

**Conference for Food Protection 2004 – 2006**  
**Executive Board Meeting Committee Update - Listeria monocytogenes Intervention Committee**

**Date of Committee Report:** February 28, 2005

**Submitted By:** Cas Tryba

**Committee Charge:**

The Conference recommends that a committee be formed to address the specific cleaning, maintenance, and cross contamination interventions that can be used to control Lm in food establishments. The committee should review the Food Code and all existing materials to identify strengths and gaps in cleaning guidelines in relation to Lm harborage areas within food establishments and, if necessary, should develop a new guidance document for industry and regulators. The committee should include representatives of the FDA, state and local health jurisdictions, and the retail and food service industries. In addition, this committee should be charged to work with FDA and respond to Objective 1 of the FDA "Reducing the Risk of Listeria monocytogenes FDA/CDC 2003 Update of the Listeria Action Plan". Input from the CFP will ensure a continuation of broad considerations that the food service and retail food industries and state/local regulatory agencies require when considering the use of control interventions for Listeria monocytogenes at food establishments.

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## **Progress Report/Committee Activities:**

### **September 9, 2004**

The Conference for Food Protection (CFP) Lm Intervention Committee reached consensus that the following Lm interventions already exist in the 2003 Food Code:

2-102.11, 2-103.11, 2-301.11, 2-301.14, 2-304.11, 3-101.11, 3-201.11, 3-201.12, 3-201.13, 3-201.14, 3-201.17, 3-202.11, 3-202.14, 3-202.15, 3-301.11, 3-302.11, 3-302.15, 3-304.11, 3-304.12, 3-304.14, 3-304.15, 3-305.11, 3-305.12, 3-305.14, 3-306.11, 3-307.11, 3-401.11, 3-401.13, 3-501.16, 3-501.17, 4-101.11, 4-101.16, 4-101.111, 4-201.11, 4-202.11, 4-202.12, 4-202.16, 4-202.17, 4-204.12, 4-204.17, 4-204.18, 4-204.120, 4-205.10, 4-301.12, 4-302.12, 4-402.11, 4-402.12, 4-501.11, 4-501.12, 4-601.11, 4-602.11, 4-602.13, 4-603.11, 4-603.14, 4-603.15, 4-701.10, 4-702.11, 4-703.11, 4-901.11, 4-901.12, 4-902.12, 4-903.11, 4-903.12, 4-904.11, 4-904.12, 4-904.13, 5-203.13, 5-205.14, 5-501.18, 6-101.11, 6-102.11, 6-201.11, 6-201.12, 6-201.13, 6-201.16, 6-201.17, 6-202.19, 6-202.110, 6-403.11, 6-404.11, 6-501.11, 6-501.12, 6-501.13, 6-501.14, 6-501.15, 6-501.16, 6-501.113, 6-501.114

### **Conference call October 18, 2004**

There was consensus that sufficient interventions already exist in the Code. The Committee agreed that the Code Lm interventions cited would be listed under categories and not chapters (temperature control, personal hygiene, cross contamination, cleaning & sanitizing, equipment design, etc.) There was discussion on whether any additional interventions should be added to the Code. The Committee thought it would be best to reserve the right to add additional Lm interventions into the Code at a future time.

The Committee considered whether it is feasible to create one guidance document for all retail and food service operations. There was agreement to create only one generic document. This document must be kept simple and will reference existing guidance documents for specialized processes. Our document will identify key essential elements that must be included in any Lm guidance document for all food establishments. We agreed to use this method and identify key elements and prioritize them. Then we would fill in each category with more specificity.

### **October 20, 2004**

There were 26 Lm intervention reference documents sent out to the Committee for their review. These documents were from industry, federal regulatory agencies, and academia.

### **November 10, 2004**

After reviewing the documents, the Committee didn't think any one of them was exactly applicable to all food establishments. Therefore, we decided that there was a need to create a guidance document that could be used by all food establishments. There were many items listed in existing documents that we could use and some others that would need to be modified, as it applied to retail and restaurant operations. We agreed during our last conference call to start this process by identifying key elements or categories that should be included in our document.

### **December 13, 2004**

There were 10 key element categories identified by the committee. A committee member proposed that we should vote and chose three or four of the most important categories to really emphasize in our document. All others would be included, but in a less prominent position. The Committee agreed to follow this strategy, which would allow us to spend the majority of time on the most important categories. It would also make it simple and clear to people reading the document that these are the most important areas to control Lm.

### **January 3, 2005**

The following 10 categories were identified by our committee and after the voting, are listed in the order of priority. Targeted sanitation procedures, time/temperature control, and cross contamination were the three key interventions that our committee chose to emphasize in our document.

1. Targeting sanitation procedures
2. Time/Temperature control
3. Cross contamination
4. Employee training/practices
5. Equipment and facility design
6. Verification, monitoring and testing
7. Supplier specification
8. Recall procedures
9. Consumer education
10. Identifying high risk foods

### Conference call January 18, 2005

We reviewed the ranking results of our key element survey. We agreed to focus most of our attention on adding detail for the top three categories. The top three categories were targeted sanitation procedures, time/temperature control, and cross contamination. There was consensus that the document we create most be kept simple and easy to understand.

Jill Hollingsworth told the group that FMI has developed a draft retail Lm guidance document. FMI is conducting a final review of the draft and it should be available to our committee by late March. The committee agreed that we should use the content of the FMI document when creating our guidance, to ensure a uniform message for food establishments and regulatory authorities. The FMI document is over 80 pages, so the committee agreed to only take the basic essential information for our document. I informed our committee of the charge and activities of the AFDO/FSIS Lm Committee. They are developing educational materials targeting Lm intervention strategies and developing a uniform testing and response strategy to positive Lm samples at retail.

It was agreed that we would include all 10 categories in our guidance document, however the greatest emphasis will be on the top three. The Committee agreed to identify the high- risk foods by using the FDA/USDA Lm Risk Assessment and include these foods in our introduction (item # 10). We also agreed to add consumer education language in our summary (Item # 9). Supplier specification and recall procedures would be generally mentioned in our document, but no detail would be included (Items # 7 & 8). The Committee agreed to wait and see what information comes out of the AFDO/FSIS Lm committee on verification, monitoring and testing category (Item # 6). The equipment design section will be referred to the CFP Plan Review Committee, through an issue if necessary (Item # 5). We agreed to reference existing material such as Penn St., Super Safe Mark, Serve Safe, Cornell and others in the employee training section. It was also suggested that our guidance document itself could be used to create a power point presentation for employee training (Item # 4).

The committee's next assignment is to add detail to the Targeted Sanitation Procedures Category. The deadline for this assignment is March 11, 2005. Targeted sanitation included the five items listed below.

1. Identify common hot spots
2. Cleaning and sanitizing practices
3. Cleaning Frequencies
4. Effectiveness of different sanitizers
5. Practices to avoid