



Conference for Food Protection Biennial Meeting Update

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Mission of the CFP



- ▶ To bring together representatives from the food industry, government, academia, and consumer organizations to identify and address emerging problems of retail food safety and to formulate recommendations for solving them.
- ❖ Seeks solutions through collaboration.
- ❖ Promotes science-based food safety regulations.
- ❖ Proposes solutions and regulations that will be accepted by regulators and industry alike.

2016 Biennial Meeting Data



- ▶ The meeting was held in Boise, Idaho from April 16-20, 2016.
- ▶ 449 attendees participated in the meeting.
- ▶ 117 Issues were assigned to the three Councils for consideration.

Council I Committees and Charges Completed

▶ Food Recovery Committee

- ❖ Reviewed and revised the *Comprehensive Guidelines for Food Recovery Programs* document.
 - Available on the CFP website at <http://www.foodprotect.org/guides-documents/comprehensive-guidance-for-food-recovery-programs/>

▶ Ice Maker Cleaning & Sanitizing Committee

- ❖ Surveyed regulatory agencies to determine: 1) if regulatory agencies have authority or guidance criteria to establish procedures and frequency for cleaning and sanitizing ice makers; and 2) Extent of critical and non-critical violations noted during inspections
- ❖ Compiled cleaning and sanitizing processes and frequencies based on information gathered from ice maker manufacturers/owner's manuals.



Council I Committees and Charges Completed



▶ Plan Review Committee

- ❖ Reviewed and revised the *Plan Review for Food Establishments Guide* (2008). The latest version of the Guide will soon be posted on the CFP website.

▶ Unattended Food Establishments Committee

- ❖ Created *Guidance Document for Unattended Food Establishments*
- ❖ Posted on CFP website at <http://www.foodprotect.org/media/guide/guidance-document-for-unattended-food-establishments-2016.pdf>

Council II Committees and Charges Completed



► Certification of Food Safety Regulatory Professionals (CFSRP) Committee

- ❖ Reviewed current and future initiatives involving the training, evaluation and/or certification of food safety inspection officers.
- ❖ Reviewed the Partnership for Food Protection Training and Certification Workgroup (PFPTCWG) 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.
- ❖ Reviewed the results of the PFPTCWG recommendations to determine if the CFP Field Training Manual and forms for Regulatory Retail Food Safety Inspection Officers need to be revised.

This committee was dissolved and its duties were transferred to the Program Standards Committee - a standing committee of CFP.

Council II Committees and Charges Completed

► Demonstration of Knowledge Committee

- ❖ Reviewed current methods in Food Code Section 2-102.11 for demonstrating knowledge.
- ❖ Identified the pros and cons of the existing methods in Food Code Section 2-102.11(A) - No Violation of Priority Items and 2-102.11(C) - Responding Correctly to Inspector's Questions for the Person in Charge (PIC) to demonstrate knowledge.
- ❖ Identified methods, in lieu of Food Code Section 2-102.11(A) and 2-102.11(C), that could be used to demonstrate knowledge if/when the CFPM is not onsite.



Council II Committees and Charges Completed

▶ Interdisciplinary Foodborne Illness Training Committee

- ❖ Created a Crosswalk document that combines core components required for the implementation of a Foodborne Disease response with the Phases of a Food Incident Response.
- ❖ The crosswalk can be used to identify current gaps in the training for Voluntary National Retail Food Regulatory Program Standard (VNRFPS) #5 as established by Council to Improve Foodborne Outbreak Response (CIFOR) and the Partnership for Food Protection as best practices for foodborne illness investigation.



Council II Committees and Charges

▶ Employee Food Safety Training Committee was charged with:

- ❖ Making recommendations to the Conference in regard to what a food employee should know about food safety, prioritized by risk.
- ❖ Creating 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.

This committee didn't complete its charges and was recreated for the 2016-18 biennium.



Council III Committees and Charges Completed

▶ Hand Hygiene Committee

❖ Worked with FDA, CDC and FSIS to:

- Determine if additional definitions are necessary to clarify the hand hygiene procedures listed in the Food Code.
- Determine if effective alternatives to hand hygiene procedures equivalent to those described in the Food Code are available.
- Identify situations where procedures exist to prevent hand soil and contamination.
- Review available research on the efficacy and public health significance of antibacterial soaps, and their impact on hand hygiene procedures in the food industry.



Council III Committees and Charges

► Listeria Retail Guidelines Committee

❖ Created a second edition of "*Voluntary Guidelines of Sanitation Practices Standard Operating Procedures and Good Retail Practices to Minimize Contamination and Growth of Listeria monocytogenes Within Food Establishments*" that is posted on the CFP website at <http://www.foodprotect.org/media/site/january-2016-cfp-lm-document-v3.pdf>

❖ Revisions included:

- 1) Sanitation guidance for equipment and food establishment environments,
- 2) Good Retail Practices on how to prevent contamination and growth of Lm in retail establishments,
- 3) Updating outdated links to other documents, and
- 4) Information from and references to documents published by credible organizations on the topic of Lm prevention and control in food establishments.



Recommendations to FDA, USDA and CDC

- ▶ Letters are sent to FDA, USDA and CDC to convey recommendations arising from Issues accepted Councils and the Assembly of State Delegates.
 - ❖ The letter to FDA conveys CFP's Recommendations for changes to the 2013 FDA Food Code and other recommendations that may directly or indirectly affect future editions of the Food Code or suggest FDA's involvement in some other way.
- ▶ Copies of the letters sent to the federal agencies are posted on the CFP website under the 2016 Biennial Meeting. (<http://www.foodprotect.org/biennial-meetings/2016-biennial-meeting/>)



Council I Committees Created for 2016-18

▶ Clean in Place Committee (Issue 2016-I-010)

❖ Will focus on all food equipment known to have designs that depend upon clean in place processes for safety but do not allow for easy inspection, cleaning and sanitizing access of its food contact surfaces.

❖ Charges include:

1. Review applicable ANSI sanitation standards for clean in place processes with inaccessible food contact surfaces and ascertain their compatibility with Food Code definitions and recommendations;
2. Review current literature on scientific research of clean in place systems to ascertain relative food safety risk associated with improperly cleaned and/or sanitized systems;
3. Conduct a survey to determine the current prevalence and processes used to evaluate CIP equipment during inspections.



Council I Committees Created for 2016-18

- ▶ Unattended Food Establishment (Issue 2016-I-015) was re-created to:
 - ❖ Develop recommendations on how the FDA Food Code addresses Unattended Food Establishments; and
 - ❖ Continue reviewing the "Guidance Document for Unattended Food Establishments" and any existing guidance from FDA and others to update the CFP guidance document that could assist states when addressing the need to have alternative protective provisions in place when approving a waiver or variance for entities that do not meet section 2-101.11 and 2-103.11 of the 2013 Food Code.



Council II Committees Recreated for 2016-18

- ▶ **Demonstration of Knowledge Committee** was re-created to focus on identifying the pros and cons of alternative methods to demonstrate knowledge if/when the CFPM is not onsite.
 - ❖ Assess the pros and cons of the various methods for demonstrating knowledge 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 PIC to demonstrate knowledge when there is a 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 PIC.



Council III Committees Created for 2016-18

▶ Produce Wash Committee (Issue 2016 III-026 was created to:

- ❖ Review science and public health impact of water treatment options to minimize cross-contamination when using a water bath for washing, rinsing, crisping, processing, and/or other treatments of Raw Agricultural Commodities (RACs) and ready-to-eat (RTE) fruits and vegetables in food establishments;
- ❖ Identify conditions of use, including types of RACs and RTE fruits and vegetables, and methods for assuring efficacy of use;
- ❖ Review applicable rules and regulations pertaining to the use of water and chemicals for washing, rinsing, crisping, processing, and/or other treatments of RACs and RTE fruits and vegetables as it relates to food establishments to avoid creating conflict.
- ❖ Consult with appropriate professional produce trade organizations.



Council III Committees Created for 2016-18

▶ Special Process Control Committee (Issue 2016 III-034) was formed to:

- ❖ Review current FDA Food Code specialized processes, including curing and reduced oxygen packaging (ROP) in sections 3-502.11 and 3-502.12 to determine when and if food safety hazards could be controlled by a plan less than a full HACCP plan as defined in 8-201.14.
- ❖ Report back findings and recommendations to the 2018 biennial meeting of the Conference for Food Protection.



Council III Committees Created for 2016-18

- ▶ **Mail Order Food Safety Committee (Issue 2016 III-037) was created to:**
 - ❖ Identify best practices and existing guidance documents related to shipment of perishable food items directly to a consumer.
 - ❖ Develop a guidance document for food establishments that includes best practices for transportation of perishable food items directly to a consumer to include proper packaging; temperature control during shipping, receiving, and storage; return of compromised and abused products; and other food safety related topics.
 - ❖ Find appropriate methods of sharing the committee's work, including but not limited to inclusion in the Food Code, Annex 2 (References, Part 3-Supporting Documents) and posting information on the CFP website.



To Learn More about CFP

Visit the CFP Website at www.foodprotect.org

- ▶ Membership Information
- ▶ Mission and Objectives
- ▶ Conference History
- ▶ CFP Constitution and Bylaws
- ▶ CFP Conference Procedures
- ▶ Past/Future Conference Meetings
- ▶ Issue Submission Process
- ▶ Committee Progress Reports
- ▶ Executive Board Meeting Minutes
- ▶ Current News Section



Next Biennial Meeting

April 16-20, 2018

Richmond, VA



Questions



Feel free to contact the CFP Staff at
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