**Conference for Food Protection**

**2012 Issue Form**

**Internal Number: 076**

**Issue: 2012 III-006**

**Title:**

Re-create - Hand Hygiene Committee

**Recommended Solution: The Conference recommends...:**

1. Re-creation of the Hand Hygiene Committee to:

* More closely examine the current Food Code requirements for when employees are required to wash their hands using soap and running water.
* If credible research suggests that one or more of the situations under which food employees are currently required to wash their hands does not result in meaningful risk reduction, work with FDA to explore whether those mandates could be modified, either in the Code itself or by recognizing when it is appropriate to waive the requirement (e.g., other approaches to hand hygiene are available and practiced).

2. The re-created committee uses the report of the 2010-2012 committee as a reference, illustrating the interactions of scientific, regulatory and behavioral considerations related to alternative hand hygiene regimes compared to handwashing. The committee should characterize what recent research tells us about:

* the extent to which the current minimum requirements for how and when employees are to wash their hands are effective in rendering food employees hands free of various soils, as well as, any pathogens of concern;
* what other regimens for cleansing employees hands, if any, may deliver outcomes that are similar to or better than handwashing so as to suggest that they could be included as acceptable methods for rendering hands free of soil and pathogens.

3. The committee report back its findings to the 2014 Biennial Meeting.

**Attachments:**

See Report - Hand Hygiene Committee, Attachment #1 titled 2010-2012 Hand Hygiene Committee Final Report

It is the policy of the Conference for Food Protection to not accept Issues that would endorse a brand name or a commercial proprietary process.