

**Conference for Food Protection
Executive Board Meeting
Council III Report**

DATE OF REPORT: February 22, 2012

SUBMITTED BY: RICHARD LINTON (CHAIR)
DAVID GIFFORD (VICE-CHAIR)

A total of 30 issues have been submitted for Council III for the upcoming April CFP meeting in Indianapolis, IN. Issues were organized by the chair and co-chair into 8 general categories to assist with deliberation and debate flow during the CFP meeting. The following 8 categories were created with the number of issues in that category provided (#). Hand hygiene related (8), reduced oxygen packaging related (6), raw meat related (3), cooking related (3), ready-to-eat food related (3), cleaning and sanitizing related (2), cross contamination related (2), and chemical related (3).

Of the committees assigned to Council III, 3 issues originated from the Hand Hygiene Committee, 6 issues from the ROP Committee, and 0 issues from the Allergen Committee.

Outside of the 30 issues assigned to Council 3, we also recognize that other issues may be transferred from other councils during the CFP meeting. We anticipate this possibility for the following 4 issues:

- Hand Aseptics
- Metal with acidic foods
- HACCP-based guidance for meat and poultry processing at retail
- Beef grinding log template for retail establishments

REQUESTED ACTION BY BOARD (If Applicable):

None