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COMMITTEE NAME *Disinfectant committee*

DATE OF FINAL REPORT: 12/26/2022

COMMITTEE ASSIGNMENT:  Council I  Council II  Council III  Executive Board

REPORT SUBMITTED BY: Dale A. Grinstead, Anna Starobin

COMMITTEE CHARGE(S):

*Issue # 2020 III-035*

1. Review current regulations related to disinfectant use
2. Develop a guidance document for posting on the CFP website for use by retail food facility operators (chain and independent operators), food safety trainers, and regulators to explain the appropriate use of disinfectants on food-contact surfaces in a retail food facility. Suggested topics include, but are not limited to:
  - a. Why to use, including an explanation of the difference between sanitization and disinfection.
  - b. When to use to treat a surface exposed to viruses (e.g., vomiting and diarrheal events, foodborne illness outbreaks, COVID-19 illness(es)).
  - c. What to use (e.g., EPA-registered products).
  - d. How to use (e.g., in accordance with EPA-registered label use instructions).
  - e. Recommended protocols for clean-up of vomiting and diarrheal events as specified in FDA Food Code section 2-501.11.
  - f. List of existing resources, such as federal agency guidance documents, federal regulations (referencing specific, applicable sections), and other publicly available resources to prevent information duplication or contradiction
3. Consider recommending changes to the FDA Food Code to clarify the use of disinfectants in retail food facilities on food-contact surfaces.
4. Report progress back to the next Biennial Meeting in 2023 and the committee findings and recommendations may be presented at subsequent Biennial Meetings if necessary.

COMMITTEE WORK PLAN AND TIMELINE:

1. Review current regulations on use of disinfectants and engage with EPA to understand any upcoming changes to those regulations
2. Review literature available to inform the guidance document
3. Draft a guidance document based on the best available information
4. Draft suitable language changes for the code to include appropriate use of disinfectants in food facilities and on food contact surfaces.

TIMELINE:

1. First Draft of Guidance to be completed by July 2022
  - a. Content of Guidance finalized by August 2022
  - b. Guidance document finalized by October 2022
2. First draft of recommended changes to the Code by September 2022
  - a. Recommended changes to the Code completed by October 2022
3. First draft of issues from the committee by end of October 2022
  - a. Issues finalized by mid December 2022
  - b. Issues submitted by first week of January 2023

**COMMITTEE ACTIVITIES: Dates of committee meetings or conference calls:**

**1. Overview of committee activities:**

The committee held by Bi-weekly calls through July 2022 and then changed to weekly calls until mid-November 2020 when the guidance and issue drafts were completed.

**2. Charges COMPLETED and the rationale for each specific recommendation:**

- a. Review current regulations related to disinfectant use. Completed and no recommendation for this charge. Work was completed to provide information for the guidance.
- b. Develop a guidance document for posting on the CFP website for use by retail food facility operators (chain and independent operators), food safety trainers, and regulators to explain the appropriate use of disinfectants on food-contact surfaces in a retail food facility. Work completed and recommendation to accept and post the guidance is included in Issue 2 from this committee
- c. Consider recommending changes to the FDA Food Code to clarify the use of disinfectants in retail food facilities on food-contact surfaces. Work completed and recommended changes to address the use of disinfectants and to suggest changes to the vomiting and diarrheal language in the code are in Issues 3, 4, and 5.
- d. Report progress back to the next Biennial Meeting in 2023 and the committee findings and recommendations may be presented at subsequent Biennial Meetings if necessary. Work is completed and Issue one recommends disbanding the committee as all charges have been met.

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

None

**COMMITTEE REQUESTED ACTION FOR EXECUTIVE BOARD:**

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

Board Action is required for some provision(s) of this report and therefore a verbal report needs to be presented at the Board Meeting.

1. The participation of EPA in this committee was very valuable. CFP should consider that EPA be present as a consultant to Council III deliberations at the biennial meetings.

**LISTING OF CFP ISSUES TO BE SUBMITTED BY COMMITTEE:**

a. **Issue #1: Report – Disinfectant committee:** List of content documents submitted with this Issue: *Disinfectant committee final report and Committee member roster.*

b. **Committee Member Roster:**

See attached revised roster PDF  No changes to previously approved roster

*"Committee Members Template" (Excel) available at: [www.foodprotect.org/work/](http://www.foodprotect.org/work/) (Committee roster to be submitted as a PDF attachment to this report.)*

(1) **Other content documents:**

c. List of supporting attachments:  Not applicable

(1) **Guidance for the safe and proper use of sanitizers and disinfectants in food establishments**

1. **Committee Issue #2: Use of Disinfectants in a Food Establishment Guidance.** List of content documents submitted with this Issue: *Guidance for the safe and proper use of sanitizers and disinfectants in food establishment.* Supporting documents: *Disinfectant committee final report and Committee member roster.*
2. **Committee Issue #3: Recommended Food Code Changes to Address Use of Disinfectants in Food Establishments.** List of content documents submitted with this Issue: *None.* Supporting documents: *Guidance for the safe and proper use of sanitizers and disinfectants in food establishment*
3. **Committee Issue #4: Recommended Food Code Changes to correct unclear language in the annex on hand antiseptics.** List of content documents submitted with this Issue: *None.* Supporting documents: *Guidance for the safe and proper use of sanitizers and disinfectants in food establishment*
4. **Committee Issue #5: Updates to the code to address the use of disinfectants during body fluid clean-up.** List of content documents submitted with this Issue: *None.* Supporting documents: *Guidance for the safe and proper use of sanitizers and disinfectants in food establishment*