



Conference for Food Protection 2018 - 2020 Biennium Report

2019 AFDO AEC

Retail Food Committee Meeting

June 22, 2019

Member Constituent Groups

CFP currently has 617 members representing these constituencies:

Regulators - Federal, State, Local, and District/Territory levels (299)

Industry - Food Service, Processing, Retail Food, Vending and Distribution, and Food Industry Support (275)

Academia - Faculty who teach and conduct research in Food Science and Environmental Health programs (23)

Consumers - Employees, agents or executives representing consumer advocacy organizations supporting food safety (7)

Emeritus - Retired Food Safety Professionals (9)



CFP 2018 Biennial Meeting

- ▶ 94 Issues deliberated
- ▶ Assembly of State Delegates accepted 86 Council recommendations
- ▶ Assembly extracted and rejected “No Action” Issues I-027 & III-023 (sent to the Executive Board for further deliberation)
- ▶ 25 accepted Issues sent to FDA as recommended Food Code changes
- ▶ FDA conceptually agreed with 14 recommendations, partially concurred with 2 recommendations and did not concur or will consider the 9 remaining recommendations

Executive Board Action on Extracted “No Action” Issues

May 2018: Created two ad hoc committees

- ▶ **Ad-Hoc Committee to explore Issue I-027**
Issue 2018-I-027 called for the ability to obtain shopping records, without consumer consent, for foods implicated in an outbreak
- ▶ **Ad-Hoc Committee to explore Issue III-023**
Issue 2018-III-023 called for creation of a guidance document specific to roasting whole pigs and prescribe charges for a potential Council Committee

Executive Board Action on Extracted “No Action” Issues

August 2018: Considered report and recommendations of Ad-Hoc Committee to explore Issue I-027

CFP Board send a letter to FDA to work with CDC, FSIS and CIFOR to explore science, privacy issues and potential inclusion in the Food Code related to obtaining purchase information from various sources for case-patient customers to be used by agencies during the investigation of foodborne illness outbreaks. FDA, FSIS and CDC to report back findings to Board by April 2019 for recommendations at the 2020 Biennial Meeting

Executive Board Action on Extracted “No Action” Issues

August 2018: Considered report and recommendations of Ad-Hoc Committee to explore Issue III-023

Create a new Ad Hoc Roaster Pig Committee who would report their recommendations to the Executive Board by April 2019. Recommendations for safe handling and cooking of roaster pigs, if approved by the Board, would be submitted for consideration at the 2020 Biennial Meeting using the standard Issue submission process

2018 - 2020 Council Committees

▶ Council I:

- ❖ **Food Recovery** will focus on creating guidance specific to donated foods.

▶ Council II:

- ❖ **Allergen** will help develop methodology for retail food establishments to notify consumers when menu items contain major food allergens and will determine if additional staff training for food allergen awareness is needed.

▶ Council III

- ❖ **Direct to Consumer Food Safety** will focus on recommended practices as they relate to food shipments directly to consumers.
- ❖ **Produce Wash Water** will develop a produce washing and crisping guidance document.
- ❖ **Product Assessment** will leverage NACMCF challenge study to be more user friendly.

Council Committee Work Updates

Food Recovery

Charge 1: Evaluate existing materials including the AFDO guidance, Comprehensive Resource for Food Recovery, and any other relevant guidance materials and documents pertaining to donated food; update the CFP guidance as needed; and evaluate opportunities to better disseminate existing guidance.

The review has been completed. The committee did not find a need to update the CFP guidance document as the recommendations in it are sound, science based and relevant. The committee evaluated the opportunities to better disseminate guidance and came to the conclusion that creating simple, easy to follow one and two page fact sheets on specific food safety topics related to the handling and preparation of donated food would be its focus.

Charge 2: Identify best practices for handling, storage, and labeling of food for donation.

This review has been completed and the committee is using this review to create the fact sheets.

Charge 3: Examine existing state regulations that address food safety procedures for donation.

This review has been completed.

Charge 4: Recommend any necessary language changes to the FDA Food Code to ensure the safety of donated food.

This charge is still under discussion, most of the committee does not feel changes to the FDA Food Code is necessary.

Council Committee Work Updates

Allergen

Charge 1: Evaluation of major food allergen disclaimers in retail food establishments.

Notification Workgroup is looking at what types of allergen notification are currently being used, domestically and internationally, and how effective these methods are. Workgroup is also considering a survey for consumer groups or food allergy organizations to get input on how they prefer to be notified.

Charge 2: Development of methodology for retail food establishments to notify consumers when menu items contain major food allergens.

Training Workgroup Group compiled a spreadsheet that identifies food allergy laws, by state or county, and what training is required/accepted. Two surveys were sent to representatives of the food industry (restaurant and retail) to gather more information about food allergy training. Slightly more than half of those who completed the retail industry survey responded that they provide food allergy training, separate from food safety training. A second survey sent to restaurant and retail members of the Allergen Committee indicated that numerous establishments provide additional training for allergens. It was expressed that current training is more specific to restaurants, so majority of retail respondents are relying more on in-house developed food allergy training.

Charge 3: Recommend changes to the Food Code that support retail food establishments in their efforts to protect consumers with major food allergens.

Not complete/pending

Council Committee Work Updates

Direct to Consumer Food Delivery

Charge 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.

In progress/not complete.

Charge 2: Revise the Guidance Document for Mail Order Food Companies.

In progress/not complete.

Charge 3: Determine appropriate methods of sharing the committee's work.

In progress/not complete

Note: Food delivery is an expansive industry segment leading to committee conference call discussions around:

- a. Food type (ready to consume foods vs. ready to prepare foods),
- b. Business firm type (packaged by a food consolidator vs. packaged by a food service establishment)
- c. Delivery firm type (delivered by a licensed delivery service vs. delivered by commissioned individual)

Council Committee Work Updates

Produce Wash Water

Charge 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.

Two workgroups formed:

1. Chemicals and their use for washing and crisping
2. Guideline (draft) covering handling, cleaning and sanitation policies related to washing and crisping of produce.

A step-by-step produce washing, and crisping procedure is being developed. Relevant references are searched and included.

All charges in progress/not completed.

Council Committee Work Updates

Product Assessment

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.

Charge 1: Create a standardized template and checklist of appropriate criteria to consider when reviewing a challenge study, including directions for use.

Charge 2: Create a tool to assist in selecting appropriate organisms.

Charge 3: Create standardized guidance on how to interpret results.

Charge 4: Provide direction on when it is appropriate to use computer modeling to either support or replace an inoculation study.

Subcommittee #1 formed for Charges 2 and 4. It was determined that organism selection needs to highlight Table 2 and Appendix C already in the NACMCF document, and this information could not be distilled into a flow chart

Subcommittee #2 for Charges 1 and 3. Began creating content based on NACMCF sections 1, 3 and 8 - 11.

All charges in progress/not completed.

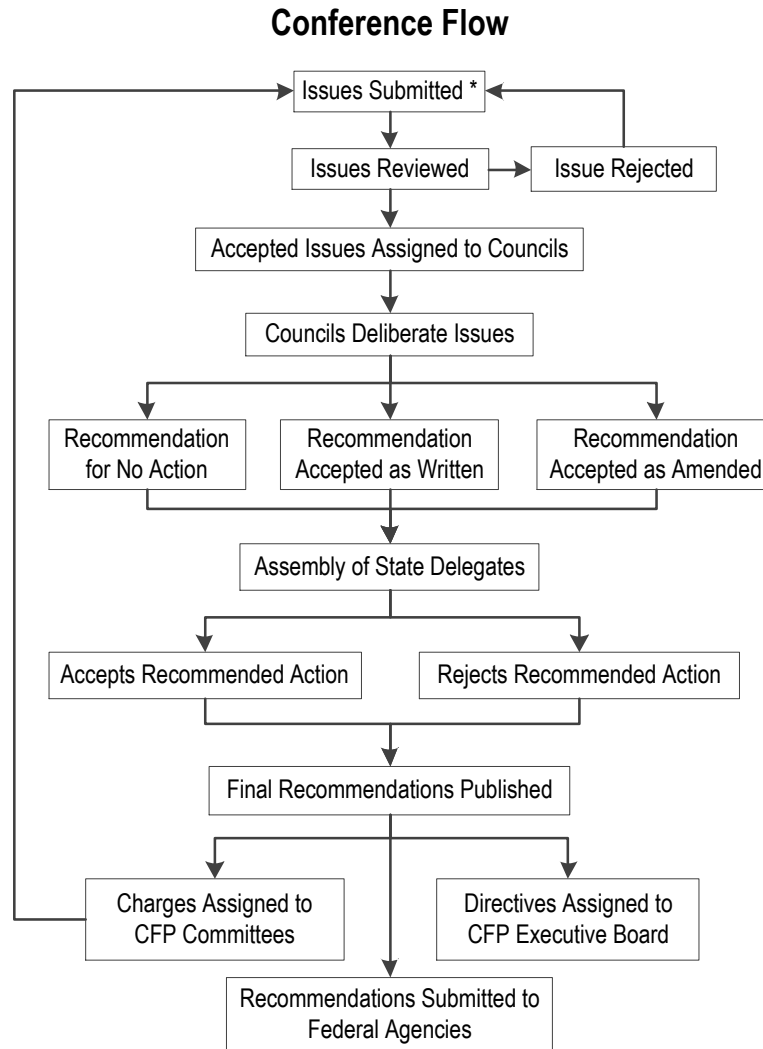
2020 Council Member Application

- ▶ Application period: May 1 - June 5, 2019 (online)
- ▶ Current CFP Members are eligible to serve as members and alternates
 - ▶ **Council I - Laws and Regulations** deliberates Issues pertaining to laws, regulations and model codes governing the safety of food.
 - ▶ **Council II - Administration, Education and Certification** deliberates Issues relating to the Constitution and Bylaws, Conference procedures, memoranda of understanding, program evaluation, education, training and certification.
 - ▶ **Council III - Science and Technology** deliberates Issues pertaining to food science and technology related to food safety.

2020 Council Formation

- ▶ By August 2019: Council Chairs & Vice-Chairs select from applicants and propose roster to Board for approval
- ▶ Criteria for consideration of members:
 - ❖ Articles XI-XIII of the *CFP Constitution and Bylaws* establish constituency membership and representation
 - ❖ Regulatory/industry balance, geographic distribution, balanced representation among CFP constituencies, and previous experience in CFP
 - ❖ Experience and non-experience with Council service
 - ❖ Emeritus and Student members are eligible to serve on a Council only when specifically called upon to do so by the Board

The CFP Process



** Issues may be submitted by anyone who has an interest in or concern about retail food safety*

2020 Issue Submission

- ▶ Online submission: December 1 - 31, 2019
- ▶ 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:
 - Title
 - Description of the Issue the submitter wants considered
 - Public Health Significance of the Issue
 - Recommended solution(s)
 - Supporting/Content 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:	<input type="text"/>
Organization:	<input type="text"/>
Address:	<input type="text"/>
City/State/Zip:	<input type="text"/>
Telephone:	<input type="text"/>
E-mail:	<input type="text"/>

Fax:

Issue Packets to members: February 19, 2020

CFP Council Proceedings

- ▶ 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 As Submitted
 - Accept As Amended
 - No Action
- ▶ 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	Report Certification of Food Safety Regulation Professionals (CFSP)	
002	Re-evaluate Certification of Food Safety Regulation Professional Knowledge	
003	Align Competency of Inspectors (8-402.20) with Standard 2	
004	Report - Program Standards Committee	
005	Re-evaluate Program Standards Committee	
006	Inclusion of Inspection Report Posting in the Food Code	
007	Report - Standardized Data Collection/Electronic Reporting of Inspections	
008	ISDCIRC 4 - Posting IT Subcommittee Report to CFP Website	
009	ISDCIRC 2 - Public Website Posting of Inspection Reports	
010	ISDCIRC 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 3 - Policy Revisions	
014	FPACC 2 - CFP Standards Revisions	
015	FPACC 4 - ISO/IEC 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 Proposed Changes 2 CFP Governing Documents	

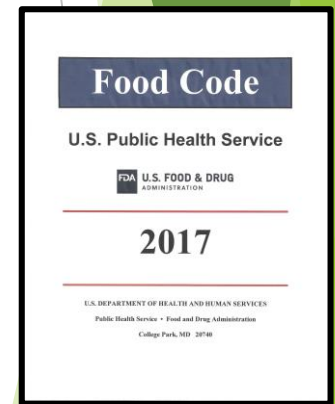
Assembly of State Delegates and Final Disposition of Issues

- ▶ 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

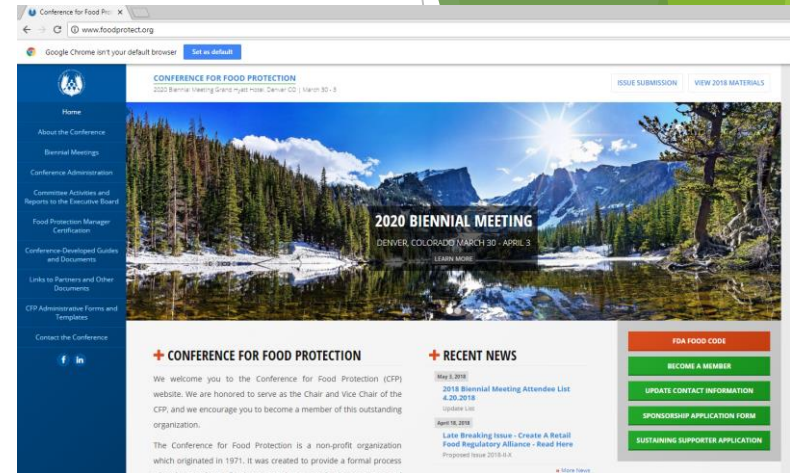
- ▶ Recommendations contained in many of the approved Issues are forwarded to FDA, USDA, and CDC and other parties for follow-up action.
- ❖ Recommendations sent to FDA often appear in a future edition of the Food Code.



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
- ▶ Conference-Developed Documents



- ▶ Issue Submission Process
- ▶ Committee Progress Reports
- ▶ Executive Board Meeting Minutes
- ▶ Current News Section



2020 Biennial Meeting

March 30 - April 3, 2020
Grand Hyatt Hotel
Denver, CO

Questions



Feel free to contact CFP Staff at
dmcswane.cfp@gmail.com