Tab 15 – Standard 36, New Dinnerware Task Group
M. Perez confirmed the establishment of this TG and M. Kohler provided the details. Specifically as part of the work completed with the Standard 51 TG regarding cleanability and durability, it was realized that additional feedback was needed by a focused group including dinnerware manufacturers, which are currently under-represented on the Standard 51 TG.

M. Perez presented the call to membership adding that J. Snider would be the Secretariat and be setting up focused and concentrated meetings this fall. M. Perez then asked for a motion to enter this into record

Motion, W. Sickles: to create the TG and forward the work suggested there
Second: T. McNeil
Discussion: None

Vote: 26 in favor, 0 opposed, 0 abstained
Motion: carries

Tab 17 – Issue Paper FE-2016-5 updating Standard 35, NEMA LD3
M. Kohler is the issue proponent and explained the issue (copy included in the 2016 meeting packet). He confirmed this was primarily with respect to cleaning up and restructuring the language.

M. Perez confirmed we are searching for a motion to send this to TG 51 for discussion.

Motion, J. Hipp: to remand this issue paper to TG 51
Second: R. Brandt
Discussion: J. Hipp said there is a disconnect between the numbers and letters on the issue paper. M. Kohler said that is a typo for which he’ll adjust; the intent is to make the simple update. D. Negandhi posed the question whether this new language should fit the alternate format discussed yesterday during the TG chairs meeting regarding performance testing. M. Perez said this language is copied very nearly exactly from NEMA, so changing that may have an influence on test, nevertheless the TG will have to consider, assuming it goes there.

Vote: 26 in favor, 0 opposed, 0 abstained
Motion: carries

M. Perez asked if there were any other comments; there were none.
Tab 23 – Information Paper – Non-stick Coating of Blades – M.Kohler
M.Kohler was the information proponent and briefly explained his information paper (copy included in the 2016 meeting packet). Said that Standard 51 has coating requirements, but the language as written was completed some time ago and technology has changed such that there may be exceptions now. He brought this forward to have the discussion if there is a need to modify these requirements under certain conditions.

D.Negandhi asked M.Kohler if this is similar to ceramic knifes. M.Kohler indicated the requirement for this limitation of organic coatings is with the stipulation that if there is any cutting action, so no coating would break off and end up in the food. M.Kohler provided an example, specifically the one in his information paper where a bread slicer is cutting very soft bread. Currently the industry uses a lubricant which is actually more likely to contaminate the food than a non-stick coating itself.

M.Kohler said if this group agrees that this is worth discussion by a TG, he would submit an issue paper. T.Johnson agreed with the premise adding that there are new materials available now. This new technology essentially anneals to the blade via the grinding process during manufacturer and is very durable. Old coating materials could peel off. He further added that he would be in favor of discussing this at a task group.

M.Perez asked the group what the interest was

Motion, E.Brasseur: M.Kohler to submit an issue paper to send this to task group
Second: T.Johnson
Discussion: none

Vote: 26 in favor, 0 opposed, 0 abstained
Motion: carries

M.Perez asked if there were any other comments; there were none.