



May 21, 2018

Susan Mayne, Ph.D., Director
Center for Food Safety and Applied Nutrition
5100 Paint Branch Parkway (HFS-001)
College Park, MD 20740-3835

Dear Dr. Mayne:

As you are aware, the mission of the Conference for Food Protection (CFP/Conference) is to promote food safety through collaboration and partnership among federal, state, and local regulatory agencies; the food industry; academia; and consumer organizations.

On April 16-20, 2018 CFP held its Biennial Meeting in Richmond, Virginia. The three Councils deliberated on a total of 94 Issues. Of these, the Assembly of State Delegates (a group of representatives from 48 States, the District of Columbia, and the Northern Mariana Islands) accepted 86 of the council recommendations. A number of these accepted Issues deal directly with proposed changes to the current FDA Food Code.

As described in the Conference Procedures and addressed in our MOU with FDA, the Conference Chair must convey any recommendations related to the Food Code to the FDA within 45 days of the Conference meeting, and by agreement, request written response from the FDA to those recommendations within 60 days of receipt. In addition to specific Food Code Issues, we are including several other Issues that recommend FDA's involvement.

The attachment to this letter for FDA review and comment consists of the following parts:

- Part 1: Conference recommendations for changes to the most current version of the FDA Food Code. This is a listing of Conference recommendations for language changes to the Food Code, including the Food Code annexes.
- Part 2: Other Conference recommendations that may directly or indirectly affect future versions of the Food Code or that suggest FDA's involvement in some way (e.g., through committees, coordination with other agencies and organizations, or other relevant Issues).

Susan Mayne, Ph.D.
Center for Food Safety and Applied Nutrition
May 21, 2018
Page 2

The CFP Executive Board is planning to meet in San Antonio, Texas on August 21-22, 2018. We will be reviewing the recommendations of the Conference and FDA's response to the recommendations, as well as other pertinent Issues. In the interim, please feel free to contact me or Glenda Lewis, the FDA liaison on the CFP Executive Board, if you have any questions or concerns or if you need further clarification of the aforementioned recommendations.

FDA's support of and cooperation with the Conference through the years has resulted in an improved regulatory process and increased efforts toward food safety. The CFP Executive Board looks forward to continuing this same collaboration and partnership with FDA in the coming months and years. Through this partnership we expect to continue the great progress of the past.

Sincerely,



David Lawrence, Chair
Conference for Food Protection

ATTACHMENT

cc: Glenda Lewis, Director, Retail Food Protection Staff - FDA/CFSAN, Office of Food Safety
CFP Executive Board

Attachment - 2018 Conference for Food Protection Issue Recommendations

Part 1 – Conference Recommendations for Changes to the FDA Food Code

I-003	UFE 3 – Amend Food Code Food Establishment Definition and Exemption for Person in Charge (PIC)
I-007	Amend Food Code - Standards for Food Equipment Certification
I-009	Clarification of the Term Easily Cleanable
I-013	Amend Food Code – Update Definition for “Mechanically Tenderized”
I-018	Amend Food Code 3-502.12 Reduced Oxygen Packaging Without a Variance
I-019	Amend Food Code 8-201.14 Contents of a HACCP Plan
I-021	Amend Food Code – Food Establishment Requirement to Retain Variance
I-023	Amend Food Code – Separation of Packaged Products Displayed at Retail
I-024	Amend Food Code – Food Safety Regulations for Food Donations
I-026	Amend Food Code – Add Time/Date Together as a Method of Date Marking
I-029	Amend Food Code – FSIS Chicken Liver Compliance Guide in Annex
I-031	Amend Food Code – Storage in Toilet Rooms
I-032	Amend Food Code – Use Limitation of Untreated Wood for Cooking Surface
II-005	DOK2 – Amend Food Code for Demonstration of Knowledge
II-006	Amend Food Code 2-103.11 Person in Charge
III-005	MOFSC 3 – Amend Food Code to Add Guidance Document for Mail Order Food
III-008	SPCC 3 – SHSP HACCP Template for ROP of Raw Meat, Cheese, Frozen Fish
III-009	SPCC 4 – SHSP HACCP Template for Curing as a Single Special Process
III-010	SPCC 5 – SHSP HACCP Template for Sushi Rice Acidification
III-016	Amend Food Code – Chill/Sous Vide Option for ROP Bags to 41°F
III-018	Amend Food Code – Clarify 3-3-1.11 (D) for Single Ingredient Food
III-019	Amend Food Code – Room Temp. Non-TCS Food Becoming TCS, Then Held Using TPHC
III-020	Amend Food Code – Reheating RTE Food to be Held Using TPHC
III-026	Amend Food Code – Remove Chemically Treated Towelette from 5-203.11
III-028	Amend Food Code – Mechanical Warewashing Temp. per Manufacturer’s Label

Part 2 – Other Recommendations to the Food and Drug Administration

I-012	Harmonize Labeling for Mechanically Tenderized Beef
II-014	PSC 2 – Improvements to VNRFRPS
II-015	PSC 4 – Amend VNRFRPS Standard 3, Inspections Based on HACCP Principles
II-016	PSC 5 – Amend VNRFRPS Standard 6, Compliance and Enforcement
II-029	Creation of a Retail Food Regulatory Program Alliance
III-021	Cooking/Heating Commercially Processed Not RTE Food