

2006 CFP Update

Association of Food and Drug Officials
110th Annual Conference

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Conference for Food Protection

Promoting Food Safety Through Collaboration



Seeking Consensus with Retail Food Issues

- Conference for Food Protection
- How CFP is seeking consensus on retail food safety issues
- Results of CFP, 2006



Conference for Food Protection

- A Biennial Forum for:
 - Identifying problems;
 - Formulating recommendations; and
 - Developing, implementing and/or revising new food safety practices



Conference for Food Protection

- Members
 - Regulators - Federal, State & Local
 - Industry
 - Academia
 - Consumers
- Broad base of expertise
- Provides dialogue among all participants



CFP Objectives

Promoting Food Safety through Collaboration:

- Focusing on food protection programs governing food service, retail food stores and food vending;
- Identifying & addressing problems that may occur during transportation, receiving, storage, preparation, display or service;



CFP Objectives

- Adopting sound, uniform procedures that will be accepted by regulatory agencies & industry & promoting these throughout the country;
- Establishing a working liaison among regulatory agencies, industry, academia and consumer groups concerned with food safety;
- Encouraging partnerships to develop and disseminate information regarding food safety matters.



CFP Councils

- I. Laws and Regulations
- II. Administration, Education and Certification
- III. Science and Technology

Each Council consists of 22 members



Councils I

22 Members per Council

- I. Laws and Regulations-
State & Local Regulatory
Agencies
Federal Territories or
jurisdictions or D.C. (10)
Industry (10)
Academia (1)
Consumer (1)



Councils II

22 Members per Council

- II. Administration, Education and Certification
 - State & Local Regulatory Agencies
 - Federal Territories or jurisdictions or D.C. (10)
 - Industry (10)
 - Academia (1)
 - Consumer (1)



Councils III

22 Members per Council

III. Science and Technology
State & Local Regulatory
Agencies (5)

Industry (5)

At-large (10)

Academia (1)

Consumer (1)



Assembly of Delegates

- Members of the Assembly consider & vote on Council recommendations
- State regulators who have responsibility for regulating food service, retail food, & vending
- One vote per state; 1/2 vote per territory and DC
 - Vote may be split when more than one agency is involved, e.g. Agriculture and Health

How CFP Seeks and Promotes Consensus

- All stakeholders are represented by
 - Professional groups
 - Geographic region
- Industry and Regulatory are “balanced” and have equal votes on Councils and Executive Board





How CFP Seeks and Promotes Consensus

- Academia and Consumers vote on Councils and Executive Board
- Important work accomplished on committees
- All views are considered; reason(s) required for “No Action”



CRITERIA FOR CONSENSUS on FOOD SAFETY ISSUES

- Science - based
- Preserve public health principles and afford consumer protection
- Reasonable and practical for Industry to implement
- Reasonable and practical for Regulators to evaluate and enforce



2006 Initiatives

- MOU developed and signed between CFP and USDA
- CDC representative added as Executive Board member
- MOU being developed between CFP and CDC
- MOU between CFP and AFDO under review
- Working to add a Mexican Representative to the Executive Board
- Issues submission via website launched

CFP 2006

Columbus, OH



G-R-E-A-T



Venue
Workshop
Collaboration
Fun



CFP 2006

Columbus, OH



MAJOR ISSUE APPROVALS CFP 2006

▪ Voting Delegates
accepted **80 Issues**



2006 ISSUES

ISSUE

I-001/018 Would change the definition of equipment in the Food Code to exclude walk-in refrigerators

[Rejected by Voting Delegates]

I-005 Ask USDA to establish protocols for communication with state regulatory authorities, laboratories, food processors and food service operators during an investigation that may result in the recall of a product

[Accepted by Voting Delegates]

I-041 Would recommend that the Food Code require touchless faucets at all food establishments where foods are prepared

[No Action – Accepted by Voting Delegates]

2006 ISSUES

ISSUE

I-023 Would recommend amending the Food Code to say that either mechanical warewashing or manual warewashing equipment is required in new food establishment, but not both
[Rejected by Voting Delegates]

II-038 Would urge FDA to include additional criteria for standardization procedures in selecting, training, and standardizing new trainers and inspection/training officers (Bachelor's degree and 30 semester/45quarter hrs science)
[Accepted by Voting Delegates]

II-039 Would urge FDA to require that regulatory food safety professionals have a Bachelor's degree with 30 semester/45 quarter hrs science
[Accepted by Voting Delegates]

2006 ISSUES

ISSUE

III-005 Would recommend amend the Food Code to add cut tomatoes in the definition of Potentially Hazardous Food (Time/Temperature Control for Safety)

[Accepted by Voting Delegates]

III-011 Would recommend that FDA require pasteurization of raw shell eggs at retail level

[No Action - Accepted by Voting Delegates]

III-012 Would recommend that a letter be written to USDA urging that multi-drug resistant Salmonella be considered an adulterant and that a zero-tolerance policy be adopted

[No Action - Accepted by Voting Delegates]

2006 ISSUES

ISSUE

III-014 Would recommend that the Food Code be modified to state that packaging is to be removed or the seal broken during the thawing of vacuum packaged seafood products
[Referred to Executive Board for Consideration]

III-015/016 Would recommend that the “Guidelines for Blade Tenderized Beef for Restaurants and Retail Food Establishments” be added to the Annex of the Food Code
Would recommend changing sections of the Food Code to better define tenderization risk
[Accepted by Voting Delegates]

III-017 Would recommend the creation of an Avian Influenza Committee
[No Action – Accepted by Voting Delegates]

New Committees Established

Council I

None

Council II

Electronic Data Capture and Reporting System
Food Contact Utensil and Barrier Usage

Council III

Barrier Hazard
Blade Tenderized Meat
Sanitizer





Calling all Food Safety Professionals
How can you participate?

Conference for Food Protection

- Get involved. . .
- Submit Issues
- Apply for Standing Committee Chair Positions
- Sign Up for Committees
- Attend Conference
- Share Expertise
- Opportunity to Personally Contribute to Food Safety and Security



Conference for Food Protection

Web site

<http://www.foodprotect.org>





Contact Information

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2008 Conference Chair

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CFP 2008



April 11 - 16

San Antonio, Texas

See You There

