

**Conference for Food Protection
Executive Board Meeting Committee Update
August 13-14, 2013
Council I – Council/Committee Summary Report**

Date of Council Report: July 12, 2013
Submitted by: Brenda Bacon, Council I Chair
Christopher Gordon, Council I Vice-Chair

Committee Charges:

A. Plan Review Committee

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

Issue #: 2012 I-002

Charge: Plan Review Committee Chair work with the FDA to include final revisions to the Temporary Food Establishments 2011 Final Document

Issue #: 2012 I-003

Charge: Continue its review and update the following Conference for Food protection documents and present their finds at the 2014 CFP Biennial Meeting: Permanent Outdoor Cooking Operations (2003) and Mobile Food Establishments (2006) documents.

B. Wild Harvested Mushrooms Committee

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

Issue #: 2012 I-012

Charges: The Conference also recommends re-creating the Wild Harvest Mushroom Committee for the next biennium with the charge to continue to work to “refine guidelines to help regulators address the issue of wild mushrooms in food establishments”, as follows:

1. Work with FDA to revise current language in the FDA Food Code 3-201.16 and Annex 3 3-201.16 and create language that establishes criteria for compliance and enforcement.
2. ~~Refine educational curriculum and exam components, work with the USDA National Integrated Food Safety Initiative Retail Food Safety Consortium to develop a curriculum~~ REVISED: Create guidelines and learning objectives for jurisdictions to use to develop a local or regional Wild Harvested Mushroom training program;
3. Pilot the draft model guidance.
4. Create a record keeping document for trace back purposes
5. Report back to CFP at the 2014 biennial meeting.

C. HACCP Based Guidance for Meat and Poultry Processing at Retail

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

Issue #: 2012 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 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")

D. Beef Grind Log Committee

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

Issue #: 2012 I-014

Charge:

- a) Review the FSIS grinding log template and provide feedback to FSIS for consideration into future FSIS compliance guide on retail grinding logs and on its use at retail food establishments.
- b) Provide recommendations for supplier provided labels to accomplish record keeping within retail food establishments.

COMMITTEE'S REQUESTED ACTION FOR BOARD:

All four Council I committees have been active.

Liza Frias the co-chair of the Plan Review Committee has moved from Retail Industry to Local Regulatory. Her co-chair is Catherine Cummins State Regulatory. With the majority of this committee's work having been completed and no clear non-regulatory person identified to replace her as co-chair we are requesting that both co-chairs remain in place until the next biennial meeting in Orlando.

One committee has requested action from the board: The HACCP Based Guidance of Meat and Poultry Processing at Retail Committee have submitted the following language to the Executive Board to revise the charge making it more likely to be accomplished.

Initial charge (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),

Proposed charge (a) develop a series of ready-to-use, variance-based model Hazard Analysis Critical Control Point (HACCP) plans with template SOPs for those specialty meat products which may require a variance or HACCP plan at retail as guidance for both industry and regulators; guidance materials must:

- 1) consider all possible hazards in accordance with "Part 417-Hazard Analysis and Critical Control Point (HACCP) Systems" to address pathogens of public health concern;
- 2) include Critical Control Points (CCPs), significant hazard(s), prewritten acceptable Critical Limits (CLs), monitoring, Corrective Actions (CAs), verification, and records
- 3) cover those specialty meat products which may require a variance or HACCP plan (examples may be but not limited i.e., smoked, cured, fermented, jerky- additional types below):
 - Not heat treated-shelf stable
 - Heat treated-shelf stable
 - Fully cooked-not shelf stable
 - Heat treated but not fully cooked-not shelf stable
 - Product with secondary inhibitors-not shelf stable

Initial charge (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 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")

Proposed charge d) report back to the 2014 Biennial Meeting with the recommendations that:

- 1) a letter be sent to FDA asking that they consider if, where and how these guidance materials can best be used and placed for guidance:
- 2) FDA work with FSIS to determine if these documents can be posted on the USDA/FSIS website
- 3) the timeframe for providing input on the attached guidance materials that are being further developed by FSIS and AFDO be extended to the 2016 Biennial Meeting to allow time to ensure that the documents are acceptable, ready-to-use, and science-based.

PROGRESS REPORT / COMMITTEE ACTIVITIES WITH ACTIVITY DATES:

Committee reports have been submitted for approval. Rosters have not changed.