

Conference for Food Protection 2006-2008
Executive Board Meeting Committee Update

Council II – **Food Contact and Utensil Barrier Usage** Committee Report

Date of Committee Report: 03/12/07

Submitted By: LeAnn Chuboff

Committee Charge(s): The Conference recommends the Conference for Food Protection create a Food Contact Utensil and Barrier Usage Committee to produce a brand neutral guidance document illustrating the effective use of barriers and utensils when handling foods, including the use of disposable gloves, and the process of barrier use related to hand hygiene.

The resulting document would be a user friendly reference document outlining information about food contact utensil and barrier usage. It might contain a series of charts with some visuals and text, preferable multi-lingual. Including but not limited to:

- 1) A listing of standard and unique utensils that can be used as barriers to bare hand contact with RTE foods
- 2) Example barrier tasks for various segments of industry

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Progress Report/Committee Activities:

The first conference call of this committee was conducted on February 28th. While the participants were few (there were 5 people on the call) the accomplishments were great.

Conference call accomplishments:

- 1) Reviewed the background of the issue and the driving factors that lead to this issue.
- 2) The committee agreed to develop the guidance document for Food Contact Utensils and Barrier Usage. The committee agreed on two purposes for the document:
 - a. Identify alternative ways to handling food with bare-hand contact
 - b. Address the right and wrong way in handling utensils.
- 3) The guidance document will be designed to have the following elements
 - a. Introduction—Introduce the purpose of the document and why the document was developed.
 - b. Definition page—Include definitions that will be used in the document such as single use, multi use, barrier, utensil, etc.
 - c. Food and examples of appropriate barriers to bare hand contact—Food items and examples of barriers to bare hand contact will be cross referenced throughout this document. Possibly include a picture or illustration for each utensil, food or task.
 - Examples of utensils to be included in document (list is not complete)
 - Gloves
 - Tongs (various sizes and uses)
 - Glove/tong combination tool
 - Scoops
 - Bags
 - Tissue
 - Examples of food to be included in document (list is not complete)
 - Reference section.
 - Ice
 - Grated Cheese
 - Deli salads
 - Ready-to-Eat grilled items
 - d. Resource / reference section

Next Steps

- 1) Define the specific elements for each section of the document
- 2) Further define the utensil and food list.
- 3) Divide group in workgroups to develop guidance document

Requested Actions:

Please remove Shana Baker with the Colorado Department of Public Health and Environment. She has changed divisions and will no longer participate on this committee.