



2014 CFP Emergency Action Plan (EAP) Committee Report

May 4, 2014

Dale Yamnik and DeBrena Hilton, CoChairs



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EAP COMMITTEE CHARGES

Charges from issue 2012 III-021:

1. Include new temperature guidance accepted by the 2012 CFP.
2. Review and update the existing EAP guidance document.
3. Report back to 2014 CFP
4. Recommend inclusion of new EAP as reference in Annex 2

Charges from issue 2012 III-025:

1. Include emergency handwash procedures in guidance



New Temperature Guidance

Temperature Guidance for product out of temperature

1. Allows product to be sold-with expanded time and temperature outside normal Food Code requirements.
2. Product back to 41° F within time frame.
3. Two methods to monitor time:
 - a. When power went out, or
 - b. When food reaches 41° F.
4. For use during **EMERGENCIES** only.
5. Safety validated using ComBase predictor modeling using conservative assumptions.
6. 3 Examples of use included.
7. Requires written plan prepared in advance.
8. Unanimous Committee approval.

Chart 1: Procedures for Handling Refrigerated TCS Food During A Power Outage

TIME (HOURS)	PRODUCT TEMPERATURE			
	Maximum Temp up to 45°F (7°C)	Maximum Temp up to 50°F (10°C)	Maximum Temp up to 55°F (13°C)	Maximum Temp up to 60°F (15°C)
Up to 4	Hold/Serve/Sell	Hold/Serve/Sell	Hold/Serve/Sell	Hold/Serve/Sell At 4 hours, cook or discard the food if it is still over 41°F (5°C). If food temp is back to 41°F within the 4 hours it can be held/served/sold.
>4 to 6	Hold/Serve/Sell	Hold/Serve/Sell	Hold/Serve/Sell	At 6 hours, cook or discard the food if it is still over 41°F (5°C). If food temp is back to 41°F (5°C) within the 6 hours it can be held/served/sold.
>6 to 9	Hold/Serve/Sell	Hold/Serve/Sell	Hold/Serve/Sell	At 9 hours, cook or discard the food if it is still over 41°F (5°C). If food temp is back to 41°F (5°C) within the 9 hours it can be held/served/sold.
>9 to 15	Hold/Serve/Sell	Hold/Serve/Sell	Hold/Serve/Sell	At 15 hours, cook or discard the food if it is still over 41°F (5°C). If food temp is back to 41°F (5°C) within the 15 hours it can be held/served/sold.



Chart 1: Procedures for Handling Refrigerated TCS Food During A Power Outage

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Up to 4	Hold/Serve/Sell	Hold/Serve/Sell	Hold/Serve/Sell	Hold/Serve/Sell
				At 4 hours, cook or discard the food if it is still over 41°F (5°C).
				If food temp is back to 41°F within the 4 hours it can be held/served/sold.



Guidance Document Revisions

- Deleted Sections (4)
 - Infectious diseases
 - Bioterrorism
 - Suspicious packages
 - Intentional adulteration
- Updated Sections (6)
 - Electrical Service interruption
 - Water service interruption
 - Contaminated water supply
 - Sewage backup
 - Fire
 - Flood



Guidance Document Revisions

- Section titles modified to more clearly describe contents
 - Planning
 - Assessing
 - Business continuity
 - Recovery
- Handwashing Guidance
 - Relied on work of the Hand Hygiene Committee
 - Stayed with requirements for soap and water
- Toilet requirements



Benefits of Changes

- Much clearer guidance on temperature deviations
- Easy to Use guidance for common emergencies
- More emphasis on:
 - Emergency use only
 - Need for plan prepared ahead of time
 - Encouraging review with the Regulatory Authority
- Emergency guidance document use:
 - Compare to existing procedures
 - Fill in gaps
 - Update site-specific procedures
 - Create procedures where they don't exist
 - Train staff
- Consistent handwashing and toilet requirements
- Much of text remains unchanged



The Issues

1. Thanks, Acknowledge Report and Disband
 - Committee work had been completed.
2. Accept the new Guidance Document
 - Post on CFP site in PDF and Word
 - Include in Annex 2 of FDA Food Code
3. Placeholder issue
 - Recommended by FDA
 - In case Issue III-002 does not pass
 - Updates 2008 document with the new T/T information



Thanks for your time!

See you in Council!