

Conference for Food Protection - Committee FINAL Report

Template approved: 08/14/2013

Committee Final Reports are considered **DRAFT until deliberated and acknowledged by the assigned Council at the Biennial Meeting**

COMMITTEE NAME: Listeria Retail Guidelines (LRG) Committee

COUNCIL or EXECUTIVE BOARD ASSIGNMENT: Council III

DATE OF REPORT: November 20, 2015

SUBMITTED BY: Tom Ford and Don Schaffner (co-chairs)

COMMITTEE CHARGE(s):

Issue: 2014 III-008

The Conference recommends the re-creation of the *Listeria* Retail Guidelines Committee. The committee will be charged to revise the "2006 Voluntary Guidelines of Sanitation Practices Standard Operating Procedures and Good Retail Practices to Minimize Contamination and Growth of *Listeria monocytogenes* Within Food Establishments" to include:

- 1) sanitation guidance for equipment and food establishment environments,
- 2) good retail practices on how to prevent contamination and growth of Lm in retail establishment,
- 3) updated outdated links to other documents, and
- 4) information from and references to documents published by credible organizations on the topic of Lm prevention and control in food establishments.

The Conference also recommends that the committee report its recommendations back to the 2016 Biennial Meeting with Issues to address:

- 1) the above charges, and
- 2) recommendations that a letter be sent to FDA requesting that Annex 2 (References, Part 3-Supporting Documents) be amended by adding a reference to the revised voluntary guidelines.

COMMITTEE ACTIVITIES AND RECOMMENDATIONS:

1. Progress on Overall Committee Activities: The committee met monthly beginning in October 2014 and reviewed, discussed and amended the draft 2014 Guidelines (a revision of the 2006 guidelines) that were never formally submitted to CFP by the 2012-2014 Committee. A quorum was present at almost every meeting, an open and frank dialogue was maintained at every meeting with input from all attendees. The final draft guidelines were accepted by a majority vote of the voting members. All charges were successfully achieved.

The committee decided to use the never finalized draft document arising from the deliberations of the 2012-2014 committee, as it's starting point. Small changes were made

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to almost every paragraph in the document. Entirely new paragraphs were added to many sections, often incorporating new information and/or references into the text.

For example:

- a) The introduction to the revised document added significant text discussion the Interagency Retail *Listeria monocytogenes* Risk Assessment Workgroup risk assessment on *L. monocytogenes* in retail delicatessens that was published in 2013.
 - b) The Cleaning and Sanitizing section of the document now contains separate sections on cleaning, cleaning frequencies and sanitizers.
 - c) The Time and Temperature Control section of the document contains added information on consumer advice, as well as *Listeria* control via pH modification and preservative use.
 - d) A new section on the risks posed by remodeling was added to the Preventing Contamination section.
 - e) The section on verifying the effectiveness of sanitation programs was expanded significantly, adding sections on validation, monitoring and supplemental verification methods.
 - f) Entirely new sections on Supplier Specifications and Recalls were added to the document.
 - g) The formatting of the entire document was standardized using consistent MS Word styles for paragraphs and headers.
2. Recommendations for consideration by Council: The Committee recommends that the -2016 Draft "Voluntary Guidelines of Sanitation Practices Standard Operating Procedures and Good Retail Practices to Minimize Contamination and Growth of *Listeria monocytogenes* (*Lm*) Within Food Establishments" be accepted as submitted and posted on the CFP website.
 3. The committee recommends that since the charges have been met, the committee disband.

CFP ISSUES TO BE SUBMITTED BY COMMITTEE:

- 1) Report - Listeria Retail Guidelines (LRG) Committee
- 2) LRG 2 Voluntary Guidelines of Sanitation Practices..., Second Edition to approve the "2016 Voluntary Guidelines of Sanitation Practices Standard Operating Procedures and Good Retail Practices to Minimize Contamination and Growth of *Listeria monocytogenes* (*Lm*) Within Food Establishments, Second Edition"

Content Document Attachments:

- Listeria Retail Guidelines (LRG) Committee Roster
- Draft 2016 Voluntary Guidelines of Sanitation Practices Standard Operating Procedures and Good Retail Practices to Minimize Contamination and Growth of *Listeria monocytogenes* (*Lm*) within Food Establishments, Second Edition

COMMITTEE MEMBER ROSTER (attached):

Listeria Retail Guidelines (LRG) Committee Roster