

**Conference for Food Protection  
Executive Board Meeting  
Council III Report**

**DATE OF REPORT: April 16, 2014**

**SUBMITTED BY:     DAVID GIFFORD (CHAIR)  
                          TODD ROSSOW (VICE CHAIR)**

**COMMITTEES ASSIGNED TO COUNCIL III:**

**1. Hand Hygiene Committee**

Co-Chair – Michele Samarya-Timm (Regulatory)

Co-Chair – Angela Sanchez (Industry)

The Conference recommends:

1. Re-creation of the Hand Hygiene Committee 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.

2. The re-created committee uses 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.

3. The committee reports back its findings to the 2014 Biennial Meeting.

**2. Listeria Retail Guidelines Committee**

Co-Chair – Dale Grinstead (Industry – Food Protection Support)

Co-Chair – Haley Oliver, Purdue University (Academia)

The Conference recommends that a CFP Committee be created to revise the 2006 CFP "Voluntary Guidelines of Sanitation Practices Standard Operating Procedures and Good Retail

Practices to Minimize Contamination and Growth of *Listeria monocytogenes* (*Lm*)” to incorporate the following:

1. Sanitation guidance for slicers,
2. Information on cross contamination and harborage points for *Lm*,
3. More detailed information about how sampling for *Lm* can be conducted as part of a strategy for preventing *Lm* contamination at retail,
4. Updating outdated links to other documents, and
5. Other relevant information identified by the Committee.

The Conference also recommends that the Committee report its recommendations back to the 2014 Biennial Meeting with Issues to address the above charges and include recommendations that a letter be sent to FDA requesting that Annex 2 (References, Part 3-Supporting Documents) be amended by adding a reference to the revised voluntary guidelines.

### 3. Emergency Action Plan Committee

Co-Chair – Dale Yamnik (Industry)

Co-Chair – DeBrena Hilton (Regulatory)

The Conference recommends:

(1) A letter be sent to FDA requesting that the following be added to the FDA Food Code Annex #4, *Management of Food Safety Practices-Achieving Active Managerial Control of Food borne Illness Risk Factors* (new language in underline format):

To ensure the safety of food, a food establishment may develop written plans to address how they will handle potentially hazardous food (PHF-temperature controlled for safety food) during emergencies (e.g., interruption of electrical service, loss of power, or equipment failure) using the following criteria:

Criteria for determining when refrigerated PHF (TCS food) can be safely sold following an increase in cold holding temperature

A. Refrigerated PHF (TCS Food) can be safely held and sold at temperatures above 5°C (41°F) provided:

- Written procedures are in place to specify the methods used to demonstrate compliance with Parts B and C below.

B. Refrigerated PHF (TCS food) can be held and sold at a temperature up to 7.2°C (45°F) provided:

1. The total time during which the food is above 5°C (41°F) but not over 7.2°C (45°F) is 15 hours or less

2. By the end of 15 hours the food has returned to 5°C (41°F) or lower

3. The food shall be monitored to ensure the warmest portion of the food does not exceed 7.2°C (45°F) during the 15-hour period;

4. The food shall be destroyed if it does not meet the criteria of 1-3 above.

C. Refrigerated PHF (TCS food) can be held and sold at a temperature up to 10°C (50°F) provided:

1. The total time during which the food is above 5°C (41°F) but not over 10°C (50°F) is 9 hours or less;

2. By the end of 9 hours the food has returned to 5°C (41°F) or lower

3. The food shall be monitored to ensure the warmed portion of the food does not exceed 10°C (50°F) during the 9 hour period, unless an ambient air temperature is maintained that ensures the food does not exceed 10°C (50°F) during the 9-hour period;

4. The food shall be destroyed if it does not meet the criteria in 1-3 above.

And

(2) that the Conference create a committee to review and update the CFP Emergency Action Plan for Retail Food Establishments and that the committee be charged to:

- review and update the *CFP Emergency Action Plan for Retail Food Establishments* where appropriate
- incorporate the criteria above into the *CFP Emergency Action Plan for Retail Food Establishments*
- report back to the CFP at the 2014 Biennial Meeting with a recommendation to accept the revised plan
- recommend that FDA include reference to the *CFP Emergency Action Plan for Retail Food Establishments* in Annex 2 of the Food Code

(3) The CFP committee also include in their charges a review and recommendations for situations such as catastrophic natural or man-made disasters provisions for hand washing in accordance with emergency guidance documents.

#### **4. Time as a Public Health Control Committee**

Co-Chair – Charles Otto, III (Regulatory)

Co-Chair – Sue Vergne (Industry – Food Service)

The Conference recommends:

That a committee be formed to identify safe times at which foods can be held without temperature control and without cooling to 41°F, supported by scientific information (e.g., challenge studies, modeling tools).

The committee's charge shall include, but not be limited to, the following foods and food categories:

- Cut tomatoes
- Cut cantaloupe
- Chopped leafy greens
- Chopped garlic and oil
- Opened canned tuna
- Opened canned beans (e.g., green beans, chickpeas, black beans)
- Hummus
- Opened canned product used as sole item
- Opened canned product used as an ingredient in a formulation

The committee may wish to consider a document published by Institute of Food Technologists (IFT) in 2001 and a National Advisory Committee for the Microbiological Criteria for Foods (NACMCF) challenge study document.

The committee is also charged to report recommendations back to the 2014 CFP biennial meeting.

#### **COMMITTEE'S REQUESTED ACTION FOR BOARD:**

No requests from the board.

## **PROGRESS REPORT / COMMITTEE ACTIVITIES WITH ACTIVITY DATES:**

The Hand Hygiene Committee submitted three (3) Issues to the 2014 biennial meeting: Committee Report; Recommended Foodservice Glove Language Changes to the Food Code; and Re-Create – Hand Hygiene Committee.

The Listeria Retail Guidelines Committee submitted two (2) Issues to the 2014 biennial meeting: Committee Report, and Re-Create – Listeria Retail Guidelines Committee.

The Emergency Action Plan Committee submitted three (3) Issues to the 2014 biennial meeting: Committee Report; Emergency Action Plan for Retail Food Establishments; and Time/Temperature Chart for Emergency Situations.

The Time as a Public Health Control Committee submitted three (3) Issues to the 2014 biennial meeting: Committee Report; Foods Starting at Room Temperature and Held Using TPHC; and Food Needing More Research for Using TPHC.