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**COMMITTEE NAME: Produce Wash Water Committee (PWWC)**

**DATE OF FINAL REPORT:** 11/01/2019

**COMMITTEE ASSIGNMENT: ☐ Council I ☐ Council II x 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:
	1. *Detail the handling, cleaning, and sanitation practices related to washing and crisping of produce.*
	2. *Describe the criteria for produce crisping vs. produce washing.*
	3. *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:**

# Dates of committee meetings or conference calls:

# 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

# Working group had conference calls at least every other week, as well as multiple e-mail communications.

1. ***Overview of committee activities:***
	1. Committee member roster approved.
	2. 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.
	3. The types of chemicals and their use for washing and crisping clarified.
	4. Periodic reports submitted.
	5. Final report submitted.
2. ***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:

* 1. *Detail the handling, cleaning, and sanitation practices related to washing and crisping of produce.*
	2. *Describe the criteria for produce crisping vs. produce washing.*
	3. *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.

1. ***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:**

### Committee Final Report (see attached PDF)

* 1. ***Committee Member Roster (see attached PDF)***
	2. ***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***
1. ***Committee Issue #3*:** PWWC 3 - *4-302.15 Fruit and Vegetable Wash Solutions, Testing Devices*

**List of supporting attachments: x No supporting attachments submitted**