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**COMMITTEE NAME:** Allergen Committee (re-created)

**DATE OF REPORT:**  Initial fall progress report  Spring progress report  Second fall progress report

Date submitted: 2/26/2024

Date amended (if applicable): [Click here to enter a date.](#)

Date accepted by Executive Board: [Click here to enter a date.](#)

**COMMITTEE ASSIGNMENT:**  Council I  Council II  Council III  Executive Board

**REPORT SUBMITTED BY:** Nicole Arnold and Betsy Craig

**COMMITTEE CHARGE(S):**

**Issue # 2023-II-052 – reassigned to Council I**

1. Provide clarification and guidance on 2022 FDA Food Code Section 3-602.11(B)(5), 3602.11(C)(2), related to major food allergen labeling in bulk food available for consumer self-dispensing and 3-602.12(C) informing consumers of major food allergens in unpackaged foods via written means.
2. Using existing research and resources to expand upon the "Major Food Allergen Framework" to include:
  - a. If determined to be needed, provide continued guidance on how to control major food allergen cross-contact, including during receiving, storage, holding, preparation (including knowledge of preparation methods), and service.
  - b. Identify and gather existing research and resources to form an "Allergen Control Toolkit", (which could include checklists, infographics, allergen matrix for all products, etc.) that can be used by food workers to better understand allergen control.
  - c. Identify and establish tools (such as SOPs, standardized menus, ingredient lists, quality assurance, etc.) to support the PIC when training food workers around notifying a Consumer about food allergens.
  - d. Update the document "Major Food Allergen Framework" to include the gathered information from steps a - c.
3. Recommend changes to the Food Code that support retail food establishments to operationalize framework to prevent and control food allergic reactions.
4. Examine if allergen cross contact can be defined and if so, propose a definition.
5. Create best practices and consumer messaging for when and how to disclose when major food allergens are used on shared equipment within retail establishments. Include recommendations for scenarios that include "may contain" or "made in a facility that also processes" statements and potentially addresses tolerance levels.
6. Report back findings and recommendations to the next Biennial Meeting of the Conference for Food Protection.

**COMMITTEE WORK PLAN AND TIMELINE:**

For the foreseeable future, committee will continue to hold monthly full-group meetings and working group/subcommittee meetings as needed. Betsy and Nicole attend every full group meeting and have split up responsibilities amongst themselves to also attend working group meetings to support leads and members.

**COMMITTEE ACTIVITIES:**

**1. Dates of committee meetings or conference calls:**

Full group meetings: Introductory meetings (10/20/23 and/or 10/30/23), 11/17/23, 1/24/24, 2/21/24

Working group (subcommittee) meetings:

“Framework” working group: Total of 5 meetings beginning on 11/19/23

“PALs” working group: Total of 5 meetings beginning on 12/4/23

“Cross Contact” working group: 1 meeting on 1/23/24

**2. Overview of committee activities:**

- Held two introductory meetings for committee members consisting of introductions and reminders of committee voting and non-voting member responsibilities
- Worked with members to determine preferences for full group meeting frequency and days/times
- Determined best course of action for addressing the vast number of charges. Ultimately it was determined

that charge #1 would be addressed during full group meetings and three distinct working groups (i.e., Framework, PALs, and Cross Contact) would be formed to address charges #2-5.

- Worked with members to determine preferences for working group selections
- Identified leads for each working group
- Each working group has regularly occurring meetings with its members

3. **Charges COMPLETED and the rationale for each specific recommendation:**

n/a

4. **Status of charges still PENDING and activities yet to be completed:**

**Charge #1:** Determined that no changes should be made to 3-602.11 (B)(5). Still must address 3602.11(C)(2) and 3-602.12(C).

**Charges #2 and 3:** Started with B. of the framework, Food-Handling Policies & Practices to Help Consumers with Food Allergies. The current Framework document (B.) starts with Food and Ingredient Storage. Working group decided first need to address sourcing of ingredients and receiving practices before current storage language can be reviewed. Currently working on receiving practices for the next meeting.

**Charge #4:** Decided that yes, "cross contact can be defined". In process of reviewing how various entities define this term and where it could be used in the Food Code.

**Charge #5:** Working group created framework recommendations of what should and shouldn't be included in the statements and will soon have formal recommendations up for vote to the larger group

**Charge #6:** n/a

**COMMITTEE REQUESTED ACTION FOR EXECUTIVE BOARD:**

- Board Action is NOT required and therefore the report can be placed on the consent calendar for Board review and acceptance.**  
 **Board Action is required for some provision(s) of this report and therefore a verbal report needs to be presented at the Board Meeting.**

1. Below is a summary of changes to previously approved roster:
  - a. Allen Reich added to committee (Academia, non-voting member)
  - b. Emilee Follett asked to be removed from committee (Industry, non-voting member)
  - c. Was notified Roberto Diaz had not paid dues (unsure of current status) (Regulatory – State, voting member)

**ATTACHMENTS:**

1. **Content Documents:**

- a. **Committee Member Roster:**  See changes noted above under "requested action"  No changes to previously approved roster  
"Committee Members Template" (Excel) available at: [www.foodprotect.org/work/](http://www.foodprotect.org/work/) Committee roster to be submitted as a PDF attachment to this report.
- b. **Committee Generated Content Documents (OPTIONAL):**  No draft content documents submitted at this time

2. **Supporting Attachments (OPTIONAL):**  Not applicable

Item 2.1.1a.2

1 Committee Name: Allergens Committee (Council 1)								
2 Voting Members								
3 Last Name	4 First Name	5 Position on	6 Constituency	7 Employer	8 City	9 State	10 Phone	11 Email
Craig	Betsy	Co-Chair	Industry - Support	MenuTrinfo, LLC	Ft Collins	CO	970-443-1914	Betsy@MenuTrinfo.com
Arnold	Nicole	Co-Chair	Academia	The Ohio State University	Columbus	OH		arnold.1363@osu.edu
Bell	Wendy	Member	Regulatory - Local	Mecklenburg County PH	Charlotte	NC		wendy.bell@mecklenburgcountync.gov
Bell	Michelle	Member	Regulatory-Local	Forsyth County Health	Winston Salem	NC		bellmi@forsyth.cc
Brown	Lacy	Member	Regulatory - Local	Houston Health Department	Houston	TX		Lacy.Brown@houstontx.gov
Diaz	Roberto	Member	Regulatory - State	NC Dept. of Health and Human	Raleigh	NC		roberto.diaz@dhhs.nc.gov
Edsall	Jean	Member	Industry - Retail Food	Kroger	Cincinnati	OH		jean.edsall@kroger.com
Egan	Jessica	Member	Regulatory - State	New York State Department of	Albany	NY		jessica.egan@health.ny.gov
Eisner	Crystal	Member	Regulatory - Local	Harris County Public Health	Houston	TX		crystal.eisner@phs.hctx.net
Foster	Amy	Member	Industry - Food Service	Chick-fil-A	Atlanta	GA		amy.foster@cfacorp.com
Francoeur	Laurel	Member	Consumer	Francoeur Law Office	Winchester	MA		laurel@francoeurlaw.com
Herald	Paula	Member	Industry - Support	Stentech	Prospect	KY		paula.herald@steritech.com
Hill	Michelle	Member	Consumer	Allergen Free Cooking	Woodbury	MN		michelle.allergenfreecook.com
Humphries	Sharon	Member	Industry - Food Service	Texas Roadhouse	Louisville	KY		sharon.humphries@texasroadhouse.com
Jackson	Jodi	Member	Regulatory - Local	Jefferson County Public Health	Lakewood	CO		jzimmerman@jeffco.us
Kanwat	Chandra Prakash	Member	Regulatory - State	SC Dept of Health and	Columbia	SC		kanwatcp@dhcc.sc.gov
Lichlyter	Matt	Member	Industry - Retail Food	Whole Foods Market	Littleton	CO		matt.lichlyter@wholefoods.com
Mathias	Brandon	Member	Industry - Food Service	Aramark	Philadelphia	PA		mathias-brandon@aramark.com
Slater	Stephanie	Member	Industry - Food Processing	Boar's Head	New Castle	IN		stephanie.slater@boarshead.com
Truong	Vy	Member	Regulator- State	VDH	Culpeper	VA		vy.truong@vdh.virginia.gov
Wakeham	Nicole	Member	Industry - Retail Food	Amazon	Sapulpa	OK		wakehamn@amazon.com
Wilson	Kwasi	Member	Industry - Support	National Restaurant Association	Chicago	IL		kwilson@restaurant.org
Wise	Amy	Member	Industry - Retail Food	Starbucks Coffee Company	Seattle	WA		awise@starbucks.com
27 Non-Voting Members								
28 Last Name	29 First Name	30 Position on	31 Constituency	32 Employer	33 City	34 State	35 Phone	36 Email
Abel	Greg	FDA Alternate	Regulatory - Federal	FDA				greg.abel@fda.hhs.gov
Alfaro	Adriana	Alternate	Industry - Support	FMI	Arlington	VA		aalfaro@fmi.org
Austin	Ju	Alternate	Industry - Food Service	In-N-Out Burger	Chino	CA		AJu@innout.com
Babcock	Wesley	Alternate	Industry - Food Service	Compass Group	Corinth	TX		wesley.babcock@compass-usa.com
Beckett	John	Alternate	Industry - Retail Food	Publix	Miami	FL		john.beckett@publix.com
Dutilly	Devin	FDA Consultant	Regulatory - Federal	FDA				devin.dutilly@fda.hhs.gov
Eisenbeuser	Ashley	Alternate	Industry - Support	FMI	Arlington	VA		a Eisenbeuser@fmi.org
Espinoza	Albert	Alternate	Industry - Retail Food	H-E-B	San Antonio	TX		espinoza.albert@heb.com
Green	Jennifer	USDA	Regulatory - Federal	FSIS USDA				jennifer.green@usda.gov
Huryz	Alison	Alternate	Industry - Retail Food	Whole Foods Market	SARATOGA SPGS	NY		alison.huryz@wholefoods.com
King	Karl	Alternate	Industry - Retail Food	Waffle House	Norcross	GA		karlking@wafflehouse.com
Larsen	Thomas	Alternate	Industry - Support	State Food Safety	Wichita	KS		tlarsen@statefoodsafety.com
Lentz	Elizabeth	Alternate	Industry - Retail Food	Starbucks Coffee Company	SEATTLE	WA		Lentz@starbucks.com
Marra	Paul	Alternate	Industry - Retail Food	Wegmans Food Markets	Rochester	NY		paul.marra@wegmans.com
McClellan	Lauren	USDA	Regulatory - Federal	FNS USDA				lauren.mcclellan@usda.gov
Moritz	Erin	CDC Consultant	Regulatory - Federal	CDC			404-498-2756	nrj8@cdc.gov
Oneschuk	Bryan	Alternate	Industry - Retail Food	Aramark/Good Uncle	Newark	DE		Bryan.oneschuk@gooduncle.com
Prince	Gale	Alternate	Industry - Support	SAGE Food Safety, LLC	Cincinnati	OH		gale@galeprince.com
Riffe	Beth	Alternate	Industry - Processing	Boar's Head Provisions	Sarasota	FL		beth.riffe@boarshead.com
Reich	Allen	Alternate	Academia	Northern Arizona University	Flagstaff	AZ		allen.reich@mau.edu
Rowat Kraiss	Janet	Alternate	Industry - Processing	The Suter Company /	Sycamore	IL		jrowatkraiss@sutercoc.com
Stefanski	Kristina	Alternate	Industry - Food Service	Retail Business Services	Manchester	NH		kstefans@retailbusinessservices.com