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 aw 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.)

Committee Members:
Pam Williams, Chair
Yum! Brands Inc.
675 Mansell Road Suite 200
Roswell, GA 30076
(770) 990-2000 ext. 2224 ph
E-mail: Pam.williams@yum.com

REGULATORY

STATE:
Sheri Dove      Byron Beerbower
Pennsylvania Department of Agriculture       Michigan Department of Agriculture
2301 N. Cameron Street     Post Office Box 30017
Harrisburg, PA 17110     Lansing, MI 48909
(717) 787-4315 ext. 205 ph     (517) 241-0934 ph
E-mail: Shdove@state.pa.us     E-mail: BeerbowerB@Michigan.gov

Rick Akin       Darlene McDonnell
FL Department of Business and Professional Regulations Ohio Department of Agriculture
1940 North Monroe Street 8995 E. Main Street
Tallahassee, FL 32399-1012 Reynoldsburg, OH 43068
(850) 488-1133 ph     (614) 728-6250 ph
E-mail: rick.akin@dbpr.state.fl.us     E-mail: mcdonnell@mail.agri.state.oh.us

Pamela Miles      Stephen J. Barscewski
Virginia Dept. of Ag/Office of Dairy and Foods Texas Department of State Health Services
102 Governor Street, Room 349 1100 West 49th Street
Richmond, VA 23219     Austin, TX 78756
(804) 786-0412 ph     (512) 834-6753 ext. 2053 ph
E-mail: pamela.miles@vdacs.virginia.gov     E-mail : steve.barscewski@dshs.state.tx.us

LOCAL:
Steven J. Goode      Jodi Daniel
Clark County Health District / NV Springfield/Greene County Health Department
P.O. Box 3902 227 E Chestnut Expressway
March 16, 2007
Las Vegas, NV 81127  
(702) 383-1263  
E-mail: goode@cchd.org

Springfield, MO 65810  
(417) 864-1583  
E-mail: jdanield@ci.springfield.mo.us

Debbie Watts  
Tulsa Health Department  
4616 E. 15th Street  
Tulsa, OK 74112  
(918) 595-4305  
E-mail: dwatts@tulsa-health.org

**FEDERAL:**  
Shirley B. Bohm  
FDA/CFSAN  
5100 Paint Branch Pkwy. HFS-627  
College Park, MD 20740-3835  
(301) 436-2096  
E-mail: Shirley.bohm@cfsan.fda.gov

Allan Tart  
FDA/ Southeast Regional Office  
60 Eight Street N.E.  
Atlanta, GA 30309  
(404) 253-1267  
E-mail: atart@ora.fda.gov

**INDUSTRY:**  
Courtney Halbrook  
Brinker International  
6700 LBJ Freeway, Suite 3105  
Dallas, TX 75240  
(972) 770-1777  
E-mail: courtney.halbrook@brinker.com

Liza Frias  
Albertsons  
1421 S. Manhattan Avenue  
Fullerton, CA 92831-5221  
(714) 300-6813  
E-mail: liza.frias@albertsons.com

Christine Andrews  
National Restaurant Association  
1200 17th Street  
Washington, DC 20036  
(202) 331-5985  
E-mail: candrews@dineout.org

James Gorny  
United Fresh Fruit and Vegetable Association  
430 Grand Avenue  
Davis, CA 95616  
(530) 756-8900  
E-mail: jgorny@uffva.org

Dr. Arthur J. Miller  
Exponent, Inc./Food & Chemical Practice  
401 Telsa Drive, Suite L  
Arnold, MD 20715  
(301) 464-4063  
E-mail: amiller@exponent.com

Cas Tryba  
Big Y Foods, Inc.  
2145 Roosevelt Avenue P.O. Box 7840  
Springfield, MA 01102-7840  
(413) 504-4450  
E-mail: tryba@bigy.com

Gale Prince  
The Kroger Company  
1014 Vine Street, KW3  
Cincinnati, OH 5202  
(513) 762-4209  
E-mail: gail.prince@kroger.com

Pamela Ross-Kung  
Ross-Kung Management, Inc.  
73 South Avenue  
Revere, MA 02151  
(781) 706-0999  
E-mail: prosskung@rkm.us

Thomas L. Schwarz  
International Inflight Food Service Association  
5700 Waters Edge Landing Court  
Burke, VA  22015  
(703) 250-5445  
E-mail: tls4hacccp@aol.com
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.