**Conference for Food Protection**

**2018 Issue Form**

**Issue: 2018 III-012**

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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:**

PWWC 3 – Approval & Posting of PWWC Documents on CFP website

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

To post the following documents created by the PWWC to the CFP Website.

1. Produce Wash Committee White Paper with the reference list

2. CFP Produce Committee Survey

3. Terminology, jurisdictions & definitions chart

4. Summary of current FDA Food Code provisions addressing produce washing

**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. Taken together, these practices demonstrate the need to consider additional or alternative efforts to reduce the risks associated with fresh produce handling practices at food establishments.

The documents developed show current regulatory and scientific status, as well as practices commonly used by food retail organizations when washing produce. These documents indicate the areas where further clarification or guidance could be developed and used in the future Food Code updates as well as in development of the relevant guidelines.

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

The approval and posting of the following 4 documents created by the PWW Committee to the CFP Website in a PDF format (attached as content documents to Issue titled: ***Report - Produce Wash Water Committee (PWWC)***.

1. Produce Wash Water White Paper

2. CFP Produce Committee Survey

3. Terminology, Definitions & Jurisdictions Chart

4. Summary of current FDA Food Code provisions addressing produce washing

The Conference further authorizes any necessary edits prior to posting the document on the CFP website to assure consistence of format and non-technical content; edits will not affect the technical content of the document.

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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.