



2016 Conference for Food Protection

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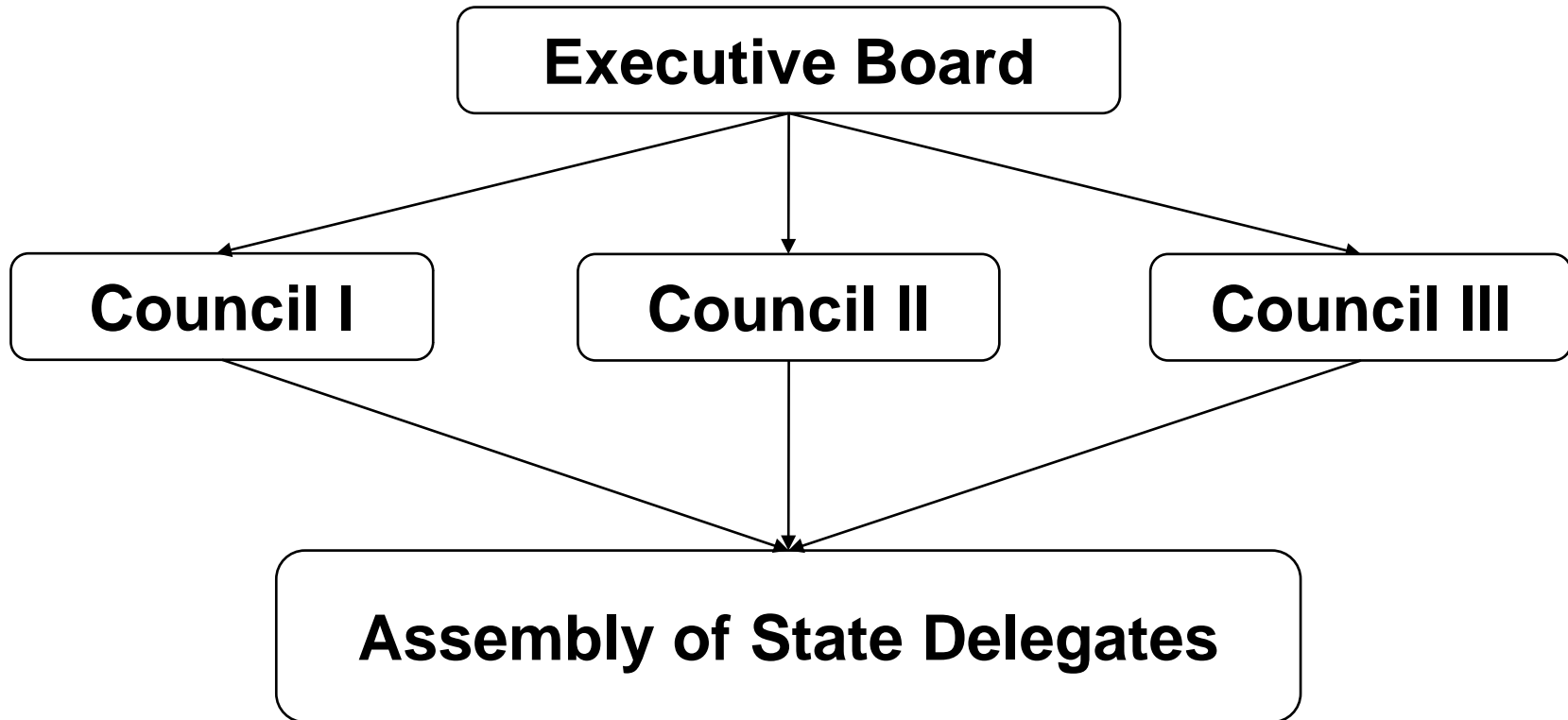
Conference for Food Protection (CFP)

Objectives:

- Identify and address problems in the production, processing, packaging, distribution, sale and service of foods in retail
- Adopt sound, uniform procedures which will be accepted by food regulatory agencies and industry
- Promote uniformity among States, territories and District of Columbia
- Promote mutual respect and trust by establishing a working liaison among governmental agencies, industry, academia, professional associations and consumer groups concerned with food safety

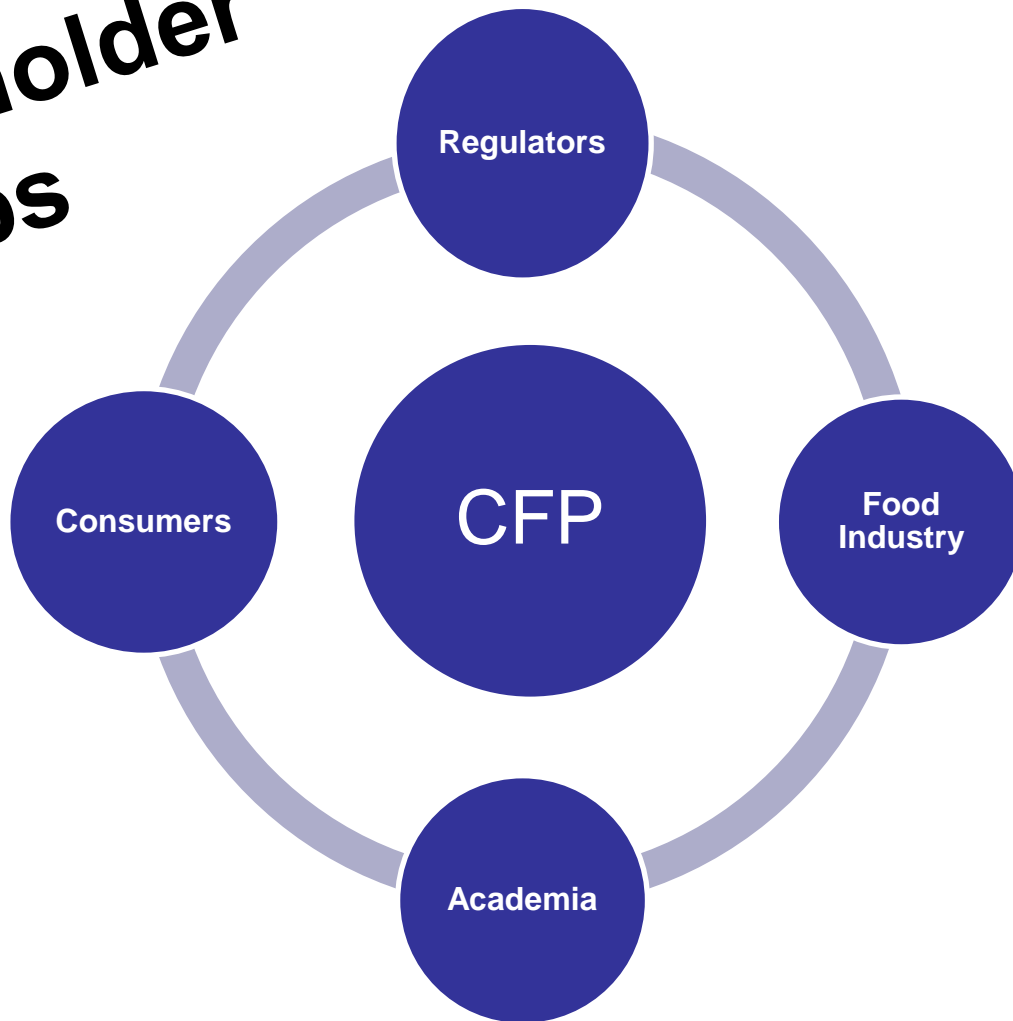


CFP Organization





CFP Stakeholder Groups





Vetting Process for Cooperative Programs

- Done through organizations that:
 - Encourage democratic deliberations by government, industry, and academic and consumer interests
 - Provide public health ratification such as a state-by-state vote by officially designated delegates
- The Conference for Food Protection
- Interstate Milk Shippers Conference
- Interstate Shellfish Sanitation Conference



CFP and FDA MOU

Establishes a working relationship with FDA and CFP to:

1. Place greater emphasis on food safety at the point of ultimate sale to the consumer
 2. Be more successful in promoting food safety, mutual respect and uniformity
- The MOU sets out the working arrangements between CFP and FDA in efforts to implement the recommendations adopted at the Conference meetings

<http://www.fda.gov/AboutFDA/PartnershipsCollaborations/MemorandaofUnderstandingMOUs/OtherMOUs/ucm118390.htm>



Conference for Food Protection (2016)

Summary of Issue Submissions

- **Council I** – *Laws and Regulations*
 - 48 issues submitted
- **Council II** – *Administration, Education and Certification*
 - 29 issues submitted
- **Council III** – *Science and Technology*
 - 41 issues submitted



Conference for Food Protection (2016)

Conceptually agrees on Issues related to the Food Code



Conference Recommended Changes for the FDA Food Code

- 2016-I-007 IMC 3 – Amend 4-602.11(E)(4)
Equipment Cleaning Frequency
- 2016-I-022 Update the definition of Vending
Machines
- 2016-I-023 Shellfish Retail Record Keeping
- 2016-I-033 Thawing 3-501.13
- 2016-I-035 Missing reference in 3-501.19(A)(1)(a)



Conference Recommended Changes for the FDA Food Code

- 2016-I-036 Clarifying Date Marking Disposition
- 2016-I-042 Towel Drying Exception for Equipment removed from Hi-Temp Dish Machines
- 2016-II-004 Imminent Health Hazard: Modify Enforcement & PIC Duties
- 2016-II-025 Mandatory Food Protection Manager Certification for PIC



Conference Recommended Changes for the FDA Food Code

- 2016-III-002 LRG 2 – Approval of Listeria Retail Guidance Document
- 2016-III-014 Bandage, Finger Cot, and Stall contamination
- 2016-III-020 Plant Food Cooking for Hot Holding
- 2016-III-025 Separating Raw Animal Food from Unwashed Fruits and Vegetables



Conference Recommended Changes for the FDA Food Code

- 2016-III-027 Chemicals Used for Washing & Treating Fruits & Vegetables
- 2016-III-032 Amend Food Code Annex – Clarifying ROP of fish requirements
- 2016-III-035 Revise Food Code to be Consistent w/FSIS Requirements & Guidance



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Partially agrees on Issues related to the Food Code



Conference Recommended Changes for the FDA Food Code

2016-III-017 Amend Food Code – Clarify Clean-up
of Vomiting and Diarrheal Events



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***Do not concur/further consideration on Issues
related to the Food Code***



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- 2016-I-026 Frozen Foods Maintained Frozen
- 2016-I-045 Consolidating Chemical Storage Provisions in the Food Code



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- 2016-III-016 Employee Health Interventions – Reducing Norovirus



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- 2016-III-023 Reheating Commercially Processed TCS Foods in a Microwave for Hot Holding



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- 2016-III-024 Separation of Packaged Products Displayed at Retail



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- 2016-III-028 Ambient Cooling Pre-Chilled TCS Foods



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- 2016-III-030 Amend Food Code – Clarifying sprouting as a specialized process
- 2016-III-038 Use of pre-formulated sanitizing solutions



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Other Recommendations to the FDA



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- 2016-I-012 FRC 2 – Comprehensive Resource for Food Recovery Programs
- 2016-I-024 Juice HACCP
- 2016-I-028 Amend Returned Food & Re-Service of Food
- 2016-I-034 Interpretation of Food Code § 3-501.17(A) &(B)
- 2016-I-038 Raw Animal Foods – Consumer Advisory
- 2016-I-047 Temporary Food Establishment Inspection Interval



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- 2016-II-007 PSC 2 Recommendations from Issue 2014-II-003
- 2016-II-009 PSC 3 Recommendations from Issue 2014-II-005
- 2016-II-010 PSC 5 Amend Retail Program Standard 7
- 2016-II-011 Amend VNRFRPS – Stnd 4 Uniform Inspection Program (Part 1)
- 2016-II-012 Amend VNRFRPS – Stnd 4 Uniform Inspection Program (Part 2)
- 2016—II-013 Amend VNRFRPS Stnd 9 – Program Assessment



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- 2016-II-015 CFSRP 2 – Reassign Charges to the Program Standards Committee
- 2016-II-019 Clarification for Re-standardization in VNRFRPS Standard 2*
- 2016-III-006 HHC 4 – Recommendations to FDA
- 2016-III-021 Cooking by food temperature
- 2016-III-022 Slow Continuous Cooking of raw Animal Foods



FDA Responsibility After CFP

- Letter sent from CFP to FDA regarding issues within 45 days
- FDA has 60 days to respond to the letter from CFP
- FDA develops the Food Code based on information received from CFP



Please visit the FDA Retail Policy website at:
<http://www.fda.gov/RetailFoodProtection> or submit a question to FDA at
 the Food Cosmetics Information Center using its inquiry web form link
 at:

<https://cfsan.secure.force.com/Inquirypage>