

**Conference for Food Protection 2006-2008  
Executive Board Meeting Committee Update – TCS Food Implementation Committee Report**

**Date of Committee Report:** March 16, 2007

**Submitted By:** Pam Williams, Committee Chair

**Committee Charge:**

The Conference recommends that based on discussion and deliberation,

**Issue: 2006 I-009**

...that FDA identify one or more inoculation methods or protocols that can be used to conduct Product Assessments as indicated in the pH and  $a_w$  Interaction Tables of the Food Code definition for PHF (TCS Food);

and

**Issue: 2006 I-010**

...that a 2006-2008 TCS Food Implementation Committee be created to continue to work with FDA and ORA-U to develop a model training program (course-in-a-box, on-line course, additional module for the Food Code course, etc.)

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

The 2006 -2008 CFP TCS Food Implementation Committee has set up a monthly conference call schedule. There have been a total of four (4) conference calls to date.

The Committee provided comments on a draft training document being developed by FDA ORA-U Edu-neering for incorporation into the online training course on the 2005 FDA Model Food Code specific to a training module on determining if a food is a TCS Food.

The FDA has submitted a list of questions for NACMF to consider in the determination of inoculation methods or protocols that can be used to conduct Product Assessments. Below is a summary of the 6 questions submitted to NACMF:

- 1) What are the appropriate criteria that must be considered for an inoculation challenge study? Example: pathogens, species, inoculation levels, physical properties, etc.
- 2) What are the appropriate uses of mathematical growth and inactivation models?
- 3) What are the limitations for applying the inoculation challenge study results from one food to another food?
- 4) Of the existing protocols (ABA, NSF, and others) what are most suitable to a wide variety of foods, what are limitations?
- 5) Develop a decision tree to aid in design of an appropriate inoculated pack/challenge study. Test the decision tree using a "desk check" with the following foods: meat filled puff pastry, baked cheese pizza, chopped lettuce, cheese (blocks or slices), lemon meringue pie.
- 6) Identify basic knowledge, experience, training education skills and abilities for an expert or multidisciplinary work group to design and execute an inoculation challenge study.

The committee is now working on the development of a training/guidance document. Objectives and target audiences have been identified. A rough outline has been developed and the committee is now working on filling in the details of the outline document.