

Committee Final Reports are considered DRAFT until acknowledged by Council or accepted by the Executive Board

COMMITTEE NAME: Produce Wash Water Committee (PWWC)

DATE OF FINAL REPORT: 11/01/2019

COMMITTEE ASSIGNMENT: Council I Council II Council III Executive Board

REPORT SUBMITTED BY: Anna Starobin, Jaime Hernandez

COMMITTEE CHARGE(S):

Issue # 2018-III-013: Re-Create - Produce Wash Water Committee

1. *Develop a Produce Washing and Crisping Guidance document for Retail Food Establishments which includes the following:*
 - a. *Detail the handling, cleaning, and sanitation practices related to washing and crisping of produce.*
 - b. *Describe the criteria for produce crisping vs. produce washing.*
 - c. *Clarify the types of chemicals and their use for washing and crisping.*
2. *Report findings and recommendations back to the 2020 Conference for Food Protection Biennial Meeting.*

COMMITTEE WORK PLAN AND TIMELINE:

1. Created subgroup will continue working on the guideline draft (Members: Amanda Garvin; Erich Hess; Jaime Hernandez; Janet Buffer; Jill Hollingsworth; Kris Zetterlund; Rick Barney; Todd Rossow; Anna Starobin) (**complete**)
2. The chapters of the future guideline will be created. (**complete**)
3. Washing and crisping methods, considerations, and comments will be listed in a table as an example of most commonly used produce washing methods and risk reduction associated with each of the methods. (**complete**)
4. Pre-requisite SOPs for produce washing and crisping will be prepared and included into the guideline. (**Outside of the committee charge, per CFP Board members Keith Jackson and Christine Applewhite**)
5. Diagram/decision tree for using various chemicals used in produce washing with jurisdictions regulated those chemicals will be created. (**complete**)
6. After developing the guidance document, said document will be peer-reviewed between Committee members and FDA consultants to ensure that all details from the charge have been fulfilled. June-July 2019 (**complete**)
7. After completion of the charge, the Committee will report back to the 2020 Conference for Food Protection Biennial Meeting. (**complete**)
8. Issues identified during the committee work will be prepared and submitted to CFP (September-December 2019) (**complete**)

COMMITTEE ACTIVITIES:

1. Dates of committee meetings or conference calls:

- a. 9/25/18; 10/23/18; 11/26/18; 12/17/18; 1/28/19; 2/25/19; 3/25/19; 4/22/19; 5/20/19; 6/24/19; 7/29/19; 8/26/19; 10/3/19
- b. Working group had conference calls at least every other week, as well as multiple e-mail communications.

2. Overview of committee activities:

- a. Committee member roster approved.
- b. Issued a guideline which covered most common methods for produce washing and crisping in retail. Risk reduction for each method recommended. Relevant references are searched and included.
- c. The types of chemicals and their use for washing and crisping clarified.
- d. Periodic reports submitted.
- e. Final report submitted.

3. Charges COMPLETED and the rationale for each specific recommendation:

1. Develop a Produce Washing and Crisping Guidance document for Retail Food Establishments which includes the following:

- a. Detail the handling, cleaning, and sanitation practices related to washing and crisping of produce.
- b. Describe the criteria for produce crisping vs. produce washing.
- c. Clarify the types of chemicals and their use for washing and crisping.

2. Report findings and recommendations back to the 2020 Conference for Food Protection Biennial Meeting.

4. **Charges INCOMPLETE and to be continued to next biennium:**

None

COMMITTEE REQUESTED ACTION FOR EXECUTIVE BOARD:

X No requested Executive Board action at this time; all committee requests and recommendations are included as an Issue submittal.

LISTING OF CFP ISSUES TO BE SUBMITTED BY COMMITTEE:

1. **Committee Issue #1:** PWWC 1- Acknowledgement of the 2018-2020 Produce Wash Water Committee Final Report and disbanding the 2018-2020 Produce Wash Water Committee

a. List of content documents submitted with this Issue:

- (1) **Committee Final Report (see attached PDF)**
- (2) **Committee Member Roster (see attached PDF)**
- (3) **Guide for Washing and Crisping Whole, Raw Fruits and Vegetables at Retail Food Establishments**

b. List of supporting attachments:

(1) **Meeting Notes. All meeting notes were approved by the majority of the voting members via e-mail responses.**

2. **Committee Issue #2:** PWWC 2 - Posting of the Guidance Document of the 2018-2020 Produce Wash Water Committee to the Conference for Food Protection website.

List of supporting attachments:

- (1) **Guide for Washing and Crisping Whole, Raw Fruits and Vegetables at Retail Food Establishments**

3. **Committee Issue #3:** PWWC 3 - 4-302.15 Fruit and Vegetable Wash Solutions, Testing Devices

List of supporting attachments: x No supporting attachments submitted