



Mail Order Foods Safety

CFP Council III Committee Summary
Lead by Chair Christine Applewhite

Co-Chair
Christina Bongo-Box
June 2018

Conference for Food Protection Mission

The CFP brings together representatives to identify and address emerging problems of food safety and to formulate recommendations to solve them.

The Conference seeks to balance the interests of regulatory and industry people while providing an open forum for the consideration of ideas from any source.



Conference for Food Protection Objectives

- Adopting sound, uniform procedures which will be accepted by food regulatory agencies and industry
- Promoting mutual respect and trust by establishing a working liaison among governmental agencies, industry, academic institutions, professional associations, and consumer groups concerned with food safety

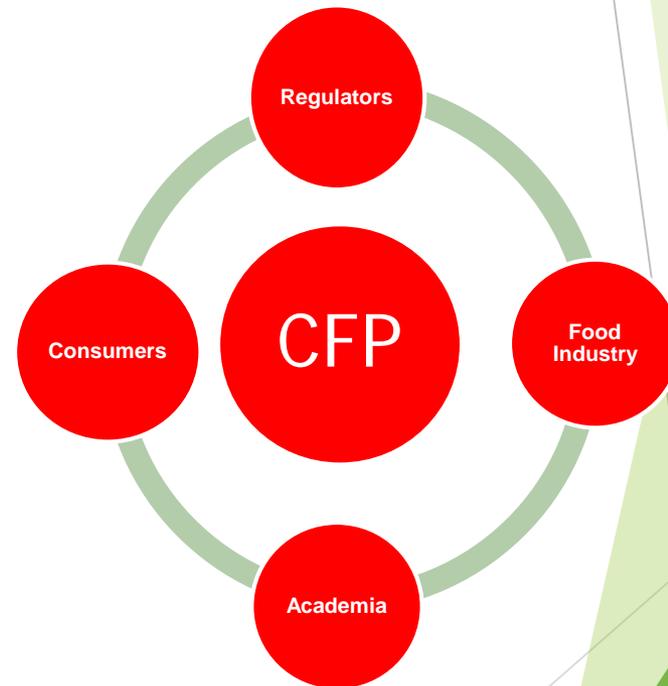
**COMMON INTEREST IS THE SAFE DELIVERY OF
FOOD IN THE RETAIL SETTINGS**



Member Constituent Groups

CFP members represent these constituencies:

- ▶ **Regulators**
- ▶ **Industry**
- ▶ **Academia**
- ▶ **Consumer**



CFP'S IMPACT

The results of the “Assembly of Delegates” votes are then sent to the FDA as recommendations for changes to the FDA Model Food Code



CFP Organizational Chart

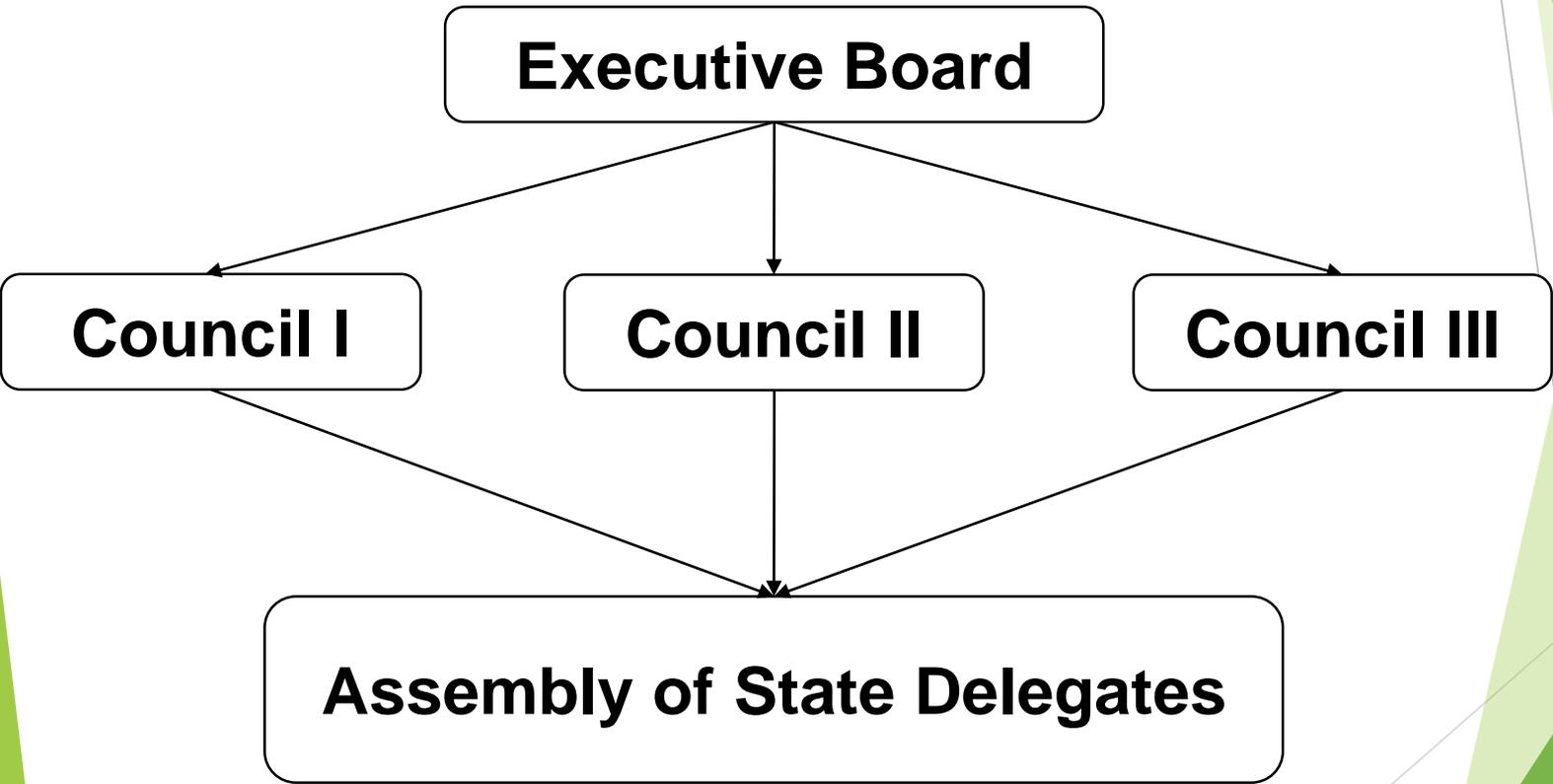
Executive Board

Council I

Council II

Council III

Assembly of State Delegates



Assembly of State Delegates

- ▶ The Assembly has the final say on all Issues submitted to the Conference.
- ▶ Each State has one vote, and territories such as the District of Columbia, Guam, Puerto Rico, and the Virgin Islands have one-half ($\frac{1}{2}$) vote each in the Assembly.
- ▶ Votes may be shared between agencies such as Health, Agriculture and others having jurisdiction over retail food establishments.



The CFP Biennial Meeting is *Not* like other Professional Meetings

- ▶ It's more like a Congress than an educational conference.
- ▶ A one day pre-conference workshop deals with topics that are timely to retail food safety at the time of the meeting.
- ▶ Participants are expected to take an active role in the meeting.
- ▶ The meeting has sponsors but no exhibitors.



The CFP Process

Starts with Issue Submission

- ▶ Anyone can submit an Issue.
- ▶ Issues frequently arise from CFP committee work.
- ▶ Issues can cover any topic related to retail food safety but must contain a/an:
 - Title
 - Description of the Issue the submitter wants considered
 - Public Health Significance of the Issue
 - Recommended solution(s)
 - Supporting documents

Council Recommendation:	Accepted as Submitted _____	Accepted as Amended _____	No Action _____
Delegate Action:	Accepted _____	Rejected _____	

All information above the line is for conference use only.

All 5 sections below the line must be completed before the Issue will be reviewed for assignment to Council.

PLEASE READ THE INSTRUCTIONS DOCUMENT PRIOR TO COMPLETING THE FORM.
Press Tab key to move forward to the next field and Shift and Tab keys to move backward.
You can also use the 4 arrows to navigate within and between text boxes. Boxes will expand to accommodate additional text. Copy and paste may be used.

1. **Title:** [Briefly describe the purpose of this Issue.]

2. **Issue you would like the Conference to consider:** [Explain in detail the Issue that concerns you. List relevant references.]

3. **Public Health Significance:** [Completely describe what impact this Issue will have on food service, retail food or vending.]

4. **Recommended Solution:** [State as precisely as possible what action you would like the Conference to take to address this Issue. Cite the **specific** type of change, location (page and line), and exact wording to be changed in a document, such as the Food Code or Conference document.] **The Conference recommends.....**

5. **Submitter:**

Name:	_____
Organization:	_____
Address:	_____
City/State/Zip:	_____
Telephone:	_____ Fax: _____
E-mail:	_____

Issue Review and Assignment

- ▶ Issues are reviewed by the Issue Co-Chairs and the Issue Committee to make certain they contain all of the required elements and are within the scope and mission of CFP.
- ▶ Issues accepted by the Issue Committee are assigned to the most appropriate Council for deliberation.
 - At the Biennial Meeting an issue may be transferred by one Council to another if deemed appropriate.



CFP Council Process

- ▶ All Issues are thoroughly vetted by a Council.
 - The Issue submitter and other CFP members may provide testimony about Issues submitted to a Council.
- ▶ A Council may take the following actions on an Issue:
 - Accept it as submitted.
 - Accept it as Amended.
 - Take No Action on the Issue.
- ▶ All Issues, regardless of the action taken by a Council, move on to the Assembly of State Delegates for final consideration.

Issue #	Issue Title	Recommended Action
001	Require Certification of Food Safety Inspection Professionals (FSIP)	
002	Reevaluate - Certification of Food Safety Inspection Professionals	
003	Rebuilding	
004	Align Competencies of Inspectors (645) 201 with Standard 2	
004	Report - Program Standards Committee	
005	Report - Program Standards Committee	
006	Inclusion of Inspection Annual Finding on the Food Code	
007	Report - Standardized Data Collection/Electronic Reporting of Inspections	
008	SOCAC 4 - Drafting IT Submittal Report to CFP Website	
009	SOCAC 2 - Public Website Posting of Inspection Reports	
010	SOCAC 3 - Continued Data Collection to Determine Public Health Scoring	
011	Employee Food Safety Training Committee	
012	Report - Food Protection Managers Certification Committee (FPACC)	
013	FPACC 2 - Status Revisions	
014	FPACC 2 - CFP Standards Revisions	
015	FPACC 4 - SO/REC 17024 2012 as an Option to CFP Standards	
016	Amend 2013 Food Code Section 2.102.11 and delete 2.102.20	
017	Program Standards Impacted Changes 2-CFP Governing Documents	

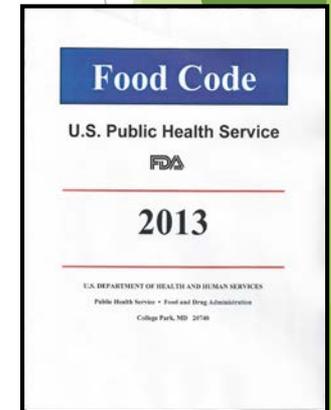
Assembly of State Delegates and Final Disposition of Issues



- ▶ Delegates can vote to accept or reject Council recommendations on Issues, but can NOT change them.
- ▶ Delegates may vote on Issues in groups or extract Issues for further discussion prior to a vote.
- ▶ Delegates may refer a “No Action” Issue to the Executive Board for further consideration.

Assembly of State Delegates and Final Disposition of Issues

- ▶ Recommendations contained in many of the approved Issues are forwarded to FDA, USDA, and CDC and other parties for follow-up action.
- ❖ Recommendations sent to FDA often appear in a future edition of the Food Code.



Examples of CFP's Impact on Retail Food Safety



- ▶ Created Standards for Food Protection Manager Certification
- ▶ Collaborated with FDA to create the Voluntary National Retail Food Regulatory Program Standards
- ▶ Recommended lowering hot-holding temperature for TCS foods to 135°F (57°C).
- ▶ Promoted the release of a new edition of the Food Code every 4 years.

CFP Committees

- ▶ Much of the work of CFP is performed by ad hoc, Council and standing committees between Biennial Meetings.
- ▶ Committee charges typically arise from Issues approved at a Biennial Meeting.
- ▶ Council Committees are managed by Council Chairs while Standing and ad hoc Committees are managed by the CFP Executive Board.



CFP Committees

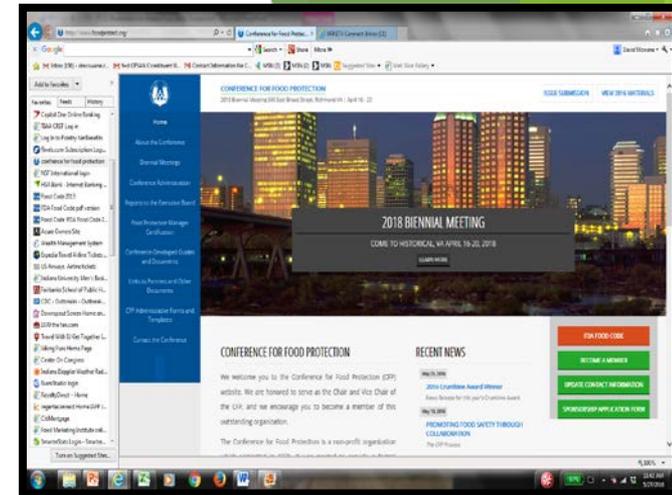
- ▶ Only CFP members in good standing may join a committee.
- ▶ Committee appointments are made to assure balanced representation of all stakeholder groups.
- ▶ Most committee work is conducted via conference call and email.
- ▶ Findings and recommendations of committees are typically presented as reports and Issues at the next Biennial Meeting.



Learn More about CFP

Visit the CFP Website at

www.foodprotect.org



- ▶ Membership Information
- ▶ Mission and Objectives
- ▶ Conference History
- ▶ CFP Constitution and Bylaws
- ▶ CFP Conference Procedures
- ▶ Past/Future Conference Meetings
- ▶ Issue Submission Process
- ▶ Committee Progress Reports
- ▶ Executive Board Meeting Minutes
- ▶ Current News Section



Plated.



SUN BASKET



impromptu
GOURMET

Mail Order Foods Safety Committee

HONEYBAKED HAM

Council III Science & Technology

Mail Order Foods Safety Committee Charge:

Develop a guidance document for food establishments that includes best 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



Tactics



Review existing documents and extract pertinent information



Tactics



***Learn from any studies
previously conducted to
identify risks to be addressed
in guidance document***



Resources

Dr. Bill Hallman and Dr. Sandria Godwin provided valuable information to the Committee from their study: "Identifying Food Safety Risk Factors and Educational Strategies for Consumers Purchasing Seafood and Meat Products Online"

- ▶ Conclusion: consumers are potentially at risk as the result of:
 - ▶ missing and misleading food safety information
 - ▶ poor shipping practices that resulted in nearly half products arriving at unsafe temperature



Resources

- ▶ Melissa Germain and Dr. JP Emond of the Illuminate Group presented their experiences shipping perishable items through the mail.
- ▶ 13 different published documents reviewed and 10 references reviewed.
- ▶ One document utilized as the foundation for the guidance document:
 - ▶ **“Industry Guide to Good Hygiene Practice: MAIL ORDER”**



Outcome



Guidance Document For Mail Order Food Companies



Guidance Document “Table of Contents”

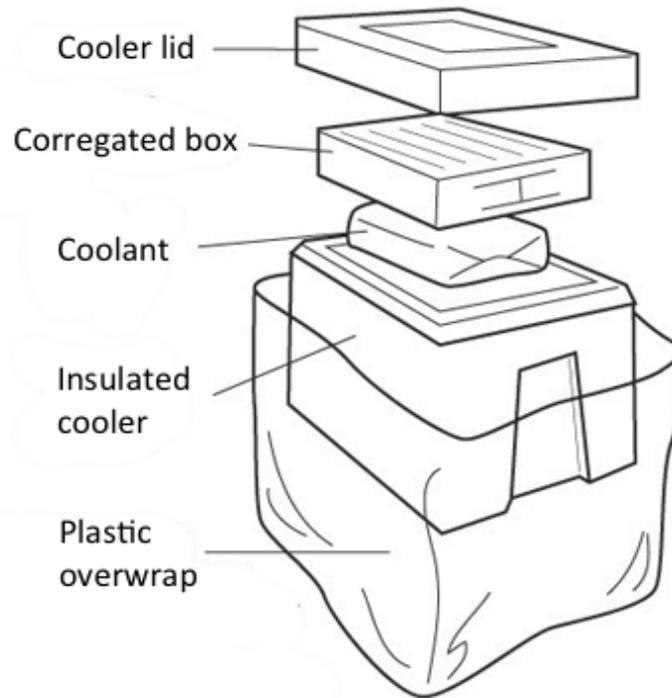
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Temperature Monitoring

Type of Thermometer	Advantages	Disadvantages
Bi-Metal	<ul style="list-style-type: none"> Small – fits in pocket Can be used with most foods Inexpensive Can be calibrated 	<ul style="list-style-type: none"> Slow response time Not suitable for thin foods Narrow range (0 to +220 °F) Less accurate Sensor located 2 ½” from tip
Digital	<ul style="list-style-type: none"> LCD display – easy to read Wide temp range (-50 to +300 °F) Sensor located at tip 	<ul style="list-style-type: none"> Unable to calibrate Most are not waterproof
Thermocouple	<ul style="list-style-type: none"> Very wide temp range (-60 to +2000F) Quick response time Very accurate Ideal for all food temp's 	<ul style="list-style-type: none"> Must be factory calibrated
Infrared	<ul style="list-style-type: none"> Fast response time Wide temp range (-25 to +900 °F) Food contact not required Non-destructive 	<ul style="list-style-type: none"> Measures surface temperatures only Not suitable for regulatory purposes

Packing the food



Outcome

- ▶ Guidance document was accepted as presented and will be posted on the CFP website: [provide CFP link here](#)
- ▶ Next Step: Request the most recent edition of the FDA Food Code, Annex 2 (References, Part 3-Supporting Documents) be amended to include reference to this guidance document



Next Steps

- ▶ Extension of the Mail Order Committee will be convened: called the Direct to Consumer Delivery Food Safety Committee. 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.



Questions

