

## Conference for Food Protection Executive Board Meeting Committee Report

This report must be submitted to your Council Chair for review so that it can be approved and submitted to the Executive Board via the Executive Director 30 days before each Executive Board Meeting (held in April and August of each year). The report must be accompanied by an updated committee roster on the Excel spreadsheet provided (Committee Members Template) located here: <http://www.foodprotect.org/work/>.

**COMMITTEE NAME:** Emergency Action Plan Committee

**COUNCIL (I, II, or III):** III

**DATE OF REPORT:** 7-11-13

**SUBMITTED BY:** Dale Yamnik

**COMMITTEE CHARGE:** (indicate Issue Number and text from Issue stating the Committee Charge)

**Issue #:** 2012 III-021

**Charge: The Conference recommends:**

(1) A letter be sent to FDA requesting that the following be added to the FDA Food Code Annex #4, *Management of Food Safety Practices-Achieving Active Managerial Control of Food borne Illness Risk Factors* (new language in underline format):

To ensure the safety of food, a food establishment may develop written plans to address how they will handle potentially hazardous food (PHF-temperature controlled for safety food) during emergencies (e.g., interruption of electrical service, loss of power, or equipment failure) using the following criteria:

Criteria for determining when refrigerated PHF (TCS food) can be safely sold following an increase in cold holding temperature

A. Refrigerated PHF (TCS Food) can be safely held and sold at temperatures above 5°C (41°F) provided:

1. Written procedures are in place to specify the methods used to demonstrate compliance with Parts B and C below.

B. Refrigerated PHF (TCS food) can be held and sold at a temperature up to 7.2°C (45°F) provided:

1. The total time during which the food is above 5°C (41°F) but not over 7.2°C (45°F) is 15 hours or less
2. By the end of 15 hours the food has returned to 5°C (41°F) or lower
3. The food shall be monitored to ensure the warmest portion of the food does not exceed 7.2°C (45°F) during the 15-hour period, unless an ambient air temperature is maintained that ensures the food does not exceed 7.2°C (45°F) during the 15-hour period:
4. The food shall be destroyed if it does not meet the criteria in 1-3 above.

C. Refrigerated PHF (TCS food) can be held and sold at a temperature up to 10°C (50°F) provided:

1. The total time during which the food is above 5°C (41°F) but not over 10.0°C (50°F) is

9 hours or less

2. By the end of 9 hours the food has returned to 5°C (41°F) or lower
3. The food shall be monitored to ensure the warmest portion of the food does not exceed 10.0°C (50°F) during the 9-hour period, unless an ambient air

temperature is maintained that ensures the food does not exceed 10.0°C (50°F) during the 9-hour period;

4. The food shall be destroyed if it does not meet the criteria in 1-3 above. .

AND

(2) that the Conference create a committee to review and update the *CFP Emergency Action Plan for Retail Food Establishments* and that the committee be charged to:

- review and update the *CFP Emergency Action Plan for Retail Food Establishments* where appropriate
- incorporate the criteria above into the *CFP Emergency Action Plan for Retail Food Establishments*
- report back to the CFP at the 2014 Biennial Meeting with a recommendation to accept the revised plan

**recommend that FDA include reference to the *CFP Emergency Action Plan for Retail Food Establishments* in Annex 2 of the Food Code.**

#### **COMMITTEE'S REQUESTED ACTION FOR BOARD (If Applicable):**

We have had no additions or deletions of committee membership. However, as of the date of this report, one committee member is in the process of changing jobs, but will remain in the industry category. Will any action need to be taken if they switch from food service to grocery?

#### **PROGRESS REPORT / COMMITTEE ACTIVITIES WITH ACTIVITY DATES:**

Under item 2 of our issues charge we have completed the second bullet by incorporating the temperature and time requirements into the Emergency Action plan (EAP). We took an email vote on this and 16 of our 24 members voted; all unanimously, to accept the temperature and time chart as designed and incorporated into the EAP Guide. The other 8 expressed no objections.

We have been meeting monthly for the most part and have held 3 conference calls since our last report-April, May and June. Our next call is scheduled for August. We are having excellent participation on our calls and are making significant progress. We have finished reviewing the first 3 sections of the document and are on the last page of section 4. Our last two sections on Fire and sewer backups we anticipate will go more quickly. We anticipate full completion of our charge by December.

I've attached the minutes from our last four calls as well as committee membership and meeting attendance rosters.

I have been communicating with the chair of the Hand Hygiene committee in regards to emergency hand washing procedures and we are sharing our minutes with them and they with us.

Respectfully submitted,  
Dale Yamnik

7/15/2013