

## **Update on activity related to Issue 2016-I-023**

At the 2018 Biennial Meeting, the CFP Executive Board discussed the creation of a CFP-ISSC Joint Committee on Shellfish as recommended to address matters presented in Issue 2016-I-023. The CFP Board approved the creation of the committee to include regulators in states that regulate shellstock and industry who also participate in shellstock production and or distribution or sale and that the ISSC would have 3 regulators and 1 industry representative and CFP would have 2 regulators, 1 industry, and 1 consumer representative.

ISSC appointed the following individuals to represent ISSC on the committee: Regulator 1: Johnathan Gerhardt - New Mexico Department of the Environment; Regulator 2: Kim Stryker - Alaska Department of Environmental Conservation; Regulator 3: Eric Hickey - Massachusetts Department of Public Health; and Industry: Bill Dewey – Taylor Shellfish Company.

CFP appointed the following individuals to represent CFP on the committee: Regulator 1: Julie Henderson - Virginia Department of Health; Regulator 2: Joe Graham – Washington State Department of Health; Industry 1: Barry Parsons – Paster Training; Industry 2: Kathleen O'Donnell – Wegman's Food Markets; and Consumer: Susan Vaughn Grooters – KAW Coalition. Representing ISSC on the committee will be Jonathon Gerhardt, Kim Stryker Eric Hickey, Bill Dewey.

The ad hoc committee will undertake the charge in Issue 2016-I-023 as follows:

In 2016, the Interstate Shellfish Sanitation Conference (ISSC) submitted Issue 2016-I-023 to the Conference for Food Protection (CFP) for consideration. The CFP adopted the Issue as submitted. Recommendation #2 of the issue requested the FDA begin discussions with the ISSC and the CFP to identify steps that can be taken to enhance implementation and enforcement of shellfish record keeping at retail establishments. This committee is requested to address recommendation #2 by investigating opportunities and activities that will educate and advise State and Local retail food inspectors and retail food establishments of the importance of compliance with Food Code Section 3-203.12. These efforts would explain how the source information associated with record keeping requirements is used by Shellfish Control Authorities and the USFDA in illness investigations that can subsequently result in shellfish growing area closures and recalls. The purpose of this effort would be to enhance compliance of record keeping requirements to improve the ability of retail food establishments to provide complete and accurate source information in illness investigations.

FDA has started some preliminary work to identify the states that have adopted Food Code §3-203.12, Shellstock, Maintaining Identification, and will work with the CFP and ISSC to convene a meeting in the near future.