

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: 07/26/07

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:

A conference call of this committee was conducted on Wednesday, July 25th. There were 5 participants on the call.

Conference call accomplishments:

- 1) Reviewed the background of the issue and the driving factors that lead to this issue.
- 2) Reviewed the wiki-site developed for this committee. The wiki site was developed to house all the documents (committee notes, member information, research, etc.). These way committee members can go to one spot to monitor progress. Anyone can have access to the site but only invited members can have permission to change documents. The wikisite can be found at <http://fcubu.wikispaces.com/>. All committee members were invited to join. Please send LeAnn an email (lechuboff@nraef.org) if you did not get an invitation.
- 3) The group reviewed the approach that was discussed during the last conference call and were not in complete agreement. There were two primary questions:
 - 1) Who was going to use this document?
 - 2) How were they going to use it?

The group agreed that the document would be used by industry and regulatory as training and teaching tools with the primary purpose of showing the different alternatives to bare-hand contact. The group believed that the best format for this document would be in a handout form or a document that contained frequently asked questions (FAQ).

Based on that the group decided to break up the document in 5 categories:

- 1) Spoons, Scoops, Ladles and Spatulas
- 2) Forks, Chopsticks and Toothpicks
- 3) Tongs
- 4) Deli and Bakery Tissue
- 5) Single-use gloves

For each category the handout would include a brief description of the utensil that would include general guidelines on use and care, alternative uses for the utensil, advantages and disadvantages, and do's and don'ts. We would like all documents to include general pictures for the utensils being described. Additionally, the group will come up with FAQs for each of the categories.

Additionally, the group will develop a cover page that introduces the purpose of the document, why it was developed and the intended use of the document.

- 4) Timeline
 - August 22nd 1:00pm- next conference call to check progress of assignments
 - September 10th – submit documents
 - Group will continue to check the wiki site – <http://fcubu.wikispaces.com/>- to review committee member's progress on their assignments.

Requested Actions:

none