



The Conference for Food Protection (CFP) and Its Role in Promoting Retail Food Safety AFDO Updates

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June 17, 2017

The History of CFP

- ▶ **1971 - First Meeting - Denver, CO**
 - Jointly sponsored by FDA and the American Public Health Association (APHA).
 - Focused on **microbiological** aspects of food safety.
- ▶ **1984 - Second Meeting - Washington, D.C.**
 - Focused on **toxicological and microbiological** concerns.
- ▶ **1986 - Third Meeting - Ann Arbor, MI**
 - Agreed to focus on **retail food safety** issues and convene every 2 years thereafter.

Mission of the CFP



- ▶ **Identify emerging problems related to retail food safety and formulate recommendations to solve them.**
- ▶ **Balance the interests of various constituent groups and provide an open forum for the exchange of ideas from all sources.**

CFP Objectives

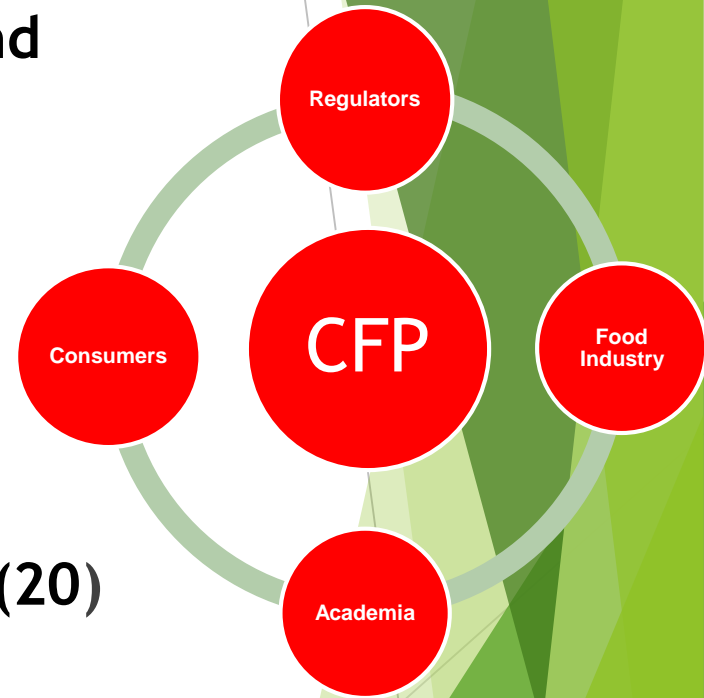


- **Seek solutions through collaboration and consensus building.**
- **Promote science as the basis for food safety regulations.**
- **Propose solutions and regulations that will be accepted by regulators and industry alike.**
- **Disseminate information about food safety to CFP members and the public.**

Member Constituent Groups

CFP currently has 576 members representing these constituencies:

- ▶ **Regulators** - Federal, State, Local, and District/Territory levels (234)
- ▶ **Industry** - Food Service, Retail Food, Food Processing, Vending and Distribution, and Food Industry Support (303)
- ▶ **Academia** - Faculty who teach and conduct research in Food Science and Environmental Health programs (20)
- ▶ **Consumers** - Employees, agents or executives representing consumer advocacy organizations supporting food safety.(10)
- ▶ **Emeritus** - Retired Food Safety Professionals (9)



CFP Organizational Chart

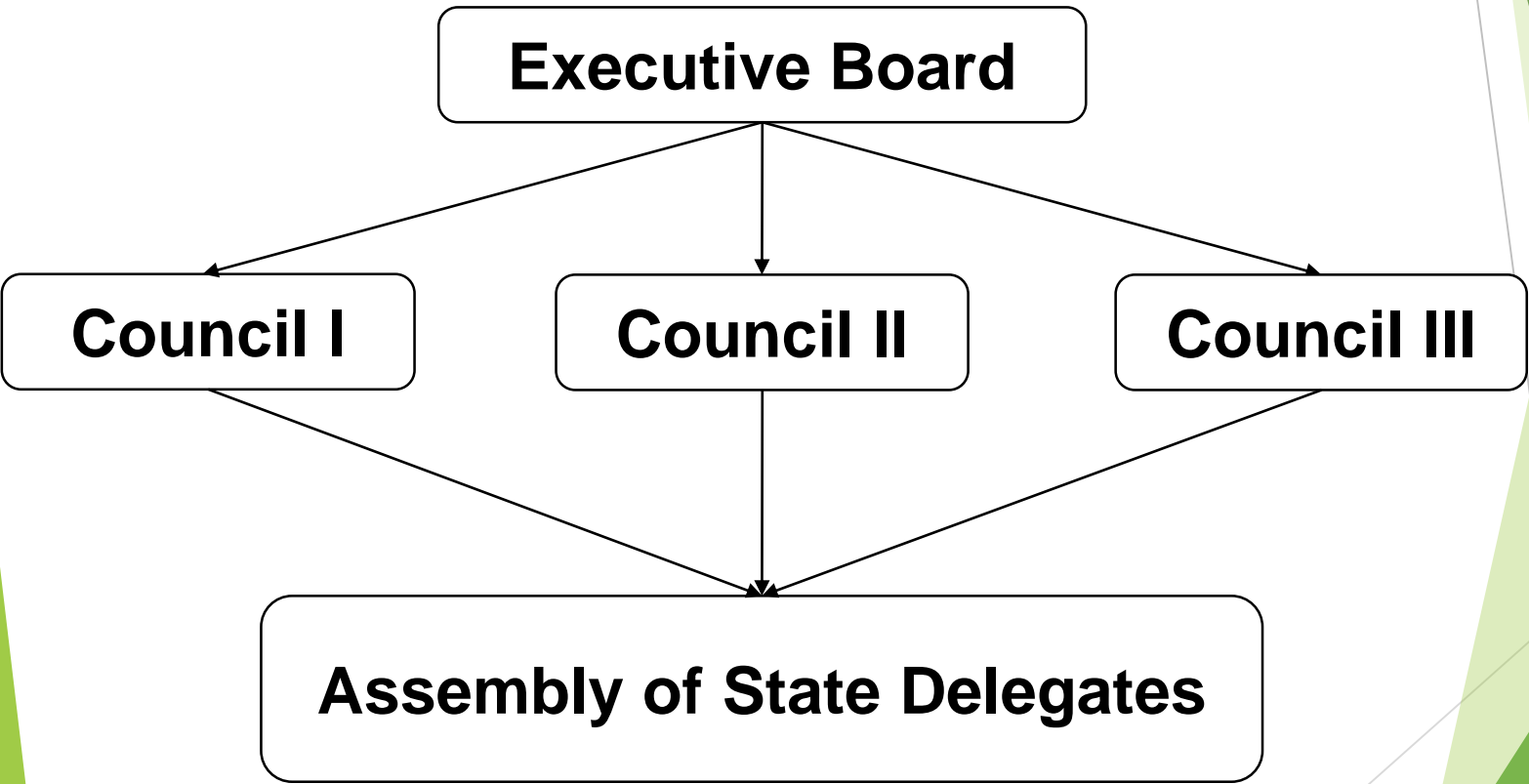
Executive Board

Council I

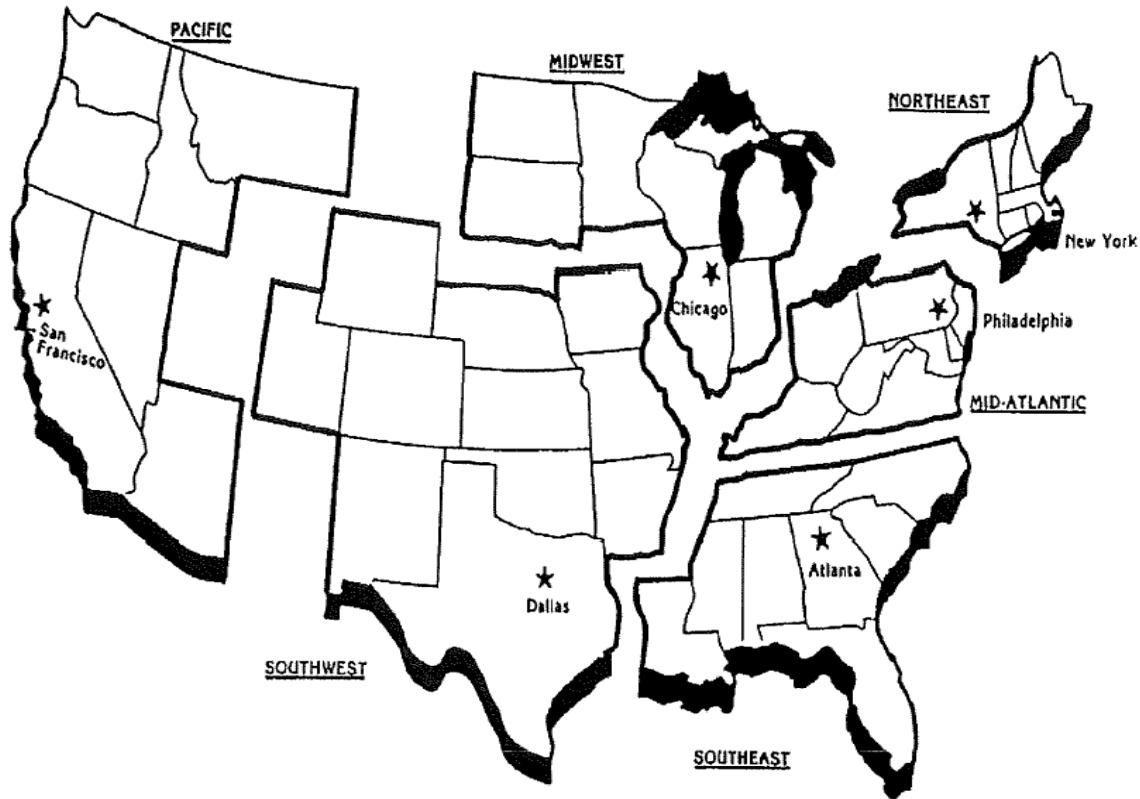
Council II

Council III

Assembly of State Delegates



Map of CFP Regions



CFP Council Structure

Council I - Laws and Regulations

**Council II - Administration, Education
and Certification**

Council III - Science and Technology

- ▶ Councils consist of 22 members including a Chair and Vice Chair (one from regulatory and one from industry).
- ▶ Councils I and II have:
 - ❖ 9 regulatory and 9 industry members.
 - ❖ 1 consumer and 1 academic



CFP Council Structure

- ▶ Council III consists of:
 - ❖ At least five (5) members from State and local regulatory agencies,
 - ❖ At least five (5) members from industry (1 each from food processing, food service, retail food stores, and food vending and distribution).
- ▶ Up to ten (10) at-large members that can represent federal agencies, academia, and other stakeholder groups.
- ▶ Each Federal agency provides a non-voting consultant for each of the three Councils.



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 _____	
<i>All information above the line is for conference use only.</i>			
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: _____			

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	Report Certification of Food Safety Regulation Professionals (CFSP)	
002	Re-examine - Certification of Food Safety Regulation Professional Knowledge	Accept as submitted
003	Align Competency of Inspectors (8-402.20) with Standard 2	
004	Report - Program Standards Committee	
005	Re-examine Program Standards Committee	
006	Inclusion of Inspection Report Posting in the Food Code	
007	Report - Standardized Data Collection/Electronic Reporting of Inspections	
008	ISDCRC 4 - Posting IT Subcommittee Report to CFP Website	
009	ISDCRC 2 - Public Website Posting of Inspection Reports	
010	ISDCRC 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	

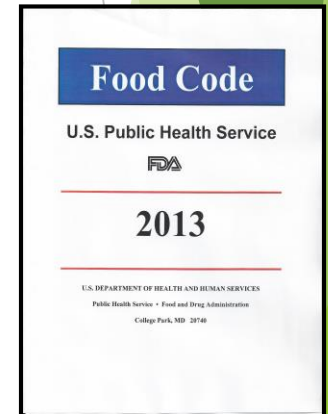
Assembly of State Delegates and Final Disposition of Issues



- ▶ 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.



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

- ▶ 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.



2016-18 Council I Committees

► Clean in Place (CIP) Committee

- ❖ Will focus on food equipment that require clean in place processes but don't allow easy access for inspection and cleaning and sanitizing of food contact surfaces.
- ❖ Charges include:
 1. Review applicable ANSI standards for CIP equipment to ascertain their compatibility with Food Code definitions and recommendations;
 2. Review scientific literature on CIP systems to ascertain food safety risk associated with improperly cleaned and/or sanitized systems;
 3. Conduct a survey to determine the current prevalence and processes used to evaluate CIP equipment during inspections.



2016-18 Council I Committees

► **Unattended Food Establishment Committee** was re-created to:

- ❖ Develop recommendations on how the FDA Food Code can address Unattended Food Establishments; and
- ❖ Continue reviewing the "Guidance Document for Unattended Food Establishments" and any existing guidance from FDA and others to update the CFP guidance document that could assist states when addressing the need to have alternative provisions in place when approving a waiver or variance for entities that do not have a PIC on site.



2016-18 Council II Committees

► Demonstration of Knowledge Committee

Re-created to identify the pros and cons of alternative methods to demonstrate knowledge if/when the CFPM is not onsite.

- a. Differentiation between knowledge and application related to food safety;
- b. Emphasis on risk factors;
- c. Ease of uniform assessment by regulators and industry;
- d. Enabling the PIC to demonstrate knowledge when there is a language barrier.
- e. What corrective action should be taken when there is not a demonstration of knowledge from the Certified Food Protection Manager or the PIC.



2016-18 Council III Committees

▶ Produce Wash Committee Charges:

- ❖ Review the science and public health impact of water treatment options to minimize cross-contamination when using a water bath for washing, rinsing, crisping, processing, and/or other treatments of Raw Agricultural Commodities (RACs) and ready-to-eat (RTE) fruits and vegetables in food establishments.



2016-18 Council III Committees

► Produce Wash Committee Charges:

- ❖ Identify conditions of use, including types of RACs and RTE fruits and vegetables, and methods for assuring efficacy of use;
- ❖ Review applicable rules and regulations pertaining to the use of water and chemicals for washing, rinsing, crisping, processing, and/or other treatments of RACs and RTE fruits and vegetables as it relates to food establishments to avoid creating conflict.



2016-18 Council III Committees

▶ Special Process Control Committee

- ❖ Will review the specialized processes, including curing and reduced oxygen packaging (ROP) in sections 3-502.11 and 3-502.12 of the Food Code to determine if and when food safety hazards could be controlled by a plan less than a full HACCP plan as defined in section 8-201.14.



2016-18 Council III Committees

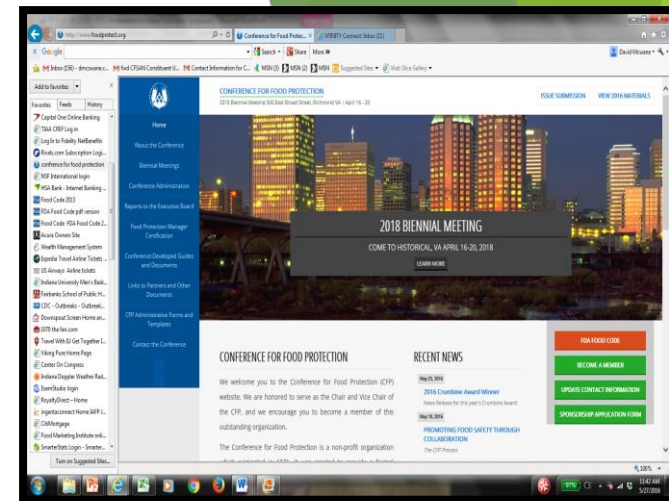
▶ Mail Order Food Safety Committee

- ❖ Will develop a guidance document for retail food establishments that ship perishable food items directly to a consumer.
- ❖ The Guide will include best practices for:
 - Proper packaging;
 - Temperature control during shipping, receiving, and storage;
 - Return of compromised and abused products; and
 - Other food safety related topics.



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

Next Biennial Meetings

April 16-20, 2018
Richmond, Virginia
2020 in Denver, CO



Questions



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