**Conference for Food Protection**

**2018 Issue Form**

**Issue: 2018 III-003**

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| **Council Recommendation:** | Accepted asSubmitted |  | Accepted as Amended |  | No Action |  |
| **Delegate Action:** | Accepted |  | Rejected |  |  |  |

*All information above the line is for conference use only.*

**Issue History:**

This is a brand new Issue.

**Title:**

Report – Produce Wash Water Committee (PWWC)

**Issue you would like the Conference to consider:**

The Produce Wash Water Committee requests acknowledgement of their final report and thanking the committee members for their hard work.

**Public Health Significance:**

Whole or fresh-cut produce may contain pathogenic microorganisms and at times have been associated with foodborne illness and outbreaks. Efforts have been undertaken by the produce industry and regulators (e.g., Food Safety Modernization Act and the Produce Safety Rule) to minimize the risk of contamination of fresh produce. However, without a "kill step" a potential risk remains. In the event that contaminated product is received into a food establishment, washing and crisping practices introduce an additional risk. In food establishments, produce is washed before being cut, etc. as per the recommendation of the FDA Food Code, but it should be noted that washing has a limited effect on removing pathogens from the produce surface. When produce items are submerged in water the chance for cross-contamination presents a public health risk. Further, the practice of crisping could introduce an additional risk since contaminated water may internalize pathogens during the crisping process. When other procedures such as washing/sanitizing the sink before use are not followed, food contact surfaces can also contribute to cross-contamination. These practices demonstrate the need to consider additional or alternative efforts to reduce the risks associated with fresh produce handling practices at food establishments.

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

Acknowledgement of the 2016-2018 Produce Wash Water Committee final report and thanking the committee for the effort the members put forth in working on the charges.

**Submitter Information 1:**

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**Content Documents:**

* "Committee roster"
* "Produce Wash Water White Paper"
* "CFP Produce Committee Survey"
* "Produce Wash Modifications in State Food Codes"
* "Terminology, Definitions & Jurisdiction Chart"
* "Summary of current FDA Food Code provisions addressing produce washing"
* "Report - Produce Wash Water Final Report"

**Supporting Attachments:**

* "Meeting Notes"
* "Power point presentations"
* "Reference list to the documents reviewed"

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.