



# **Conference for Food Protection**

**2018**

**Biennial Meeting**

**Richmond, Virginia**

**Council III**

**Final Issue**

**Recommendations with  
Assembly of State  
Delegates Action**

Davene Sarrocco-Smith, **Chair**  
Lake County General Health District  
Mentor, OH

Dr. Keith Jackson, **Vice-Chair**  
Performance Food Group  
Richmond, VA

### **Regulatory**

Veronica Bryant  
North Carolina Dept. of Health &  
Human Services  
Raleigh, NC

Deanna Copeland  
Harris County Public Health & Envir.  
Serv.  
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Carol Culbert  
Southern Nevada Health District  
Las Vegas, NV

Michelle Haynes  
Florida DBPR, Div. of Hotels and  
Restaurants  
Tallahassee, FL

Troy Huffman  
Colorado Dept. of Public Health and  
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Denver, CO

Rebecca Krzyzanowski  
Michigan Department of Agriculture  
Roscommon, MI

Lori LeMaster  
Tennessee Dept. of Health  
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VA Dept. of Agriculture & Consumer  
Serv.  
Virginia Beach, VA

Kelli Whiting  
Marion Co. Public Health Dept.  
Indianapolis, IN

### **Industry**

Anthony Auffray  
Amazon  
Seattle, WA

Dr. Al Baroudi  
The Cheesecake Factory  
Calabasas Hills, CA

Dr. Donna Garren  
American Frozen Food Institute  
McClean, VA

Dr. Jill Hollingsworth  
Chemstar Corp.  
Hilton Head Island, SC

Dr. Chip Manuel  
Diversey  
Atlanta, GA

Steve Oswald  
Wakefern Food Corp.  
Elizabeth, NJ

Todd Rossow  
Publix Super Markets Inc.  
Lakeland, FL

Dr. Anna Starobin  
Ecolab  
Greensboro, NC

Richard Willis  
Mandalay Bay Resort  
Las Vegas, NV

### **Academic**

Dr. Karl Matthews  
Rutgers University  
New Brunswick, NJ

Dr. Jay Neal  
University of Houston  
Sugar Land, TX

### **Consultants**

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CDC  
Atlanta, GA

Dr. Girvin Liggans  
FDA – CFSAN  
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Kristina Barlow  
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### **Parliamentarian**

Kimberly Destromp  
FDA-ORA  
Wauwatosa, WI

*Lead Parliamentarian*  
Janet Williams  
FDA  
Washington, DC

### **Scribes**

Rashelly Benitez  
Virginia Department of Agriculture and  
Consumer Services

Amanda Smith (alternate)  
Virginia Department of Agriculture and  
Consumer Services

### **Runners**

Chesna Gore  
Virginia Department of Health

Erin Perkins (alternate)  
Virginia Department of Health

*Council Alternates listed on next page*

***Regulatory Alternates***

Leslie Cobb  
Kentucky Dept. of Public Health  
Frankfort, KY

Carrie Pohjola  
Wisconsin Dept. of Health  
Galesville, WI

Nikki Burns Savage  
Southern Nevada Health District  
Las Vegas, NV

***Industry Alternates***

David Crownover  
Microbac  
Pittsburgh, PA

Thomas Foegle  
Ajinomoto Windsor Inc.  
Allen, TX

Jeff Lindholm  
iCertainty  
Chevy Chase, MD

***Academic Alternate***

Dr. Ben Chapman  
North Carolina State University  
Raleigh, NC

### Council III – 2018 Issue Listing

Number	Issue Title	As Submitted	As Amended	No Action	Assembly Action
III-001	Report – Mail Order Foods Safety Committee (MOFSC)	X			Accepted
III-002	Report – Special Process Controls Committee (SPCC)	X			Accepted
III-003	Report – Produce Wash Water Committee (PWWC)	X			Accepted
III-004	MOFSC 2 – Approval of Guidance Document for Mail Order Food Companies	X			Accepted
III-005	MOFSC 3 – Amend Food Code to Add Guidance Document for Mail Order Food			X	Rejected
III-006	MOFSC 4 – Recreate the Mail Order Food Safety Committee at the 2020 Biennial		X		Accepted
III-007	SPCC 2 – Single Hazard Special Process HACCP Template Guidance Document	X			Accepted
III-008	SPCC 3 – SHSP HACCP Template for ROP of Raw Meat, Cheese, Frozen Fish		X		Accepted
III-009	SPCC 4 – SHSP HACCP Template for Curing as a Single Special Process	X			Accepted
III-010	SPCC 5 – SHSP HACCP Template for Sushi Rice Acidification		X		Accepted
III-011	PWWC 2 – Amend Food Code to add definition for “CRISPING”			X	Accepted
III-012	PWWC 3 – Approval & Posting of PWWC Documents on CFP website			X	Accepted
III-013	Re-Create – Produce Wash Water Committee		X		Accepted
III-014	Amend Food Code – U.S. No. 1 Potatoes			X	Accepted
III-015	Amend Food Code 3-402.11(A) regarding undercooked non-Thunnus fish			X	Accepted
III-016	Amend Food Code Cook – chill/sous vide ROP option for ROP bags to 41°F	X			Accepted
III-017	Amend Food Code – Endpoint Temperature for Non-Ready-to-Eat Frozen Foods			X	Accepted
III-018	Amend Food Code – Clarify 3-301.11(D) for Single Ingredient Food	X			Accepted
III-019	Amend Food Code – Room Temp Non-TCS Food Becoming TCS, Then Held Using TPHC		X		Accepted
III-020	Amend Food Code – Reheating RTE Food to be Held Using TPHC	X			Accepted
III-021	Create Committee – Cooking/Heating Commercially Processed Not RTE Food		X		Accepted
III-022	Creation of a Committee – Safe Cooking of Rotisserie Chicken			X	Accepted
III-023	Creation of a Committee – Safe Handling and Cooking of Roaster Pigs			X	Rejected
III-024	Creation of a Committee – Pass/Fail Criteria for a Product Assessment		X		Accepted
III-025	Amend Food Code Hand Washing Timing not in Compliance			X	Accepted
III-026	Amend Food Code – Remove Chemically Treated Towelette from 5-203.11	X			Accepted
III-027	Amend Food Code – Hand Cleanse-Sanitize Protocol Not Requiring Running Water			X	Accepted
III-028	Amend Food Code – Mechanical Warewashing Temp per Manufacturer's Label		X		Accepted
III-029	Sanitizer Contact Time			X	Accepted

Number	Issue Title	As Submitted	As Amended	No Action	Assembly Action
III-030	Copper Mugs Used with Acidic Beverages			X	Accepted
III-031	Amend Food Code – Date Marking Requirements on Consumer Deli Meat			X	Accepted
I-025	Creation of a Committee – Safety of Third Party Delivery Services (TPDS)			X	Accepted

**Conference for Food Protection  
2018 Issue Form**

**Issue: 2018 III-001**

<b>Council Recommendation:</b>	Accepted as Submitted	<u>  X  </u>	Accepted as Amended	<u>          </u>	No Action	<u>          </u>
<b>Delegate Action:</b>	Accepted	<u>  X  </u>	Rejected	<u>          </u>		

*All information above the line is for conference use only.*

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**Title:**

Report-Mail Order Foods Safety Committee (MOFSC)

**Recommended Solution: The Conference recommends...:**

acknowledgement of the Mail Order Foods Safety Committee final report and thanking the committee members for their efforts and hard work.

*It is the policy of the Conference for Food Protection to not accept Issues that would endorse a brand name or a commercial proprietary process.*

**Conference for Food Protection  
2018 Issue Form**

**Issue: 2018 III-002**

<b>Council Recommendation:</b>	Accepted as Submitted	<u><b>X</b></u>	Accepted as Amended	_____	No Action	_____
<b>Delegate Action:</b>	Accepted	<u><b>X</b></u>	Rejected	_____		

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**Title:**

Report – Special Process Controls Committee (SPCC)

**Recommended Solution: The Conference recommends...:**

1. Acknowledgment of the 2016-2018 *Special Process Controls* Committee report;
2. Thanking the members of the Committee for their work; and
3. That the Committee be disbanded.

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**Conference for Food Protection  
2018 Issue Form**

**Issue: 2018 III-003**

<b>Council Recommendation:</b>	Accepted as Submitted	<u>  X  </u>	Accepted as Amended	<u>          </u>	No Action	<u>          </u>
<b>Delegate Action:</b>	Accepted	<u>  X  </u>	Rejected	<u>          </u>		

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**Title:**

Report – Produce Wash Water Committee (PWWC)

**Recommended Solution: The Conference recommends...:**

Acknowledgement of the 2016-2018 Produce Wash Water Committee final report and thanking the committee for the effort the members put forth in working on the charges.

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**Conference for Food Protection  
2018 Issue Form**

**Issue: 2018 III-004**

<b>Council Recommendation:</b>	Accepted as Submitted	<u>  X  </u>	Accepted as Amended	<u>          </u>	No Action	<u>          </u>
<b>Delegate Action:</b>	Accepted	<u>  X  </u>	Rejected	<u>          </u>		

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**Title:**

MOFSC 2- Approval of Guidance Document for Mail Order Food Companies

**Recommended Solution: The Conference recommends...:**

1. acceptance of the committee generated draft guidance document entitled "*Guidance Document for Mail Order Food Companies*" (attached to Issue titled: Report- Mail Order Foods Safety Committee);
2. posting the guidance document on the CFP website in a downloadable PDF format; and
3. authorizing the Conference to make any necessary edits prior to posting the document to assure consistency of format and non-technical content; edits will not affect the technical content of the document.

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**Conference for Food Protection  
2018 Issue Form**

**Issue: 2018 III-005**

<b>Council Recommendation:</b>	Accepted as Submitted _____	Accepted as Amended _____	No Action	<u><b>X</b></u>
<b>Delegate Action:</b>	Accepted _____	Rejected	<u><b>X</b></u>	

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**Title:**

MOFSC 3 - Amend Food Code to Add Guidance Document for Mail Order Food

**Recommended Solution: The Conference recommends...:**

no action. This document is not ready to be integrated into the Food Code.

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**Conference for Food Protection  
2018 Issue Form**

**Issue: 2018 III-006**

<b>Council Recommendation:</b>	Accepted as Submitted _____	Accepted as Amended <u>X</u>	No Action _____
<b>Delegate Action:</b>	Accepted <u>X</u>	Rejected _____	

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**Title:**

MOFSC 4- Recreate the Mail Order Food Safety Committee at the 2020 Biennial

**Recommended Solution: The Conference recommends...:**

that a Direct to Consumer Delivery Food Safety Committee be created. Committee charges include:

1. Identify current recommended practices and existing guidance documents that relate to shipment directly to a consumer of perishable food items and for the safe delivery of food by Third Party Delivery Services (TPDS) entities.
2. Revise the *Guidance Document for Mail Order Food Companies* that includes recommended practices for transportation directly to a consumer of perishable products, to include proper packaging; temperature control during shipping, receiving, and storage; return of compromised and abused products; and other food safety related topics. Current guidance document to be revised to include food safety training for the TPDS entities, and information on all food delivery practices from food production, distribution, or retail food service facilities.
3. Determine appropriate methods of sharing the committee's work, including but not limited to a recommendation that a letter be sent to FDA requesting that the Food Code, Annex 2 (References, Part 3-Supporting Documents) be amended by adding references to the new guidance document as well as any existing guidance documents that the committee recommends, and the posting of information on the CFP website.
4. Report the committee's findings and recommendations to the 2020 Biennial Meeting of the Conference for Food Protection.

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**Conference for Food Protection  
2018 Issue Form**

**Issue: 2018 III-007**

<b>Council Recommendation:</b>	Accepted as Submitted	<u><b>X</b></u>	Accepted as Amended	_____	No Action	_____
<b>Delegate Action:</b>	Accepted	<u><b>X</b></u>	Rejected	_____		

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**Title:**

SPCC 2- Single Hazard Special Process HACCP Template Guidance Document

**Recommended Solution: The Conference recommends...:**

1. Approval of the draft **Single Hazard Special Process HACCP Template Guidance Document** (attached as a content document to Issue titled: Report - Special Process Control Committee).
2. Authorizing the Conference to make any necessary edits prior to posting the document on the CFP web site to assure consistency of format and non-technical content; edits will not affect the technical content of the document.
3. Posting the final document on the CFP website in PDF and editable Word format

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**Conference for Food Protection  
2018 Issue Form**

**Issue: 2018 III-008**

<b>Council Recommendation:</b>	Accepted as Submitted _____	Accepted as Amended <u>  X  </u>	No Action _____
<b>Delegate Action:</b>	Accepted <u>  X  </u>	Rejected _____	

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**Title:**

SPCC 3 - SHSP HACCP Template for ROP of Raw Meat, Cheese, Frozen Fish

**Recommended Solution: The Conference recommends...:**

1. New language is underlined: Approval of the draft *Single Hazard Special Process HACCP Template* titled **Reduced Oxygen Packaging of Raw Meat and Poultry, Cheese, Frozen Fish** (attached as a content document to Issue titled: Report - Special Process Control Committee).
2. Reference to curing salt measurement be removed from Section E and “THE PIC must review section C and D with employees and complete a hands-on training for section D. Provide a training log form as an attachment to this **Single Hazard Special Process HACCP Template**. The training sessions must be recorded in this log, and must include date, employees present, and instructor. Maintain the training log as an additional appendix to this **Single Hazard Special Process HACCP Template**” be the language for Section E.
3. The word “nitrite” be removed from the Standard Operating Procedure (SOP) section.
4. The word “poultry” be added to Section B2.
5. The FDA Food Code section 8-301.11 be changed to FDA Food Code section 8-201.14 in Section B.
6. Authorizing the Conference to make any necessary edits prior to posting the document on the CFP website to assure consistency of format and non-technical content; edits will not affect the technical content of the document.
7. Posting the final document in both PDF and editable formats on the CFP website.

The Conference further recommends that a letter be sent to the FDA encouraging them to amend the most recent edition of the Food Code, Annex 2 (References, Part 3-Supporting Documents) by adding a reference to this template as a Conference approved *Single Hazard Special Process HACCP Template*.

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**Conference for Food Protection  
2018 Issue Form**

**Issue: 2018 III-009**

<b>Council Recommendation:</b>	Accepted as Submitted	<u>  <b>X</b>  </u>	Accepted as Amended	<u>          </u>	No Action	<u>          </u>
<b>Delegate Action:</b>	Accepted	<u>  <b>X</b>  </u>	Rejected	<u>          </u>		

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**Title:**

SPCC 4 – SHSP HACCP Template for Curing as a Single Special Process

**Recommended Solution: The Conference recommends...:**

1. Approval of the draft *Single Hazard Special Process HACCP Template* titled **Curing as a Single Special Process**, (attached as a content document to Issue titled: Report - Special Process Control Committee).
2. Authorizing the Conference to make any necessary edits prior to posting the document on the CFP website to assure consistency of format and non-technical content; edits will not affect the technical content of the document.
3. Posting the final document in both PDF and editable formats on the CFP website.

The Conference further recommends that a letter be sent to the FDA encouraging them to amend the most recent edition of the Food Code, Annex 2 (References, Part 3-Supporting Documents) by adding a reference to this template as a Conference approved *Single Hazard Special Process HACCP Template*.

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**Conference for Food Protection  
2018 Issue Form**

**Issue: 2018 III-010**

<b>Council Recommendation:</b>	Accepted as Submitted _____	Accepted as Amended <u>X</u>	No Action _____
<b>Delegate Action:</b>	Accepted <u>X</u>	Rejected _____	

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**Title:**

SPCC 5 – SHSP HACCP Template for Sushi Rice Acidification

**Recommended Solution: The Conference recommends...:**

1. Approval of the draft *Single Hazard Special Process HACCP Template* titled **Sushi Rice Acidification** (attached as a content document to Issue titled: Report - Special Process Control Committee).
2. Reference to curing salt measurement be removed from Section E and “Each employee is required to receive training such that they understand the hazards and controls and that they may perform their role in this **Single Hazard Special Process HACCP Template**. The PIC must review sections C and D with employees and complete a hands-on training for Section D. Provide a training log form as an attachment to this **Single Hazard Special Process HACCP Template**. The training sessions must be recorded in this log, and must include date, employees present, and instructor. Maintain the training log as an additional appendix to this **Single Hazard Special Process HACCP Template**” be the language for Section E.
3. The word “nitrite” be removed from the Standard Operating Procedure (SOP) section.
4. The words “this control measure is effective” be removed from Section C2.
5. The words “US FDA Seafood HACCP Guide” be removed from Section C2 and replaced with “FDA Fish and Fisheries Products and Hazards Control Guidance Fourth Edition Appendix 4.”
6. The website “[www.FDA.gov/FoodGuidances](http://www.FDA.gov/FoodGuidances)” be updated in Section C2.
7. The words “pH meter calibration” be added after the “i.e” in Section F.
8. Reference to a pH of 4.3 be amended to a pH of 4.19 in Section D1, D2, and D3.
9. Authorizing the Conference to make any necessary edits prior to posting the document on the CFP website to assure consistency of format and non-technical content; edits will not affect the technical content of the document.
10. Posting the final document in both PDF and editable formats on the CFP website.

The Conference further recommends that a letter be sent to the FDA encouraging them to amend the most recent edition of the Food Code, Annex 2 (References, Part 3-Supporting

Documents) by adding a reference to this template as a Conference approved *Single Hazard Special Process HACCP Template*.

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**Conference for Food Protection  
2018 Issue Form**

**Issue: 2018 III-011**

<b>Council Recommendation:</b>	Accepted as Submitted _____	Accepted as Amended _____	No Action _____	<u><b>X</b></u>
<b>Delegate Action:</b>	Accepted <u><b>X</b></u>	Rejected _____		

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**Title:**

PWWC 2 – Amend Food Code to add definition for “CRISPING”

**Recommended Solution: The Conference recommends...:**

No action. This issue will be addressed by 2018-III-013.

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**Conference for Food Protection  
2018 Issue Form**

**Issue: 2018 III-012**

<b>Council Recommendation:</b>	Accepted as Submitted _____	Accepted as Amended _____	No Action _____	<u><b>X</b></u>
<b>Delegate Action:</b>	Accepted _____	<u><b>X</b></u>	Rejected _____	

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**Title:**

PWWC 3 – Approval & Posting of PWWC Documents on CFP website

**Recommended Solution: The Conference recommends...:**

no action. This issue is suitably addressed via the Produce Wash Water Committee (PWWC) report and its attached documents (see Issue 2018-III-003).

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**Conference for Food Protection  
2018 Issue Form**

**Issue: 2018 III-013**

<b>Council Recommendation:</b>	Accepted as Submitted _____	Accepted as Amended <u>X</u>	No Action _____
<b>Delegate Action:</b>	Accepted <u>X</u>	Rejected _____	

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**Title:**

Re-Create – Produce Wash Water Committee

**Recommended Solution: The Conference recommends...:**

that the Produce Wash Water Committee be re-created with the following charges:

1. Develop a Produce Washing and Crisping Guidance document for Retail Food Establishments which includes the following:
  - a. Detail the handling, cleaning, and sanitation practices related to washing and crisping of produce.
  - b. Describe the criteria for produce crisping vs. produce washing.
  - c. Clarify the types of chemicals and their use for washing and crisping.
2. Report findings and recommendations back to the 2020 Conference for Food Protection Biennial Meeting.

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**Conference for Food Protection  
2018 Issue Form**

**Issue: 2018 III-014**

<b>Council Recommendation:</b>	Accepted as Submitted	<input type="checkbox"/>	Accepted as Amended	<input type="checkbox"/>	No Action	<input checked="" type="checkbox"/>
<b>Delegate Action:</b>	Accepted	<input checked="" type="checkbox"/>	Rejected	<input type="checkbox"/>		

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**Title:**

Amend Food Code - U.S. No. 1 Potatoes

**Recommended Solution: The Conference recommends...:**

no action. Insufficient information has been provided to take action on the Recommended Solution.

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**Conference for Food Protection  
2018 Issue Form**

**Issue: 2018 III-015**

<b>Council Recommendation:</b>	Accepted as Submitted	<input type="checkbox"/>	Accepted as Amended	<input type="checkbox"/>	No Action	<input checked="" type="checkbox"/>
<b>Delegate Action:</b>	Accepted	<input checked="" type="checkbox"/>	Rejected	<input type="checkbox"/>		

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**Title:**

Amend Food Code 3-402.11(A) regarding undercooked non-Thunnus fish

**Recommended Solution: The Conference recommends...:**

no action. Insufficient science/research/information has been provided to take action on the Recommended Solution. There is currently no clear differentiation between raw and partially cooked.

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**Conference for Food Protection  
2018 Issue Form**

**Issue: 2018 III-016**

<b>Council Recommendation:</b>	Accepted as Submitted	<u>  X  </u>	Accepted as Amended	<u>          </u>	No Action	<u>          </u>
<b>Delegate Action:</b>	Accepted	<u>  X  </u>	Rejected	<u>          </u>		

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**Title:**

Amend Food Code Cook-chill/sous vide ROP option for ROP bags to 41°F

**Recommended Solution: The Conference recommends...:**

that a letter be sent to the FDA requesting the most current edition of the Food Code be amended as follows (language to be added is underlined; language to be deleted is in strikethrough format)

§ 3-502.12(D)(e) Reduced Oxygen Packaging without a Variance, Criteria

(iii) Cooled to 1°C (34°F) within 48 hours of reaching 5°C (41°F), removed from refrigeration equipment that maintains a 1°C (34°F) food temperature and then held at 5°C (41°F) or less for no more than 7 days, not to exceed 30 days from its date of packaging, at which time the food must be consumed or discarded; <sup>P</sup>

~~(iii)~~ iv) Held frozen with no shelf life restriction while frozen until consumed or used.

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**Conference for Food Protection  
2018 Issue Form**

**Issue: 2018 III-017**

<b>Council Recommendation:</b>	Accepted as Submitted	<input type="checkbox"/>	Accepted as Amended	<input type="checkbox"/>	No Action	<input checked="" type="checkbox"/>
<b>Delegate Action:</b>	Accepted	<input checked="" type="checkbox"/>	Rejected	<input type="checkbox"/>		

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**Title:**

Amend Food Code – Endpoint Temperature for Non-Ready-to-Eat Frozen Foods

**Recommended Solution: The Conference recommends...:**

no action. Based on FDA feedback that the FDA is currently drafting a guide regarding this Issue. FDA indicates that they will report back to the Conference the status of a draft guide.

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**Conference for Food Protection  
2018 Issue Form**

**Issue: 2018 III-018**

<b>Council Recommendation:</b>	Accepted as Submitted	<u>  X  </u>	Accepted as Amended	<u>          </u>	No Action	<u>          </u>
<b>Delegate Action:</b>	Accepted	<u>  X  </u>	Rejected	<u>          </u>		

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**Title:**

Amend Food Code - Clarify 3-301.11(D) for Single Ingredient Food

**Recommended Solution: The Conference recommends...:**

that a letter be sent to the FDA requesting an interpretation that clarifies Section 3-301.11(D) of the Food Code in relation to bare hand contact with single ingredient ready-to-eat food items immediately prior to cooking, heating or reheating for hot holding and that the final interpretation document be posted to the Food Code Reference System.

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**Conference for Food Protection  
2018 Issue Form**

**Issue: 2018 III-019**

<b>Council Recommendation:</b>	Accepted as Submitted _____	Accepted as Amended <u>  X  </u>	No Action _____
<b>Delegate Action:</b>	Accepted <u>  X  </u>	Rejected _____	

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**Title:**

Amend Food Code - Room Temp Non-TCS Food Becoming TCS, Then Held Using TPHC

**Recommended Solution: The Conference recommends...:**

that a letter be sent to the FDA requesting Section 3-501.19 of the most current FDA Food Code be amended as follows (language to be added is underlined):

Section 3-501.19

(B) If time without temperature control is used as the public health control up to a maximum of 4 hours:

(1) The FOOD shall have an initial temperature of 5°C (41°F) or less when removed from cold holding temperature control, or 57°C (135°F) or greater when removed from hot holding temperature control, or at which time the FOOD is made TIME/TEMPERATURE CONTROL FOR SAFETY FOOD and shall begin at 70°F or less and shall remain at 70°F or less;<sup>P</sup>

(2) The FOOD shall be marked or otherwise identified to indicate the time that is 4 hours past the point in time when the FOOD is removed from temperature control or at which time it becomes a TIME/TEMPERATURE CONTROL FOR SAFETY FOOD;<sup>Pf</sup>

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**Conference for Food Protection  
2018 Issue Form**

**Issue: 2018 III-020**

<b>Council Recommendation:</b>	Accepted as Submitted	<u>  X  </u>	Accepted as Amended	<u>          </u>	No Action	<u>          </u>
<b>Delegate Action:</b>	Accepted	<u>  X  </u>	Rejected	<u>          </u>		

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**Title:**

Amend Food Code - Reheating RTE Food to be Held Using TPHC

**Recommended Solution: The Conference recommends...:**

that a letter be sent to FDA requesting clarification of Section 3-501.19 of the most current edition of the Food Code to indicate foods reheated prior to being held using time as a public health control must be reheated as specified in Section 3-403.11.

*It is the policy of the Conference for Food Protection to not accept Issues that would endorse a brand name or a commercial proprietary process.*

**Conference for Food Protection  
2018 Issue Form**

**Issue: 2018 III-021**

<b>Council Recommendation:</b>	Accepted as Submitted	<u>          </u>	Accepted as Amended	<u>  X  </u>	No Action	<u>          </u>
<b>Delegate Action:</b>	Accepted	<u>  X  </u>	Rejected	<u>          </u>		

*All information above the line is for conference use only.*

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**Title:**

Create Committee - Cooking/Heating Commercially Processed Not RTE Food

**Recommended Solution: The Conference recommends...:**

that a letter be sent to the FDA and USDA requesting that a NOT READY-TO-EAT and READY-TO-EAT guidance document be drafted by the FDA and USDA and a status report be given by the FDA and USDA to the CFP at the 2020 Biennial Meeting.

*It is the policy of the Conference for Food Protection to not accept Issues that would endorse a brand name or a commercial proprietary process.*

**Conference for Food Protection  
2018 Issue Form**

**Issue: 2018 III-022**

<b>Council Recommendation:</b>	Accepted as Submitted	<input type="checkbox"/>	Accepted as Amended	<input type="checkbox"/>	No Action	<input checked="" type="checkbox"/>
<b>Delegate Action:</b>	Accepted	<input checked="" type="checkbox"/>	Rejected	<input type="checkbox"/>		

*All information above the line is for conference use only.*

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**Title:**

Creation of a Committee - Safe Cooking of Rotisserie Chicken

**Recommended Solution: The Conference recommends...:**

no action. The Issue is adequately addressed in Sections 2-101.12 and 2-103.11 of the current FDA Food Code.

*It is the policy of the Conference for Food Protection to not accept Issues that would endorse a brand name or a commercial proprietary process.*

**Conference for Food Protection  
2018 Issue Form**

**Issue: 2018 III-023**

<b>Council Recommendation:</b>	Accepted as Submitted _____	Accepted as Amended _____	No Action _____	<u><b>X</b></u>
<b>Delegate Action:</b>	Accepted _____	Rejected _____	<u><b>X</b></u>	

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**Title:**

Creation of a Committee - Safe Handling and Cooking of Roaster Pigs

**Recommended Solution: The Conference recommends...:**

no action. The Issue is adequately addressed in Section 3-401.11 of the 2017 Food Code.

*It is the policy of the Conference for Food Protection to not accept Issues that would endorse a brand name or a commercial proprietary process.*

**Conference for Food Protection  
2018 Issue Form**

**Issue: 2018 III-024**

<b>Council Recommendation:</b>	Accepted as Submitted _____	Accepted as Amended <u>  X  </u>	No Action _____
<b>Delegate Action:</b>	Accepted <u>  X  </u>	Rejected _____	

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**Title:**

Creation of a Committee - Pass/Fail Criteria for a Product Assessment

**Recommended Solution: The Conference recommends...:**

that a Product Assessment Committee be created to leverage the National Advisory Committee on Microbiological Criteria for Foods (NACMCF) challenge study guidelines document to create tools that are easier for the end users to understand and implement.

Charges for this committee would include creating:

1. A standardized template and checklist of appropriate criteria to consider for a challenge study, including directions for use.
2. A tool to assist in selecting appropriate organisms.
3. Standardized guidance on how to interpret results.
4. Direction on when it is appropriate to use computer modeling to either support or replace an inoculation study.
5. Report the committee's findings and recommendations back to the Conference at the 2020 Biennial Meeting.

*It is the policy of the Conference for Food Protection to not accept Issues that would endorse a brand name or a commercial proprietary process.*

**Conference for Food Protection  
2018 Issue Form**

**Issue: 2018 III-025**

<b>Council Recommendation:</b>	Accepted as Submitted	<input type="checkbox"/>	Accepted as Amended	<input type="checkbox"/>	No Action	<input checked="" type="checkbox"/>
<b>Delegate Action:</b>	Accepted	<input checked="" type="checkbox"/>	Rejected	<input type="checkbox"/>		

*All information above the line is for conference use only.*

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**Title:**

Amend Food Code Hand Washing Timing not in Compliance

**Recommended Solution: The Conference recommends...:**

no action. The Issue is adequately addressed in Section 2-301.12 of the current FDA Food Code. There was not enough statistically significant data presented.

*It is the policy of the Conference for Food Protection to not accept Issues that would endorse a brand name or a commercial proprietary process.*

**Conference for Food Protection  
2018 Issue Form**

**Issue: 2018 III-026**

<b>Council Recommendation:</b>	Accepted as Submitted	<u>  X  </u>	Accepted as Amended	<u>          </u>	No Action	<u>          </u>
<b>Delegate Action:</b>	Accepted	<u>  X  </u>	Rejected	<u>          </u>		

*All information above the line is for conference use only.*

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**Title:**

Amend Food Code – Remove Chemically Treated Towelette from 5-203.11

**Recommended Solution: The Conference recommends...:**

that a letter be sent to the FDA requesting that Section 5-203.11 of the most current edition of the Food Code be amended as follows: (Language to be deleted is in strikethrough format):

**5-203.11 Handwashing Sinks.**

(A) Except as specified in ¶¶ (B) and ~~(C)~~ of this section, at least 1 HANDWASHING SINK, a number of HANDWASHING SINKS necessary for their convenient use by EMPLOYEES in areas specified under § 5-204.11, and not fewer than the number of HANDWASHING SINKS required by LAW shall be provided. <sup>Pf</sup>

*(B) If APPROVED and capable of removing the types of soils encountered in the FOOD operations involved, automatic handwashing facilities may be substituted for HANDWASHING SINKS in a FOOD ESTABLISHMENT that has at least 1 HANDWASHING SINK.*

~~(C) If APPROVED, when FOOD exposure is limited and HANDWASHING SINKS are not conveniently available, such as in some mobile or TEMPORARY FOOD ESTABLISHMENTS or at some VENDING MACHINE LOCATIONS, EMPLOYEES may use chemically treated towelettes for handwashing.~~

*It is the policy of the Conference for Food Protection to not accept Issues that would endorse a brand name or a commercial proprietary process.*



**Conference for Food Protection  
2018 Issue Form**

**Issue: 2018 III-027**

<b>Council Recommendation:</b>	Accepted as Submitted _____	Accepted as Amended _____	No Action _____	<u><b>X</b></u>
<b>Delegate Action:</b>	Accepted <u><b>X</b></u>	Rejected _____		

*All information above the line is for conference use only.*

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**Title:**

Amend Food Code -Hand Cleanse-Sanitize Protocol Not Requiring Running Water

**Recommended Solution: The Conference recommends...:**

no action. Insufficient science has been provided to take action on the Recommended Solution.

*It is the policy of the Conference for Food Protection to not accept Issues that would endorse a brand name or a commercial proprietary process.*

**Conference for Food Protection  
2018 Issue Form**

**Issue: 2018 III-028**

<b>Council Recommendation:</b>	Accepted as Submitted _____	Accepted as Amended <u>X</u>	No Action _____
<b>Delegate Action:</b>	Accepted <u>X</u>	Rejected _____	

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**Title:**

Amend Food Code - Mechanical Warewashing Temp per Manufacturer's Label

**Recommended Solution: The Conference recommends...:**

that a letter be sent to the FDA requesting that Section 4-501.110 of the most current published version of the Food Code be amended as follows (with new language identified by underlines):

§ 4-501.110 Mechanical Warewashing Equipment, Wash Solution Temperature.

(A) The temperature of the wash solution in spray type warewashers that use hot water to SANITIZE may not be less than:

- (1) For a stationary rack, single temperature machine, 74°C (165°F); <sup>Pf</sup>
- (2) For a stationary rack, dual temperature machine, 66°C (150°F); <sup>Pf</sup>
- (3) For a single tank, conveyor, dual temperature machine, 71°C (160°F); <sup>Pf</sup> or
- (4) For a multitank, conveyor, multitemperature machine, 66°C (150°F). <sup>Pf</sup>

(B) The temperature of the wash solution in spray-type warewashers that use chemicals to SANITIZE may not be less than 49°C (120°F), or the temperature specified on the cleaning agents manufacturer's label instructions. <sup>Pf</sup>

*It is the policy of the Conference for Food Protection to not accept Issues that would endorse a brand name or a commercial proprietary process.*

**Conference for Food Protection  
2018 Issue Form**

**Issue: 2018 III-029**

<b>Council Recommendation:</b>	Accepted as Submitted _____	Accepted as Amended _____	No Action <u><b>X</b></u>
<b>Delegate Action:</b>	Accepted <u><b>X</b></u>	Rejected _____	

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**Title:**

Sanitizer Contact Time

**Recommended Solution: The Conference recommends...:**

no action. The issue is adequately addressed in the Paragraph 4-703.11(C) of the current FDA Food Code.

*It is the policy of the Conference for Food Protection to not accept Issues that would endorse a brand name or a commercial proprietary process.*

**Conference for Food Protection  
2018 Issue Form**

**Issue: 2018 III-030**

<b>Council Recommendation:</b>	Accepted as Submitted	<input type="checkbox"/>	Accepted as Amended	<input type="checkbox"/>	No Action	<input checked="" type="checkbox"/>
<b>Delegate Action:</b>	Accepted	<input checked="" type="checkbox"/>	Rejected	<input type="checkbox"/>		

*All information above the line is for conference use only.*

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**Title:**

Copper Mugs Used with Acidic Beverages

**Recommended Solution: The Conference recommends...:**

no action. Insufficient science has been provided to take action on the Recommended Solution.

*It is the policy of the Conference for Food Protection to not accept Issues that would endorse a brand name or a commercial proprietary process.*

**Conference for Food Protection  
2018 Issue Form**

**Issue: 2018 III-031**

<b>Council Recommendation:</b>	Accepted as Submitted	<input type="checkbox"/>	Accepted as Amended	<input type="checkbox"/>	No Action	<input checked="" type="checkbox"/>
<b>Delegate Action:</b>	Accepted	<input checked="" type="checkbox"/>	Rejected	<input type="checkbox"/>		

*All information above the line is for conference use only.*

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**Title:**

Amend Food Code – Date Marking Requirements on Consumer Deli Meat

**Recommended Solution: The Conference recommends...:**

no action. The issue is adequately addressed in Section 3-501.17 of the current FDA Food Code. Adding another date could cause confusion for the consumer.

*It is the policy of the Conference for Food Protection to not accept Issues that would endorse a brand name or a commercial proprietary process.*

**Conference for Food Protection  
2018 Issue Form**

**Issue: 2018 I-025**

<b>Council Recommendation:</b>	Accepted as Submitted	<input type="checkbox"/>	Accepted as Amended	<input type="checkbox"/>	No Action	<input checked="" type="checkbox"/>
<b>Delegate Action:</b>	Accepted	<input checked="" type="checkbox"/>	Rejected	<input type="checkbox"/>		

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**Title:**

Creation of a Committee - Safety of Third Party Delivery Services (TPDS)

**Recommended Solution: The Conference recommends...:**

no action. The charges and scope of this Issue are addressed in Issue 2018-III-006.

*It is the policy of the Conference for Food Protection to not accept Issues that would endorse a brand name or a commercial proprietary process.*