

**Conference for Food Protection
2020 Issue Form**

Issue: 2020 III-007

Council Recommendation: Accepted as Submitted _____ 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 - Issue 1: Report of Produce Wash Water Committee (PWWC)

Issue you would like the Conference to consider:

The Produce Wash Water Committee was re-created at the 2018 Biennial Meeting. The Committee was charged to develop a Produce Washing and Crisping Guidance Document for Retail Food Establishments. This Committee completed the charges assigned. Since the charges assigned at the 2018 Biennial meeting have been fulfilled, the Committee is requesting for the Conference for Food Protection to disband the Produce Wash Water Committee. Additionally, 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., FSMA 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 2017 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

Recommended Solution: The Conference recommends...:

- a. Acknowledgement of PWWC Report and Roster
- b. Thank you and acknowledgement of Committee Members and their work
- c. Disbanding of the Committee.

Submitter Information 1:

Name: Anna Starobin
Organization: ECOLAB
Address: 8300 Capital Dr
City/State/Zip: Greensboro, NC 27409
Telephone: 336 931 2185
E-mail: anna.starobin@ecolab.com

Submitter Information 2:

Name: Jaime Hernandez
Organization: DC Health
Address: 899 North Capital St NW
City/State/Zip: Washington,, DC 20002
Telephone: 202-535-2180
E-mail: Jaime.Hernandez@dc.gov

Content Documents:

- "Committee Final Report"
- "Committee Member Roster"
- ""Guide for Washing and Crisping Whole Raw Fruits and Vegetables at Food"

Supporting Attachments:

- "Meeting notes"

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.