



the
Conference
for FOOD
PROTECTION

May 27, 2016

Susan Mayne, Ph.D., Director
Center for Food Safety and Applied Nutrition
5100 Paint Branch Parkway (HFS-001)
College Park, MD 20740-3835

Dear Dr. Mayne:

As you are aware, the mission of the Conference for Food Protection (CFP/Conference) is to promote food safety through collaboration and partnership among federal, state, and local regulatory agencies; the food industry; academia; and consumer organizations.

On April 16-20, 2016 the Conference met in Boise, Idaho. The three Councils deliberated on a total of 117 issues. Of these, the Assembly of State Delegates (a group of representatives from 44 States, the District of Columbia, and the territory of Guam) accepted 116 of the council recommendations. A number of these accepted issues deal directly with proposed changes to the FDA Food Code.

As described in the Conference Procedures and addressed in our MOU with FDA, the Conference Chair must convey any recommendations related to the Food Code to the FDA within 45 days of the Conference meeting, and by agreement, request written response from the FDA to those recommendations within 60 days of receipt. In addition to specific Food Code issues, we are including several other issues that recommend FDA's involvement.

The attachment to this letter for FDA review and comment consists of the following parts:

Part 1: Conference recommendations for changes to the FDA Food Code. This is a listing of Conference recommendations for language changes to the Food Code, including the Food Code annexes.

30 Elliott Court, Martinsville, IN 46151-1331 • Telephone: 317-696-0573
E-mail: dmcswane.cfp@gmail.com • Web site: www.foodprotect.org
Remit Payment To: 4307 SE Oak Street, Portland, OR 97215

Susan Mayne, Ph.D.
Center for Food Safety and Applied Nutrition
May 27, 2016

Part 2: Other Conference recommendations that may directly or indirectly affect future versions of the Food Code or that suggest FDA's involvement in some way (e.g., through committees, coordination with other agencies and organizations, or other relevant issues).

The CFP Executive Board is planning to meet in Plano, Texas on August 9-10, 2016. We will be reviewing the recommendations of the Conference and FDA's response to the recommendations, as well as other pertinent issues. In the interim, please feel free to contact me or Glenda Lewis, the FDA liaison on the CFP Executive Board, if you have any questions or concerns or if you need further clarification of the aforementioned recommendations.

FDA's support of and cooperation with the Conference through the years has resulted in an improved regulatory process and increased efforts toward food safety. The CFP Executive Board looks forward to continuing this same collaboration and partnership with FDA in the coming months and years. Through this partnership we expect to continue the great progress of the past.

Sincerely,

A handwritten signature in black ink, appearing to read "Patrick Guzzle", with a long horizontal line extending to the right.

Patrick Guzzle, Chair
Conference for Food Protection

ATTACHMENT

cc: Glenda Lewis, Director, Retail Food Protection Staff - FDA/CFSAN, Office of Food Safety
CFP Executive Board

Attachment - 2016 Conference for Food Protection Issue Recommendations

Part 1 – Conference Recommendations for Changes to the FDA Food Code

| | |
|---------|---|
| I-007 | IMC 3 – Amend Food Code 4-602.11 (E) (4) Equipment Cleaning Frequency |
| I-022 | Update the definition of Vending Machines |
| I-023 | Shellfish Retail Record Keeping |
| I-026 | Frozen Foods Maintained Frozen |
| I-033 | Thawing 3-501.13 |
| I-035 | Missing reference in 2013 FDA Food Code Section 3-501.19(A)(1)(a) |
| I-036 | Clarifying Date Marking Disposition |
| I-042 | Towel Drying Exception For Equipment Removed From High-Temp Dish Machines |
| I-045 | Consolidating Chemical Storage Provisions in the Food Code |
| II-004 | Imminent Health Hazard: Modify Enforcement & PIC Duties |
| II-025 | Mandatory Food Protection Manager Certification for Persons in Charge |
| III-002 | LRG 2 - Approval of Listeria Retail Guidance Document |
| III-014 | Bandage, Finger Cot, and Stall contamination |
| III-016 | Employee Health Interventions – Reducing Norovirus |
| III-017 | Amend Food Code – Clarify Clean-up of Vomiting and Diarrheal Events |
| III-020 | Plant Food Cooking for Hot Holding |
| III-023 | Reheating Commercially Processed TCS Foods in a Microwave for Hot Holding |
| III-024 | Separation of Packaged Products Displayed at Retail |
| III-025 | Separating Raw Animal Food from Unwashed Fruits and Vegetables |
| III-027 | Chemicals Used for Washing and Treating Fruits and Vegetables |
| III-028 | Ambient Cooling Pre-chilled TCS Foods |
| III-029 | Acidified Food Date Marking Exemption |
| III-030 | Amend Food Code – Clarify sprouting as a specialized process |
| III-032 | Amend Food Code Annex – Clarifying ROP of fish requirements |
| III-035 | Revise Food Code to be Consistent with FSIS Requirements and Guidance |
| III-038 | Use of pre-formulated sanitizing solutions |

Part 2 – Other Recommendations to the Food and Drug Administration

| | |
|---------|---|
| I-012 | FRC 2 - Comprehensive Resource for Food Recovery Programs |
| I-024 | Alignment of the Food Code with the FDA Juice HACCP Retail Definition |
| I-028 | Amend Returned Food and Re-Service of Food |
| I-034 | Interpretation of Food Code Section 3-501.17 (A) & (B) |
| I-038 | Raw Animal Foods – Consumer Advisory |
| I-047 | Temporary Food Establishment Inspection Intervals |
| II-007 | PSC 2 – Recommendations from Issue 2014 II-003 |
| II-009 | PSC 3 - Recommendations from Issue 2014 II-005 |
| II-010 | PSC 5 - Amend Retail Program Standard 7 |
| II-011 | Amend VNRFRPS – Standard 4 – Uniform Inspection Program (Part 1) |
| II-012 | Amend VNRFRPS – Standard 4 – Uniform Inspection Program (Part 2) |
| II-013 | Amend FDA VNRFRPS Standard 9 – Program Assessment |
| II-015 | CFSRP 2– Reassign Charges to the Program Standards Committee |
| II-019 | Clarification for Re-standardization in VNRFRPS Standard 2 |
| III-006 | HHC 4 - Recommendations to FDA |
| III-021 | Cooking by food temperature |
| III-022 | Slow Continuous Cooking of Raw Animal Foods |