



Conference for Food Protection

2020

Biennial Meeting

*held in a virtual format
in August 2021*

**Council III –
Science and
Technology**

Final Issue

*Recommendations with
Assembly of State
Delegates Action*

Council Leadership

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Council III – 2020 Issue Listing

Number	Issue Title	As Submitted	As Amended	No Action	Assembly Action
III-001	SHC-RPC - 1 Report - Safe Handling and Cooking of Roaster Pigs Committee	X			Accepted
III-002	SHC-RPC - 2 Approval of Guidance Document for Roaster Pig Cooking	X			Accepted
III-003	SHC-RPC - 3 Sharing of Guidance Document for Roaster Pig Cooking		X		Accepted
III-004	Report of the Direct to Consumer Delivery Committee (DTCDC)	X			Accepted
III-005	DTCDC #2 Approve/Post Guidance Document - DTC and TPD service food delivery	X			Accepted
III-006	DTCDC #3 Request Food Code Annex be amended to include guidance document		X		Accepted
III-007	PWWC - Issue 1: Report of Produce Wash Water Committee (PWWC)	X			Accepted
III-008	PWWC - Issue 2: Approval and Posting of Guidance Document.	X			Accepted
III-009	PWWC- Issue 3: Amend Food Code to include Produce Wash Testing Devices		X		Accepted
III-010	Report–Product Assessment Committee (PAC)	X			Accepted
III-011	PAC 2–Approval of guidance, “Using NACMCF Parameters for Retail Food...”		X		Accepted
III-012	PAC 3–Approval of Checklist for Retail Establishment Challenge Study	X			Accepted
III-013	PAC 4– Approve Challenge Testing Worksheet	X			Accepted
III-014	PAC 5–Amend Food Code Reference Approved Documents in FDA Food Code Annex 3		X		Accepted
III-015	Committee to Update CFP Guidance on Beef Ground at Retail		X		Accepted
III-016	Creation of a Committee: Intended use STEC hazards in retail environment			X	Accepted
III-017	Create Committee – Standardization of HACCP Plans for Sushi at Retail		X		Accepted
III-018	Creation of a Rotisserie Chicken Food Safety Committee			X	Accepted
III-019	Amend Food Code – Frozen Food Cook Requirements for HSP		X		Accepted
III-020	Amend Food Code to Require Detergent for Equipment Cleaning			X	Accepted
III-021	Amend Food Code: Hand Cleanse-Sanitize Protocol Not Requiring Water			X	Accepted
III-022	Amend 2017 Food Code to improve the sanitary transport of wet wiping cloths			X	Accepted
III-023	Amend Food Code – Clarification on allowable sanitizers in 4-501.114		X		Accepted
III-024	Amend Food Code by removing the flavor enhancers monosodium glutamate	X			Accepted
III-025	Amend definition of TCS to include caramel apples with an inserted stick			X	Accepted
III-026	Amend 3-302.11: When Raw Animal Products Do Not Need Separation from RTE		X		Accepted
III-027	Temperature of Water for Handwashing Sinks		X		Accepted
III-028	Amend 5-202.12 of Food Code to Change Hot Water Temperature			X	Accepted
III-029	3-306.13 Consumer Self-Service Operations			X	Accepted
III-030	Cleaning of Food Contact Surfaces- Time as a Public Health Control			X	Accepted

Number	Issue Title	As Submitted	As Amended	No Action	Assembly Action
III-031	Deletion of "Use Limitations" for Cast Iron Cookware			X	Accepted
III-032	Manufacturer cooking instructions and disclosures	X			Accepted
III-033	Standardization for the Critical Limit and pH Monitoring of Acidified Rice			X	Accepted
III-034	Inclusion of the phrase "expelled air" in the definition of ROP		X		Accepted
III-035	Amend Food Code: clarify language for disinfection of food-contact surfaces		X		Accepted
III-036	Amend Food Code – Define & outline DISINFECTION, modify SANITIZATION definition			X	Accepted
<i>Issues Transferred to Council III</i>					
I-021	Use of Personal Containers for non-TCS Bulk Foods			X	Accepted
I-022	Amend Food Code to Harmonize the Definition Reusable Container			X	Accepted
I-023	Amend Food Code to Address New Reusable Scenarios in Food Retail			X	Accepted
I-024	Creation of a Committee - Address Reusable Scenarios in Food Retail		X		Accepted

**Conference for Food Protection
2020 Issue Form**

Issue: 2020 III-001

Council Recommendation:	Accepted as Submitted	<u> X </u>	Accepted as Amended	<u> </u>	No Action	<u> </u>
Delegate Action:	Accepted	<u> X </u>	Rejected	<u> </u>		

All information above the line is for conference use only.

Title:

SHC-RPC - 1 Report - Safe Handling and Cooking of Roaster Pigs Committee

Recommended Solution: The Conference recommends...:

the following:

1. Acknowledgment of the 2018-2020 Safe Handling and Cooking of Roaster Pigs Committee report;
2. Thanking the members of the Committee for their work; and
3. That the Committee be disbanded; all charges have been completed.

It is the policy of the Conference for Food Protection to not accept Issues that would endorse a brand name or a commercial proprietary process.

**Conference for Food Protection
2020 Issue Form**

Issue: 2020 III-002

Council Recommendation:	Accepted as Submitted	<u> X </u>	Accepted as Amended	<u> </u>	No Action	<u> </u>
Delegate Action:	Accepted	<u> X </u>	Rejected	<u> </u>		

All information above the line is for conference use only.

Title:

SHC-RPC - 2 Approval of Guidance Document for Roaster Pig Cooking

Recommended Solution: The Conference recommends...:

the following:

1. Approval of the committee document entitled "*Whole Roaster Pigs: Guidance for the Safe Handling and Cooking*" (attached to Issue titled: Report - Safe Handling and Cooking of Roaster Pigs Committee);
2. Authorizing the Conference to make any necessary edits prior to posting the document to assure consistency of format and non-technical content; edits will not affect the technical content of the document; and
3. Posting the guidance document on the CFP website in a downloadable PDF format with functional hyperlinks.

It is the policy of the Conference for Food Protection to not accept Issues that would endorse a brand name or a commercial proprietary process.

1. Conference for Food Protection 2020 Issue Form

Issue: 2020 III-003

Council Recommendation: Accepted as Submitted _____ Accepted as Amended X No Action _____

Delegate Action: Accepted X Rejected _____

All information above the line is for conference use only.

Title:

SHC-RPC - 3 Sharing of Guidance Document for Roaster Pig Cooking

Recommended Solution: The Conference recommends...:

1. A letter be sent to the Food and Drug Administration (FDA) requesting:

that the current Food Code (Annex 2, Part 3 - Supporting Documents) be amended to include a reference to the CFP document titled "*Whole Roaster Pigs: Guidance for the Safe Handling and Cooking*" with phrasing similar to:

"Roaster pigs present unique challenges for handling and cooking due to their variable, and sometimes, large size. This guidance document provides practical r recommendations for the safe handling, preparation, and cooking of roaster pigs. This discussion describes the food safety risks associated with certain practices and practical recommendations to mitigate the food safety risks";

and

2. That charges be assigned to the CFP Publications Committee as follows:

- Make recommendations to the Board to address how Conference for Food Protection publications are disseminated to ensure that all publications are distributed and communicated equally and adequately to reach the applicable constituency groups
- Oversee dissemination of approved publications following said recommendations

Note: Draft CPF guidance document is attached to Issue titled: Report - Safe Handling and Cooking of Roaster Pigs Committee (SHCRPC); approval of the document is requested in Issue titled: SHCRPC - Approval of Guidance Document the Safe Handling and Cooking of Roaster Pigs

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**Conference for Food Protection
2020 Issue Form**

Issue: 2020 III-004

Council Recommendation:	Accepted as Submitted	<u> X </u>	Accepted as Amended	<u> </u>	No Action	<u> </u>
Delegate Action:	Accepted	<u> X </u>	Rejected	<u> </u>		

All information above the line is for conference use only.

Title:

Report of the Direct to Consumer Delivery Committee (DTCDC)

Recommended Solution: The Conference recommends...:

the following:

1. Acknowledge the committee final report.
2. Thank the voting members, at large non-voting members, federal consultants and observers for their tireless service.
3. Disband the committee.

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**Conference for Food Protection
2020 Issue Form**

Issue: 2020 III-005

Council Recommendation:	Accepted as Submitted	<u> X </u>	Accepted as Amended	<u> </u>	No Action	<u> </u>
Delegate Action:	Accepted	<u> X </u>	Rejected	<u> </u>		

All information above the line is for conference use only.

Title:

DTCDC #2 Approve/Post Guidance Document - DTC and TPD service food delivery

Recommended Solution: The Conference recommends...:

the following:

1. Acceptance of the committee generated draft guidance document entitled "Guidance Document for Direct-to-Consumer and Third-Party Delivery Service Food Delivery".
(See document attached to Issue titled: Report of the Direct to Consumer Delivery Committee)
2. Posting the guidance document on the CFP website in a down-loadable PDF format; and
3. Authorizing the Conference to make any necessary edits prior to posting the document to assure consistency of format and non-technical content; edits will not affect the technical content of the document.

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**Conference for Food Protection
2020 Issue Form**

Issue: 2020 III-006

Council Recommendation:	Accepted as Submitted _____	Accepted as Amended _____	<input checked="" type="checkbox"/> No Action _____
Delegate Action:	Accepted _____	<input checked="" type="checkbox"/> Rejected _____	_____

All information above the line is for conference use only.

Title:

DTCDC #3 Request Food Code Annex be amended to include guidance document

Recommended Solution: The Conference recommends...:

a letter be sent to FDA requesting that the current FDA Food Code be amended to include a reference to the "Guidance Document for Direct-to-Consumer and Third-Party Delivery Service Food Delivery" as follows (*new language is underlined; existing language to be deleted is in strikethrough format*):

Annex 2-References, Part 3-Supporting Documents

W. Guidance Document for Direct-to-Consumer and Third-Party Delivery Service Food Delivery, 2019

Companies that engage in direct-to-consumer and third-party delivery service food delivery have increased in recent years. In 2018 the Conference for Food Protection recommended formation of a committee to revise the existing guidance for direct-to-consumer (mail order) food companies to include guidance for companies engaging in third-party delivery serviced for food delivery. This guidance document provides food safety best practices for managing or performing Direct to Consumer (DTC) or third-party delivery (TPD) services.

The Conference recognizes that FDA may implement this solution in a different manner than what is written here and supports this action.

Note: The guidance document referenced is attached to Issue titled: Report of the Direct to Consumer Delivery Committee.

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**Conference for Food Protection
2020 Issue Form**

Issue: 2020 III-007

Council Recommendation:	Accepted as Submitted	<u> X </u>	Accepted as Amended	<u> </u>	No Action	<u> </u>
Delegate Action:	Accepted	<u> X </u>	Rejected	<u> </u>		

All information above the line is for conference use only.

Title:

PWWC - Issue 1: Report of Produce Wash Water Committee (PWWC)

Recommended Solution: The Conference recommends...:

the following:

- a. Acknowledgement of PWWC Report and Roster
- b. Thank you and acknowledgement of Committee Members and their work
- c. Disbanding of the Committee.

It is the policy of the Conference for Food Protection to not accept Issues that would endorse a brand name or a commercial proprietary process.

**Conference for Food Protection
2020 Issue Form**

Issue: 2020 III-008

Council Recommendation:	Accepted as Submitted	<u> X </u>	Accepted as Amended	<u> </u>	No Action	<u> </u>
Delegate Action:	Accepted	<u> X </u>	Rejected	<u> </u>		

All information above the line is for conference use only.

Title:

PWWC - Issue 2: Approval and Posting of Guidance Document.

Recommended Solution: The Conference recommends...:

1. Approval of the committee document entitled "*Guide for Washing and Crisping Whole, Raw Fruits and Vegetables at Retail Food Establishments*" (attached to Issue titled: PWWC - Issue 1 Report of Produce Wash Water Committee)
2. Authorizing the Conference to make any necessary edits prior to posting the document to assure consistency of format and non-technical content; edits will not affect the technical content of the document; and
3. Posting the guidance document on the CFP website in a downloadable PDF format.

It is the policy of the Conference for Food Protection to not accept Issues that would endorse a brand name or a commercial proprietary process.

**Conference for Food Protection
2020 Issue Form**

Issue: 2020 III-009

Council Recommendation:	Accepted as Submitted	<input type="checkbox"/>	Accepted as Amended	<input type="checkbox"/>	<input checked="" type="checkbox"/>	No Action	<input type="checkbox"/>
Delegate Action:	Accepted	<input checked="" type="checkbox"/>	Rejected	<input type="checkbox"/>			

All information above the line is for conference use only.

Title:

PWWC- Issue 3: Amend Food Code to include Produce Wash Testing Devices

Recommended Solution: The Conference recommends...:

Amend the current FDA Food Code by adding a new section: "4-302.15 Fruit and Vegetable Wash Solutions, Testing Devices" as follows (*new language is underlined; existing language to be deleted is in strikethrough format*):

4-302.15 Fruit and Vegetable Wash Solutions, Testing Devices.

For establishments using an EPA registered antimicrobial wash solution for treatment of fruit and vegetable wash water, a test kit or other device that accurately measures the active ingredient concentration of fruit and vegetable wash solution shall be provided to ensure compliance with EPA registered label use instructions ^{Pf}

It is the policy of the Conference for Food Protection to not accept Issues that would endorse a brand name or a commercial proprietary process.

**Conference for Food Protection
2020 Issue Form**

Issue: 2020 III-010

Council Recommendation:	Accepted as Submitted	<u> X </u>	Accepted as Amended	<u> </u>	No Action	<u> </u>
Delegate Action:	Accepted	<u> X </u>	Rejected	<u> </u>		

All information above the line is for conference use only.

Title:

Report–Product Assessment Committee (PAC)

Recommended Solution: The Conference recommends...:

1. Acknowledgement of 2018-2020 Product Assessment Committee Report;
2. Thank committee members for their work;
3. Committee be disbanded.

It is the policy of the Conference for Food Protection to not accept Issues that would endorse a brand name or a commercial proprietary process.

**Conference for Food Protection
2020 Issue Form**

Issue: 2020 III-011

Council Recommendation:	Accepted as Submitted	<input type="checkbox"/>	Accepted as Amended	<input type="checkbox"/>	<input checked="" type="checkbox"/>	No Action	<input type="checkbox"/>
Delegate Action:	Accepted	<input checked="" type="checkbox"/>	Rejected	<input type="checkbox"/>			

All information above the line is for conference use only.

Title:

PAC 2--Approval of guidance, "Using NACMCF Parameters for Retail Food..."

Recommended Solution: The Conference recommends...:

the following actions:

1. Acceptance of the amended committee generated guidance document entitled "*Using NACMCF Parameters for Challenge Study Protocols for Retail Food Operators and Regulators*" *amended to remove *C.perfringens* from Section 10 and Chart 11.1
2. Authorizing the Conference to make any necessary edits prior to posting the document on the CFP web site to assure consistency of format and non-technical content; edits will not affect the technical content of the document;

and

3. Posting the final document on the CFP website in PDF format

Note: Content document is attached to the Issue titled: Report - Product Assessment Committee

It is the policy of the Conference for Food Protection to not accept Issues that would endorse a brand name or a commercial proprietary process.

**Conference for Food Protection
2020 Issue Form**

Issue: 2020 III-012

Council Recommendation:	Accepted as Submitted	<u> X </u>	Accepted as Amended	<u> </u>	No Action	<u> </u>
Delegate Action:	Accepted	<u> X </u>	Rejected	<u> </u>		

All information above the line is for conference use only.

Title:

PAC 3--Approval of Checklist for Retail Establishment Challenge Study

Recommended Solution: The Conference recommends...:

1. Acceptance of the **Checklist for Retail Establishment Challenge Study** (attached as a content document to Issue titled: Report - Product Assessment Committee).
2. Authorizing the Conference to make any necessary edits prior to posting the document on the CFP web site to assure consistency of format and non-technical content; edits will not affect the technical content of the document.
3. Posting the final document on the CFP website in PDF and editable Word format

It is the policy of the Conference for Food Protection to not accept Issues that would endorse a brand name or a commercial proprietary process.

**Conference for Food Protection
2020 Issue Form**

Issue: 2020 III-013

Council Recommendation:	Accepted as Submitted	<u> X </u>	Accepted as Amended	<u> </u>	No Action	<u> </u>
Delegate Action:	Accepted	<u> X </u>	Rejected	<u> </u>		

All information above the line is for conference use only.

Title:

PAC 4– Approve Challenge Testing Worksheet

Recommended Solution: The Conference recommends...:

1. Approval of the ***Challenge Testing Worksheet to Determine Microbiological Stability of Formulation*** (attached as a content document to Issue titled: Report - Product Assessment Committee).
2. Authorizing the Conference to make any necessary edits prior to posting the document on the CFP web site to assure consistency of format and non-technical content; edits will not affect the technical content of the document.
3. Posting the final document on the CFP website in PDF and editable Word format

It is the policy of the Conference for Food Protection to not accept Issues that would endorse a brand name or a commercial proprietary process.

**Conference for Food Protection
2020 Issue Form**

Issue: 2020 III-014

Council Recommendation:	Accepted as Submitted _____	Accepted as Amended _____	<input checked="" type="checkbox"/> No Action _____
Delegate Action:	Accepted <input checked="" type="checkbox"/>	Rejected _____	

All information above the line is for conference use only.

Title:

PAC 5--Amend Food Code Reference Approved Documents in FDA Food Code Annex 3

Recommended Solution: The Conference recommends...:

a letter be sent to FDA requesting that the most recent edition of the Food Code Annex 3 be amended to include a reference to all of the approved documents/tools from the Product Assessment Committee at the end of the section as follows (*new language is underlined; existing language to be deleted is in strikethrough format*):

1-201.10 Statement of Application and Listing of Terms.

(B) Terms Defined

Time/Temperature Control for Safety Food

When a "Product Assessment" is indicated in Table A or Table B, a challenge study may be done to determine the shelf life of the product, or the time a product can be maintained at ambient temperature. Documents have been developed through the Conference for Food Protection (CFP) Product Assessment Committee to assist operators and regulators with the National Advisory Committee on Microbiological Criteria for Foods (NACMCF) Parameters for Determining Inoculated Pack/Challenge Study Protocols. These documents include Guidance Document on Using NACMCF Parameters for Challenge Study Protocols for Retail Food Operators and Regulators, Checklist for Retail Establishment Challenge Study, and Challenge Testing Worksheet to Determine Microbiological Stability of Formulation. These documents can be found on the CFP website.

Note: All documents are attached to "Report - Product Assessment Committee (PAC)" and submitted for CFP approval and posting in Issues "PAC 2-4".

It is the policy of the Conference for Food Protection to not accept Issues that would endorse a brand name or a commercial proprietary process.

**Conference for Food Protection
2020 Issue Form**

Issue: 2020 III-015

Council Recommendation:	Accepted as Submitted _____	Accepted as Amended _____	<input checked="" type="checkbox"/> No Action _____
Delegate Action:	Accepted _____	<input checked="" type="checkbox"/> Rejected _____	_____

All information above the line is for conference use only.

Title:

Committee to Update CFP Guidance on Beef Ground at Retail

Recommended Solution: The Conference recommends...:

that a Committee for the Evaluation of Intended Use Hazards during Retail Meat Grinding be created. This committee should include members from all constituencies in the CFP, including USDA personnel as a consultant.

The Committee will be charged with:

- 1.) Evaluate prior developed 'CFP Beef Grinding Log Template Guidance Document' to consider inclusion of information for the prevention of common hazards known to be associated with grinding processes:
 - A.) "Intended Use" policy, purpose, and control measures including supply chain communication.
 - B.) Examples of common control measures, such as supplier guarantees or certificates of analysis and ongoing verification;
 - C.) Reference to FSIS guideline for minimizing STEC in Raw Beef Processing Operations (<https://www.fsis.usda.gov/guidelines/2021-0007>)
- 2.) Consider developing educational materials (e.g., handout(s) to support grinding log assessment by regulatory authorities, industry personnel, and the public. Examples may include:
 - A.) Educational fact sheets detailing hazards represented by the non-intact handling of beef intended for whole intact use;
 - B.) Plain language explanations of "Intended Use" policy purpose.
- 3.) Evaluating potential changes to the Food Code to address the hazards associated with establishments grinding of beef that is manufactured as "Intended for Intact Use".
- 4.) Determining appropriate mechanisms for sharing the committee's work, and
- 5.) Reporting progress back to the next Biennial Meeting in 2023 and the committee's findings and recommendations may be presented at the subsequent Biennial Meeting if necessary.

It is the policy of the Conference for Food Protection to not accept Issues that would endorse a brand name or a commercial proprietary process.

**Conference for Food Protection
2020 Issue Form**

Issue: 2020 III-016

Council Recommendation:	Accepted as Submitted	<input type="checkbox"/>	Accepted as Amended	<input type="checkbox"/>	No Action	<input checked="" type="checkbox"/>
Delegate Action:	Accepted	<input checked="" type="checkbox"/>	Rejected	<input type="checkbox"/>		

All information above the line is for conference use only.

Title:

Creation of a Committee: Intended use STEC hazards in retail environment

Recommended Solution: The Conference recommends...:

no action as the Issue is adequately addressed in 2020-III-015

It is the policy of the Conference for Food Protection to not accept Issues that would endorse a brand name or a commercial proprietary process.

**Conference for Food Protection
2020 Issue Form**

Issue: 2020 III-017

Council Recommendation:	Accepted as Submitted	<input type="checkbox"/>	Accepted as Amended	<input type="checkbox"/>	<input checked="" type="checkbox"/>	No Action	<input type="checkbox"/>
Delegate Action:	Accepted	<input checked="" type="checkbox"/>	Rejected	<input type="checkbox"/>			

All information above the line is for conference use only.

Title:

Create Committee – Standardization of HACCP Plans for Sushi at Retail

Recommended Solution: The Conference recommends...:

that a committee be convened to review the current CFP documents and science relating to production of sushi. This committee shall be composed of industry, academic, and regulatory stakeholders and charged with the following:

- Review current industry practices, collect available guidance documents, and current state codes pertaining to the production of sushi prepared at retail establishments.
- Updating the current CFP guidance document for the production of sushi prepared at retail establishments.
- Referencing the guidance document in the Food Code Annex, or wherever the committee deems appropriate.
- Identifying whether the Food Code adequately addresses sushi production at retail as a whole and make suggestions for changes (if necessary) at the next CFP Biennial Conference.
- Identifying the recommended methods to disseminate the committee's findings.
- Reporting the committee's findings at the next CFP Biennial Conference.

It is the policy of the Conference for Food Protection to not accept Issues that would endorse a brand name or a commercial proprietary process.

**Conference for Food Protection
2020 Issue Form**

Issue: 2020 III-018

Council Recommendation:	Accepted as Submitted	<input type="checkbox"/>	Accepted as Amended	<input type="checkbox"/>	No Action	<input checked="" type="checkbox"/>
Delegate Action:	Accepted	<input checked="" type="checkbox"/>	Rejected	<input type="checkbox"/>		

All information above the line is for conference use only.

Title:

Creation of a Rotisserie Chicken Food Safety Committee

Recommended Solution: The Conference recommends...:

no action because the Issue is adequately addressed in the current FDA Food Code SECTION 3-401.11

It is the policy of the Conference for Food Protection to not accept Issues that would endorse a brand name or a commercial proprietary process.

**Conference for Food Protection
2020 Issue Form**

Issue: 2020 III-019

Council Recommendation:	Accepted as Submitted	<input type="checkbox"/>	Accepted as Amended	<input type="checkbox"/>	<input checked="" type="checkbox"/>	No Action	<input type="checkbox"/>
Delegate Action:	Accepted	<input checked="" type="checkbox"/>	Rejected	<input type="checkbox"/>			

All information above the line is for conference use only.

Title:

Amend Food Code – Frozen Food Cook Requirements for HSP

Recommended Solution: The Conference recommends...:

that a letter be sent to the FDA recommending:

1. the most recent version of the FDA Food Code within the HIGHLY SUSCEPTIBLE POPULATION (HSP) section 3-8 address the Issue as presented in 2020-III-032.

and

2. that foods addressed within the Issue which have the disclosure or cooking instructions on them should not be given directly to the HSP without further heat treatment.

It is the policy of the Conference for Food Protection to not accept Issues that would endorse a brand name or a commercial proprietary process.

**Conference for Food Protection
2020 Issue Form**

Issue: 2020 III-020

Council Recommendation:	Accepted as Submitted	<input type="checkbox"/>	Accepted as Amended	<input type="checkbox"/>	No Action	<input checked="" type="checkbox"/>
Delegate Action:	Accepted	<input checked="" type="checkbox"/>	Rejected	<input type="checkbox"/>		

All information above the line is for conference use only.

Title:

Amend Food Code to Require Detergent for Equipment Cleaning

Recommended Solution: The Conference recommends...:

No action for the reason that the intention of the Issue is unclear and since there is insufficient science around validation of removal of major food allergens.

It is the policy of the Conference for Food Protection to not accept Issues that would endorse a brand name or a commercial proprietary process.

**Conference for Food Protection
2020 Issue Form**

Issue: 2020 III-021

Council Recommendation:	Accepted as Submitted	<input type="checkbox"/>	Accepted as Amended	<input type="checkbox"/>	No Action	<input checked="" type="checkbox"/>
Delegate Action:	Accepted	<input checked="" type="checkbox"/>	Rejected	<input type="checkbox"/>		

All information above the line is for conference use only.

Title:

Amend Food Code: Hand Cleanse-Sanitize Protocol Not Requiring Water

Recommended Solution: The Conference recommends...:

No action since this Issue is adequately addressed in the current FDA Food Code, Sections 2-301.16(A)(3) Hand Antiseptic, 2-301.12 Cleaning Procedure, 2-301.15 Where to Wash Hands 5-204.11(A) Handwashing Sinks, 5-205.11(A) Using a Handwashing Sink, and 6-301.11 Handwashing Cleanser, Availability

It is the policy of the Conference for Food Protection to not accept Issues that would endorse a brand name or a commercial proprietary process.

**Conference for Food Protection
2020 Issue Form**

Issue: 2020 III-022

Council Recommendation:	Accepted as Submitted	<input type="checkbox"/>	Accepted as Amended	<input type="checkbox"/>	No Action	<input checked="" type="checkbox"/>
Delegate Action:	Accepted	<input checked="" type="checkbox"/>	Rejected	<input type="checkbox"/>		

All information above the line is for conference use only.

Title:

Amend 2017 Food Code to improve the sanitary transport of wet wiping cloths

Recommended Solution: The Conference recommends...:

No action since this Issue is adequately addressed in the current FDA Food Code, Section 3-304.14.

It is the policy of the Conference for Food Protection to not accept Issues that would endorse a brand name or a commercial proprietary process.

**Conference for Food Protection
2020 Issue Form**

Issue: 2020 III-023

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

All information above the line is for conference use only.

Title:

Amend Food Code – Clarification on allowable sanitizers in 4-501.114

Recommended Solution: The Conference recommends...:

that a letter be sent to FDA requesting that Section 4-501.114 of Annex 3 - Public Health Reasons/Administrative Guidelines be amended as follows (*added language underlined and italicized*):

With respect to chemical sanitization, section 4-501.114 addresses the proper use conditions for the sanitizing solution, i.e., chemical concentration range, pH, and temperature minimum levels and, with respect to quaternary ammonium compounds (quats), the maximum hardness level. If these parameters are not as specified in the Code or on the EPA-registered label, then this provision is violated. *This section is not intended to limit formulation of food contact sanitizers to only chlorine, iodine, or quaternary ammonium compounds. Alternative active ingredients are permitted as long as they are listed in 40 CFR 180.940 and listed by EPA as food contact sanitizers.*

It is the policy of the Conference for Food Protection to not accept Issues that would endorse a brand name or a commercial proprietary process.

**Conference for Food Protection
2020 Issue Form**

Issue: 2020 III-024

Council Recommendation: Accepted as Submitted X Amended No Action

Delegate Action: Accepted X Rejected

All information above the line is for conference use only.

Title:

Amend Food Code by removing the flavor enhancers monosodium glutamate

Recommended Solution: The Conference recommends...:

that a letter be send to the FDA requesting that the current FDA Food Code be amended as follows (*language to be removed is in strikethrough format*):

"Annex 4, Table 2b- Added Chemical Hazard at Retail, Along with Their Associated Foods and Control Measures." on page 564 of 767.

Added Chemical Hazards	Associated Foods	Control Measures
Flavor enhancers Monosodium glutamate (MSG)	Asian or Latin American Food	Avoid using excessive amounts

It is the policy of the Conference for Food Protection to not accept Issues that would endorse a brand name or a commercial proprietary process.

**Conference for Food Protection
2020 Issue Form**

Issue: 2020 III-025

Council Recommendation:	Accepted as Submitted	<input type="checkbox"/>	Accepted as Amended	<input type="checkbox"/>	No Action	<input checked="" type="checkbox"/>
Delegate Action:	Accepted	<input checked="" type="checkbox"/>	Rejected	<input type="checkbox"/>		

All information above the line is for conference use only.

Title:

Amend definition of TCS to include caramel apples with an inserted stick

Recommended Solution: The Conference recommends...:

No action due to submitter recommending that the Issue be withdrawn

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**Conference for Food Protection
2020 Issue Form**

Issue: 2020 III-026

Council Recommendation:	Accepted as Submitted	<input type="checkbox"/>	Accepted as Amended	<input type="checkbox"/>	<input checked="" type="checkbox"/>	No Action	<input type="checkbox"/>
Delegate Action:	Accepted	<input checked="" type="checkbox"/>	Rejected	<input type="checkbox"/>			

All information above the line is for conference use only.

Title:

Amend 3-302.11: When Raw Animal Products Do Not Need Separation from RTE

Recommended Solution: The Conference recommends...:

that a letter be sent to FDA requesting that Section 3-302.11 be clarified to indicate when raw animal products do not need separation from RTE when packaged together.

It is the policy of the Conference for Food Protection to not accept Issues that would endorse a brand name or a commercial proprietary process.

**Conference for Food Protection
2020 Issue Form**

Issue: 2020 III-027

Council Recommendation:	Accepted as Submitted	<input type="checkbox"/>	Accepted as Amended	<input type="checkbox"/>	<input checked="" type="checkbox"/>	No Action	<input type="checkbox"/>
Delegate Action:	Accepted	<input checked="" type="checkbox"/>	Rejected	<input type="checkbox"/>			

All information above the line is for conference use only.

Title:

Temperature of Water for Handwashing Sinks

Recommended Solution: The Conference recommends...:

that a letter be sent to the FDA recommending a change to the current Food Code section **5-202.12 Handwashing Sink, Installation (A)** to read as follows (*new language is underlined; language to be removed is in strikethrough format*):

5-202.12 Handwashing Sink, Installation (A)

(A) A HANDWASHING SINK shall be equipped to provide tempered water ~~at a temperature of at least 38°C (100°F)~~ through a mixing valve or combination faucet. Pf

It is the policy of the Conference for Food Protection to not accept Issues that would endorse a brand name or a commercial proprietary process.

**Conference for Food Protection
2020 Issue Form**

Issue: 2020 III-028

Council Recommendation:	Accepted as Submitted	<input type="checkbox"/>	Accepted as Amended	<input type="checkbox"/>	No Action	<input checked="" type="checkbox"/>
Delegate Action:	Accepted	<input checked="" type="checkbox"/>	Rejected	<input type="checkbox"/>		

All information above the line is for conference use only.

Title:

Amend 5-202.12 of Food Code to Change Hot Water Temperature

Recommended Solution: The Conference recommends...:

no action since this Issue has been addressed in Issue 2020-III-027

It is the policy of the Conference for Food Protection to not accept Issues that would endorse a brand name or a commercial proprietary process.

**Conference for Food Protection
2020 Issue Form**

Issue: 2020 III-029

Council Recommendation:	Accepted as Submitted _____	Accepted as Amended _____	No Action _____	<u>X</u>
Delegate Action:	Accepted <u>X</u>	Rejected _____		

All information above the line is for conference use only.

Title:

3-306.13 Consumer Self-Service Operations

Recommended Solution: The Conference recommends...:

no action due to insufficient science or evidence to support the Recommended Solution

It is the policy of the Conference for Food Protection to not accept Issues that would endorse a brand name or a commercial proprietary process.

**Conference for Food Protection
2020 Issue Form**

Issue: 2020 III-030

Council Recommendation:	Accepted as Submitted	<input type="checkbox"/>	Accepted as Amended	<input type="checkbox"/>	No Action	<input checked="" type="checkbox"/>
Delegate Action:	Accepted	<input checked="" type="checkbox"/>	Rejected	<input type="checkbox"/>		

All information above the line is for conference use only.

Title:

Cleaning of Food Contact Surfaces- Time as a Public Health Control

Recommended Solution: The Conference recommends...:

No action since the Issue is adequately addressed in Food Code Section 4-602.11(D)(1)

It is the policy of the Conference for Food Protection to not accept Issues that would endorse a brand name or a commercial proprietary process.

**Conference for Food Protection
2020 Issue Form**

Issue: 2020 III-031

Council Recommendation:	Accepted as Submitted	<input type="checkbox"/>	Accepted as Amended	<input type="checkbox"/>	No Action	<input checked="" type="checkbox"/>
Delegate Action:	Accepted	<input checked="" type="checkbox"/>	Rejected	<input type="checkbox"/>		

All information above the line is for conference use only.

Title:

Deletion of "Use Limitations" for Cast Iron Cookware

Recommended Solution: The Conference recommends...:

no action since insufficient science or evidence has been provided to take action on the Recommended Solution.

It is the policy of the Conference for Food Protection to not accept Issues that would endorse a brand name or a commercial proprietary process.

**Conference for Food Protection
2020 Issue Form**

Issue: 2020 III-032

Council Recommendation:	Accepted as Submitted	<u> X </u>	Accepted as Amended	<u> </u>	No Action	<u> </u>
Delegate Action:	Accepted	<u> X </u>	Rejected	<u> </u>		

All information above the line is for conference use only.

Title:

Manufacturer cooking instructions and disclosures

Recommended Solution: The Conference recommends...:

a letter be sent to FDA requesting that the current FDA Food Code address the cooking of Foods That Bear a Manufacturer's Cooking Instructions or That Disclose That the Food Has Not Been Processed to Control Pathogens specifying that:

- (1) packaged food that bears a manufacturer's cooking instructions shall be cooked according to those instructions before use in foods that will not be cooked or offered to the consumer in unpackaged form for consumption (e.g., frozen vegetables used in refrigerated salads or served on salad bars) unless the manufacturer's instructions also specify that the food also can be consumed without cooking (e.g., dried soup mix with instructions to be cooked as a soup or used uncooked in preparing a dip);

and

- (2) food that bears a disclosure that it has not been processed to control pathogens shall be cooked before use in ready-to-eat (RTE foods) or offered to the consumer for consumption.

Note: This revision is not intended to apply to raw animal foods

It is the policy of the Conference for Food Protection to not accept Issues that would endorse a brand name or a commercial proprietary process.

**Conference for Food Protection
2020 Issue Form**

Issue: 2020 III-033

Council Recommendation:	Accepted as Submitted	<input type="checkbox"/>	Accepted as Amended	<input type="checkbox"/>	No Action	<input checked="" type="checkbox"/>
Delegate Action:	Accepted	<input checked="" type="checkbox"/>	Rejected	<input type="checkbox"/>		

All information above the line is for conference use only.

Title:

Standardization for the Critical Limit and pH Monitoring of Acidified Rice

Recommended Solution: The Conference recommends...:

No action since the Issue is adequately addressed in the current FDA Food Code, section 3-502.11.

It is the policy of the Conference for Food Protection to not accept Issues that would endorse a brand name or a commercial proprietary process.

**Conference for Food Protection
2020 Issue Form**

Issue: 2020 III-034

Council Recommendation:	Accepted as Submitted _____	Accepted as Amended _____	<u>X</u>	No Action _____
Delegate Action:	Accepted _____	<u>X</u>	Rejected _____	_____

All information above the line is for conference use only.

Title:

Inclusion of the phrase "expelled air" in the definition of ROP

Recommended Solution: The Conference recommends...:

remove the phrase "which have the air expelled" from the definition of Reduced Oxygen Packaging 2(b) Cook Chill PACKAGING as found in Section 1-201.10 of the current FDA Food Code and Annex 6 in the definition of Cook Chill (*new language is underlined; existing language to be deleted is in strikethrough format*):

Section 1-201.10

(d) Cook chill PACKAGING, in which cooked FOOD is hot filled into impermeable bags ~~which have the air expelled~~ and are then sealed or crimped closed. The bagged FOOD is rapidly chilled and refrigerated at temperatures that inhibit the growth of psychrotrophic pathogens;

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**Conference for Food Protection
2020 Issue Form**

Issue: 2020 III-035

Council Recommendation:	Accepted as Submitted _____	Accepted as Amended _____	<input checked="" type="checkbox"/> No Action _____
Delegate Action:	Accepted <input checked="" type="checkbox"/>	Rejected _____	

All information above the line is for conference use only.

Title:

Amend Food Code: clarify language for disinfection of food-contact surfaces

Recommended Solution:

- A. that a committee be formed to address the term DISINFECTANTS in the Food Code, Food Code Annex, and with the recommended constituencies, including federal partners like FDA, EPA, USDA, and CDC.

Recommended Committee charges include:

1. Review current regulations related to disinfectant use.
2. Develop a guidance document for posting on the CFP website for use by retail food facility operators (chain and independent operators), food safety trainers, and regulators to explain the appropriate use of disinfectants on food-contact surfaces in a retail food facility. Suggested topics include, but are not limited to:
 - a. Why to use, including an explanation of the difference between sanitization and disinfection.
 - b. When to use to treat a surface exposed to viruses (e.g., vomiting and diarrheal events, foodborne illness outbreaks, COVID-19 illness(es)).
 - c. What to use (e.g., EPA-registered products).
 - d. How to use (e.g., in accordance with EPA-registered label use instructions).
 - e. Recommended protocols for clean-up of vomiting and diarrheal events as specified in FDA Food Code section 2-501.11.
 - f. List of existing resources, such as federal agency guidance documents, federal regulations (referencing specific, applicable sections), and other publicly available resources to prevent information duplication or contradiction.
3. Consider recommending changes to the FDA Food Code to clarify the use of disinfectants in retail food facilities on food-contact surfaces.
4. Report progress back to the next Biennial Meeting in 2023 and the committee findings and recommendations may be presented at subsequent Biennial Meetings if necessary.

- B. that a letter be sent to both FDA and CDC to provide helpful information in controlling and preventing respiratory viruses using disinfectants in food establishments.

It is the policy of the Conference for Food Protection to not accept Issues that would endorse a brand name or a commercial proprietary process.

**Conference for Food Protection
2020 Issue Form**

Issue: 2020 III-036

Council Recommendation:	Accepted as Submitted	<input type="checkbox"/>	Accepted as Amended	<input type="checkbox"/>	No Action	<input checked="" type="checkbox"/>
Delegate Action:	Accepted	<input checked="" type="checkbox"/>	Rejected	<input type="checkbox"/>		

All information above the line is for conference use only.

Title:

Amend Food Code – Define & outline DISINFECTION, modify SANITIZATION definition.

Recommended Solution: The Conference recommends...:

No action as this Issue is addressed in Issue 2020-III-035.

It is the policy of the Conference for Food Protection to not accept Issues that would endorse a brand name or a commercial proprietary process.

**Conference for Food Protection
2020 Issue Form**

Issue: 2020 I-021

Council Recommendation:	Accepted as Submitted	<input type="checkbox"/>	Accepted as Amended	<input type="checkbox"/>	No Action	<input checked="" type="checkbox"/>
Delegate Action:	Accepted	<input checked="" type="checkbox"/>	Rejected	<input type="checkbox"/>		

All information above the line is for conference use only.

Title:

Use of Personal Containers for non-TCS Bulk Foods

Recommended Solution: The Conference recommends...:

no action since there is insufficient science to take action on the Recommended Solution.

It is the policy of the Conference for Food Protection to not accept Issues that would endorse a brand name or a commercial proprietary process.

**Conference for Food Protection
2020 Issue Form**

Issue: 2020 I-022

Council Recommendation:	Accepted as Submitted	<input type="checkbox"/>	Accepted as Amended	<input type="checkbox"/>	No Action	<input checked="" type="checkbox"/>
Delegate Action:	Accepted	<input checked="" type="checkbox"/>	Rejected	<input type="checkbox"/>		

All information above the line is for conference use only.

Title:

Amend Food Code to Harmonize the Definition Reusable Container

Recommended Solution: The Conference recommends...:

no action because there is insufficient science and a committee has been formed in Issue 2020 I-024 to address this Issue.

It is the policy of the Conference for Food Protection to not accept Issues that would endorse a brand name or a commercial proprietary process.

**Conference for Food Protection
2020 Issue Form**

Issue: 2020 I-023

Council Recommendation:	Accepted as Submitted	<input type="checkbox"/>	Accepted as Amended	<input type="checkbox"/>	No Action	<input checked="" type="checkbox"/>
Delegate Action:	Accepted	<input checked="" type="checkbox"/>	Rejected	<input type="checkbox"/>		

All information above the line is for conference use only.

Title:

Amend Food Code to Address New Reusable Scenarios in Food Retail

Recommended Solution: The Conference recommends...:

no action because there is insufficient science and because a committee has been formed in 2020 I-024 to address this Issue

It is the policy of the Conference for Food Protection to not accept Issues that would endorse a brand name or a commercial proprietary process.

**Conference for Food Protection
2020 Issue Form**

Issue: 2020 I-024

Council Recommendation:	Accepted as Submitted	<input type="checkbox"/>	Accepted as Amended	<input type="checkbox"/>	<input checked="" type="checkbox"/>	No Action	<input type="checkbox"/>
Delegate Action:	Accepted	<input checked="" type="checkbox"/>	Rejected	<input type="checkbox"/>			

All information above the line is for conference use only.

Title:

Creation of a Committee - Address Reusable Scenarios in Food Retail

Recommended Solution: The Conference recommends...:

that a committee be created to address the safe use of reusable containers in restaurants, markets, temporary food facilities and vending. This includes a review of the current FDA Food Code, specifically section 3-304.17,

Scenarios for Committee consideration:

- The use of consumer-owned containers for the sale of bulk dry goods, baked goods, and other food categories
- The filling of customer-owned containers for restaurant takeaway (dining & to-go)
- The appropriate handling of Time/Temperature Control for Safety Foods when sold in reusable containers

The Committee charges are:

1. Clarify the scenarios related to reusable containers within the scope of regulation.
2. Identify and analyze the scientific and other literature related to consumer-owned containers at retail.
3. Draft recommended guidance around those scenarios and create a definition of reusable container.
4. Provide recommended Code language changes, if necessary, to FDA
5. Report progress back to the next Biennial Meeting in 2023 and the committee findings and recommendations may be presented at the subsequent Biennial Meeting if necessary

It is the policy of the Conference for Food Protection to not accept Issues that would endorse a brand name or a commercial proprietary process.