

**Conference for Food Protection
2020 Issue Form**

Issue: 2020 I-028

Council Recommendation: Accepted as Submitted _____ Accepted as Amended _____ No Action _____

Delegate Action: Accepted _____ Rejected _____

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Issue History:

This is a brand new Issue.

Title:

Amend Food Code – Permit Pet Dogs in Outdoor Dining Areas

Issue you would like the Conference to consider:

Within the past 13 years, 19 states and the District of Columbia have adopted policies through various mechanisms to allow pet dogs in outdoor dining areas, a map of which is included as a supporting attachment titled "States Allowing Pet Dogs in Outdoor Dining Areas." However, significant confusion remains for food establishment owners as to whether they are permitted to allow pet dogs in their jurisdiction, and if they are, what additional procedures are necessary to ensure food safety is not compromised. Amending Section 6-501.115 of the Food Code to allow pet dogs in outdoor dining areas would provide clear guidance to states and municipalities that such activity would not compromise public health, provided the safeguards included in this proposal are followed.

Public Health Significance:

As pet ownership rises in the United States, an increasing number of people are looking to incorporate their pets into more aspects of their daily lives, including bringing them to retail and dining establishments. With this increasing demand, more and more restaurants are adopting pet-friendly policies that allow pet dogs in their outdoor dining areas.

The movement to allow pet dogs in outdoor dining areas began in the mid- to late-2000s when four states passed legislation giving municipalities discretion to permit pet dogs in outdoor dining areas, provided they follow certain regulatory requirements: Florida, Illinois, Minnesota, and Tennessee. In 2011, Maryland and New Mexico went a step further and enacted laws allowing restaurants to permit the practice under certain circumstances. However, there was still limited research as to the public safety effects and risks of allowing pet dogs in outdoor dining facilities.

In 2012, Food Standards Australia New Zealand (FSANZ), the government agency responsible for developing food standards for Australia and New Zealand, proposed amending its Food Standards Code to allow pet dogs in outdoor dining areas of food establishments. As part of its deliberation, FSANZ conducted a risk assessment to

determine the food safety implications arising from the proposal. A copy of the risk assessment is included as a supporting attachment, titled "FSANZ Risk Assessment - Companion Dogs in Outdoor Dining Areas." The agency determined that the risk to humans is "very low to negligible" and approved the proposal for the following reasons:

- Dogs would not be ordinarily allowed into food preparation areas, making the risk of direct contact with food negligible;
- Indirect foodborne transmission of diseases through an intermediary, such as rodent, insects, or food establishment personnel, is highly unlikely. This relies on the occurrence of two events: (1) a successful transmission from pet dog to intermediary, and (2) successful transmission from intermediary to customer. The probability of either event was determined to be low;
- Potential direct or indirect contamination of food from pet dogs can be managed through compliance with general food safety and hygiene standards; and
- Studies indicated that contact between people and dogs that are not their own is limited, minimizing the potential for contact and, consequently, transmission of diseases from dogs to humans.

Since then, more states have enacted policies that would allow pet dogs in outdoor dining areas, e.g.:

- In 2014, California passed legislation allowing the practice under certain circumstances, citing the FSANZ risk assessment in the bill analysis.
- New York passed legislation similar to the California bill in 2015.
- In November 2019, due to increasing pressure from restaurant owners and local officials, Mississippi State Department of Health announced a policy change, whereby restaurants may apply for a variance to the state's Food Code to create dog-friendly outdoor dining spaces.

As a result of these different approaches, there is a hodgepodge of states and municipalities that allow pet dogs in outdoor dining areas, each with their own set of food safety standards for restaurants to follow. This has led to confusion on the part of restaurant owners and customers as to whether food establishments are allowed to have dog-friendly outdoor dining areas and, if so, what sanitary requirements they are required to follow.

This submission would neutralize this problem by giving food establishments the flexibility to allow pet dogs in outdoor dining areas and establish strong regulatory requirements restaurants to ensure food safety. Many retailers have outdoor seating areas, and this proposal is in line with their business practices and customer needs. One national set of standards for businesses brings clarity to businesses and customers and embraces the growing trend of people incorporating their pets into everyday activities, without compromising public safety.

Recommended Solution: The Conference recommends...:

A letter be sent to the FDA requesting that Section 6-501.115 of the most current edition of the Food Code be amended as follows (new language is underlined; existing language to be deleted is in strikethrough format):

6-501.115 Prohibiting Animals.

A. Except as specified in ¶¶ (B) and (C) of this section, live animals may not be allowed on the premises of a food establishment.

B. Live animals may be allowed in the following situations if the contamination of food; clean equipment, utensils, and linens; and unwrapped single-service and single-use articles can not result:

1) Edible fish or decorative fish in aquariums, shellfish or crustacea on ice or under refrigeration, and shellfish and crustacea in display tank systems;

2) Patrol dogs accompanying police or security officers in offices and dining, sales, and storage areas, and sentry dogs running loose in outside fenced areas;

3) In areas that are not used for food preparation and that are usually open for customers, such as dining and sales areas, service animals that are controlled by the disabled employee or person, if a health or safety hazard will not result from the presence or activities of the service animal;

4) Pets in the common dining areas of institutional care facilities such as nursing homes, assisted living facilities, group homes, or residential care facilities at times other than during meals if:

a. Effective partitioning and self-closing doors separate the common dining areas from food storage or food preparation areas,

b. Condiments, equipment, and utensils are stored in enclosed cabinets or removed from the common dining areas when pets are present, and

c. Dining areas including tables, countertops, and similar surfaces are effectively cleaned before the next meal service; ~~and~~

5) In areas that are not used for food preparation, storage, sales, display, or dining, in which there are caged animals or animals that are similarly confined, such as in a variety store that sells pets or a tourist park that displays animals; and

6) Pet dogs under the control of a person in an outdoor dining area, or a designated portion of it, if:

a. The owner of the food establishment elects to allow pet dogs.

b. The pet dog is on a leash or confined to a pet carrier.

c. A separate outdoor entrance is present where pet dogs enter without going through the food establishment.

d. Signs are conspicuously posted indicating that pet dogs are allowed in the outdoor dining area.

e. Pet dogs are not allowed on chairs, benches, seats, or other fixtures.

f. The outdoor dining area is not used for food or drink preparation or the storage of utensils.

g. Food and water provided to dogs shall only be in single-use disposable containers.

h. Food establishment employees are prohibited from having direct contact with dogs while on duty. Any employee who does have such direct contact shall wash their hands thoroughly.

i. The outdoor dining area is maintained clean, and surfaces that have been contaminated with dog excrement or other body fluids shall be cleaned and sanitized.

j. A covered refuse container shall be located in the outdoor dining area and shall be used exclusively to store all pet waste generated.

k. The food establishment owner ensures compliance with local ordinances related to sidewalks, public nuisance, and sanitation, and

l. The food establishment owner shall request that a pet dog owner remove from the establishment any dog that menaces, threatens or bites any person or other dog. The food establishment owner shall not serve a dog owner who refuses to comply with a request to remove such a dog.

C. Live or dead fish bait may be stored if contamination of food; clean equipment, utensils, and linens; and unwrapped single-service and single-use articles can not result.

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Supporting Attachments:





- "Pet Dogs In Outdoor Dining Areas - Current State Policies"
- "FSANZ Companion Dogs in Outdoor Dining Areas Risk Assessment"
- "Letter of Support - Mayor of St. Petersburg, FL"
- "Letter of Support - Mississippi State Department of Health"

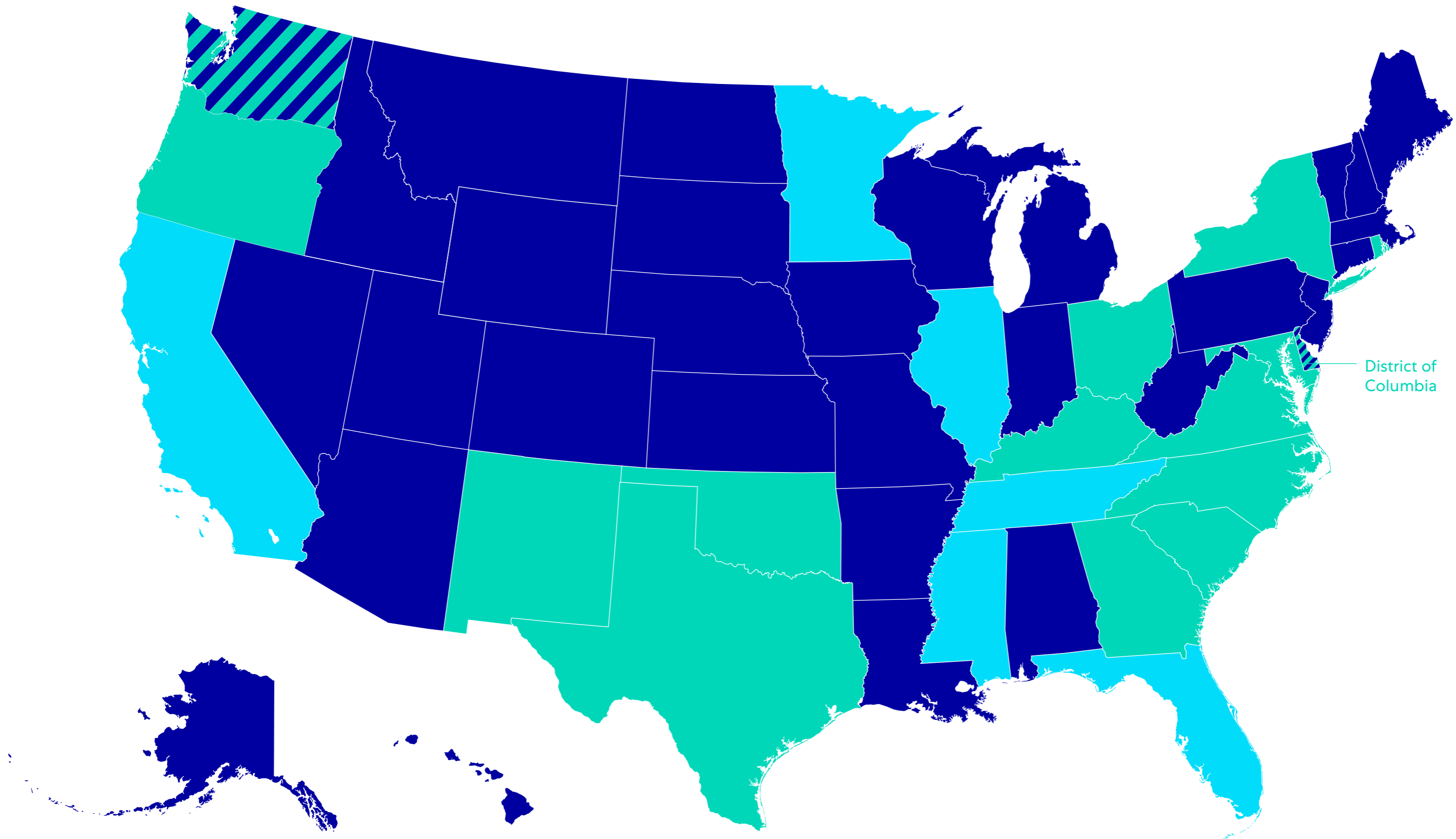
It is the policy of the Conference for Food Protection to not accept Issues that would endorse a brand name or a commercial proprietary process.

Pet Dogs in Outdoor Dining Areas

Current state policies

December 2019

-  Pets allowed in outdoor dining areas (14)
-  Pets NOT allowed in outdoor dining areas (29)
-  Local municipalities decide if pets are allowed in outdoor dining areas (6)
-  Rulemaking underway to allow pets in outdoor dining areas (2)



Supporting document 1

Risk assessment – Proposal P1018

Companion Dogs in Outdoor Dining Areas

Background

Clause 24 of Standard 3.2.2 of *Australia New Zealand Food Standards Code* (the Code), shown in the box below, specifies food safety requirements in relation to the control and management of live animals and pests in areas in which food is handled¹. It is the food business's responsibility to manage live animals and pests in the food preparation and service area to ensure food and drink handled in the premises are safe for consumers. This includes not permitting live animals in areas in which food is handled.

24. Animals and pests

- (1) A food business must –
- (a) subject to paragraph (b), not permit live animals in areas in which food is handled, other than seafood or other fish or shellfish;
 - (b) permit an assistance animal only in dining and drinking areas and other areas used by customers;
 - (c) take all practicable measures to prevent pests entering the food premises; and
 - (d) take all practicable measures to eradicate and prevent the harbourage of pests on the food premises and those parts of vehicles that are used to transport food.

(2) In subclause (1), 'assistance animal' means an animal referred to in section 9 of the *Disability Discrimination Act 1992* of the Commonwealth.

Editorial note:

Section 9 of the *Disability Discrimination Act 1992* refers to a guide dog, a dog trained to assist a person in activities where hearing is required and any other animal trained to assist a person to alleviate the effect of a disability.

Different approaches have been taken to manage the implementation of the presence of companion dogs in outdoor dining areas which form part of the food business premises. The presence of companion dogs in the outdoor dining areas of the premises operated by a food business, in addition to guide dogs, is permitted in New South Wales, South Australia, and Victoria, subject to the permission of the food businesses operating the outdoor dining areas. In Western Australia, local government authorities will actively enforced the compliance by a food business with the above standard only when there is evidence of a present risk of unsafe or unsuitable food being sold by a particular food business.

This risk assessment is prepared to describe food safety implications arising from the presence of companion dogs in outdoor dining areas attached to a food business.

¹ In Standard 1.1.1 of the Code, **handling** of food includes the making, manufacturing, producing, collecting, extracting, processing, storing, transporting, delivering, preparing, treating, preserving, packing, cooking, thawing, serving or displaying of food. Clause 24 of Standard 3.2.2 therefore prohibits pet animals from being present in outdoor dining areas where food for sale is being served to customers. This prohibition does not apply if the food consumed has already been purchased.

Scope of the assessment

The following risk assessment presents an outline of the common zoonotic pathogens² potentially associated with companion dogs in Australia; their common modes of transmission; the likelihood that these pathogens are transmitted to humans through a foodborne route; and the food safety risk posed to consumers in outdoor dining areas if companion dogs were permitted to be present.

Human pathogens potentially carried by companion dogs and routes of transmission

1. Pathogens carried by dogs

Zoonotic pathogens potentially carried by dogs include bacteria, fungi, parasites, protozoa and viruses. Pathogens shown to be transmittable to humans from domestic dogs in Australia are summarised in Table 1.

Table 1: Zoonotic pathogens potentially carried by dogs

Pathogens	Microbiological and epidemiological characteristics	Comments and likely mode of transmission
Bacteria		
<i>Campylobacter</i> spp.	<i>Campylobacter</i> species are commonly found in the intestines of food animals, birds, dogs and cats.	Known to be foodborne; young animals are more likely to excrete the pathogen.
Shiga toxin-producing <i>Escherichia coli</i> (STEC)	STEC bacteria have been isolated from animals such as cattle, pigs, sheep, dogs, cats, horses, and birds including seagulls and geese.	Known to be foodborne; children and immune-compromised individuals are at higher risk of STEC caused illnesses.
<i>Leptospira interrogans</i>	<i>Leptospira</i> species, notably <i>L. interrogans</i> are pathogenic, causing leptospirosis in humans and animals.	Leptospirosis is a rare disease of dogs in Australia; can be foodborne but mostly an occupational disease associated with cattle or through exposure to contaminated (by animal urine) waterways.
<i>Salmonella</i> spp.	<i>Salmonella</i> spp. are found in a wide range of animals including ruminants, poultry and dogs, and in various environmental sources, such as water, soil and animal faeces.	Known to be foodborne; children and immune-compromised individuals are at higher risk of <i>salmonella</i> cause illnesses.
<i>Yersinia enterocolitica</i> and <i>Y. pseudotuberculosis</i>	<i>Y. enterocolitica</i> and <i>Y. pseudotuberculosis</i> infects humans and a wide range of animals including dogs. <i>Y. enterocolitica</i> is usually transmitted to humans through ingestion of insufficiently cooked pork or contaminated water.	Known to be foodborne; transmission to humans is achieved through ingestion of contaminated food.
Protozoa		
<i>Cryptosporidium</i> spp.	Humans and animals such as horses, pigs, sheep, goats, cattle, dogs and cats can be infected by <i>Cryptosporidium</i> spp.	Can be foodborne but person to person transmission is more common; children and immune-compromised individuals are at higher risk of disease.
<i>Giardia</i> spp.	<i>Giardia</i> spp. can infect humans and many animals. <i>Giardia</i> is transmitted from host to host by ingesting cysts through contaminated feed or water.	Can be foodborne but person to person and contact with waterways are more common forms of transmission.
Parasites		
<i>Dipylidium</i> (dog tapeworm)	<i>Dipylidium</i> and <i>Echinococcus</i> are tapeworms of cats and dogs. People become infected	Hydatids are rare in domestic dogs in Australia and infection of dogs requires

² Zoonotic pathogens refer to pathogens that can be transmitted (sometimes via a vector) to humans through non-human animals, both domestic and wild.

<i>Echinococcus</i> (hydatids)	when they accidentally swallow tapeworm (Dipylidium) larvae excreted by flea or eggs in (<i>Echinochoccus</i>) infected faeces. Infection with <i>Echinococcus</i> results in hydatid disease.	an intermediate (sheep) host. Not known to be foodborne.
<i>Ancylostoma caninum</i> (dog hookworm)	<i>Ancylostoma caninum</i> is a parasite nematode. It lives in the small intestine of its host, such as dogs. <i>A. caninum</i> can infect humans.	Not known to be foodborne; contact with environment and skin penetration is the most common form of transmission to humans.
<i>Toxocara canis</i> (dog roundworm)	Adult worms of the <i>Toxocara canis</i> live in the small intestine of dogs and puppies. Almost all puppies are infected at or soon after birth. <i>Toxocara</i> eggs can survive for years in the environment, and humans typically ingest the eggs via oral contact with contaminated hands.	Not known to be foodborne; direct contact with animals is the most common form of transmission to humans.

Although uncommon, companion dogs fed with raw meat can also be infected by *Bacillus anthracis*, *Clostridium botulinum*, *C. perfringens*, *Listeria monocytogenes*, *Mycobacterium bovis*, *M. tuberculosis*, and *Yersinia enterocolitica* (Lejeune and Hancock 2001).

While it is out of the scope of this assessment, it is also relevant to note that dog bites can transmit multiple microorganisms. Some of them are pathogenic to humans, most commonly *Pasteurella* species. Infections acquired through dog bites are the most common form of disease transmitted to humans from dogs.

Symptoms of human diseases caused by pathogens listed in Table 2 are described in Appendix 1.

2. Prevalence of pathogens in dogs

Although there are published data indicating the prevalence of zoonotic pathogens in dogs, most of the data relate to investigations after dogs have been exposed to zoonotic pathogens through raw food diets. The following data demonstrates the variability in positive stool samples detected for several common pathogenic agents in dogs:

- pathogenic *Campylobacter* spp. in dogs has been reported to be in the range of 2.4% to 47% (Lenz et al. 2009, McKill et al. 2009, Workman et al. 2005);
- STEC O157 has been reported at 3% prevalence (Hancock et al. 1998); and
- pathogenic *Salmonella* spp. has been reported in the range of 14% to 44% (Joffe and Schlesinger 2002; Finley et al. 2007; Lenz et al. 2009).

In general only a small number of samples were collected in the above studies. This would also contribute to the variability in the observed prevalence. Despite this, and the different methodologies used, it is apparent that dogs may at times harbour and excrete pathogens of public health concern to a varying extent.

3. Routes of transmission of zoonotic pathogens from dogs to humans

The pathogens listed in Table 2 can be transmitted to humans through one or more of the following routes:

- consumption of food and/or water contaminated by faeces of infected dogs
- direct contact with parts of the infected companion dog that may have been contaminated with faeces of infected dogs, such as the skin, fur, or mouth
- an intermediate vector, for example ticks or fleas carried by dogs (Stehr-Green and Schantz 1987).

Situations where human illness has been caused by consumption of food contaminated by pathogens originating from an infected dog are most likely rare and no reports have been identified in a literature scan. Therefore the studies described below focus on illness caused by direct contact with pathogens carried by dogs and provide a basis for identifying the pathogens which theoretically are transmissible via a foodborne route.

The most common route of transmission of zoonotic pathogens from dogs to humans is through direct contact with faecally contaminated material. Dogs, particularly puppies, are more likely to carry and therefore readily excrete pathogens. They present a significant risk of transmitting zoonotic pathogens to young children who come into contact with them in a family environment (Salfield and Pugh 1987; Hald and Madsen 1997). Transmission of STEC O157 to young children from infected dogs through direct contact has been demonstrated (Trevena et al. 1996).

Published Australian data demonstrating an epidemiological link between human illness and contact with pet animals are scarce. In a case-control study of risk factors associated with *Campylobacter* infection in Australia, Stafford et al. (2008) reported that contact with domestic dogs aged less than 6 months was an independent risk factor for acquiring campylobacteriosis. The study however, did not reveal any association that dogs were a significant risk factor for acquiring campylobacteriosis through foodborne exposure.

One Australian publication reported an investigation of 27 human cases of *Cryptosporidium* infection that occurred in association with an animal nursery at an agricultural show. Although several species of animals were present including dogs, puppies, calves, chickens, goats, pet rats, rabbits, sheep, and some native animals, the investigation (Ashbolt et al. 2003) concluded that *Cryptosporidium* was most likely acquired through human contact with infected faeces present in hay used by ruminants. An Australian PhD study³ that examined gastrointestinal parasites in dogs and cats in Australia concluded that *Cryptosporidium* arising from companion animals is of limited significance in terms of transmitting disease to healthy people.

Parasites such as hookworm, roundworm and tapeworm in dogs are commonly under control in Australia as a result of preventative worming programs for domestic dogs and present a low risk to consumers if the health of companion dogs is appropriately maintained. Again direct transmission through close contact with dogs, particularly in children, is the most common route of transmission for these agents.

Human leptospirosis caused by *Leptospira interrogans* is commonly associated with outdoor water activities where transmission is a result of exposure to contaminated water, most often through rodents. Published data of Australia's National Notifiable Disease Surveillance System indicate that approximately 100 to 150 cases of human leptospirosis are reported each year in Australia. Human leptospirosis in Australia is largely occupational and associated with those working in the intensive animal farming sector and livestock industries. Eating contaminated food or drinking contaminated water however can be responsible occasionally for the transmission of *Leptospira interrogans* to humans according to a factsheet on leptospirosis prepared by the NSW Department of Health (NSW Health, 2007). However, clinical leptospirosis in dogs is rare in Australia (Biosecurity Australia, 2000).

The available literature indicates that *Campylobacter* spp., STEC and pathogenic *Salmonella* spp. are the most likely pathogenic organisms that could be transmitted, via food, to humans from infected dogs. This could potentially arise through consumption of food contaminated

³ <http://researchrepository.murdoch.edu.au/703/1/01Front.pdf>

with dog faecal material or through food handlers who have been in contact with faeces of infected dogs.

4. Factors influencing shedding of pathogenic microorganisms in dogs

Faecal shedding of zoonotic pathogens in dogs is influenced by a range of factors. It is known that inclusion of ingredients such as raw pork, chicken and eggs in the diet of dogs can increase the faecal shedding of pathogens such as *Campylobacter* spp., STEC and *Salmonella* spp. Intake of raw meat has been assumed to be the main vehicle through which dogs acquire these pathogens (Fox 1998; Green 1998; Lenz et al. 2009).

Shedding of zoonotic pathogens such as STEC and *Salmonella* by animals is frequently higher in summer and autumn (NASPHV, 2007). During this period, outdoor dining activities are more common and therefore higher exposure to people from potential pathogens may occur.

5. Studies on interactions between humans and dogs

The nature and extent of interaction between humans and their companion dogs has been examined in some communities in the United Kingdom with a view to assessing the risk of disease transmission from pets (Westgarth et al. 2007 and 2008). In general, the greatest and most intimate contact (e.g. playing, cuddling, feeding, allowing pets to lick the owner and sleeping in close proximity) was seen between the owner and his or her dog, suggesting that the highest risk of zoonotic disease transmission would occur in the home and with family members. When dogs were outside the home, there was minimal contact (mainly patting) with other people and this mainly occurred when walking the dog. Other dog-owners tended to have most of this contact as opposed to people that did not own dogs (Westgarth et al. 2007).

Heller et al. (2011) also studied the interactions between humans and companion dogs in a Scottish community to explore the differences between dog-owners and non-dog-owners with respect to hygiene and knowledge of zoonotic disease. This study confirmed that closer contact occurred between dog-owners and their own dogs compared with dogs of other owners. However, it also showed that dog owners were no more likely to have intimate interactions (play, cuddle, feed treats) with non-owned dogs compared to those not owning a dog. The study implied that the potential routes for pathogen transmission from non-owned dogs are similar and minimal for both dog owners and non-dog-owning humans. This was in contrast to the comparatively greater number of routes and risk factors that are likely to be present between dog-owners and their own dogs.

6. Potential modes of transmission of pathogens from companion dogs to food

Food served in outdoor dining settings may potentially be contaminated with zoonotic pathogens carried by companion dogs via the following routes (Figure 1).

Food hygiene and safety regulations in most jurisdictions include basic measures to restrict the movement of companion dogs in outdoor dining areas such that food prepared and/or served by food businesses would not come into direct contact with companion dogs or dog faeces. It is therefore considered that transmission of pathogens by companion dogs in outdoor dining areas to consumers through the direct contact scenario in Figure 1 is unlikely.

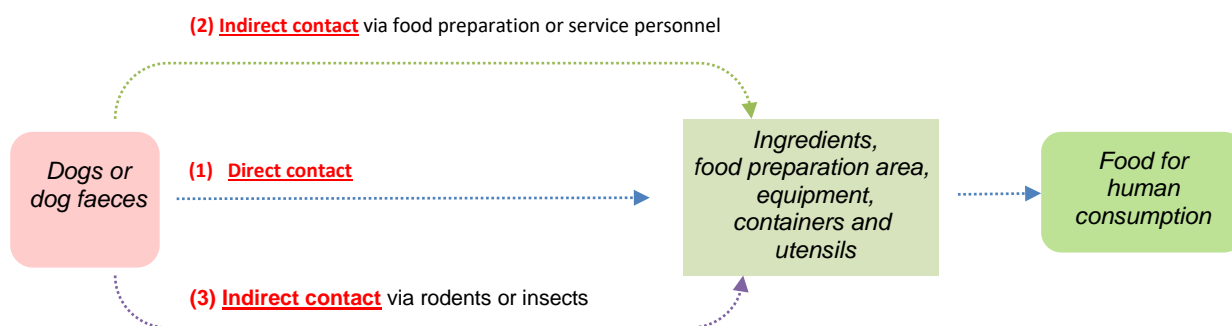


Figure 1: Mode of transmission of pathogens from infected dogs to food

A second possibility by which food could become contaminated with infectious faecal material of companion dogs is through the restaurant staff that prepares and/or serves food (scenario 2 shown in Figure 1). This route involves personnel handling or touching an infectious companion dog and then handling food or food preparation equipment or utensils without washing hands thoroughly. Therefore, in these circumstances food contamination would be due to unhygienic practices of food preparation or service personnel and not due to direct contact of dogs with food preparation areas. Clause 13 of Standard 3.2.2 requires a food handler not handle food or surfaces likely to come into contact with food in a way that is likely to compromise the safety and suitability of food. Clause 15 of Standard 3.2.2 requires a food handler must wash his or her hands whenever his or her hands are likely to be a source of contamination of food. Provided that the food preparation and service personnel and the food businesses comply with these requirements, transmission of pathogens from companion dogs through food via scenario 2 above is also unlikely.

A third route of food contamination could arise through rodents or insects acting as carriers of human pathogens (scenario 3 in Figure 1). However, the likelihood of this occurring is again dependent on the general hygiene, as well as pest management control measures, maintained by the food business. A food business is required to ensure its premises are kept clean (clause 19 of Standard 3.2.2 of the Code), to take all practicable measures to prevent pests entering the food premises, and to eradicate and prevent the harbourage of pests on the food premise (clause 24 of Standard 3.2.2 of the Code). Provided that food businesses comply with these requirements, transmission of pathogens to food via indirect contact with rodents or insects is also unlikely.

7. Assistance animals

Clause 24 of Standard 3.2.2 of the Code permits assistance animals to be present in dining, drinking or other areas of food establishments used by customers. This is to ensure compliance with the Commonwealth *Disability Discrimination Act (1992)*. Although assistance animals, such as guide dogs, present the same potential to carry zoonotic pathogens, these animals are generally thoroughly trained to follow a set of standard behaviour in public areas. Companion dogs which are not trained to this level of standard behaviour may present a slightly higher risk of transmitting zoonotic diseases to consumers through food if they were allowed in alfresco dining areas.

Conclusion

The potential risk of foodborne transmission of zoonotic agents from companion dogs in outdoor dining settings to humans is considered to be very low to negligible. This is supported by the following factors:

- The likelihood of direct contact of food or food preparation areas with infected companion dogs or dog faeces is negligible as dogs would not ordinarily be allowed into food preparation areas.
- Acquiring diseases through indirect foodborne transmission routes requires the involvement of an intermediate vector. As illustrated in Figure 1, such vectors may include food preparation personnel, food service personnel or rodents/insects. A successful foodborne disease transmission through an intermediate vector is dependent on (1) a successful transmission of pathogens carried by companion dogs to an intermediate vector, and (2) a successful transmission of such pathogens to humans through food contaminated by the intermediate vector. Therefore the likelihood of acquiring diseases carried by companion dogs in outdoor dining areas involving an intermediate vector is predicted to be very low, because the probability of the occurrence of one event that is dependent on the occurrence of two consecutive events⁴ is very low when the probabilities of the occurrence of the two consecutive events are themselves both low.
- Potential contamination of food directly from companion dogs, or indirectly through contaminated intermediate vectors, in outdoor dining settings is managed through compliance with general food safety standards and food safety management or control programs for restaurant food hygiene.
- Studies on human-dog interactions indicate that, in general, contact between people and dogs that are not their own pet/s is limited. This minimises the potential for contact and consequently the transmission of pathogens from dogs in outdoor dining settings to humans.

Zoonotic pathogens originating from companion dogs present in outdoor dining areas represent a theoretical foodborne disease risk to consumers dining in these settings in Australia. This risk may be slightly higher for young children and immune-compromised individuals. However, the overall level of food safety risk arising from the presence of companion dogs in such settings is expected to be very low to negligible. Adherence to good hygienic practices in food preparation and service, maintenance of cleanliness, and proper pest control by food businesses should contribute to the minimisation of any potential risk of foodborne transmission of pathogens potentially carried by companion dogs in outdoor dining areas.

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⁴ The probability of the occurrence of one event (P_A for the probability of occurrence of event A) that is dependent on the occurrence of two consecutive events (event B and C) is the product of the probabilities of occurrence of the two consecutive events (P_B for the probability of occurrence of event B and P_C for the probability of occurrence of event C), i.e. $P_A = P_B \times P_C$.

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APPENDIX 1: Symptoms of human diseases caused by zoonotic pathogens potentially carried by dogs⁵

Pathogen	Symptoms of human infection
Bacteria	
<i>Campylobacter</i> spp.	Both <i>Campylobacter jejuni</i> and <i>C. coli</i> cause diarrhoea, fever, abdominal pain, nausea, and headache and muscle pain in humans. Most symptoms caused by <i>Campylobacter</i> are self-limiting. <i>Campylobacter</i> are responsible for the highest number of gastroenteritis cases in humans in Australia. <i>Campylobacter</i> transmission to humans occurs primarily through food consumption, for example, consumption of unpasteurised milk, non-chlorinated water and undercooked poultry meat.
Shiga toxin-producing <i>Escherichia coli</i> (STEC)	Human illness caused by STEC is characterised by severe abdominal pain and diarrhoea, initially watery but becoming grossly bloody. Occasionally vomiting occurs. Fever is either low-grade or absent. The illness is usually self-limiting and lasts for an average of 8 days. More severe disease may be seen in children and immune-compromised persons, including haemolytic uraemic syndrome in children. STEC have been identified as the cause of some of the major foodborne outbreaks in Australia and overseas.
<i>Leptospira interrogans</i>	Various serovars of <i>L. interrogans</i> can cause leptospirosis in humans. Leptospirosis is most common in the tropics, and has recently been recognized as a re-emerging infectious disease among animals and humans. Leptospirosis begins with fever, chills, muscle aches, intense headache, and vomiting, followed by meningitis, liver damage and renal failure if not treated. The symptoms in humans appear after a 4–14 day incubation period.
<i>Salmonella</i> spp.	<i>Salmonella</i> infection causes acute enteritis and individuals can display nausea, vomiting, abdominal cramps, diarrhoea, fever, and headache. Infected individuals may develop arthritic symptoms 3-4 weeks after onset of acute symptoms. The onset time is 6-48 hours after infection. <i>Salmonella</i> spp. is a major cause of foodborne illnesses in Australia.
<i>Yersinia enterocolitica</i> and <i>Y. pseudotuberculosis</i>	Yersiniosis mainly occurs in these children younger than 5 years old and is frequently characterized as gastroenteritis, with diarrhoea and/or vomiting accompanied by fever and abdominal pain. A small proportion of children (less than 10%) produce bloody stools. <i>Yersinia</i> infections mimic appendicitis and mesenteric lymphadenitis, but the bacteria may also cause infection in other sites, such as wounds, joints, and the urinary tract. The illness might last from a few days to 3 weeks.
Protozoa	
<i>Cryptosporidium</i> spp.	The pathogen causes cryptosporidiosis in humans. Infected individuals may show symptoms 2 to 10 days after infection of watery diarrhoea, stomach cramps, dehydration, nausea, vomiting, and fever and weight loss. The symptoms usually last about 1 to 2 weeks, and may progress in cycles.
<i>Giardia</i> spp.	The pathogen causes giardiasis in humans. Infected individuals may show symptoms, mainly diarrhoea, 1 to 2 weeks after infection. Other symptoms include flatulence, greasy stools and stomach cramps and nausea. The symptoms usually last 2 to 6 weeks but can be persistent.
Parasites	
<i>Dipylidium</i> (dog tapeworm) <i>Echinococcus</i> (dog tapeworm)	Human infection caused by <i>Dipylidium</i> (dog tapeworm) or <i>Echinococcus</i> (dog tapeworm) has not been shown to be foodborne. Dipylidiosis in humans is often asymptomatic but can result in anal itching and abdominal pain. In humans, <i>Echinococcus</i> infection may result in tissue cysts that can persist and grow for years. They are regularly found in the liver and are asymptomatic until their growing size produces symptoms or are accidentally discovered. Disruption of the cysts (spontaneous or iatrogenic) can be life threatening due to anaphylactic shock.
<i>Ancylostoma caninum</i> (dog hookworm)	Larvae of <i>A. caninum</i> typically enter a human host by skin penetration, although infection by oral ingestion is possible. These larvae probably remain dormant in skeletal muscles and create no symptoms. In some individuals, larvae may reach the gut and mature into adult worms. Adult worms secrete various potential allergens into the intestinal mucosa. Some patients have been reported to have increasingly severe recurrent abdominal pain, which may be analogous to a response to repeated insect stings.
<i>Toxocara canis</i> (dog roundworm)	Most infections mild and self-limiting. A proportion may result in larvae migrating to the eyes causing ocular larva migrans, which occurs most commonly in children 6-14 years old. In children younger than 5 years, roundworm larvae tend to migrate to the organs such as the lungs and liver.

⁵ Information in the table was collected from various food safety risk assessments prepared by FSANZ and supplemented with data sourced from the website of U.S. Food and Drug Administration.



OFFICE OF THE MAYOR

CITY OF ST. PETERSBURG

RICK KRISEMAN, MAYOR

December 20, 2019

Conference for Food Protection
2020 Biennial Meeting
30 Elliott Court
Martinsville, IN 46151-1331

RE: Amend Food Code – Permit Pet Dogs in Outdoor Dining Areas

To Whom It May Concern:

I write on behalf of the City of St. Petersburg, Florida to provide my strong support for the 2020 Issue Submission titled Amend Food Code – Permit Pet Dogs in Outdoor Dining Areas.

St Petersburg is committed to the highest standards in food safety to protect a consumer's health and well-being. We also recognize that pets are increasingly becoming an integral part of the family – in fact, more than 84 million American families have a pet. Restaurants that allow pet dogs into outdoor dining areas provide greater opportunities for people to bond with their pets and interact with other pet owners, which creates stronger communities and drives economic benefits for businesses. It is our opinion that if rigorous food safety requirements are incorporated in the Model Food Code, allowing pet dogs in a restaurant's outdoor dining area would pose little to no public health risks. A growing number of states across the country have come to this conclusion as well and have begun enacting policies that allow pet dogs to accompany their owners into outdoor dining areas.

Eighteen states and the District of Columbia have already enacted policies to allow pet dogs in outdoor dining areas – including California, Florida, Ohio, Mississippi, Tennessee, and Texas. However, each state has implemented different regulatory schemes, including differing signage and sanitation requirements. These differences have caused confusion for both customers and businesses. The proposed language would eliminate confusion by creating one national set of standards for businesses that wish to allow pet dogs in outdoor dining areas, while establishing strong regulatory requirements to ensure public safety.

The City of St. Petersburg urges the Conference for Food Protection to accept this Issue and incorporate the suggested language into the Model Food Code.

Sincerely,



Rick Kriseman
Mayor
City of St. Petersburg



MISSISSIPPI STATE DEPARTMENT OF HEALTH

December 31, 2019

Conference for Food Protection
2020 Biennial Meeting
30 Elliott Court
Martinsville, IN 46151-1331

RE: Amend Food Code – Permit Pet Dogs in Outdoor Dining Areas

To Whom It May Concern:

I write on behalf of the Mississippi State Department of Health (MSDH) to provide our strong support for the standardized language for the Model Food Code outlined in the 2020 Issue Submission titled: Amend Food Code – Permit Pet Dogs in Outdoor Dining Areas.

MSDH is committed to the highest standards in food safety to protect a consumer's health and well-being. Until recently, MSDH enforced the existing prohibition on pet dogs in any dining area of a food establishment in the Model Food Code. In July 2019, unaware of the prohibition, the *Mississippi Clarion Ledger* published a list of restaurants that allow dogs in outdoor dining areas. MSDH responded to the article with a reminder that the Mississippi Food Code did not allow pets in outdoor dining areas, and that any restaurant allowing the same was in violation of the state Food Code. That response was published by the *Mississippi Clarion Ledger* and engendered a public outcry from residents and restaurants alike, who had not been aware of the prohibition, and were confused as to why a practice they were already doing successfully was, in fact, illegal. After considering public sentiment, and keeping food safety concerns paramount, MSDH ultimately decided to adopt a new policy. As of November 2019, restaurants in Mississippi can now apply for a variance from MSDH to allow pet dogs in outdoor dining areas.

Eighteen additional states and the District of Columbia have already enacted similar policies to allow pet dogs in outdoor dining areas. However, each state has implemented different regulatory schemes, including differing signage and sanitation requirements. These differences have caused confusion for both customers and businesses. The proposed language would eliminate confusion by creating one national set of standards for businesses that wish to allow pet dogs in outdoor dining areas, while establishing strong regulatory requirements to ensure public safety.

MSDH urges the Conference for Food Protection to accept this Issue and incorporate the standardized language into the Model Food Code.

Sincerely,

A handwritten signature in blue ink that reads "Thomas Dobbs".

Thomas Dobbs, MD, MPH
State Health Officer