...:

that a committee be established to develop recommendations and guidance material regarding outdoor food preparation and service with the following charges:

1. Research available and relevant literature;
2. Explore new technologies in outdoor food equipment;

3. Work with certification organizations to review and revise standards for outdoor equipment;
4. Review existing educational and training materials available from both the public and private sectors;
5. Develop best practice recommendations for outdoor food preparation and service (target audience is both regulatory and industry);
6. Develop recommended language for amending the FDA Food Code; and
7. Report back committee findings and recommendations to the 2018 biennial meeting.

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