

Conference for Food Protection Executive Board Meeting Committee Report

This report must be submitted to your Council Chair for review so that it can be approved and submitted to the Executive Board via the Executive Director 30 days before each Executive Board Meeting (held in April and August of each year). The report must be accompanied by an updated committee roster on the Excel spreadsheet provided (Committee Members Template) located here: <http://www.foodprotect.org/work/>.

COMMITTEE NAME: 2012-2014 Hand Hygiene Committee

COUNCIL (I, II, or III): Council III

DATE OF REPORT: April 5, 2013

SUBMITTED BY: Co-Chairs Angela Sanchez (industry) and Michéle Samarya-Timm (regulatory)

COMMITTEE CHARGE: (indicate Issue Number and text from Issue stating the Committee Charge)

Issue #: Council III - 006

This committee is charged to:

- *More closely examine the current Food Code requirements for when employees are required to wash their hands using soap and running water.*
- *If credible research suggests that one or more of the situations under which food employees are currently required to wash their hands does not result in meaningful risk reduction, work with FDA to explore whether those mandates could be modified, either in the Code itself or by recognizing when it is appropriate to waive the requirement (e.g., other approaches to hand hygiene are available and practiced).*
- *Determine if/when double gloving procedures would be acceptable without hand washing. If so, what would those acceptable procedures be?*
- *Determine what glove criteria or standards would need to be met for a glove to be considered a utensil and not require hand washing.*

Further, this committee should

- *use the report of the 2010-2012 committee as a reference, illustrating the interactions of scientific, regulatory and behavioral considerations related to alternative hand hygiene regimes compared to hand washing. The committee should characterize what recent research tells us about:*
- *the extent to which the current minimum requirements for how and when employees are to wash their hands are effective in rendering food employees hands free of various soils, as well as, any pathogens of concern; and*

- *what other regimens for cleansing employees hands, if any, may deliver outcomes that are similar to or better than hand washing so as to suggest that they could be included as acceptable methods for rendering hands free of soil and pathogens.*

COMMITTEE'S REQUESTED ACTION FOR BOARD (If Applicable):

- Requested Committee Changes:
 - Casimar M. Tryba (Industry, Retail Food Stores), replaced with Christina Johnson, Publix (Industry, Retail Food Stores)
 - Celeste Parker (Regulatory, State) replaced with Elizabeth Staley, Maryland (Regulatory, State)
 - William Henry Blade (Regulatory, State) replaced with Joe Graham, Washington (Regulatory, State)
 - Discussed some members IT security prevent them from using Doodle, Google Docs, and similar online sharing platforms. Can CFP consider creating a committee area on their website for document sharing and/or wiki use?
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PROGRESS REPORT / COMMITTEE ACTIVITIES WITH ACTIVITY DATES:

Committee calls

- Monthly committee calls are held on the 3rd Tuesday of every month at 4:00EST.
Call dates:
 - September 10, 2012 –
 - October 16, 2012 –
 - November 20, 2012 --
 - January 15, 2013 –
 - February 19, 2013 --
- 10/2012 – the Committee reviewing the CFP Emergency Action Plan for Retail Food Establishments (EAPRF) requested to align specific efforts with Hand Hygiene committee. After discussion with Dale Yamnik Co-Chair for EAPRF, this committee will include them in our email distribution list.

Activities:

- Although the previous 2010-2012 hand hygiene committee split into 2 subcommittees (one focused on scientific aspects related to hand hygiene, other on behavioral aspects), consensus for 2012-2014 strategies were to stay as a collective group and address different subjects as needed. Subcommittees will be formed as needed.
- The committee agreed that literature reviews would continue as it relates to current charges (hand hygiene for changing tasks, handling equipment, donning gloves). Literature must be focused on

hand hygiene of foodworkers, as relates to the committee charge: *(situations under which food employees are currently required to wash their hands does not result in meaningful risk reduction/extent to which proposed regimen was as effective or better as Handwashing* . There is some question of how to assess credibility of literature.

- Discussion ensued on the challenges regarding specific definitions of “clean hands” and “meaningful risk reduction.” Consensus that at this point, in order to begin working on specific committee charges, a cleaning procedure that provides a log 2 reduction will be used as the standard marker for “meaningful risk reduction”.
- The committee developed and considered several charts to determine which would best be useful in documenting aspects of the committee charge, finally settling on a hand contamination event hazard analysis rubric. The group decided to attempt input/output modeling as a basis for actuating a systematic approach for determining the level of hazard for contaminating hands a task may cause.

Current considerations:

- Compiling a list of the variety of (1) types and (2) uses for gloves
- How to assess risk in a way that an inspector can easily audit