

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: HACCP-Based Guidance for Meat and Poultry Processing at Retail

COUNCIL (I, II, or III): Council 1

DATE OF REPORT: April 10, 2013

SUBMITTED BY: Joel Ortiz

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

Issue #: Council I 013

Charge: The Conference recommends that a committee be established to:

(a) provide input on comprehensive Hazard Analysis Critical Control Point (HACCP) guidance materials under development by the Food Safety and Inspection Service (FSIS), in collaboration with the Association of Food And Drug Officials (AFDO),

(b) to assist in providing a uniform standard available for all regulatory jurisdictions in the evaluation of variance requests involving the processing of meat and poultry at retail food establishments, and

(c) to better control meat and poultry processing activities at retail food establishments, utilizing the attached guidance materials that are being further developed by FSIS and AFDO, Model HACCP Plans for Retail Processing, and A Retail Food Establishment Guide for Developing a HACCP Plan - Meeting the Requirements of the FDA Food Code Variance in the Relation to Specialized Meat and Poultry Processing Methods),

(d) report back to the 2014 Biennial Meeting with the recommendation that a letter be sent to FDA asking that they consider if and how these guidance materials can best be incorporated into:

1. FDA Food Code Annex 2 (References, Part 3 - Supportive Documents);
2. FDA Food Code Annex 4 (Management of Food Practices - Achieving Active Managerial Control of Foodborne Illness Risk Factors), and
3. FDA's two HACCP Manual "Managing Food Safety ; A Manual for the
4. Voluntary Use of HACCP Principles for Operators of Food Service and Retail Establishments," and "Managing Food Safety: A Regulator's Manual for Applying HACCP Principles to Risk-Based Retail and Food Service Inspections and Evaluating Voluntary Food Safety Management Systems")

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

PROGRESS REPORT / COMMITTEE ACTIVITIES WITH ACTIVITY DATES:

- We have been having monthly calls on the 1st Monday of the month since December 2012

- **We have formed 2 sub-committees to Complete the work:**
 - **Sub-Committee 1 is reviewing the AFDO Guidance documents for language and consistency with CFP and FDA.**
 - **Sub-committee 2 is putting together standard HACCP plans and documents that could be adopted by a facility for use with standard recipes.**
 - **Sub-committee calls are on the 3rd and 4th Monday of each month.**